

GENERAL CHARACTERISTICS

It is the choice of those who need maximum strength and power. Queen9 is distinguished by its 900 mm depth, a 20/10-thick work surface, double-crown burners, and the use of elegant stainless steel with a Scotch Brite finish.

Details that not only offer maximum functionality and aesthetics, but also take into account the practical and ergonomic needs of those who work.

The extreme freedom of composition allows top models to be combined with accessorizable oven and neutral base units, even with hygienic finishes.

With more than 350 models immediately available in the catalog, Queen9 is already ready to start giving its best.

In addition, all equipment that makes up a Queen9 kitchen is 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.

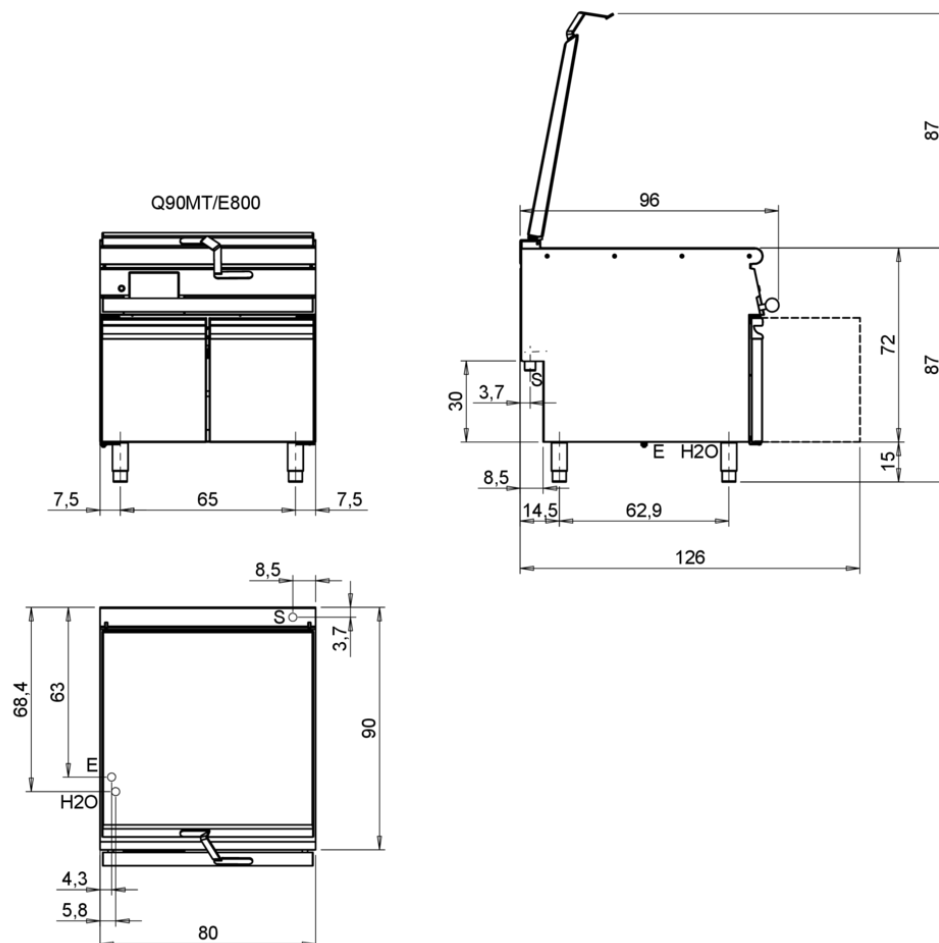
Kettle: An appliance used to bring water to a boil quickly and efficiently.

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

CODICE
CR1659839MODELLO
Q90MT/E800SERIE
QUEEN 9

Technical Information

SPECIFICATION	DATA
MATERIAL	CR1659839
DEFINITION	Q90MA/E800 MULTI COOKER EL.TALENT BARON
COMMERCIAL LINE	QUEEN
SUPPLY	ELECTRICS
DIM. WIDTH	800 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	870 mm
NET WEIGHT	147 Kg
VOLUME (net)	0.626
PACKAGE LENGTH	840 mm
PACKAGE WIDTH	1020 mm
PACKAGING HEIGHT	1170 mm
PACKAGE VOLUME	1,003 m3
GROSS PACKING WEIGHT	162 Kg
STANDARD POWER SUPPLY	380-415V 3N
FREQUENCY	50-60 Hz
ELECTRICAL POWER	20 kW
IP GRADE	IPX5

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QUEEN 9MISURE 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

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

PRODUCT'S RANGE PLUS



Control of cooking by core probe.



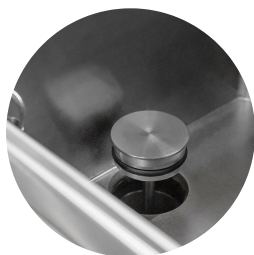
Easy to understand and use Touch Screen control panel. Possibility of storing personal recipes.



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