



baron



COMPLETE PRODUCT CATALOGUE





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The most compact and versatile solution for every workspace

For those who cannot do without the quality and sturdiness of a Queen kitchen, Series 7 offers 700 mm depth and a smaller footprint, thus fitting into any room, burners available in various configurations and power ratings and a stylish Scotch-Brite finish.

The fully-modular design offers exceptional compositional choice: you can combine various kitchen models with lower ovens and cabinets along with Accessories, including with hygienic finishes; create bespoke configurations, mating and securing equipment back-to-back, sealed tightly flush to the sides or with bridge function, offering outstanding solutions that always provide the perfect answer to a chef's needs.

As a complete guarantee, every piece of equipment used to create a Queen7 kitchen has a certificate of conformance to international standards, including CE, GAR, AGA and other.

THE FRONT BAR IS A NEW DESIGN FEATURE THAT INCREASES THE KITCHEN'S VISUAL IMPORTANCE AND OFFERS CLEAR BENEFITS

THE KNOBS OFFER OPTIMUM GRIP AND HELP THE CHEF TO HAVE THE SETTING CONTROLS RIGHT UNDER HIS EYES



INNOVATIVE RECESSED HANDLE

DOORS WITH SELF-CLOSING HINGES





- 15/10 worktop thickness
- Stainless steel, Scotch-Brite finish
- Sturdy and powerful with compact design
- Depth of 700 mm means it will fit the most common configurations
- Catalogue offers more than 300 standard models
- Worktop, base cabinet, base cabinet with doors and oven versions
- Twin-piece knobs prevent the infiltration of dirt and are watertight
- Gas kitchens having burners with various configurations and power ratings: 3,5 kW - 5,7 kW e 7 kW
- Wide range of Accessories

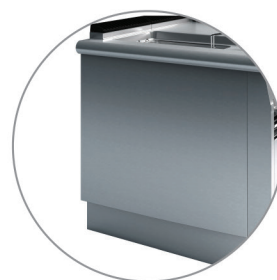


Extensive range of Accessories

The huge choice of Baron Accessories allows equipment to be adapted to meet numerous different requirements, both practical and aesthetic, and create a set of eye-catching, fully-functional complementary components. The Accessories available include: castor kit, bridging kit, end panels, handrail, mixer tap, base cabinet installation kit (rack supports, drawers, heating plate kit, refrigerated bases), suspended units.

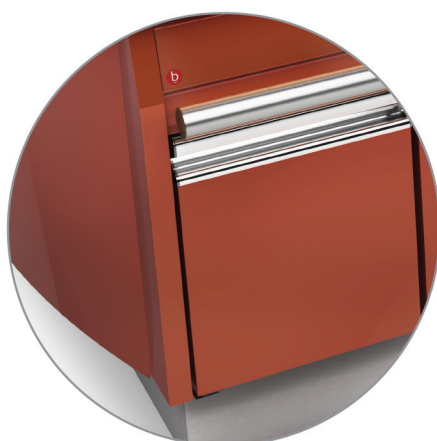
Baron is well aware of the importance of a customised kitchen and therefore provides bespoke solutions designed to meet the specific needs of every customer. Besides the standard equipment in our catalogue, we offer special designs that create custom-built range kitchens each with a different hygienic top in order to address differing requirements relating to available space and functions.

QUEEN end side element



Refrigerated bases

RAL paint treatment available on request.



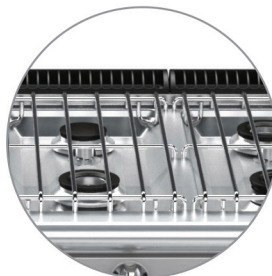
Top side end finishing element



Removable Splasback



S/S double burner gridburner grid



Water tap



Drawers



Neutral bases with hYgienic finishing,



Bases with set of try slides

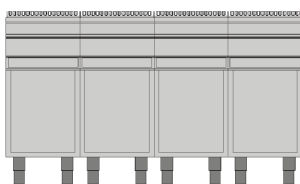


Bottle holder

● Available arrangements

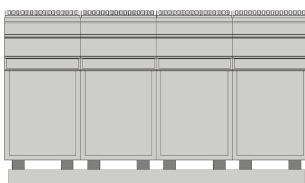
Accessories

Installation on standard feet



Adjustable feet
h min 13 cm (top = h85 cm)
h max 21 cm (top = h93 cm)

Installation on Feet H 5Cm for concrete plinth



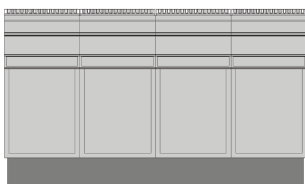
Adjustable feet
h min 4,2 cm
h max 6 cm

PZM

h 50 mm

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Installation on S/S plinth



KICK STRIPS ARE SUPPLIED
FOR INSTALLATION OF
UNITS WITH TOP H=900
(FEET H180 mm),
FOR DIFFERENT HEIGHTS
SPECIFY

ZA40 L. 40 cm

ZA60 L. 60 cm

ZA80 L. 80 cm

ZA120 L. 120 cm

ZA160 L. 160 cm

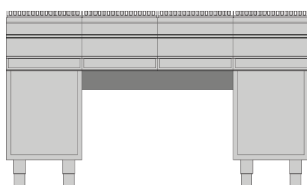
ZA200 L. 200 cm

ZA240 L. 240 cm

ZL70 - 7ZLP L. 70 - L. 140 cm

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Bridge installation



SPECIFY THE UNITS ON
WHICH THE BRIDGE
SUPPORTS WILL BE FIXED

KSP40 L. 40 cm

KSP80 L. 80 cm

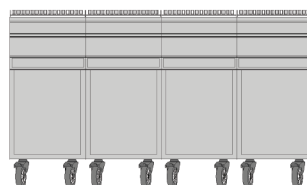
KSP100 L. 100 cm

KSP120 L. 120 cm

KSP160 L. 160 cm

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Installation on refrigerated base



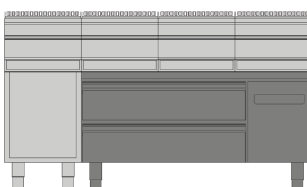
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RI

inox

Installation on refrigerated base



+ refrigerated base
+ frame set for refig. benches

BR12.. TN -2/+8 °C

BR16.. TN -2/+8 °C

BR20.. TN -2/+8 °C

BR12.. BT -20/-15 °C

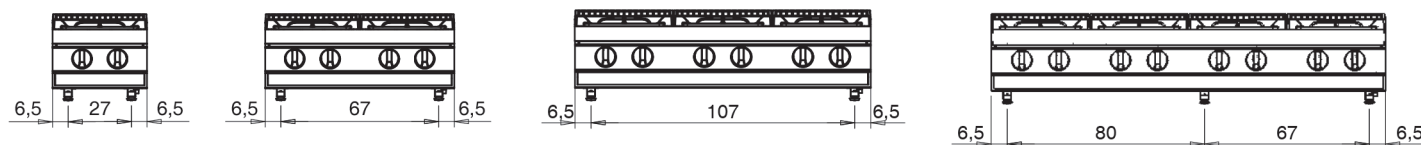
BR16.. BT -20/-15 °C

BR20.. BT -20/-15 °C

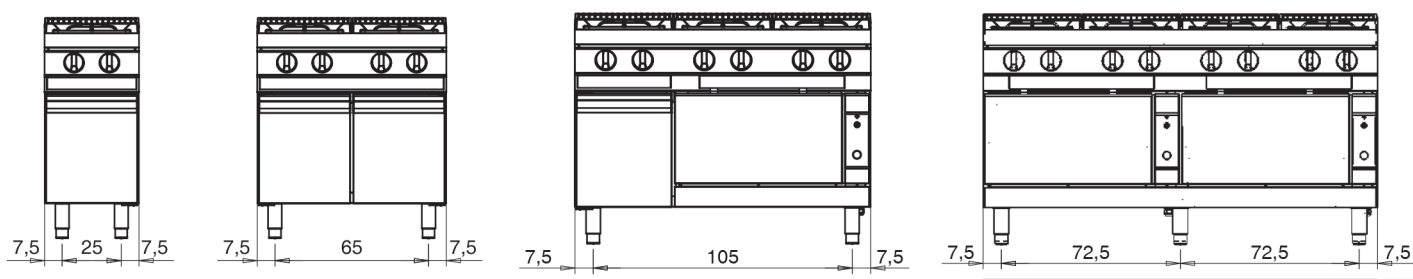
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● General dimensions

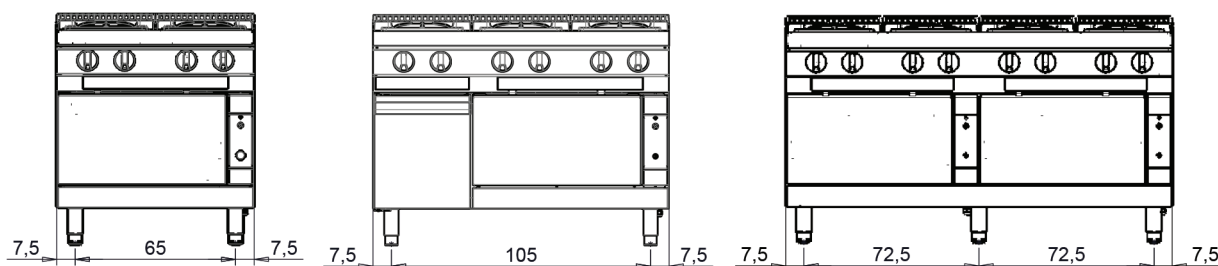
● Top



● On cupboard



● On oven

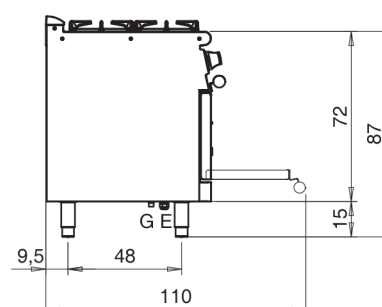
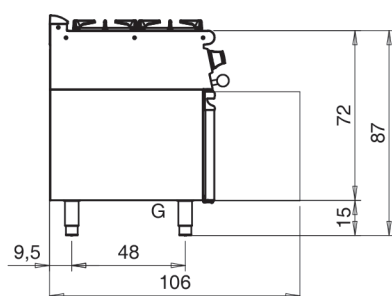
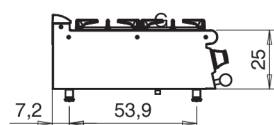


● Lateral view

Top

On cupboard

Monoblock elements
(Element on oven, Talent, Pasta cooker, Fryer,
Boiling Pan, Bratt pan)



Gas Ranges

- Fully moulded top, obtained from a large stainless steel plate;
- long prongs enamelled cast iron grilles to easily move pots between one burner and another; Stainless steel rod grilles are available
- High power cast iron burners (3.5- 5.7- 7 kW);
- burners piezo-electric ignition available as optional
- Stainless steel removable two-burner basin accessory

Oven - General Features

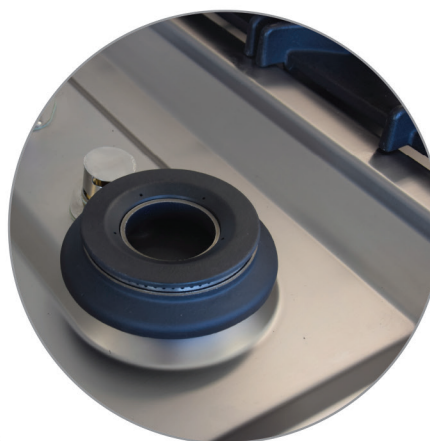
- Thermally insulated stainless steel cooking area (57.2x58x30 cm), equipped with 3 anti-tipping guides for 1/1 Gastronorm containers; large oven version 79x55x40 cm;
- perfectly insulated stainless steel door and inner door, fitted on heavy-duty self-balanced hinges;
- full length thermally insulated ergonomic handle;

Gas Version

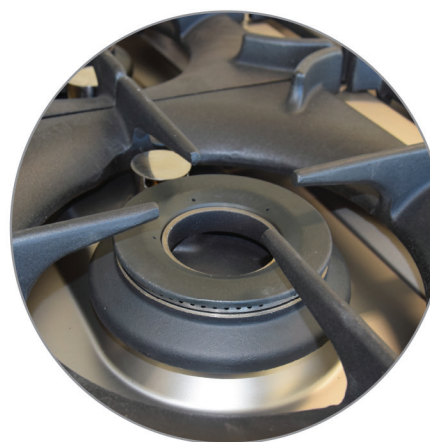
- Stabilised flame burner housed below the hearth;
- Pilot burner with piezo ignition;
- Automatic valve with thermocouple for gas safety;
- Thermostatic temperature control from 110 to 330°C;

Electric version

- Independently adjustable stainless steel heating elements on the top and below the cooking area base plate
- Thermostatic control of range temperature from 100°C to 300°C;
- "Powered appliance" indicator light;
- "Set temperature reached" indicating light



Fully moulded top, obtained from a large stainless steel plate



Long prongs enamelled cast iron grilles to easily move pots between one burner and another



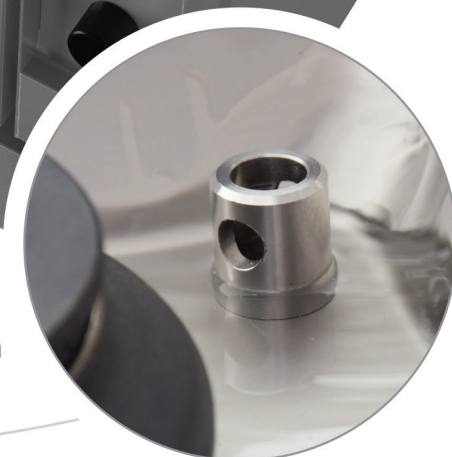
High power cast iron burners (3.5- 5.7- 7 kW)



Protected pilot flame, with easily washable protection.



