

Super Fry top GAS M40 Chrome plate - rough - Top Version Thermost. control

Project:
Rev.:
Zone:
Location:



CODE
CR1654219

MODEL
Q90SFTT/G415

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 canaline

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.

In thermostate versions it is possible to adjust the plate temperature from 90 to 280 ° C, to optimize consumption and adapt to the most delicate cooking

Thermostat

M40

Top version

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TECHNICAL INFORMATION

SPECIFICATIONS	DATA
CODE	CR1654219
MODEL	Q90SFTT/G415
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)	10 KW
GAS POWER (G25/25 MBAR)	10 KW
PLATE DIMENSIONS	305 X 660 MM

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ACCESSORIESES

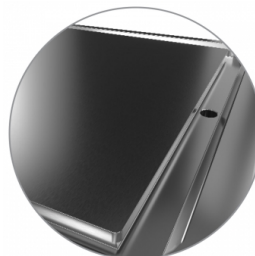
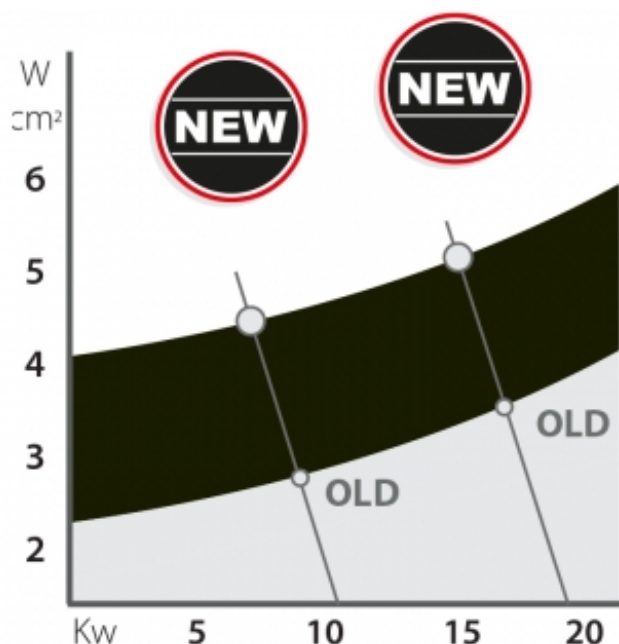
CODE	MODEL	DESCRIPTION
CR1354989	PRPC	RASCHIETTO PER PIASTRA CROMATA
CR1354999	PKLR	LAME PER RASCHIETTO (10 PCS)
CR1356399	RPR	Raschietto piastra rigata
CR1658619	97CPFT4	Cassetto pulizia per fry top M40
CR1658609	97TFT	Tappo per pulizia plancha
CR1658669	9AFT4	Paraspruzzi M40
9KSCFT	9KSCFT	Kit Scarico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

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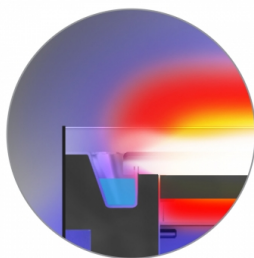
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Alarmable gully for the collection of cooking residues on the entire perimeter of the facilitated cleaning plate, and better maintenance of the humidity of the food in cooking



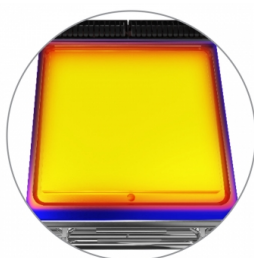
Large fatty drawer with capacity of the entire volume of the perimeter channel



Thermal cut that facilitates the user and adjacent machinery.



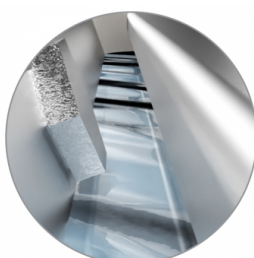
The design of the striped plate guarantees cleaning until the end of the plate



Uniform cooking temperature on the whole plate. Optimizing the heat in the coach 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

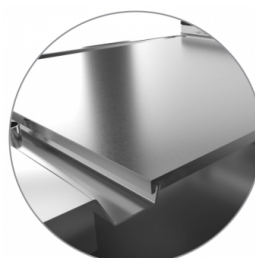


Plate not welded to the machine with optimization of the structural points subjected to thermal stress