



baron



COMPLETE PRODUCT CATALOGUE





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Maximum solidity and power

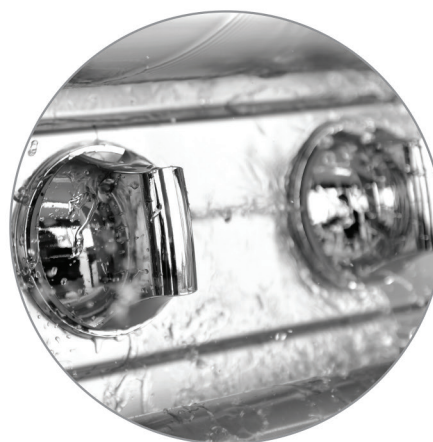
The right choice for those seeking maximum solidity and power. Queen9 features depth of 900 mm, 20/10 worktop thickness, double-ring burners and the use of stylish stainless steel with Scotch-Brite finish.

Besides offering exceptional performance and looks, these features take user practical and ergonomic requirements fully into account. Being fully modular, you can combine various kitchen models with lower ovens and cabinets along with Accessories, including with hygienic finishes. With more than 350 models available straight away from the catalogue, Queen9 is already waiting to give its best. Furthermore, every piece of equipment used to create a Queen9 kitchen has a certificate of conformance to international standards, including CE, GAR, AGA and others.

DOORS WITH SELF-CLOSING HINGES



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



IPX5 WATER JET INGRESS PROTECTION RATING



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

- AISI 304 stainless-steel bases and worktops, Scotch-Brite finish
- Depth of 900 mm for high power and performance
- Catalogue offers more than 350 standard models
- Worktop, base cabinet, base cabinet with doors and oven versions
- 20/10 worktop thickness
- Twin-piece knobs prevent infiltration of dirt and have an IPX5 water ingress protection rating
- Gas kitchens having burners with various configurations and power ratings: 3.5 kW - 5.7 kW, 7 kW and 10 kW
- Double-ring burners for 7 and 10 kW models
- Wide range of Accessories



INNOVATIVE
RECESSED
HANDLE

TOP AND BASES MADE
IN STAINLESS STEEL
AISI304

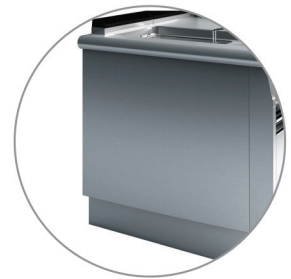


Extensive range of Accessories

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.

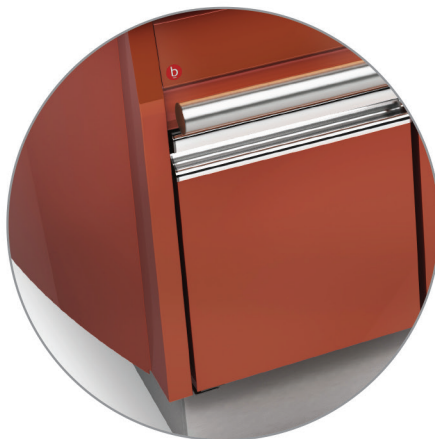
Baron is well aware of the importance of a customised kitchen and therefore provides bespoke solutions designed to meet the specific needs of every customer. Besides the standard equipment in our catalogue, we offer special designs that create custom-built range kitchens each with a different hygienic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

