

MODEL

Q90FREV/E422FA

CODE

CR1209939

## 1 BASIN ELECTRIC DEEP FRYER 22 LT - TOUCH CONTROL, OIL FILTRATION SYSTEM AND BASKET LIFTING SYSTEM

### QUEEN9

- AISI 304 stainless-steel bases and worktops, Scotch-Brite finish
- Depth of 900 mm for high power and performance
- 20/10 worktop thickness
- Twin-piece knobs prevent infiltration of dirt and have an IPX5 water ingress protection rating
- Wide range of accessories

### Technical / functional characteristics

- High-output electronically-controlled deep fryer.
- AISI 304 stainless-steel worktop, 20/10 thickness.
- AISI 18/10 stainless-steel tanks with cold zone and foam overflow area.
- Pressed frying tank with rounded internal corners.
- Large front recess to prevent spillages caused by overflow of oil and foam.
- 22 L capacity tank.
- IPX5 water ingress protection rating.
- Large cold zone to collect food particles and extend the useful life of the cooking oil.
- Safety thermostat (230°C) to prevent oil from overheating.
- AISI 304 stainless-steel sheathed heating element located inside the tank with rotation exceeding 90° in order to facilitate cleaning of the tank itself.
- Newly-shaped heating element to optimise oil heating and increase power and performance.
- Power modulated heating (variable power delivered according to time and temperature). This special technology offers increased efficiency coupled with optimised energy consumption.
- Control panel with 7" (TPC) high-resolution touch screen display and electronic controller for managing cooking temperature from 0 to 185 °C with an accuracy of  $\pm 1$  °C, frying programmes, HACCP alarms, tank cleaning cycle, preheating and 100 °C standby function.
- Temperature control available with melt cycle up to 100 °C.
- Manage up to 30 frying programmes: setting of times, temperatures and maintenance times, representative images. Convenient recipe recall using picture menu. Recipes can be loaded using a USB stick in order to share parameters with several deep fryers so that uniform frying standards in different environments are still easy to achieve.
- Special software recognises frying programmes whose characteristics mean they can be carried out simultaneously and at the same time advises which programmes are incompatible.
- Oil use control software (OLC).
- Pair of independently-operated basket lifts so that you can simultaneously handle 2 foods with different frying times. The baskets are raised to a height of 120 mm.



Electric Supply



Automatic Basket Management



Oil Cleaning Filter



Hot-Oil circulation process



Oil Life Counter



Certification IPX5



Touch Control Panel



Oil Pump Filtering

| DIMENSIONS                    |                  |
|-------------------------------|------------------|
| Width (mm)                    | 400              |
| Depth (mm)                    | 900              |
| Height (mm)                   | 900              |
| Gas connection (Ø)            |                  |
| Electric connection (V/~ /Hz) | 400V/3N 50-60 Hz |
| Cold water connection (Ø)     |                  |
| Hot water connection (Ø)      |                  |

|                                |                 |
|--------------------------------|-----------------|
| Cold soft water connection (Ø) |                 |
| Drain (Ø)                      |                 |
| Gas power (Mj/hr)              |                 |
| Electric power (kW)            | 22              |
| Plate dimensions (mm)          |                 |
| Tank capacity (L)              | 22              |
| Tank dimensions (mm)           | 340 x 420 x 325 |
| Internal oven dimensions (mm)  |                 |