Moulded top complete with WATER-BATH SYSTEM.



● Gas Ranges - Top Version

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	Q70PC/G4003 CR1012209	40x70x25	10,5 Kcal 9030	3,5 7
	Q70PC/G4013 ■ CR1012219	40x70x25	10,5 Kcal 9030	3,5 7
	Q70PC/G8008 CR1012229	80x70x25	28 Kcal 24000	7 7 7 7
	Q70PC/G8018 ■ CR1012239	80x70x25	28 Kcal 24000	7 7 7 7
	Q70PC/G1206 CR1012249	120x70x25	32,4 Kcal 27900	3,5 5,7 3,5 7 5,7 7
	Q70PC/G1216 ■ CR1012259	120x70x25	32,4 Kcal 27900	3,5 5,7 3,5 7 5,7 7
	Q70PC/G1606 CR1012269	160x70x25	43,8 Kcal 37700	3,5 5,7 5,7 3,5 7 5,7 5,7 7
	Q70PC/G1616 ■ CR1012279	160x70x25	43,8 Kcal 37700	3,5 5,7 5,7 3,5 7 5,7 5,7 7

1 kW = 3412,142 BTU

● Gas Ranges On Open Cabinet

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	Q70PCV/G4003 CR1012289	40x70x87	10,5 Kcal 9030	 3,5 7
	Q70PCV/G4013 ■ CR1012309	40x70x87	10,5 Kcal 9030	 3,5 7
	Q70PCV/G8008 CR1012329	80x70x87	28 Kcal 24000	 7 7 7 7
	Q70PCV/G8018 ■ CR1012349	80x70x87	28 Kcal 24000	 7 7 7 7
	Q70PCV/G1206 CR1012369	120x70x87	32,4 Kcal 27900	 3,5 5,7 3,5 7 5,7 7
	Q70PCV/G1216 ■ CR1012389	120x70x87	32,4 Kcal 27900	 3,5 5,7 3,5 7 5,7 7
	Q70PCV/G1606 CR1012409	160x70x87	43,8 Kcal 37700	 3,5 5,7 5,7 3,5 7 5,7 5,7 7
	Q70PCV/G1616 ■ CR1012429	160x70x87	43,8 Kcal 37700	 3,5 5,7 5,7 3,5 7 5,7 5,7 7

1 kW = 3412,142 BTU

■ TOP GAS RANGES WITH TOP'S COMPLETE WATER-BATH SYSTEM , ELECTRIC IGNITION AND KIT FOR WATER DRAIN

● Gas Ranges With Oven

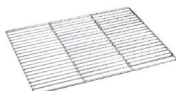
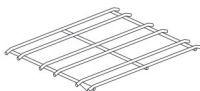
	Model Code	Dimensions LxPxH cm	Power kW	Notes				
	Q70PCF/G8008 CR1012449	80x70x87	34,5 	gas oven 6,5 kW	7	7		
			Kcal 29700		7	7		
	Q70PCF/GE8008 CR1012459	80x70x87	28  6 	electric oven 6 kW - Ac400V	7	7		
			Kcal 24000		7	7		
	Q70PCF/G8018 ■ CR1012469	80x70x87	34,5 	gas oven 6,5 kW	7	7		
			Kcal 29700		7	7		
	Q70PCF/GE8018 ■ CR1012479	80x70x87	28  6 	electric oven 6 kW - Ac400V	7	7		
			Kcal 24000		7	7		
	Q70PCF/G1206 CR1012489	120x70x87	38,9 	gas oven 6,5 kW	3,5	5,7	3,5	
			Kcal 33500		7	5,7	7	
	Q70PCF/GE1206 CR1012499	120x70x87	32,4  6 	electric oven 6 kW - Ac400V	3,5	5,7	3,5	
			Kcal 27900		7	5,7	7	
	Q70PCF/G1216 ■ CR1012509	120x70x87	38,9 	gas oven 6,5 kW	3,5	5,7	3,5	
			Kcal 33500		7	5,7	7	
	Q70PCF/GE1216 ■ CR1012519	120x70x87	32,4  6 	electric oven 6 kW - Ac400V	3,5	5,7	3,5	
			Kcal 34800		7	5,7	7	
	Q70PCFL/G1206 CR1012529	120x70x87	40,4 	maxi forno a gas 8 kW	3,5	5,7	3,5	
			Kcal 34800		7	5,7	7	
	Q70PCFL/G1216 ■ CR1012539	120x70x87	32,4 		7	5,7	7	
			Kcal 27900					
	Q70PCF/G1606 CR1012549	160x70x87	56,8 	2 forni gas 2 x 6,5 kW	3,5	5,7	5,7	3,5
			Kcal 48900		7	5,7	5,7	7
	Q70PCF/GE1606 CR1012559	160x70x87	43,8  12 	2 electric ovens 2 x 6 kW - Ac400V	3,5	5,7	5,7	3,5
			Kcal 37700		7	5,7	5,7	7
	Q70PCF/G1616 ■ CR1012569	160x70x87	56,8 	2 forni gas 2 x 6,5 kW	3,5	5,7	5,7	3,5
			Kcal 48900		7	5,7	5,7	7
	Q70PCF/GE1616 ■ CR1012579	160x70x87	43,8  12 	2 electric ovens 2 x 6 kW - Ac400V	3,5	5,7	5,7	3,5
			Kcal 37700		7	5,7	5,7	7

Equipment:

1 Chrom-wired grid

1 kW = 3412,142 BTU * SPECIAL VOLTAGE 220V/3F + 4% - OTHER + 7%

● Accessories

	Model Code	Dimensions LxPxH cm	Power kW	Notes
1-burner cast-iron plate				
	7PRL BN418031910010	35x27x6	_____	smooth
	7PRR BN418031910020	35x27x6	_____	ribbed
S/s chrome plated grid for oven				
	7GF BN418031920010	53x55	_____	chrome
Removable hotplate				
	N7BA BN418031910170		_____	
S/S double burner grid				
	BN41826330160	39x58	_____	Inox
Electrical lighting				
	ACC2F BN41C1300028		_____	2 burners
	ACC4F BN41C1300029		_____	4 burners
	ACC6F BN41C1300030		_____	6 burners
	ACC8F BN41C1300031		_____	8 burners
Floor connection gas pipe				
KGA				
Floor connections kit for liquid outlet				
BN418031910120				

To be ordered with
the equipment: not
an optional.

● Gas ranges - burners configurations

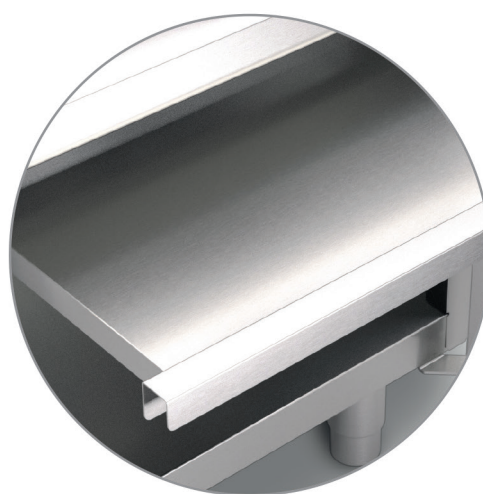
	Configurazioni	3,5 Kw	5,7 Kw	7 Kw
3,5 5,7	version 1 Standard	1	1	-
3,5 7	version 2	1	-	1
7 7	version 3	-	-	2
3,5 5,7 7 5,7	version 1	1	2	1
3,5 5,7 5,7 3,5	version 2	2	2	
7 7 7 7	version 3 Standard	-	-	4
3,5 5,7 3,5 7 5,7 7	version 1 Standard	2	2	2
3,5 5,7 3,5 5,7 3,5 5,7	version 2	3	3	-
3,5 5,7 3,5 7 3,5 7	version 3	3	1	2
3,5 5,7 5,7 3,5 7 5,7 5,7 7	version 1 Standard	2	4	2
3,5 5,7 3,5 5,7 5,7 3,5 5,7 3,5	version 2	4	4	-
3,5 5,7 5,7 3,5 7 3,5 3,5 7	version 3	4	2	2

Free position of burners conform to the certified power output. Please contact sales department for availability.

Gas Wok

- Outer casing and feet made stainless steel
- Available with burners of 10 kW or 14 kW
- Flue to vent heat
- Worktops with a 2 mm thick stainless steel with 550x520 mm or 950x520 mm recess.
- Right rear drain with a 22 mm diameter to floor drain
- Available in two versions, open base or with doors: for the 60 module, 2 M30 doors; for the 100 module, 2 M50 doors
- Full-width drip pan located in the storage area

Hob with recess as standard and liquid drain in rear righthand corner.



Full-width drip pan located in the storage area.



10 or 14 kW enamelled castiron
ring burner, removable to
facilitate cleaning.



Queen7

● Gas Wok On Open Cabinet

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	Q70PCV/WG610 CR1012779	60x70x87 60x70x87	10  Kcal 8600	M60
	Q70PCV/WG614 CR1012799	60x70x87	14  Kcal 12040	M60
	Q70PCV/WG1020 CR1012819	100x70x87	10+10  Kcal 17200	M100
	Q70PCV/WG1028 CR1012839	100x70x87	14+14  Kcal 24080	M100

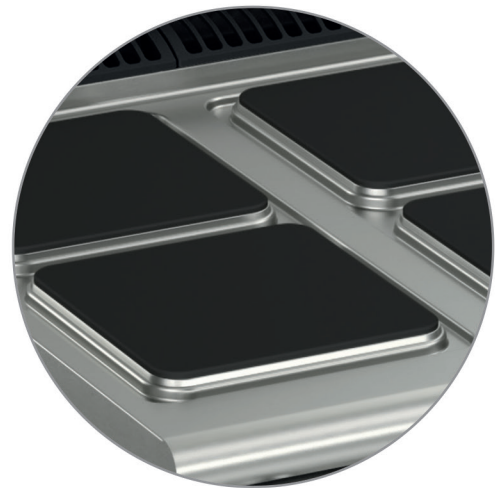
Electric Range With Cast Iron Plates

- fully moulded hob, obtained from a single large stainless steel plate;
- water tight cast iron radiant plates to avoid liquids penetrating on electric wiring;
- automatic safety thermostat to avoid plates overheating, particularly during empty functioning;
- ergonomic, recessed and tilted knobs with 7 control positions ;
- "powered plates" indicator lights;

Electric version

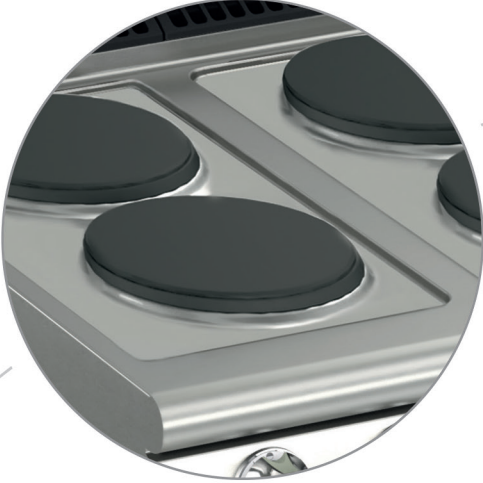
- Independently adjustable stainless steel heating elements on the top and below the cooking area base plate
- Thermostatic control of range temperature from 100°C to 300°C;
- "Powered appliance" indicator light;
- "Set temperature reached" indicating light

22x22 square plates secured to worktop so that they are watertight.



Temperature control provided by 7-position selector switch, whilst control panel has warning light to show that heating is on.





220mm round
plates watertight to
worktop.