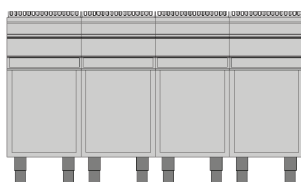


Bottle holder

● Available installation

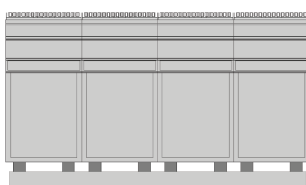
Accessories

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

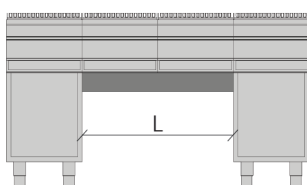
ZA200 L. 200 cm

ZA240 L. 240 cm

ZL90 L. 90 cm

PAG 110

Bridge installation



SPECIFY THE UNITS ON
WHICH THE BRIDGE
SUPPORTS WILL BE FIXED

KSP40 L. 40 cm

KSP80 L. 80 cm

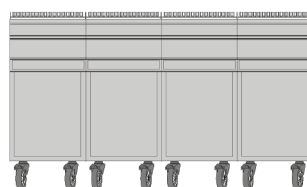
KSP100 L. 100 cm

KSP120 L. 120 cm

KSP160 L. 160 cm

PAG 107

Installation on refrigerated base



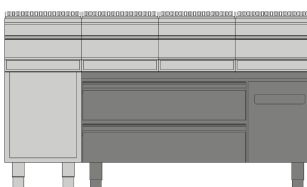
R

PAG 106

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

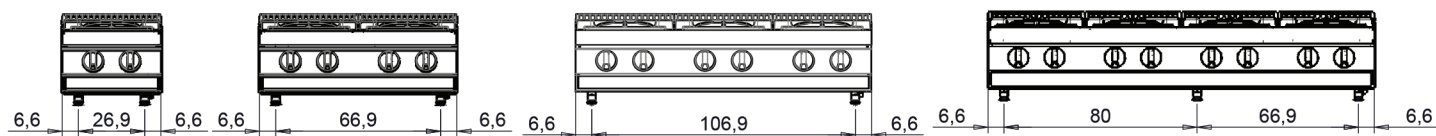
BR16.. BT -20/-15 °C

BR20.. BT -20/-15 °C

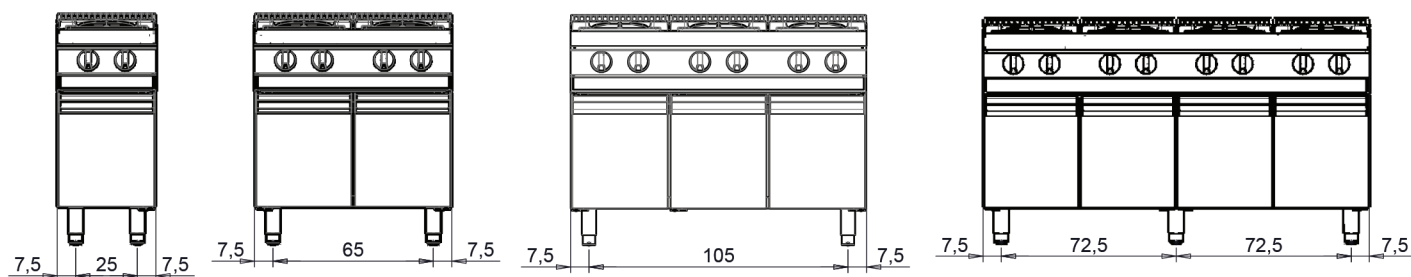
PAG 102-103

● General dimensions

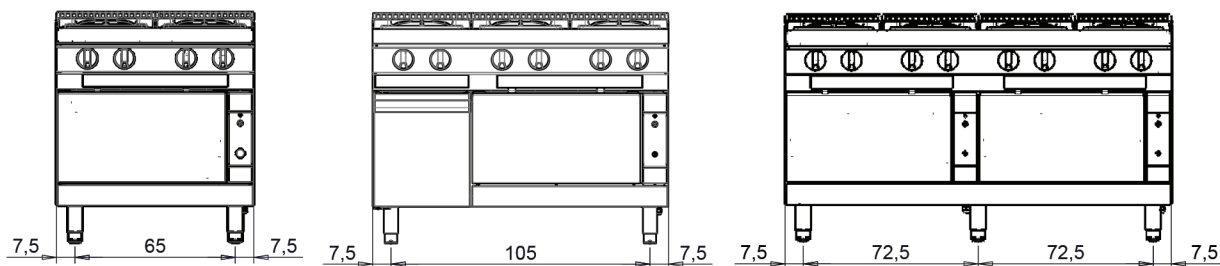
● Top



● On cupboard

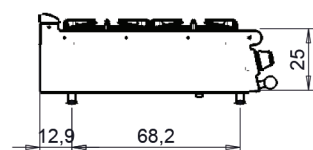


● On oven

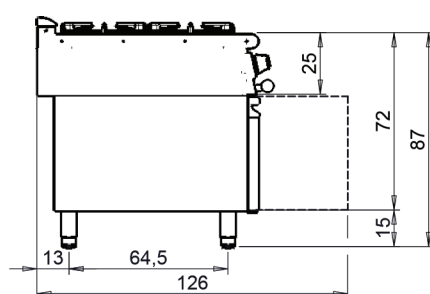


● Lateral view

Top

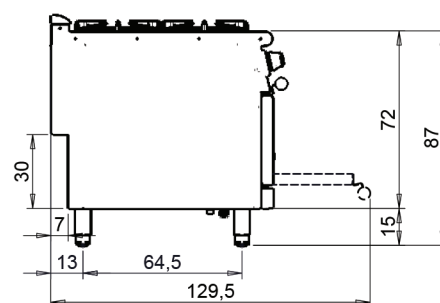


On cupboard



Monoblock elements

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



Gas Ranges

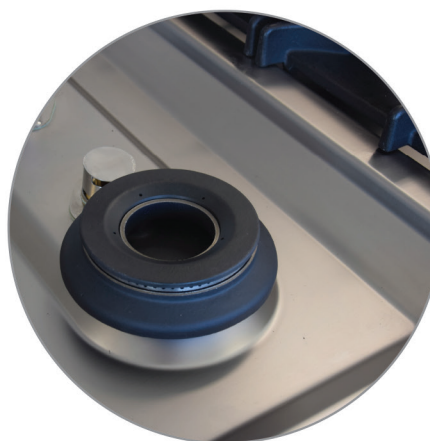
- Fully moulded top, obtained from a large stainless steel plate;
- long prongs enamelled cast iron grilles to easily move pots between one burner and another; Stainless steel rod grilles are available
- high power cast iron burners (3.5- 5.7- 7 and 10 kW);
- burners piezo-electric ignition available as optional
- stainless steel removable two-burner basin accessory

