

GENERAL CHARACTERISTICS

For those who do not want to give up the quality and solidity of a Queen stove, the Series 7 offers a 700 mm depth and more compact dimensions to fit any room, burners available in various configurations and wattages, enhanced by the refined Scotch Brite finish.

Thanks to its extreme compositional freedom, every composition is possible: you can combine Model i tops with accessorizable oven and neutral bases and hygienic finishes; create customized solutions by matching and attaching equipment back to back, sideways "flush" perfectly sealed, or "bridge" structures, offering high-level solutions that always perfectly meet the chef's needs. As a total guarantee, all equipment that make up a Queen7 kitchen are certified in compliance with international standards, including CE, GAR, AGA and others.



TECHNICAL SPECIFICATIONS

Use in 7 functions: fry top / BRATT PAN / pasta cooker / slow cooking / steaming / kettle / bain-marie.

Control of cooking by core probe.

Management of 2 independent cooking zones using the D-CARE function that allows different temperatures to be set and alerts the operator if recipes are not compatible

Automatic water filling programmable in 3 different modes: automatic with litre counter, fast, slow.

Two USB outputs located under the dashboard (compartment area) for storing recipes and updating software.

Product discharge via dedicated hole on tray positioned on compartment.

Thanks to the G-Power system, you have the ability to manage the power delivered in a simple and customized way; the algorithm manages the power delivered in 4 + 100 variants.

Dedicated water drain with overflow.

Internal memory for storing pre-set recipes, transferable to another device via USB.

Double-walled lid without perimeter seal.

Fry top: A cooking plate used to cook foods such as meat, fish, vegetables and eggs in a direct way.

Braising pan: Used to braise or cook meat, poultry, or vegetables entirely in an aromatic liquid at a controlled temperature.

Pasta Cooker: An appliance designed to cook pasta in large quantities.

Slow cook: A low-temperature, slow-cooking method that allows meat, stews, soups, and other dishes to be cooked slowly in thermostatically controlled, eight-vacuum cooking for hours.

Steamer: An appliance used to cook food through steam, preserving nutrients and maintaining the texture and flavor of food.

Kettle: An appliance used to bring water to a boil quickly and efficiently.

Bain-marie: A cooking or holding technique that with placing a container of food over boiling water.

CODICE
CR1659849MODELLO
Q70MT/E800SERIE
QUEEN 7

Technical Information

SPECIFICATION	DATA
MATERIAL	CR1659849
DEFINITION	Q70MA/E800 MULTI COOKER EL.TALENT BARON
COMMERCIAL LINE	QUEEN
SUPPLY	ELECTRICS
DIM. WIDTH	400 mm
DIM. PRODUCTIVITY	700 mm
DIM. HEIGHT	870 mm
NET WEIGHT	0 Kg
VOLUME (net)	0.244
PACKAGE LENGTH	860 mm
PACKAGE WIDTH	1020 mm
PACKAGING HEIGHT	1150 mm
PACKAGE VOLUME	1,009 m3
GROSS PACKING WEIGHT	0 Kg
STANDARD POWER SUPPLY	380-415V 3N
FREQUENCY	50-60 Hz
ELECTRICAL POWER	10 kW
IP GRADE	IPX5

TALENT SLIM L 800

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CR1659849	Q70MT/E800	QUEEN 7

Project
Rev.:
Zone:
Location:



PRODUCT'S RANGE PLUS



Control of cooking by core probe.



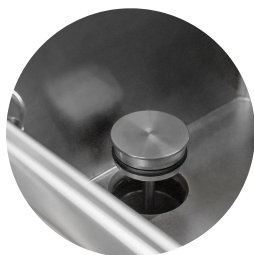
Easy to understand and use Touch Screen control panel. Possibility of storing personal recipes.



Automatic water filling with the possibility of programming litres.



The PREHEAT function allows you to preheat the griddle in order to reactively cook dishes. by setting a set temperature, the equipment will set a higher temperature delta to compensate for the lowering due to the positioning of the dish



Mains water drain with overflow drain and basin drain hole with sealing plug.



Basin for draining the cooked product into the tank. Guaranteed cleanliness of the station and easy transport of products.



With the G-Power system, you have the ability to manage the power delivered by FitPan in an easy and customized way; the algorithm manages the power delivered in 4 + 100 variants.



The ability to control 2 separate zones at different temperatures. 5 Armored heating elements high thermal resistance, maintain uniform and stable temperature over the whole surface.

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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR1659899	BFTM	
CR1200169	GFMCF	Tank bottom grid
CR1659929	FSLM	
CR1200159	CPC1/3MCF	GN1/3 basket for pasta cooker
CR1659909	PMLM	
CR1200119	TSCMCF	Frame for slow cooking
CR1659919	PPRM	
CR0956330	SDXP	Shovel
CR0999069	CRLMCF	Trolley for multifunctional
CR1200149	CV1/3MCP	GN1/3 steamer basket 160x280x115(H)cm