● Electric Range With Round Cast Iron Plates Top Version

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	Q70PC/E400 CR1012589	40x70x25	5,2 Ac400V ⚡	2 x  Ø 22 cm
	Q70PC/E800 CR1012599	80x70x25	10,4 Ac400V ⚡	4 x  Ø 22 cm
	Q70PC/E120 CR1012609	120x70x25	15,6 Ac400V ⚡	6 x  Ø 22 cm

● Electric Range With Round Cast Iron Plates On Open Cabinet

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	Q70PCV/E400 CR1012619	40x70x87	5,2 Ac400V ⚡	2 x  Ø 22 cm
	Q70PCV/E800 CR1012639	80x70x87	10,4 Ac400V ⚡	4 x  Ø 22 cm
	Q70PCV/E120 CR1012659	120x70x87	15,6 Ac400V ⚡	6 x  Ø 22 cm

● Electric Range With Round Cast Iron Plates With Electric Oven

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	Q70PCF/E800 CR1012679	80x70x87	16,4 Ac400V ⚡	electric oven 6 kW - Ac400V 4 x  Ø 22 cm
	Q70PCF/E120 CR1012689	120x70x87	21,6 Ac400V ⚡	electric oven 6 kW - Ac400V 6 x  Ø 22 cm

Equipment:

1 Chrom-wired grid

● Electric Range With Square Cast Iron Plates Top Version

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	Q70PC/E401 CR1012699	40x70x25	5,2 Ac400V ⚡	2 x ☐ 22 x 22
	Q70PC/E801 CR1012709	80x70x25	10,4 Ac400V ⚡	4 x ☐ 22 x 22

● Electric Range With Square Cast Iron Plates On Open Cabinet

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	Q70PCV/E401 CR1012719	40x70x87	5,2 Ac400V ⚡	2 x ☐ 22 x 22
	Q70PCV/E801 CR1012739	80x70x87	10,4 Ac400V ⚡	4 x ☐ 22 x 22

● Electric Range With Square Cast Iron Plates With Electric Oven

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	Q70PCF/E801 CR1012759	80x70x87	16,4 Ac400V ⚡	electric oven 6 kW - Ac400V 4 x ☐ 22 x 22
	Q70PCF/E121 CR1012769	120x70x87	21,6 Ac400V ⚡	electric oven 6 kW - Ac400V 6 x ☐ 22 x 22

Equipment:

1 Chrom-wired grid

Electric Ranges With Ceramic Glass

- watertight shatterproof glass-ceramic top;
- cooking zones marked with a 23 cm diameter circular screenprint;
- 2.5 kW single zone power;
- heat mode activation light and residual heat indicator light.

Electric version

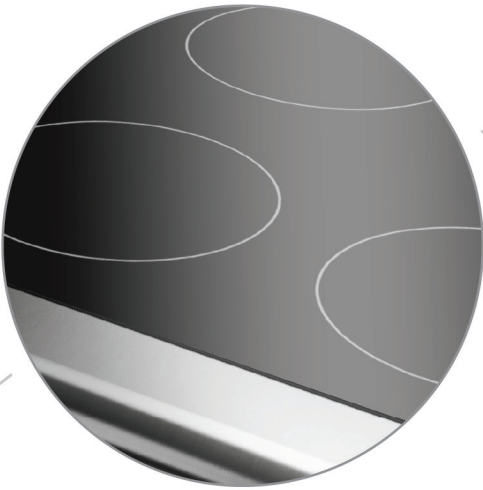
- Independently adjustable stainless steel heating elements on the top and below the cooking area base plate
- Thermostatic control of range temperature from 100°C to 300°C;
- "Powered appliance" indicator light;
- "Set temperature reached" indicating light

A temperature control knob allows to select a heating zone of two different sizes in order to suit the pan bottom.



Thermostatically controlled temperature range from 70 to 450°C.





Flush-fitted
shatterproof
glass allows easy
handling of pans.



● Electric Ranges With Ceramic Glass Top Version

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	Q70PC/VCE400 CR1012959	40x70x25	5 Ac400V ⚡	2 x  Ø 23 cm
	Q70PC/VCE800 CR1012989	80x70x25	10 Ac400V ⚡	4 x  Ø 23 cm

● Electric Ranges With Ceramic Glass On Open Cabinet

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	Q70PCV/VCE400 CR1012969	40x70x87	5 Ac400V ⚡	2 x  Ø 23 cm
	Q70PCV/VCE800 CR1012999	80x70x87	10 Ac400V ⚡	4 x  Ø 23 cm

● Electric Ranges With Ceramic Glass With Electric Oven

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	Q70PCF/VCE800 CR1012949	80x70x87	16 Ac400V ⚡	electric oven 6 kW - Ac400V 4 x  Ø 23 cm

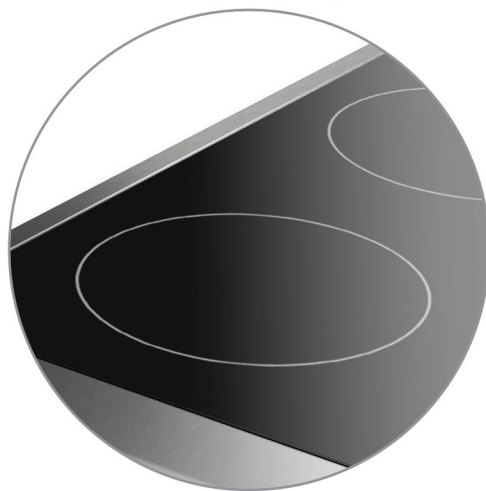
Equipment:

1 Chrom-wired grid

Electric Induction Ranges

- watertight shatterproof glass-ceramic top;
- cooking zones marked with a 23 cm diameter circular screenprint;
- 3,5 kW single zone power;
- presence detector device and overheat device;
- heat mode activity indicator light;
- wok version with 30 cm diameter griddle and 5kW of power

High power,
option of
whole-area
coverage,
automatic pan
detection.



Safety sensor prevents
overheating.





Powers selectable between 10 different levels for delicate or express cooking

● Electric Induction Ranges Top Version - FULL ZONE INDUCTION AVAILABLE ON REQUEST

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	Q70PC/IND400 CR1012889	40x70x25	7 Ac400V 50 Hz ⚡	2 x  Ø 23 cm
	Q70PC/IND800 CR1012919	80x70x25	14 Ac400V 50 Hz ⚡	4 x  Ø 23 cm

● Electric Induction Ranges On Open Cabinet - FULL ZONE INDUCTION AVAILABLE ON REQUEST

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	Q70PCV/IND400 CR1012899	40x70x87	7 Ac400V 50 Hz ⚡	2 x  Ø 23 cm
	Q70PCV/IND800 CR1012929	80x70x87	14 Ac400V 50 Hz ⚡	4 x  Ø 23 cm

● WOK Top Version

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	Q70PC/WOK400 CR1012859	40x70x25	5 Ac400V 50 Hz ⚡	1 x  Ø 30

● WOK On Open Cabinet

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	Q70PCV/WOK400 CR1012869	40x70x87	5 Ac400V 50 Hz ⚡	1 x  Ø 30

Gas Solid Tops

- Cast iron brushed griddle with removable central disc;
- high power (12 kW) central burner with piezo ignition;
- distinguished heating zones with maximum temperature in the centre 500°C, decreasing towards the perimeter;
- safety valve with thermocouple and supplied power progressive adjustment;

Oven - General Features

- Thermally insulated stainless steel cooking area (57.2x58x30 cm), equipped with 3 anti-tipping guides for 1/1 Gastronorm containers; large oven version 79x55x40 cm;
- perfectly insulated stainless steel door and inner door, fitted on heavy-duty self-balanced hinges;
- full length thermally insulated ergonomic handle;

Gas Version

- Stabilised flame burner housed below the hearth;
- Pilot burner with piezo ignition;
- Automatic valve with thermocouple for gas safety;
- Thermostatic temperature control from 110 to 330°C;

Electric version

- Independently adjustable stainless steel heating elements on the top and below the cooking area base plate
- Thermostatic control of range temperature from 100°C to 300°C;
- "Powered appliance" indicator light;
- "Set temperature reached" indicating light



Extrathick top plate with removable middle ring.

Single high-efficiency middle burner providing different temperature zones on the hob with maximum heat in the centre and gradually decreasing temperatures when moving towards the edges.



● Gas Solid Tops Top Version

	Model Code	Dimensions LxPxH cm	Power kW		Notes
	Q70TP/G800 CR1013019	80x70x25	12		12 kw solid top
			Kcal 10318		
	Q70TP/G1203SX CR1013039	120x70x25	22,5		10,5 kw burners 12 kw solid top
			Kcal 19348		
	Q70TP/G1203DX CR1013049	120x70x25	22,5		10,5 kw burners 12 kw solid top
			Kcal 19348		
	Q70TPM/G8003SX CR1013069	80x70x25	16,5		10,5 kw burners 6 kw solid top
			Kcal 14190		
	Q70TPM/G1203 CR1013079	120x70x25	27		10,5 kw burners 6 kw solid top 10,5 kw burners
			Kcal 23220		
	Q70TP/G1603 CR1013059	160x70x25	33		10,5 kw burners 12 kw solid top 10,5 kw burners
			Kcal 28378		

● Gas Solid Tops On Open Cabinet

	Model Code	Dimensions LxPxH cm	Power kW		Notes
	Q70TPV/G800 CR1013089	80x70x87	12		12 kw solid top
			Kcal 10318		
	Q70TPV/G1203SX CR1013129	120x70x87	22,5		10,5 kw burners 12 kw solid top
			Kcal 19348		
	Q70TPV/G1203DX CR1013149	120x70x87	22,5		10,5 kw burners 12 kw solid top
			Kcal 19348		
	Q70TPMV/G8003SX CR1013189	80x70x87	16,5		10,5 kw burners 6 kw solid top
			Kcal 14190		
	Q70TPMV/G1203 CR1013209	120x70x87	27		10,5 kw burners 6 kw solid top 10,5 kw burners
			Kcal 23220		
	Q70TPV/G1603 CR1013169	160x70x87	33		10,5 kw burners 12 kw solid top 10,5 kw burners
			Kcal 28378		

● Gas Solid Tops With Oven

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	Q70TPF/G800 CR1013229	80x70x87	18,5  Kcal 10318 + 5590	12 kw solid top 6,5 kW gas oven
	Q70TPF/GE800 CR1013239	80x70x87	12  6  Kcal 10318	6 kW Elektro-Backofen Ac400V
	Q70TPF/G1203SX CR1013259	120x70x87	29  Kcal 19348 + 5590	10,5 kw burners 12 kw solid top 6,5 kW gas oven
	Q70TPF/GE1203SX CR1013269	120x70x87	22,5  6  Kcal 19348	10,5 kw burners 12 kw solid top 6 kW Elektro-Backofen Ac400V
	Q70TPMF/G8003SX CR1013299	80x70x87	23  Kcal 14190 + 5590	10,5 kw burners 6 kw solid top 6,5 kW gas oven
	Q70TPMF/GE8003SX CR1013309	80x70x87	16,5  6  Kcal 14190	10,5 kw burners 6 kw solid top 6 kW Elektro-Backofen Ac400V
	Q70TPMF/G1203 CR1013319	120x70x87	33,5  Kcal 23220 + 5590	10,5 kw burners 6 kw solid top 10,5 kw burners 6,5 kW gas oven
	Q70TPMF/GE1203 CR1013329	120x70x87	27  6  Kcal 23220	10,5 kw burners 6 kw solid top 10,5 kw burners 6 kW Elektro-Backofen Ac400V
	Q70TP2F/G1603 CR1013279	160x70x87	46  Kcal 28378 + 5590 + 5590	10,5 kw burners 12 kw solid top 10,5 kw burners 6,5+6,5 kW gas oven
	Q70TP2F/GE1603 CR1013289	160x70x87	33  12  Kcal 28378	10,5 kw burners 12 kw solid top 10,5 kw burners 6+6 kW Elektro-Backofen Ac400V

Electric Solid Tops

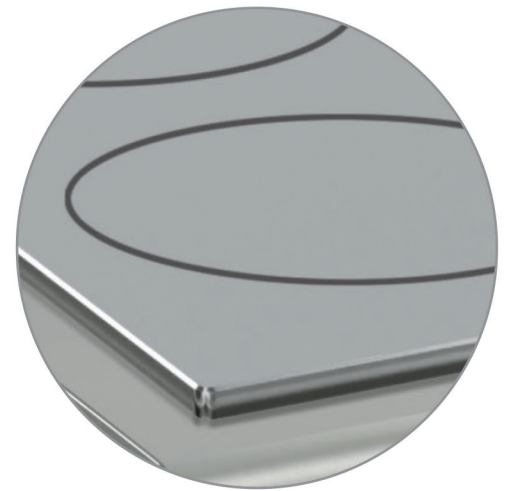
- Cooking plate in polished chrome-molybdenum 1.8 mm thick, high temperature resistant
- Perimetral fat-collecting channel with drain to floor
- Griddle heating (4 zones) via four 2,5 kW heating elements;
- heating elements temperature adjustment via thermostat, activated via tilted and recessed ergonomic knobs.

Oven - General Features

- Thermally insulated stainless steel cooking area (57.2x58x30 cm), equipped with 3 anti-tipping guides for 1/1 Gastronorm containers; large oven version 79x55x40 cm;
- perfectly insulated stainless steel door and inner door, fitted on heavy-duty self-balanced hinges;
- full length thermally insulated ergonomic handle;

Electric version

- Independently adjustable stainless steel heating elements on the top and below the cooking area base plate
- Thermostatic control of range temperature from 100°C to 300°C;
- "Powered appliance" indicator light;
- "Set temperature reached" indicating light



Thermostatically-regulated temperature range of 50 to 400°C.



