

## FRY TOP S GAS M40 Piastra in Acciaio Dolce - Rigato - Versione Top

Project: .....  
Rev.: .....  
Zone: .....  
Location: .....



CODE  
CR1653909

MODEL  
Q90SFT/G410

SERIE  
QUEEN 9

### GENERAL FEATURES

In addition to offering the maximum choice of 2 mm thick solutions and plans and 90cm 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

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 caniline

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

Tubular burner on flame automatized with great uniformity of heat distribution.

M40

Top version

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TECHNICAL INFORMATION

| SPECIFICATIONS          | DATA                        |
|-------------------------|-----------------------------|
| CODE                    | CR1653909                   |
| MODEL                   | Q90SFT/G410                 |
| COMMERCIAL LINE         | QUEEN                       |
| SUPPLY                  | GAS                         |
| WIDTH                   | 400 MM                      |
| DEPTH                   | 900 MM                      |
| HEIGHT                  | 250 MM                      |
| GAS TYPE                | METANO "H, E" G20 20/25mbar |
| GAS POWER (G30/30 MBAR) | 7 KW                        |
| GAS POWER (G25/25 MBAR) | 7 KW                        |
| PLATE DIMENSIONS        | 305 X 660 MM                |

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|           |             |         |
|-----------|-------------|---------|
| CODE      | MODEL       | SERIE   |
| CR1653909 | Q90SFT/G410 | QUEEN 9 |

### ACCESSORIESES

| CODE      | MODEL   | DESCRIPTION                      |
|-----------|---------|----------------------------------|
| CR1354989 | PRPC    | RASCHIETTO PER PIASTRA CROMATA   |
| CR1354999 | PKLR    | LAME PER RASCHIETTO (10 PCS)     |
| CR1356399 | RPR     | Raschietto piastra rigata        |
| CR1658619 | 97CPFT4 | Cassetto pulizia per fry top M40 |
| CR1658609 | 97TFT   | Tappo per pulizia plancha        |
| CR1658669 | 9AFT4   | Paraspruzzi M40                  |
| 9KSCFT    | 9KSCFT  | Kit Scarico continuo             |
| 79KEA     | 79KEA   | Kit Erogatore acqua              |

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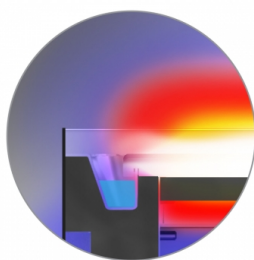
SERIE  
QUEEN 9



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



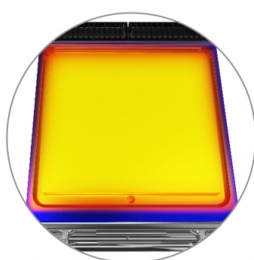
Large fatty drawer with capacity of the entire volume of the perimeter channel



Thermal cut that facilitates the user and adjacent machinery.



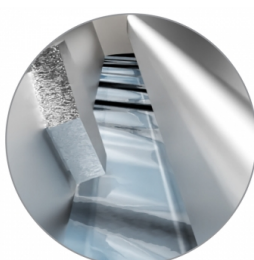
The design of the striped plate guarantees cleaning until the end of the plate



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

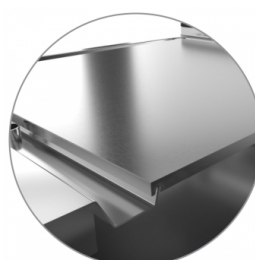


Plate not welded to the machine with optimization of the structural points subjected to thermal stress