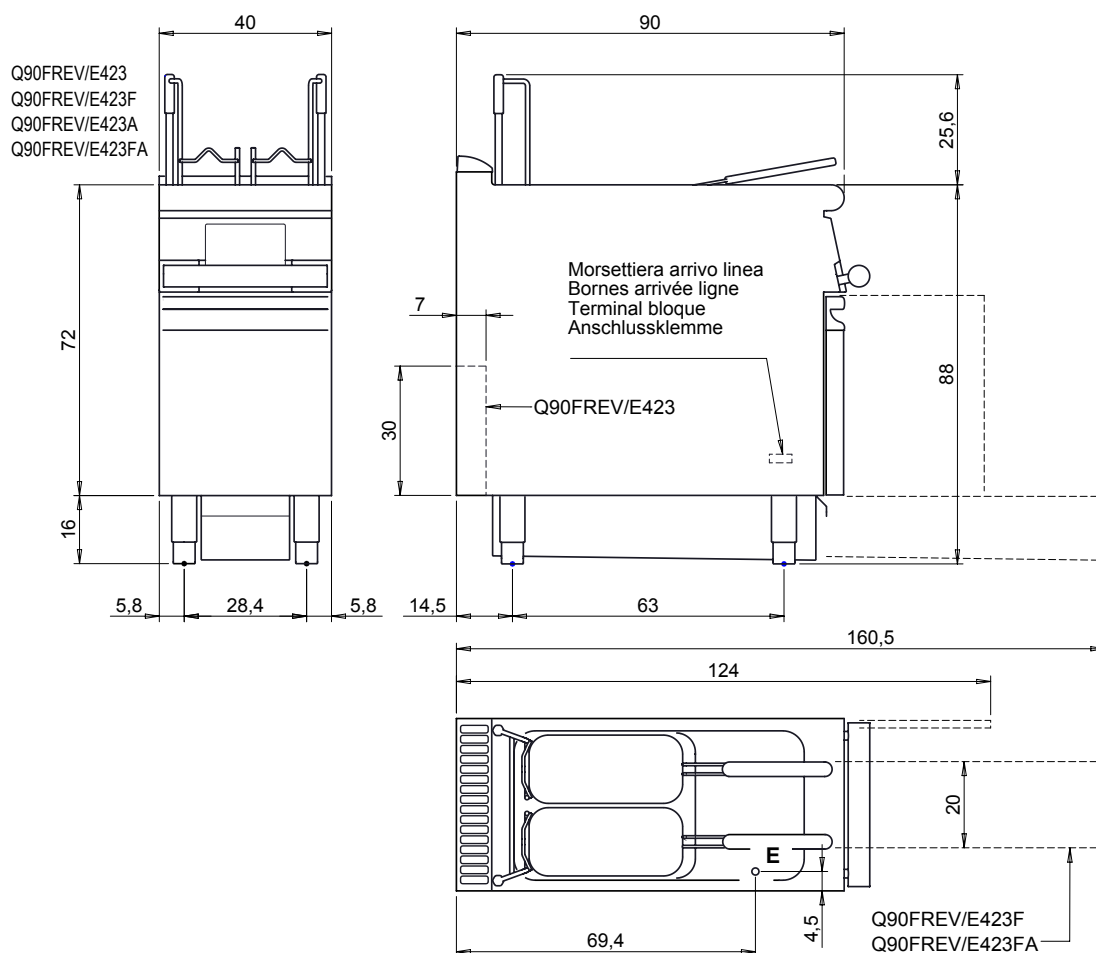
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MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm - MESURES EN cm  
MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm



Legenda - Legende - Key - Légende - Leyenda - Legenda - Legenda

|           |                                                                                                                                                                                                                                            |             |                                                                                                                         |
|-----------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|-------------------------------------------------------------------------------------------------------------------------|
| <b>E</b>  | Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse étoupe de câble él - Pisacable - Elektrische kabelwartel - Entrada cabo eléctrico                                                                 | <b>G</b>    | Arrivo gas - Gasanschluss - Gas connection - Arrivée gaz - Union de gas - Gasaansluiting - Ligação gás                  |
| <b>S</b>  | Attacco scarico acqua - Wasserablauf - Water outlet - Vidange de l'eau - Desaguadero - Wateraftapaansluiting - Junção descarga água                                                                                                        | <b>H20</b>  | Arrivo acqua - Wasseranschluss - Water inlet - Arrivée eau - Union de água - Wateraansluiting - Junção alimentação água |
| <b>S1</b> | Scarico vasca - Wannenabflussrohr - Pan outlet - Vidange du bac - Descarga cuba - Water toevoer - Descarga da cuba                                                                                                                         | <b>A1 =</b> | Calda - Heiss - Warm - Chaude - Caliente - Warm - Morno                                                                 |
| <b>S2</b> | Valvola di depressione - Anti-depression valve - Unterdruck ventil - Soupape de dépression - Válvula de depresión - Onderdrukkelep - Válvula de depressão                                                                                  | <b>A2 =</b> | Fredda - Kalt - Cold - Froid - Fria - Koude - Frio                                                                      |
| <b>S3</b> | Scarico acqua intercapedine - Wasserablauf Zwischenraum - Jacket water drain Evacuation eau double envelope - Descarga de agua intersticios - Afvoer water tussenruimte - Descarga de água na marmita com Sistema de aquecimento indirecto | <b>L</b>    | Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaakraan - Torneira de nível    |
| <b>S4</b> | Scarico - Abflussrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubulação de dreno                                                                                                                                      |             |                                                                                                                         |