4 separate cooking zones.

● Electric Solid Tops Top Version

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	Q70TP/E800 CR1013029	80x70x25	10 Ac400V ⚡	

● Electric Solid Tops On Open Cabinet

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	Q70TPV/E800 CR1013109	80x70x87	10 Ac400V ⚡	

● Electric Solid Tops With Electric Oven

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	Q70TPF/EE800 CR1013249	80x70x87	16 Ac400V ⚡	Elektro-Backofen 6 kW Ac400V

Gas Griddle Plates

- wide drawer for fat collection;
- available with soft iron griddle, AISI430 or polished chrome griddle.
- stable flame burners with piezo-electric ignition
- Independent controls every 40 cm wide module
- temperature adjustment from 200°C to 400°C with thermocouple safety valve or from 100°C to 280°C with thermostatic valve. Adjustment is from 100°C to 280°C for the chrome version

Available with plate versions:

- **soft iron (extra-EU markets)**
- AISI 430
- chrome

PLATE VERSIONS AVAILABLE

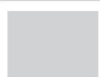
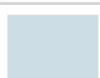
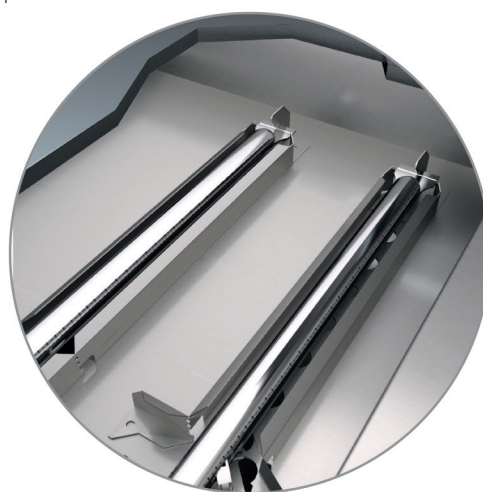
	M 40 - M 60 M 80 - M 120	SMOOTH SOFT IRON MERCATI EXTRA UE	
	M 40 - M 60 M 80 - M 120	SMOOTH AISI 430	NEW
	M 40 - M 60 M 80 - M 120	SMOOTH CHROME	
	M 40 - M 60 M 80	RIBBED SOFT IRON MERCATI EXTRA UE	
	M 40 - M 60 M 80	RIBBED IN AISI 430	NEW
	M 40 - M 60 M 80	RIBBED CHROME	
	M 40 - M 60 M 80 - M 120	2/3 SMOOTH - 1/3 RIBBED SOFT IRON MERCATI EXTRA UE	
	M 40 - M 60 M 80 - M 120	2/3 SMOOTH 1/3 RIBBED IN AISI 430	NEW
	M 40 - M 60 M 80 - M 120	2/3 SMOOTH 1/3 RIBBED CHROME	

Plate welded to hob, thus guaranteeing a wider cooking zone and preventing the accumulation of dirt.



Multiple burners underneath the plate ensure uniform heat distribution.



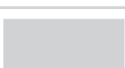
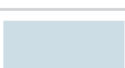
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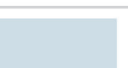
The plates tilt 10 mm towards the front of the appliance, optimising flow of fat into the drip drawer.



● Gas Griddle Plates Top Version

	Model Code	Dimensions LxPxH cm	Power kW		Notes	
	Q70FT/G403 CR1019329	40x70x25	6,5 Kcal 5590		AISI430 plate	 NEW M 40
	Q70FTT/G403 CR1019339	40x70x25	6,5 Kcal 5590		AISI430 plate Thermost. control	 NEW M 40
	Q70FTT/G405 CR1013359	40x70x25	6,5 Kcal 5590		Chrome plate Thermost. control	 M 40
	Q70FT/G413 CR1019349	40x70x25	6,5 Kcal 5590		AISI430 plate	 NEW M 40
	Q70FTT/G413 CR1019359	40x70x25	6,5 Kcal 5590		AISI430 plate Thermost. control	 NEW M 40
	Q70FTT/G415 CR1013389	40x70x25	6,5 Kcal 5590		Chrome plate Thermost. control	 M 40
	Q70FT/G803 CR1019369	80x70x25	13 Kcal 11180		AISI430 plate	 NEW M 80
	Q70FTT/G803 CR1019379	80x70x25	13 Kcal 11180		AISI430 plate Thermost. control	 NEW M 80
	Q70FTT/G805 CR1013419	80x70x25	13 Kcal 11180		Chrome plate Thermost. control	 M 80
	Q70FT/G813 CR1019389	80x70x25	13 Kcal 11180		AISI430 plate	 NEW M 80
	Q70FTT/G813 CR1019399	80x70x25	13 Kcal 11180		AISI430 plate Thermost. control	 NEW M 80
	Q70FTT/G815 CR1013449	80x70x25	13 Kcal 11180		Chrome plate Thermost. control	 M 80
	Q70FT/G823 CR1019409	80x70x25	13 Kcal 11180		AISI430 plate	 NEW M 80
	Q70FTT/G823 CR1019419	80x70x25	13 Kcal 11180		AISI430 plate Thermost. control	 NEW M 80
	Q70FTT/G825 CR1013479	80x70x25	13 Kcal 11180		Chrome plate Thermost. control	 M 80
	Q70FTT/G1203 CR1019429	120x70x25	19,5 Kcal 16767		AISI430 plate Thermost. control	 NEW M 120
	Q70FTT/G1205 CR1013499	120x70x25	19,5 Kcal 16767		Chrome plate Thermost. control	 M 120
	Q70FTT/G1223 CR1019439	120x70x25	19,5 Kcal 16767		AISI430 plate Thermost. control	 NEW M 120
	Q70FTT/G1225 CR1013519	120x70x25	19,5 Kcal 16767		Chrome plate Thermost. control	 M 120

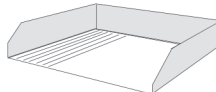
● Gas Griddle Plates On Open Cabinet

	Model Code	Dimensions LxPxH cm	Power kW		Notes	
	Q70FTTV/G403 CR1019449	40x70x87	6,5 Kcal 5590		AISI430 plate	 NEW M 40
	Q70FTTV/G403 CR1019469	40x70x87	6,5 Kcal 5590		AISI430 plate Thermost. control	 NEW M 40
	Q70FTTV/G405 CR1013569	40x70x87	6,5 Kcal 5590		Chrome plate Thermost. control	 M 40
	Q70FTTV/G413 CR1019489	40x70x87	6,5 Kcal 5590		AISI430 plate	 NEW M 40
	Q70FTTV/G413 CR1019509	40x70x87	6,5 Kcal 5590		AISI430 plate Thermost. control	 NEW M 40
	Q70FTTV/G415 CR1013629	40x70x87	6,5 Kcal 5590		Chrome plate Thermost. control	 M 40
	Q70FTTV/G803 CR1019529	80x70x87	13 Kcal 11180		AISI430 plate	 NEW M 80
	Q70FTTV/G803 CR1019549	80x70x87	13 Kcal 11180		AISI430 plate Thermost. control	 NEW M 80
	Q70FTTV/G805 CR1013689	80x70x87	13 Kcal 11180		Chrome plate Thermost. control	 M 80
	Q70FTTV/G813 CR1019569	80x70x87	13 Kcal 11180		AISI430 plate	 NEW M 80
	Q70FTTV/G813 CR1019589	80x70x87	13 Kcal 11180		AISI430 plate Thermost. control	 NEW M 80
	Q70FTTV/G815 CR1013749	80x70x87	13 Kcal 11180		Chrome plate Thermost. control	 M 80
	Q70FTTV/G823 CR1019609	80x70x87	13 Kcal 11180		AISI430 plate	 NEW M 80
	Q70FTTV/G823 CR1019629	80x70x87	13 Kcal 11180		AISI430 plate Thermost. control	 NEW M 80
	Q70FTTV/G825 CR1013809	80x90x87	13 Kcal 11180		Chrome plate Thermost. control	 M 80
	Q70FTTV/G1203 CR1019649	120x70x87	19,5 Kcal 16767		AISI430 plate	 NEW M 120
	Q70FTTV/G1205 CR1013849	120x70x87	19,5 Kcal 16767		Chrome plate Thermost. control	 M 120
	Q70FTTV/G1223 CR1019669	120x70x87	19,5 Kcal 16767		AISI430 plate	 NEW M 120
	Q70FTTV/G1225 CR1013889	120x70x87	19,5 Kcal 16767		Chrome plate Thermost. control	 M 120

● Gas Griddle Plates With Electric Oven

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	Q70FTTF/GE803 CR1019689	80x70x87	13  6  Kcal 11180	AISI430 plate Thermost. control Elektro-Backofen 6 kW Ac400V 
	Q70FTTF/GE805 CR1013929	80x70x87	13  6  Kcal 11180	Chrome plate Thermost. control Elektro-Backofen 6 kW Ac400V 
	Q70FTTF/GE823 CR1019699	80x70x87	13  6  Kcal 11180	AISI430 plate Thermost. control Elektro-Backofen 6 kW Ac400V 
	Q70FTTF/GE825 CR1013939	80x70x87	13  6  Kcal 11180	Chrome plate Thermost. control Elektro-Backofen 6 kW Ac400V 

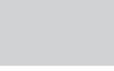
● Accessories

	Model Code	Dimensions LxPxH cm	Power kW	Notes
Removable Splasback				
	70XFTP4 CR0985219			M40
	70XFTP6 CR0985229			M60
	70XFTP8 CR0985239			M80
	70XFTP12 CR1094610			M120
Cleaning drawer installation				
	QXFTC4 CR1015319			M40 - M120
	QXFTC6/8 CR1015329			M60 - M80 - M120
Cap for plancha cleaning				
	NXFTT CR0592060			

● Fry top gas version top

	Model Code	Dimensions LxPxH cm	Power kW		Notes	
	Q70FT/G400 CR1013339	40x70x25	6,5 Kcal 5590		Soft iron plate	 M 40
	Q70FTT/G400 CR1013349	40x70x25	6,5 Kcal 5590		Soft iron plate Thermost. control	 M 40
	Q70FT/G410 CR1013369	40x70x25	6,5 Kcal 5590		Soft iron plate	 M 40
	Q70FTT/G410 CR1013379	40x70x25	6,5 Kcal 5590		Soft iron plate Thermost. control	 M 40
	Q70FT/G800 CR1013399	80x70x25	13 Kcal 11180		Soft iron plate	 M 80
	Q70FTT/G800 CR1013409	80x70x25	13 Kcal 11180		Soft iron plate Thermost. control	 M 80
	Q70FT/G810 CR1013429	80x70x25	13 Kcal 11180		Soft iron plate	 M 80
	Q70FTT/G810 CR1013439	80x70x25	13 Kcal 11180		Soft iron plate Thermost. control	 M 80
	Q70FT/G820 CR1013459	80x70x25	13 Kcal 11180		Soft iron plate	 M 80
	Q70FTT/G820 CR1013469	80x70x25	13 Kcal 11180		Soft iron plate Thermost. control	 M 80
	Q70FTT/G1200 CR1013489	120x70x25	19,5 Kcal 16767		Soft iron plate Thermost. control	 M 120
	Q70FTT/G1220 CR1013509	120x70x25	19,5 Kcal 16767		Soft iron plate Thermost. control	 M 120

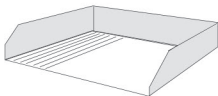
● Gas Griddle Plates On Open Cabinet

	Model Code	Dimensions LxPxH cm	Power kW		Notes	
	Q70FTV/G400 CR1013529	40x70x87	6,5 Kcal 5590		Soft iron plate	 M 40
	Q70FTTV/G400 CR1013549	40x70x87	6,5 Kcal 5590		Soft iron plate Thermost. control	 M 40
	Q70FTV/G410 CR1013589	40x70x87	6,5 Kcal 5590		Soft iron plate	 M 40
	Q70FTTV/G410 CR1013609	40x70x87	6,5 Kcal 5590		Soft iron plate Thermost. control	 M 40
	Q70FTV/G800 CR1013649	80x70x87	13 Kcal 11180		Soft iron plate	 M 80
	Q70FTTV/G800 CR1013669	80x70x87	13 Kcal 11180		Soft iron plate Thermost. control	 M 80
	Q70FTV/G810 CR1013709	80x70x87	13 Kcal 11180		Soft iron plate	 M 80
	Q70FTTV/G810 CR1013729	80x70x87	13 Kcal 11180		Soft iron plate Thermost. control	 M 80
	Q70FTV/G820 CR1013769	80x70x87	13 Kcal 11180		Soft iron plate	 M 80
	Q70FTTV/G820 CR1013789	80x70x87	13 Kcal 11180		Soft iron plate Thermost. control	 M 80
	Q70FTTV/G1200 CR1013829	120x70x87	19,5 Kcal 16767		Soft iron plate Thermost. control	 M 120
	Q70FTTV/G1220 CR1013869	120x70x87	19,5 Kcal 16767		Soft iron plate Thermost. control	 M 120

● Gas Griddle Plates With Electric Oven

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	Q70FTTF/GE800 CR1013909	80x70x87	13  6 	Soft iron plate Thermost. control
			Kcal 11180	Elektro-Backofen 6 kW Ac400V
	Q70FTTF/GE820 CR1013919	80x70x87	13  6 	Soft iron plate Thermost. control
			Kcal 11180	Elektro-Backofen 6 kW Ac400V

● Accessories

	Model Code	Dimensions LxPxH cm	Power kW	Notes
Removable Splasback				
	70XFTP4 CR0985219			M40
	70XFTP6 CR0985229			M60
	70XFTP8 CR0985239			M80
	70XFTP12 CR1094610			M120
Cleaning drawer installation				
	QXFTC4 CR1015319			M40 - M120
	QXFTC6/8 CR1015329			M60 - M80 - M120
Cap for plancha cleaning				
	NXFTT CR0592060			

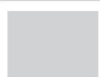
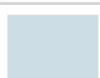
Electric Griddle Plates

- lowered griddle compared to the 4 cm top and tilted towards the machine front by 1 cm to drain the fat;
- wide drawer for fat collection;
- available with soft iron griddle, AISI430 or polished chrome griddle.
- stainless steel high power armoured heating elements
- thermostatic safety control adjustable from 110°C to 280°C for all versions.

