

Super GAS Grill M80 - cast iron Grill - M80 Top Version

Project:
Rev.:
Zone:
Location:



CODE
CR1656869

MODEL
Q70SG/G803

SERIE
QUEEN 7

GENERAL FEATURES

In addition to offering the maximum choice of 2 mm thick solutions and plans and 70cm depths, this series is equipped with all the power, robustness and functionality you need to work efficiently.

External coatings and stainless steel feet Britite Scotch Finish.

Height of the adjustable work surface from 840 to 900mm.

Gamma modularity: 200-400-600-800-1200

Wide range of accessories.



TECHNICAL DETAILS

Height adjustment device of the grids on two levels.

CANALINA WITH DRAWING HOLE AND DRAWER AND GRAGES
COLLECTION AND RESTABLE RESERMPTIMES.

Internal drawer for the collection of residues.

4 types available grids: meat, fish, mixed with stainless steel and
reversible cast iron/fish cast iron version

Grill accessories, humidifier, smoked: always available as
accessories for all versions.

Type of type of cooking also in user gas / lava stone grid, with
dedicated accessories

In the gas versions, the regulation of the power is entrusted to a
continuous operation modular tap to adapt the heat of the plate
according to the type of cooking

Smoking that can be installed on the M80 - M120 models for a
barbecue taste menu

Griglia In Ghisa

Top version

M80

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TECHNICAL INFORMATION

SPECIFICATIONS	DATA
CODE	CR1656869
MODEL	Q70SG/G803
COMMERCIAL LINE	QUEEN
SUPPLY	GAS
WIDTH	800 MM
DEPTH	700 MM
HEIGHT	250 MM
GAS TYPE	METANO "H, E" G20 20/25mbar
GAS POWER (G30/30 MBAR)	20 KW
GAS POWER (G25/25 MBAR)	20 KW

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ACCESSORIESES

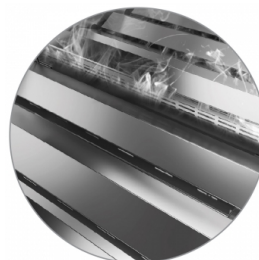
CODE	MODEL	DESCRIPTION
CR1656529		
CR1656539		
CR1353899		
CR1656549		
CR1656559		
CR1656569		

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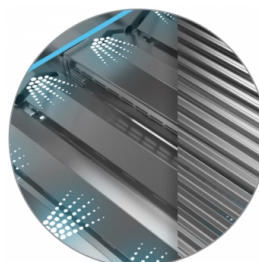
Smoking that can be installed on the M80 - M120 models for a barbecue taste menu



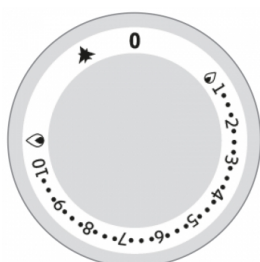
Larger and wider fat channel



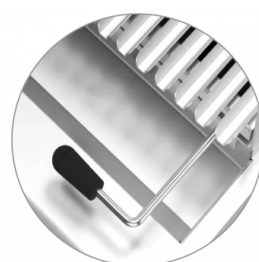
Type of type of cooking also in user gas / lava stone grid, with dedicated accessories



Wetfill accessory for optimal management of multiple types of cooking.



In the gas versions, the regulation of the power is entrusted to a continuous operation modular tap to adapt the heat of the plate according to the type of cooking



Grilled height adjustment for the management of different types of cooking

4 types available grids: meat, fish, mixed with stainless steel and reversible cast iron/fish cast iron version