

Electric Super Fry top M80 Soft Iron Plate - smooth - Top Version Thermost. control

Project:
Rev.:
Zone:
Location:



CODE	MODEL	SERIE
CR1653459T4W	Q90SFT/E800-T4W	QUEEN 9 TOUCH

GENERAL FEATURES

All identified equipment with model (T4W) are 4.0 Ready equipment, and allow you to take advantage of all in advantages of the connection of equipment to a cloud system.

Data collection, operating monitoring, remote control are just some of the possibilities that connectivity makes you at your disposal. Version prepared for Industry 4.0 connectability. QUEEN9 Touch - Tutto sotto controllo. Tradition and innovation all on your worktop A new non-slip design, squared off and rounded for a more ergonomic grip, with a contoured indicator to facilitate setting. And with the exclusive Encoder function, all you need to do is touch a programme, turn the knob to set the level and press it to confirm the setting. With a water and dirt proof crown. Choice of rapid and precise parameters. Easy and clear temperature management Special features always visible and accessible on the display

TECHNICAL DETAILS

15 mm thick cooking plate totally independent of the top.
Large canal canopy along the entire perimeter of the plate for the collection of cooking residues, inclined towards the front for the decelusion of the liquids in the large drawer.

Large fat collection drawer.

Uniform cooking temperature on the whole plate. Optimizing the heat in the coach area and increasing the comfort of operators in the kitchen.

Plate not welded to the machine with optimization of the structural points subjected to thermal stress

Too full cap in stainlessness, equipped as standard for the management of the flooding of the caneline

Plate not welded to speed up maintenance interventions and any replacements in users

New version with identical useful surface of cooking and reduced energy power. An increase in yield per cm2 which allows a reduction in consumption up to 15% compared to traditional versions

Electric version: heating by means of armored resistances in incoloy. Thermostatically controlled cooking temperature and adjustable from 110 to 280 ° C. Safety thermostat.

Thermostat

M80

Top version

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ACCESSORIES

CODE	MODEL	DESCRIPTION
CR1354989	PRPC	RASCHIETTO PER PIASTRA CROMATA
CR1354999	PKLR	LAME PER RASCHIETTO (10 PCS)
CR1356399	RPR	Raschietto piastra rigata
CR1658629		
CR1658609	97TFT	Tappo per pulizia plancha
CR1658689		
9KSCFT	9KSCFT	Kit Scarico continuo
79KEA	79KEA	Kit Erogatore acqua
CR1357499	4.0 IOT PRO	Subscription to Cloud Olis Pro Services
CR1357479	4.0 IOT ENTRY	Subscription to Cloud Services Olis Entry

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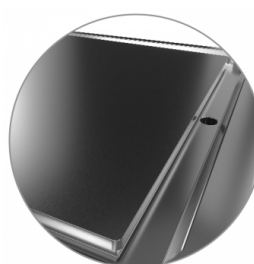
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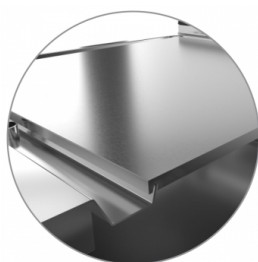
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Alarmable gully for the collection of cooking residues on the entire perimeter of the facilitated cleaning plate, and better maintenance of the humidity of the food in cooking



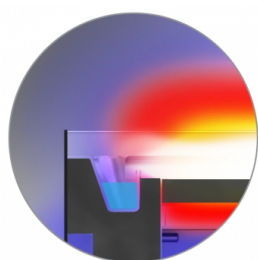
Large fatty drawer with capacity of the entire volume of the perimeter channel



Thermal cut that facilitates the user and adjacent machinery.



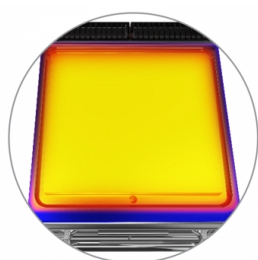
The design of the striped plate guarantees cleaning until the end of the plate



Uniform cooking temperature on the whole plate. Optimizing the heat in the cook area and increasing the comfort of operators in the kitchen.



Plate not welded to speed up maintenance interventions and any replacements in users



Available as an accessory the water supply kit



Plate not welded to the machine with optimization of the structural points subjected to thermal stress