Available with plate versions:

- **soft iron (extra-EU markets)**
- AISI 430
- chrome

PLATE VERSIONS AVAILABLE

	M 40 - M 60 M 80 - M 120	SMOOTH SOFT IRON MERCATI EXTRA UE	
	M 40 - M 60 M 80 - M 120	SMOOTH AISI 430	NEW
	M 40 - M 60 M 80 - M 120	SMOOTH CHROME	
	M 40 - M 60 M 80	RIBBED SOFT IRON MERCATI EXTRA UE	
	M 40 - M 60 M 80	RIBBED IN AISI 430	NEW
	M 40 - M 60 M 80	RIBBED CHROME	
	M 40 - M 60 M 80 - M 120	2/3 SMOOTH - 1/3 RIBBED SOFT IRON MERCATI EXTRA UE	
	M 40 - M 60 M 80 - M 120	2/3 SMOOTH 1/3 RIBBED IN AISI 430	NEW
	M 40 - M 60 M 80 - M 120	2/3 SMOOTH 1/3 RIBBED CHROME	

The plates tilt 10 mm towards the front of the appliance, optimising flow of fat into the drip pan.



Plate welded to hob, thus guaranteeing a wider cooking zone and preventing the accumulation of dirt.



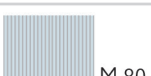
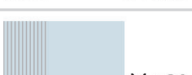
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Plate with incoloy-sheathed heating elements placed on the underside in order to cook with a uniform temperature.



● Electric Griddle Plates Top Version

	Model Code	Dimensions LxPxH cm	Power kW	Notes	
	Q70FT/E403 CR1019709	40x70x25	5,4 ⚡ Ac400V	AISI430 plate	
	Q70FT/E405 CR1013959	40x70x25	5,4 ⚡ Ac400V	Chrome plate	
	Q70FT/E413 CR1019719	40x70x25	5,4 ⚡ Ac400V	AISI430 plate	
	Q70FT/E415 CR1013979	40x70x25	5,4 ⚡ Ac400V	Chrome plate	
	Q70FT/E603 CR1019729	60x70x25	7,5 ⚡ Ac400V	AISI430 plate	
	Q70FT/E605 CR1013999	60x70x25	7,5 ⚡ Ac400V	Chrome plate	
	Q70FT/E613 CR1019739	60x70x25	7,5 ⚡ Ac400V	AISI430 plate	
	Q70FT/E615 CR1014019	60x70x25	7,5 ⚡ Ac400V	Chrome plate	
	Q70FT/E623 CR1019749	60x70x25	7,5 ⚡ Ac400V	AISI430 plate	
	Q70FT/E625 CR1014039	60x70x25	7,5 ⚡ Ac400V	Chrome plate	
	Q70FT/E803 CR1019759	80x70x25	10,8 ⚡ Ac400V	AISI430 plate	
	Q70FT/E805 CR1014059	80x70x25	10,8 ⚡ Ac400V	Chrome plate	
	Q70FT/E813 CR1019769	80x70x25	10,8 ⚡ Ac400V	AISI430 plate	
	Q70FT/E815 CR1014079	80x70x25	10,8 ⚡ Ac400V	Chrome plate	
	Q70FT/E823 CR1019779	80x70x25	10,8 ⚡ Ac400V	AISI430 plate	
	Q70FT/E825 CR1014099	80x70x25	10,8 ⚡ Ac400V	Chrome plate	
	Q70FT/E1203 CR1019789	120x70x25	16,2 ⚡ Ac400V	AISI430 plate	
	Q70FT/E1205 CR1014119	120x70x25	16,2 ⚡ Ac400V	Chrome plate	
	Q70FT/E1223 CR1019799	120x70x25	16,2 ⚡ Ac400V	AISI430 plate	
	Q70FT/E1225 CR1014139	120x70x25	16,2 ⚡ Ac400V	Chrome plate	

● Electric Griddle Plates On Open Cabinet

	Model Code	Dimensions LxPxH cm	Power kW	Notes	
	Q70FTV/E403 CR1019809	40x70x87	5,4 Ac400V ⚡	AISI430 plate	 M 40
	Q70FTV/E405 CR1014169	40x70x87	5,4 Ac400V ⚡	Chrome plate	 M 40
	Q70FTV/E413 CR1019829	40x70x87	5,4 Ac400V ⚡	AISI430 plate	 M 40
	Q70FTV/E415 CR1014209	40x70x87	5,4 Ac400V ⚡	Chrome plate	 M 40
	Q70FTV/E603 CR1019849	60x70x87	7,5 Ac400V ⚡	AISI430 plate	 M 60
	Q70FTV/E605 CR1014249	60x70x87	7,5 Ac400V ⚡	Chrome plate	 M 60
	Q70FTV/E613 CR1019869	60x70x87	7,5 Ac400V ⚡	AISI430 plate	 M 60
	Q70FTV/E615 CR1014289	60x70x87	7,5 Ac400V ⚡	Chrome plate	 M 60

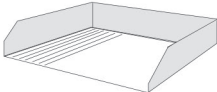
● Electric Griddle Plates On Open Cabinet

	Model Code	Dimensions LxPxH cm	Power kW	Notes	
	Q70FTV/E623 CR1019889	60x70x87	7,5 Ac400V ⚡	AISI430 plate	 NEW M 60
	Q70FTV/E625 CR1014329	60x70x87	7,5 Ac400V ⚡	Chrome plate	 M 60
	Q70FTV/E803 CR1019909	80x70x87	10,8 Ac400V ⚡	AISI430 plate	 NEW M 80
	Q70FTV/E805 CR1014369	80x70x87	10,8 Ac400V ⚡	Chrome plate	 M 80
	Q70FTV/E813 CR1019929	80x70x87	10,8 Ac400V ⚡	AISI430 plate	 NEW M 80
	Q70FTV/E815 CR1014409	80x70x87	10,8 Ac400V ⚡	Chrome plate	 M 80
	Q70FTV/E823 CR1019949	80x70x87	10,8 Ac400V ⚡	AISI430 plate	 NEW M 80
	Q70FTV/E825 CR1014449	80x70x87	10,8 Ac400V ⚡	Chrome plate	 M 80

● Electric Griddle Plates On Open Cabinet

	Model Code	Dimensions LxPxH cm	Power kW	Notes	
	Q70FTV/E1203 CR1019969	120x70x87	16,2 Ac400V ⚡	AISI430 plate	 M 120 NEW
	Q70FTV/E1205 CR1014489	120x70x87	16,2 Ac400V ⚡	Chrome plate	 M 120
	Q70FTV/E1223 CR1019989	120x70x87	16,2 Ac400V ⚡	AISI430 plate	 M 120 NEW
	Q70FTV/E1225 CR1014529	120x70x87	16,2 Ac400V ⚡	Chrome plate	 M 120

● Accessories

	Model Code	Dimensions LxPxH cm	Power kW	Notes
Removable Splasback				
	70XFTP4 CR0985219			M40
	70XFTP6 CR0985229			M60
	70XFTP8 CR0985239			M80
	70XFTP12 CR1094610			M120
Cleaning drawer installation				
	QXFTC4 CR1015319			M40 - M120
	QXFTC6/8 CR1015329			M60 - M80 - M120
Cap for plancha cleaning				
	NXFTT CR0592060			

● Electric Griddle Plates Top Version

	Model Code	Dimensions LxPxH cm	Power kW	Notes	
	Q70FT/E400 CR1013949	40x70x25	5,4 Ac400V ⚡	Soft iron plate	 M 40
	Q70FT/E410 CR1013969	40x70x25	5,4 Ac400V ⚡	Soft iron plate	 M 40
	Q70FT/E600 CR1013989	60x70x25	7,5 Ac400V ⚡	Soft iron plate	 M 60
	Q70FT/E610 CR1014009	60x70x25	7,5 Ac400V ⚡	Soft iron plate	 M 60
	Q70FT/E620 CR1014029	60x70x25	7,5 Ac400V ⚡	Soft iron plate	 M 60
	Q70FT/E800 CR1014049	80x70x25	10,8 Ac400V ⚡	Soft iron plate	 M 80
	Q70FT/E810 CR1014069	80x70x25	10,8 Ac400V ⚡	Soft iron plate	 M 80
	Q70FT/E820 CR1014089	80x70x25	10,8 Ac400V ⚡	Soft iron plate	 M 80
	Q70FT/E1200 CR1014109	120x70x25	16,2 Ac400V ⚡	Soft iron plate	 M 120
	Q70FT/E1220 CR1014129	120x70x25	16,2 Ac400V ⚡	Soft iron plate	 M 120

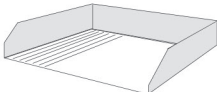
● Electric Griddle Plates On Open Cabinet

	Model Code	Dimensions LxPxH cm	Power kW	Notes	
	Q70FTV/E400 CR1014149	40x70x87	5,4 Ac400V ⚡	Soft iron plate	 M 40
	Q70FTV/E410 CR1014189	40x70x87	5,4 Ac400V ⚡	Soft iron plate	 M 40
	Q70FTV/E600 CR1014229	60x70x87	7,5 Ac400V ⚡	Soft iron plate	 M 60
	Q70FTV/E610 CR1014269	60x70x87	7,5 Ac400V ⚡	Soft iron plate	 M 60
	Q70FTV/E620 CR1014309	60x70x87	7,5 Ac400V ⚡	Soft iron plate	 M 60
	Q70FTV/E800 CR1014349	80x70x87	10,8 Ac400V ⚡	Soft iron plate	 M 80
	Q70FTV/E810 CR1014389	80x70x87	10,8 Ac400V ⚡	Soft iron plate	 M 80
	Q70FTV/E820 CR1014429	80x70x87	10,8 Ac400V ⚡	Soft iron plate	 M 80

● Electric Griddle Plates On Open Cabinet

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	Q70FTV/E1200 CR1014469	120x70x87	16,2 Ac400V ⚡	Soft iron plate  M 120
	Q70FTV/E1220 CR1014509	120x70x87	16,2 Ac400V ⚡	Soft iron plate  M 120

● Accessories

	Model Code	Dimensions LxPxH cm	Power kW	Notes
Removable Splashback				
	70XFTP4 CR0985219			M40
	70XFTP6 CR0985229			M60
	70XFTP8 CR0985239			M80
	70XFTP12 CR1094610			M120
Cleaning drawer installation				
	QXFTC4 CR1015319			M40 - M120
	QXFTC6/8 CR1015329			M60 - M80 - M120
Cap for plancha cleaning				
	NXFTT CR0592060			

Electric Bain Maries

Suitable for **preserving** dishes below 100°C
and for extremely delicate cooking

- 40 module: tub dimensions 1xGN 1/1
- 80 module: tub dimensions 2xGN 1/1
- Heated via armoured heating elements outside the tub
- Adjustment thermostat

Integrated water tap in
the tank



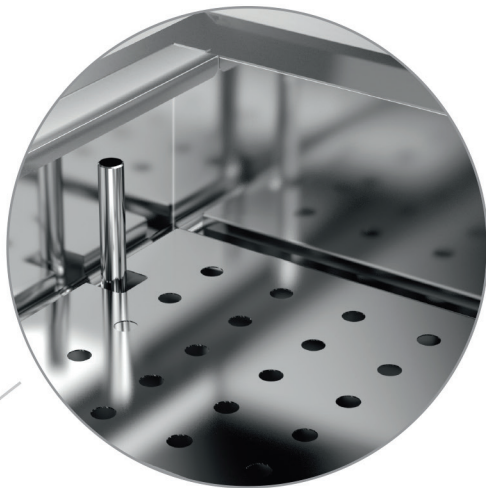
Different combinations of GN basins

Examples:

M40: 1xGN 1/1 o 3xGN1/3

M80: 3xGN1/3 + 1xGN 1/





Pan temperature control with overflow and perforated false bottom to support pans. GN pan size.



Queen7

● Electric Bain Maries Top Version - Containers Are Not Included

	Model Code	Dimensions LxPxH cm	Power kW	Notes	tank capacity
	Q70BM/E410 CR1014549	40x70x25	1,8 Ac230V ⚡		1 x Gn 1/1
	Q70BM/E800 CR1014579	80x70x25	5,4 Ac400V ⚡		2 x Gn 1/1

● Electric Bain Maries On Open Cabinet - Containers Are Not Included

	Model Code	Dimensions LxPxH cm	Power kW	Notes	tank capacity
	Q70BMV/E410 CR1014559	40x70x87	1,8 Ac230V ⚡		1 x Gn 1/1
	Q70BMV/E800 CR1014589	80x70x87	5,4 Ac400V ⚡		2 x Gn 1/1

Ausstattung:

Perforated false bottom.

1 kW = 3412,142 BTU

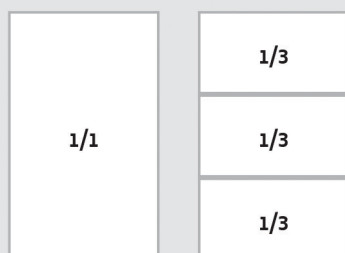
* SPECIAL VOLTAGES 220V/3F + 4% - OTHER + 7%

● Accessories

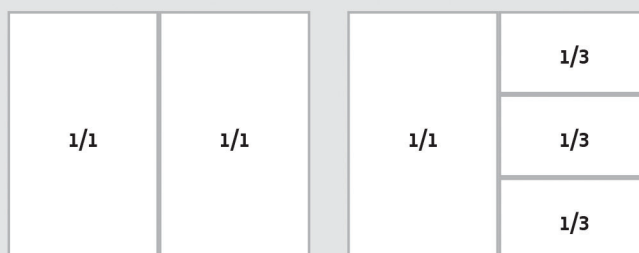
	Model Code	Dimensions cm	capacity L	Notes
Container				
	BAC GN 1/1	GN 1/1 - H = 15	21,5	
	BAC GN 1/2	GN 1/2 - H = 15	9,5	
	BAC GN 1/3	GN 1/3 - H = 15	5,5	
	BAC GN 1/4	GN 1/4 - H = 15	4,7	
	BAC GN 1/6	GN 1/6 - H = 15	2,2	
	BAC GN 1/9	GN 1/9 - H = 15	1,00	
	BAC GN 2/3	GN 2/3 - H = 15	11,00	
Lid				
	COP GN 1/1	GN 1/1 - H = 15		
	COP GN 1/2	GN 1/2 - H = 15		
	COP GN 1/3	GN 1/3 - H = 15		
	COP GN 1/4	GN 1/4 - H = 15		
	COP GN 1/6	GN 1/6 - H = 15		
	COP GN 1/9	GN 1/9 - H = 15		
	COP GN 2/3	GN 2/3 - H = 15		

● Examples

M 40

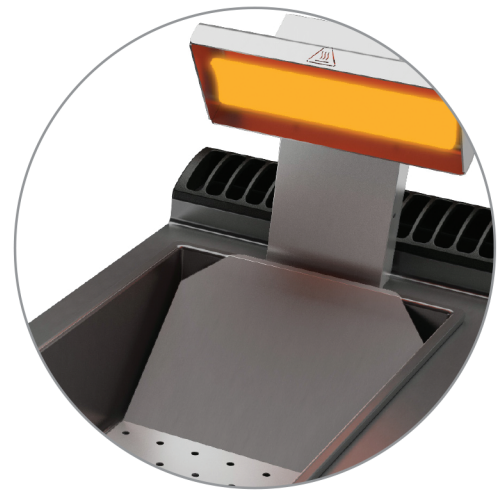


M 80



Electric Chip Scuttle

- Greater resistance with infrared radiation
- Lower resistance underneath the tub
- Adjustable temperature from 30 to 90°C via thermostat

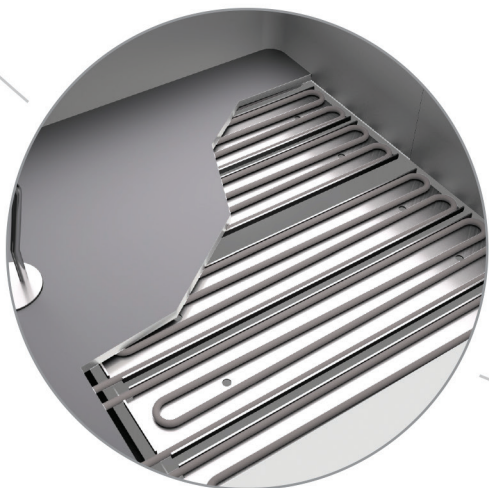


Dry-heat container also with top infrared heating element.

Multi Cooking Bratt Pan

- Steel fixed tank
- Heating elements underneath the bottom
- Adjustable temperature from 50 to 300°C.

Pan with incoloy-sheathed heating elements placed on the underside in order to cook with a uniform temperature.



● Electric Chip Scuttle - Top Version

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	Q70SP/E400	40x70x25	2 Ac230V ⚡	
	CR1014609			

● Electric Chip Scuttle - On Open Cabinet

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	Q70SPV/E400	40x70x87	2 Ac230V ⚡	
	CR1014619			

● Multi Cooking Bratt Pan

	Model Code	Dimensions LxPxH cm	Power kW	capacity L	tank dimensions LxPxH cm
	Q70BRF/E405	40x70x87	4,05 Ac400V ⚡	13	32x48x10
	CR1014669				
	Q70BRF/E605	60x70x87	8,1 Ac400V ⚡	21	52x48x10
	CR1014729				

Boiling Pans

- Manual water fill;
- Water drained with 2" valve
- AISI 316 stainless steel container bottom
- No water in the interspace indicator light;
- safety thermostat to interrupt heating until restore of sufficient water level;

Gas models

- 2 AISI 304 steel burners on bottom of container or interspace

Electric models

- 3 steel heating elements outside the container bottom, or 2 armoured heating element units inside the interspace.

Stainless-steel pan with AISI316 bottom.



May be filled with either hot or cold water.





Indirect heating with low-pressure steam generated by the water in the jacket: safe and easy operation thanks to pressure gauge, safety valve and compensating valve.



● Gas Direct Heating Boiling Pans

	Model Code	Dimensions LxPxH cm	Power kW	Power kW	capacity L
	Q70NP/G650 CR1014639	60x70x87	10,5 Kcal 9030	0,2 Ac230V	50

● Gas Indirect Heating Boiling Pans

	Model Code	Dimensions LxPxH cm	Power kW	Power kW	capacity L
	Q70NP/GI650 CR1014649	60x70x87	10,5 Kcal 9030	0,2 Ac230V	50

● Electric Indirect Heating Boiling Pans

	Model Code	Dimensions LxPxH cm	Power kW	Power kW	capacity L
	Q70NP/EI650 CR1014659	60x70x87		9,8 Ac400V	50

● Accessories

	Model Code	Dimensions cm	capacity L	Notes
Basket for pasta				
	9C5 97347000		50 Lt	Ø 3 mm
Basket for vegetables				
	9CV5 97348000		50 Lt	Ø 6 mm
Basket for pasta				
	7C8 0599730		80 Lt	Ø 3 mm
Basket for vegetables				
	7CV8 0599740		80 Lt	Ø 6 mm
Funnel for boiling pans drain				
	9-I5 97349000		50/80 Lt	Ø 10-15-36 mm

1 kW = 3412,142 BTU

* SPECIAL VOLTAGES 220V/3F + 4% - OTHER + 7%

Tilting Bratt Pans

- Manual water fill
- Self-balanced lid with double steel wall
- Safety device interrupting power supply when tub is lifted
- Adjustable temperature from 100 to 280°C.

Gas models

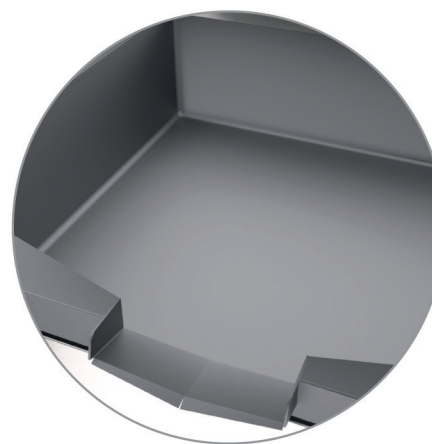
- Stable flame burner;
- Electric ignition
- Thermocouple safety valve

Electric models

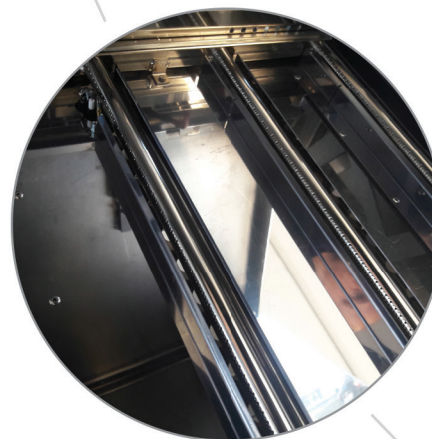
- Heating element unit made of incoloy stainless steel heating elements;
- Safety thermostat.



Self-balancing lids.



Pan with wide tilting range.



The 8 rows of flame in the M80 model and 12 in the M120 model guarantee uniform cooking.

A thermostat regulates the temperature from 100 to 280 °C for precision management of cooking.



Automatic water-filling with a fixed tap located on the top.

● Gas Manual Tilting Bratt Pans

	Model Code	Dimensions LxPxH cm	Power kW	Power kW	Notes
	Q70BR/G80 CR1014689	80x70x87	14 Kcal 12038		capacity 43 L duplex tank
	Q70BR/G81 CR1014679	80x70x87	14 Kcal 12038		capacity 43 L soft iron tank EXTRA-EU MARKETS

● Electric Manual Tilting Bratt Pans

	Model Code	Dimensions LxPxH cm	Power kW	Power kW	Notes
	Q70BR/E80 CR1014719	80x70x87		10 Ac400V 	capacity 43 L duplex tank
	Q70BR/E81 CR1014709	80x70x87		10 Ac400V 	capacity 43 L soft iron tank EXTRA-EU MARKETS

1 kW = 3412,142 BTU

* SPECIAL VOLTAGES 220V/3F + 4% - OTHER + 7%

Gas And Electric Pasta-Cookers

- Large capacity (26 litres) alloy AISI 316 stainless steel cooking tank with excellent corrosion resistance even at high temperatures. They are moulded with internal rounded corners for maximum hygiene and cleaning, and are equipped with wide foam expansion areas and a drain device for residue starch.

Gas models

- Stable flame burners with pilot burner piezo ignition;
- Safety valve with thermocouple and progressive adjustment of the supplied power independent for each tub.

Electric models

- Stainless steel armoured heating elements inside the tank;
- Re-arm circuit breaker of heating elements unit;
- Multi-position power regulator, independent for each tank
- Safety thermostat in tank to avoid dry functioning.



Safety pressure switch to prevent the activation of heating without water in tank.



Electric version with incoloy heaters positioned in the tank; 90° swivelling to allow cleaning.



Internal compartment not accessible for total safety in use, closed with a door for aesthetic alignment.

Available version with fixed panel closure.



Manual water filling

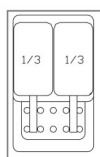
● Gas Pasta-Cookers - without baskets

	Model Code	Dimensions LxPxH cm	Power kW	capacity L	baskets n.	Notes
	Q70CPM/G400 CR1019249	40x70x87	13 Kcal 11178	26	–	fixed frontal panel closure
	Q70CPM/G400 CR1014759	40x70x87	13 Kcal 11178	26	–	door
	Q70CPM/G800 CR1019269	80x70x87	26 Kcal 22356	26 + 26	–	fixed frontal panel closure
	Q70CPM/G800 CR1014779	80x70x87	26 Kcal 22356	26 + 26	–	door

● Gas Pasta-Cookers - with baskets

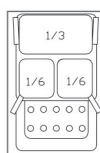
	Model Code	Dimensions LxPxH cm	Power kW	capacity L	baskets n.	Notes
	Q70CPM/G400 CR1019239	40x70x87	13 Kcal 11178	26		fixed frontal panel closure
	Q70CPM/G400 CR1014749	40x70x87	13 Kcal 11178	26		door
	Q70CPM/G800 CR1019259	80x70x87	26 Kcal 22356	26 + 26		fixed frontal panel closure
	Q70CPM/G800 CR1014769	80x70x87	26 Kcal 22356	26 + 26		door

● Possible Baskets Composition



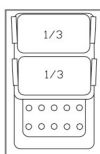
7KIT-A
CR0789970

2 x basket GN1/3
+
1 x basket holder GN1/3



7KIT-B
CR0789980

1 x basket GN1/3
+
2 x basket GN1/6
+
1 x basket holder GN1/6



7KIT-C
CR0789990

2 x basket GN1/3

● Electric Pasta-Cookers - without baskets

	Model Code	Dimensions LxPxH cm	Power kW	capacity L	baskets n.	Notes
	Q70CP/E400 CR1019289	40x70x87	7,5 Ac400V ⚡	26	–	fixed frontal panel closure
	Q70CP/E400 CR1014799	40x70x87	7,5 Ac400V ⚡	26	–	door
	Q70CP/E800 CR1019309	80x70x87	15 Ac400V ⚡	26 + 26	–	fixed frontal panel closure
	Q70CP/E800 CR1014819	80x70x87	15 Ac400V ⚡	26 + 26	–	door

● Electric Pasta-Cookers - with baskets

	Model Code	Dimensions LxPxH cm	Power kW	capacity L	baskets n.	Notes
	Q70CP/E400 CR1019279	40x70x87	7,5 Ac400V ⚡	26		fixed frontal panel closure
	Q70CP/E400 CR1014789	40x70x87	7,5 Ac400V ⚡	26		door
	Q70CP/E800 CR1019299	80x70x87	15 Ac400V ⚡	26 + 26		fixed frontal panel closure
	Q70CP/E800 CR1014809	80x70x87	15 Ac400V ⚡	26 + 26		door

● Accessories

	Model Code	Dimensions cm	Notes
Baskets			
	97336900	1/3 L (16x28x18)	
	97340900	KIT 1/6 (14,5x14,5x18)	2 x basket GN1/6 + 1 x basket holder
	<u>CR0789970</u>	KIT 1/3 (14,5x31x18)	2 x basket GN1/3 + 1 x basket holder
Lid			
	XPC7-C 97343000		

Gas and Electric Deep Fryers

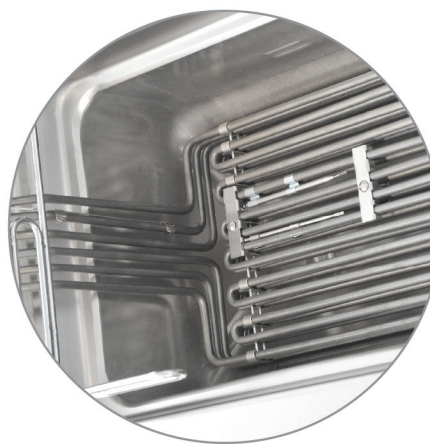
- Fully moulded top, obtained from a single large stainless steel plate;
- Large capacity shaped cooking pots, with wide vertical expansion zone to avoid depositing of foam during loading;
- Automatic temperature adjustment thermostat up to 190°C;
- Fire-proof safety thermostat (230°C);
- Oil drain valves;
- Support for baskets and lids.

Gas models

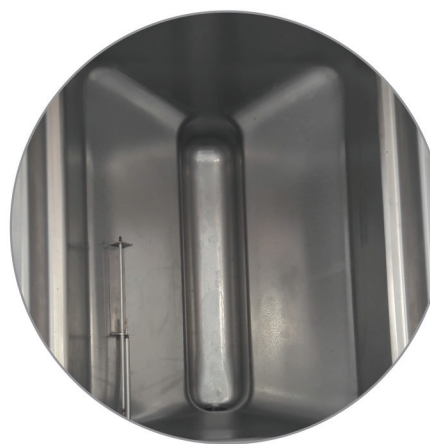
- Steel tubular burners outside the tank;
- Oil drain tap;
- Pilot burner piezo ignition.

Electric models

- Removable and lifting stainless steel armoured heating elements;
- Reached programmed temperature visual indicator;
- "Powered appliance" indicator light.



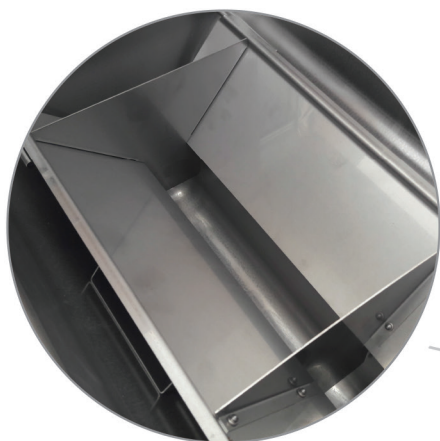
Removable and lifting stainless steel armoured heating elements.



In the gas and electric version, the pressed-steel well with clean lines has external burners/resistors in order to facilitate cleaning.



The tanks have a large spillage well and a cold zone at the bottom to collect food particles and prolong oil life.



Conveyor for dirt supplied as standard. This element facilitates the deposit of dirt in the cold area, avoiding deposits in the hot areas of the tanks. The life of oil is even longer.

● Gas Deep Fat Fryers

	Model Code	Dimensions LxPxH cm	Power kW	Power kW	capacity L	dotazione
	Q70FR/G210 CR1014829	20x70x87	5,8	 Kcal 4987	7	 1 x CF10M oil tray included
	Q70FRI/G415 CR1014839	40x70x87	13	 Kcal 11178	15	 2 x CF15P
	Q70FRI/G610 CR1014849	60x70x87	19	 Kcal 16337	10 + 10	 2 x CF10
	Q70FRI/G815 CR1014859	80x70x87	26	 Kcal 22356	15 + 15	 4 x CF15P

Ausstattung: tank drain extension - lid - Conveyor

● Electric Deep Fat Fryers

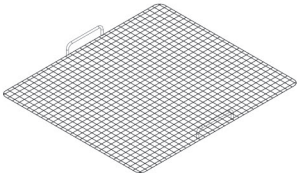
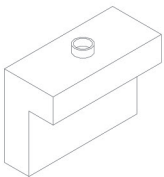
	Model Code	Dimensions LxPxH cm	Power kW	capacity L	dotazione
	Q70FR/E210 CR1014869	20x70x87	7Ac400V 	8	 1 x CF10M oil tray included
	Q70FRI/E415 CR1014879	40x70x87	13 Ac400V 	15	 2 x CF15P
	Q70FRI/E415M CR1014889	40x70x87	13 Ac400V 	15	 2 x CF15P electronic control melting
	Q70FRI/E610 CR1014899	60x70x87	18 Ac400V 	10 + 10	 2 x CF10
	Q70FRI/E815 CR1014909	80x70x87	26 Ac400V 	15 + 15	 4 x CF15P

Ausstattung: tank drain extension - lid - bottom grid

1 kW = 3412,142 BTU

* SPECIAL VOLTAGES 220V/3F + 4% - OTHER + 7%

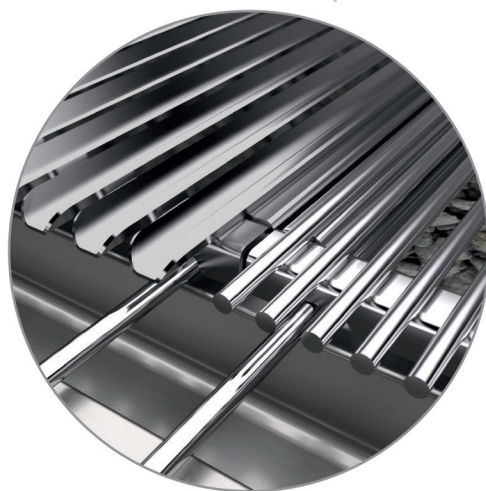
● Accessories

	Model Code	Dimensions cm	capacity L	Notes
Baskets				
	CF10M CR0985519	12x30x12	7 - 10	90FR/G210 90FR/E210
	CF10 BN9000337	15,7x32x12,2	10	
	CF15 BN9000338	24,2x32x12,2	15	
	CF15P BN9000339	12x32x12,2	15	
Bottom grid				
	GFF10M CR0985529	13,5x32	7 - 10	
	GFF10 BN418031940140	17,5x33,5	10	
	GFF15 BN418031940150	25,5x33,5	15	
Oil tray				
	BAC CR1020200			
Flue riser with downdraught diverter				
	CSFA FR6 BN418031940220	60x18x60		NORMA EN 203
	CSFA FR8 BN418031940230	80x18x60		NORMA EN 203

Lava Rock Grills

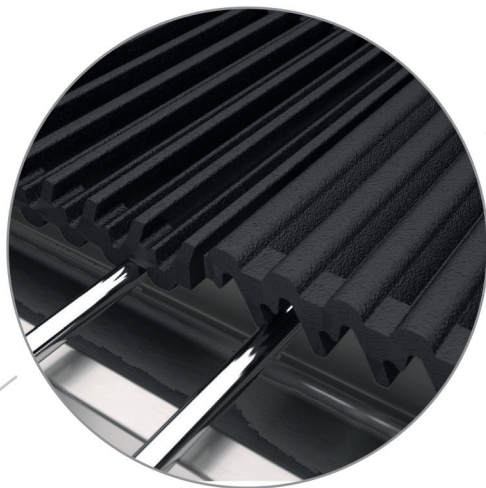
- 2 height adjustable stainless steel cooking grille;
- Removable drawer for fat collection
- Heating obtained via high power stainless steel burners powered and controlled by valves for gradual power adjustment;
- Piezo ignition;
- Standard meat grille, cast iron fish/meat and fish grille available as accessories;
- Inert volcanic lava with radiant features compatible with food.

Steel grill plate in both meat and fish versions.



Distance from heat to grill plate is adjustable using side levers in order to provide different cooking temperatures.





Cast-iron grill plate for meat and fish (optional).



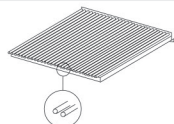
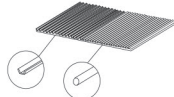
● Lava Rock Grills Top Version

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	Q70GL/G400 CR1014919	40x70x25	10 Kcal 8599	standard equipment: grid for meat
	Q70GL/G800 CR1014929	80x70x25	20 Kcal 17197	standard equipment: grid for meat

● Lava Rock Grills On Open Cabinet

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	Q70GLV/G400 CR1014939	40x70x87	10 Kcal 8599	standard equipment: grid for meat
	Q70GLV/G800 CR1014959	80x70x87	20 Kcal 17197	standard equipment: grid for meat

● Accessories

	Model Code	Dimensions cm	Notes
Meat Grid in S/S AISI 304			
	7GPC40 CR0980139	39x49	INOX 1/2 M meat
	7GPC80 CR0980149	79x49	INOX 1 M meat
Fish Grid			
	7GPP40 CR0980159	39x49	INOX 1/2 M fish
	7GPP80 CR0980169	79x49	INOX 1 M fish
	7GPCP80 CR0980179	79x49	INOX fish/meat
	7G40 CR0980189	39x49	GHISA 1/2 M fish/meat
	7G80 CR0980199	79x49	GHISA 1 M fish/meat
Packaging of lava stone			
	CPL4 BN6A014900		4 Kg

Neutral elements

- Stainless steel compartment accessorised with doors, drawers and heating kits;
- Anti-tipping guides for Gastronorm containers;
- Hinged door with magnetic closing and heat-absorbing handle, available with right or left opening;
- Drawer assembled on STAINLESS STEEL telescopic guides sliding on ball bearings;
- 60 kg capacity for each drawer.



GN 1/1 drawers

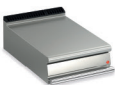
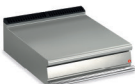


Modular, sturdy and readily paired.



Queen7

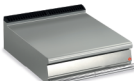
● Neutral elements - Top Version

	Model Code	Dimensions LxPxH cm	Notes
	Q70NE/200 CR1014979	20x70x25	M20
	Q70NE/400 CR1014989	40x70x25	M40
	Q70NE/600 CR1014999	60x70x25	M60
	Q70NE/800 CR1015009	80x70x25	M80

● Neutral elements - On Open Cabinet

	Model Code	Dimensions LxPxH cm	Notes
	Q70NEV/200 CR1015019	20x70x87	M20
	Q70NEV/400 CR1015039	40x70x87	M40
	Q70NEV/600 CR1015059	60x70x87	M60
	Q70NEV/800 CR1015079	80x70x87	M80

● Neutral elements With Drawer - Top Version

	Model Code	Dimensions LxPxH cm	Notes	
	Q70NEC/410 CR1015099	40x70x25	M40	drawer 
	Q70NEC/610 CR1015109	60x70x25	M60	drawer 
	Q70NEC/810 CR1015119	80x70x25	M80	drawer 

● Neutral elements With Drawer - On Open Cabinet

	Model Code	Dimensions LxPxH cm	Notes	
	Q70NECV/410 CR1015129	40x70x87	M40	drawer 
	Q70NECV/610 CR1015149	60x70x87	M60	drawer 
	Q70NECV/810 CR1015169	80x70x87	M80	drawer 

● Accessories

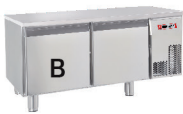
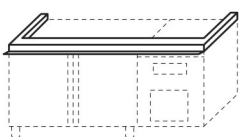
	Model Code	Dimensions cm	Notes
Bottle holder			
	VB700	20x70x46	M20

● Oven bases

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	Q70FO/E805 CR1015199	80x70x65	13 Ac400V ⚡	FREE STANDING
	Q70FO/E800 CR1015189	80x70x65	13 Ac400V ⚡	OVEN BASE FOR TOP LINE
	Q70FO/G800 CR1015209	80x70x65	6,5 Kcal 5600 🔥	OVEN BASE FOR TOP LINE

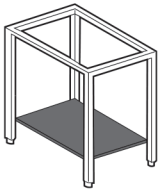
■ FOR OVEN+TOP INSTALLATION REMOVE THE HANDLE IN THE TOP ELEMENT

● Refrigerated bases GN 1/1

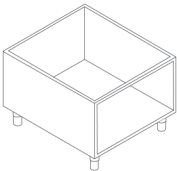
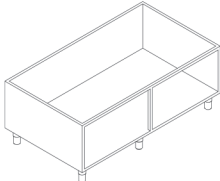
	Model Code	Dimensions LxPxH cm	Notes
Refrigerated bases (TN) - 1 plastic covered shelf GN 1/1 + 1 set of s/s slides aech door			
	BR 12 SP01 BA2D121Q00021	120x63x61	-2 /+8 °C - GN 1/1 - R134a
	BR 12 CP01 BA2D121R00021	120x63x65	-2 /+8 °C - GN 1/1 - R134a
	BR 12 SP03 BA2D121Q00033	120x63x61	-2 /+8 °C - GN 1/1 - R134a
	BR 12 CP03 BA2D121R00033	120x63x65	-2 /+8 °C - GN 1/1 - R134a
	BR 16 SP01 BA2D131Q00211	160x63x61	-2 /+8 °C - GN 1/1 - R134a
	BR 16 CP01 8F2K131R00221	160x63x65	-2 /+8 °C - GN 1/1 - R134a
	BR 16 SP04 BA2D131Q00333	160x63x61	-2 /+8 °C - GN 1/1 - R134a
	BR 16 CP04 BA2D131R00333	160x63x65	-2 /+8 °C - GN 1/1 - R134a
	BR 20 SP01 BA2D141Q02121	200x63x61	-2 /+8 °C - GN 1/1 - R134a
	BR 20 CP01 BA2D141R02121	200x63x65	-2 /+8 °C - GN 1/1 - R134a
	BR 20 SP05 BA2D141Q03333	200x63x61	-2 /+8 °C - GN 1/1 - R134a
	BR 20 CP05 BA2D141R03333	200x63x65	-2 /+8 °C - GN 1/1 - R134a
Refrigerated bases (BT) - 1 plastic covered shelf GN 1/1 + 1 set of s/s slides aech door			
	BF 12 SP01 8F2K221Q00021	120x63x61	-20/-15 °C - GN 1/1 - R404 A
	BF 12 CP01 8F2K221R00021	120x63x65	-20/-15 °C - GN 1/1 - R404 A
	BF 16 SP01 BA2D231Q00221	160x63x61	-20/-15 °C - GN 1/1 - R404 A
	BF 16 CP01	160x63x65	-20/-15 °C - GN 1/1 - R404 A
	BF 20 SP01 8F2K241Q02121	200x63x61	-20/-15 °C - GN 1/1 - R404 A
	BF 20 CP01 8F2K241R02121	200x63x65	-20/-15 °C - GN 1/1 - R404 A
Frame set for refrig. benches + TOP SERIE QUEEN7			
	7TBR12 CR0988139	120x70x5	
	7TBR16 CR0988149	160x70x5	
	7TBR20 CR0988159	200x70x5	

B bottle holder

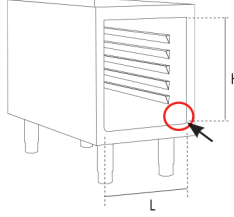
● Floor stand

	Model Code	Dimensions LxPxH cm	Internal Dim. LxPxH cm	Notes
	70CAV4 CR0984929	39,8x65x62		M40
	70CAV6 CR0984939	59,8x65x62		M60
	70CAV8 CR0984949	79,8x65x62		M80
	70CAV12 CR0984959	119,8x65x62		M120

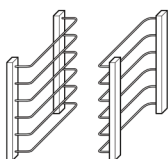
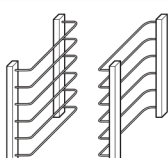
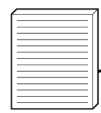
● Open bases

	70VA200 CR0980449	20x70x62		M20	
	70VA400 CR0980459	40x70x62		M40	
	70VA400I CR1019219	40x70x62		M40	open base for induction top installation (Q70PC/IND400 - Q70PC/IND800 - Q70PC/WOK400)
	70VA600 CR0980469	60x70x62		M60	
	70VA800 CR0980479	80x70x62		M80	
	70VA800I CR1019229	80x70x62		M80	open base for induction top installation (Q70PC/IND400 - Q70PC/IND800 - Q70PC/WOK400)
	70VA120 CR0980489	120x70x62		M120	
	70VA160 CR0980499	160x70x62		M160	

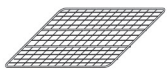
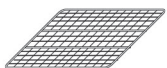
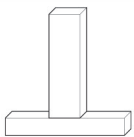
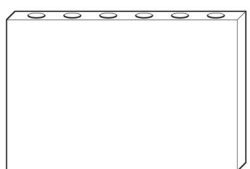
● Neutral Bases With Hygienic Finishing, Type H2

	70VAH400 BN41C1400142	40x70x62	33x73,6 internal	GN1/1	
	70VAH600 BN41C1500023	60x70x62	53,5x73,6 internal	GN1/1	internal sides with 5 integral slides, distance between supports 55 mm
	70VAH800 BN41C1800004	80x70x62	65,5x73,6 internal	GN2/1	

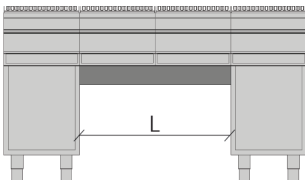
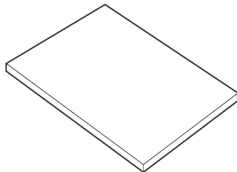
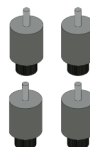
● Accessories

	Model Code	Dimensions cm	Notes
Door			
	QP14 CR1018819	19x10x46	M20
	QP13 CR1018829	29x10x46	M30
	QP12 CR1018839	39x10x46	M40
Drawer Kit			
	QKC11 CR1018849	39x75x46	GN 1/1 h 150
	QKC21 CR1018859	79x75x46	GN 2/1 h 150
Set of try slides GN1/1			
	QRG11 CR1015349	10x60x32	6 Griglie
Set of try slides GN2/1			
	QRG21 CR1015359	15x60x32	6 Griglie
Central upright for neutral cabinet			
	QMC CR1019319		
Kit static warmer			
 30° C - 90° C	7KR 418031900031	35x55x5	0,7 kW Ac230V 700W to be installed on cupboard M40
Fan assisted heated cupboard GN 1/1			
	Q70KRV CR1015219	80x70x62	2,4 kW Ac230V 2500W Kit to be fitted to open cupboard M80

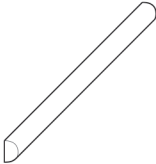
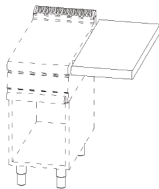
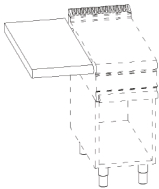
● Accessories

	Model Code	Dimensions cm	Notes
Chromed wire grid GN1/1			
	GGN1/1 8031900060	32,5x53	
Chromed wire grid GN2/1			
	GGN2/1 97375000	65x53	
Downdraught diverter			
	CAAV 8031920160	80x7,5x87	For gas appliances with power rating >14 kW, and solid top ranges gas
Extension for CAAV			
	PIT 8031920180	40 H	For gas appliances with power rating >14 kW, and solid top ranges gas
Flue riser			
	IT 8031920170	25x20x32	For gas appliances with power rating >14 kW, and solid top ranges gas
Gas connection from top to base			
	QPAG CR0592350		M40, M60, M80
	QPAG12 CR0592340		M120
Rear splash-back (false chimney)			
	FC2 8031920420	20x7,5x15	L. 20 cm
	FC4 8031920430	40x7,5x15	L. 40 cm
	FC6 8031920490	60x7,5x15	L. 60 cm
	FC8 8031920440	80x7,5x15	L. 80 cm
	FC10 8031920450	100x7,5x15	L. 100 cm
	FC12 8031920460	120x7,5x15	L. 120 cm
	FC16 8031920470	160x7,5x15	L. 160 cm
Set of wheels			
	R 97432000		Ø 100
	RI 97433000		Ø 100 inox

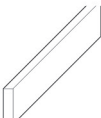
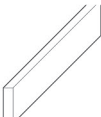
● Accessories

	Model Code	Dimensions cm	Notes	
Bridge system supports				
	KSP40 92610000	L. 40 cm	SPECIFY THE UNITS ON WHICH THE BRIDGE SUPPORTS WILL BE FIXED	
	KSP80 92612000	L. 80 cm		
	KSP100 92613000	L. 100 cm		
	KSP120 92614000	L. 120 cm		
	KSP160 92616000	L. 160 cm		
Undershelf				
	7RIP4 8031920070	L. 40 cm	KSP40	
	7RIP8 8031920080	L. 80 cm	KSP80	
	7RIP12 8031920090	L. 120 cm	KSP120	
	7RIP16 8031920100	L. 160 cm	KSP160	
Plateshelf D =130 mm				
	PP8 8031920110	80x10	D = 13 cm	Inox
	PP12 8031920300	120x10		Inox
	PP16 8031920480	160x10		Inox
N. 4 S/S Feet H 5Cm For Installation On Wall Plinth				
	PZM CR0592869	H=5		
N. 4 S/S feet h 3 cm for installation On Open Cabinets				
	QPT CR1015339	H=3		
N. 2 S/S feet with flange dim. 7x7 cm				
	KPA CR0592879	7x7 cm		

● Accessories

	Model Code	Dimensions cm	Notes
Top finishing end piece Queen7			
	7TLD 8031900320	70x10x6	right
	7TLS 8031900330	70x10x6	left
	14TL 8031900360	140x10x6	passthrough
End Side Element Queen7 - Right			
	Q70FTDX CR1015229		Queen7
End Side Element Queen7 - Left			
	Q70FTSX CR1015239		Queen7
End Side Element Queen			
	Q70FT140 CR1015249		Queen7+ Queen7
Side supporting - Right			
	7PRD 8031900191	70x30x6	FOLDING RIGHT
	7PFD 8031900440	70x30x6	FIX RIGHT
Side supporting - Left			
	7PRS 8031900201	70x30x6	FOLDING LEFT
	7PFS 8031900450	70x30x6	FIX LEFT

● Accessories

	Model Code	Dimensions cm	Notes
Front Plinth			
	ZA40 0592770	L. 40 cm	
	ZA60 0592780	L. 60 cm	Inox
	ZA80 0592790	L. 80 cm	
	ZA120 0592800	L. 120 cm	KICK STRIPS ARE SUPPLIED FOR INSTALLATION OF UNITS WITH TOP H=900 (FEET H180 mm), FOR DIFFERENT HEIGHTS SPECIFY THE UNITS ON WHICH THE KICKS PLATE WILL BE FITTED
	ZA160 0592810	L. 160 cm	
	ZA200 0592710	L. 200 cm	
	ZA240 0592720	L. 240 cm	
Plinth Junction			
	ZG 0592830		
Inox side plinth			
	ZL70 CR0985539	L. 70 cm	KICK STRIPS ARE SUPPLIED FOR INSTALLATION OF UNITS WITH TOP H=900 (FEET H180 MM), FOR DIFFERENT HEIGHTS SPECIFY THE UNITS ON WHICH THE KICKS PLATE WILL BE FITTED
Passthrough Side Plinth			
	7ZLP	L. 140 cm	KICK STRIPS ARE SUPPLIED FOR INSTALLATION OF UNITS WITH TOP H=900 (FEET H180 MM), FOR DIFFERENT HEIGHTS SPECIFY THE UNITS ON WHICH THE KICKS PLATE WILL BE FITTED
Directable water flue*			
	CH20 CR0990359	H. 72 cm	PLS. CHECK APPLICABILITY WITH SALES DEPT

* THE WATER STAND CAN BE MOUNTED ONLY ON THE L/H SIDE OF THE FOLLOWING APPLIANCES:

QUEEN7	GAS RANGES	ELECTRIC RANGE	ELECTRIC RANGE WITH CERAMIC GLASS	SIMPLE SERVICE SOLID TOPS	ELECTRIC FRY-TOP	NEUTRAL ELEMENT
TOP	●	●	●	●	●	●
ON CUPBOARD	●	●	●	●	●	●
ON OVEN	Solo L 120 cm	Solo L 120 cm	NO	Solo L 120 cm	NO	NO



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