Gas oven

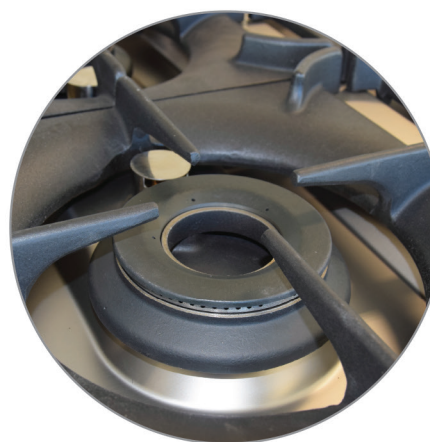
- Thermally insulated stainless steel cooking area (53x70x30 cm), equipped with 3 antitipping guides for 2/1 Gastronorm containers; large oven version 93,7x69,6x39 cm
- very thick cast iron radiant base plate for efficient heat distribution;
- perfectly insulated stainless steel door and inner door, fitted on heavy-duty self-balanced hinges;
- full length thermally insulated ergonomic handle;
- stabilised flame burner housed below the hearth;
- pilot burner with piezo-electric and manual ignition;
- automatic valve with thermocouple for gas safety;
- thermostatic temperature control from 110 to 330°C;

Electric oven

- 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



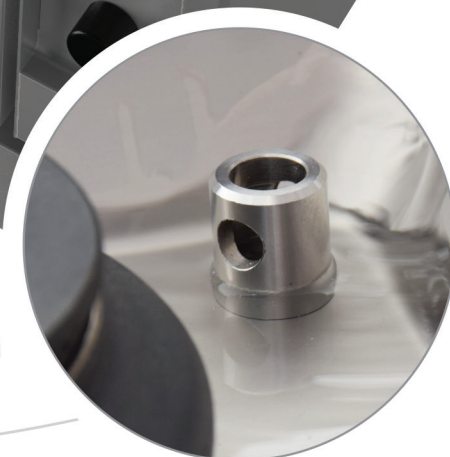
High power cast iron burners (3.5- 5.7- 7 and 10 kW)



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	burners configuration
	Q90PC/G4001 CR1015409	40x90x25	10,5 Kcal 9030		7 3,5
	Q90PC/G4011 ■ CR1015419	40x90x25	10,5 Kcal 9030		7 3,5
	Q90PC/G8001 CR1015429	80x90x25	23,2 Kcal 19948		5,7 7 7 3,5
	Q90PC/G8011 ■ CR1015439	80x90x25	23,2 Kcal 19948		5,7 7 7 3,5
	Q90PC/G1201 CR1015449	120x90x25	32,4 Kcal 27860		3,5 5,7 7 7 5,7 3,5
	Q90PC/G1211 ■ CR1015459	120x90x25	32,4 Kcal 27860		3,5 5,7 7 7 5,7 3,5
	Q90PC/G1601 CR1015469	160x90x25	46,4 Kcal 39897		7 5,7 3,5 7 7 3,5 5,7 7
	Q90PC/G1611 ■ CR1015479	160x90x25	46,4 Kcal 39897		7 5,7 3,5 7 7 3,5 5,7 7

1 kW = 3412,142 BTU

● Gas Ranges On Open Cabinet

	model code	dimensions LxPxH cm	power kW	Notes	burners configuration
	Q90PCV/G4001 CR1015489	40x90x87	10,5 Kcal 9030		7 3,5
	Q90PCV/G4011 ■ CR1015509	40x90x87	10,5 Kcal 9030		7 3,5
	Q90PCV/G8001 CR1015529	80x90x87	23,2 Kcal 19948		5,7 7 7 3,5
	Q90PCV/G8011 ■ CR1015549	80x90x87	23,2 Kcal 19948		5,7 7 7 3,5
	Q90PCV/G1201 CR1015569	120x90x87	32,4 Kcal 27860		3,5 5,7 7 7 5,7 3,5
	Q90PCV/G1211 ■ CR1015589	120x90x87	32,4 Kcal 27860		3,5 5,7 7 7 5,7 3,5
	Q90PCV/G1601 CR1015609	160x90x87	46,4 Kcal 39897		7 5,7 3,5 7 7 3,5 5,7 7
	Q90PCV/G1611 ■ CR1015629	160x90x87	46,4 Kcal 39897		7 5,7 3,5 7 7 3,5 5,7 7

1 kW = 3412,142 BTU

● Gas Ranges With Oven

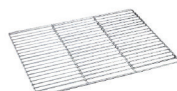
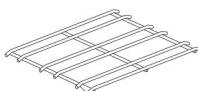
	model code	dimensions LxPxH cm	power kW	Notes	burners configuration								
	Q90PCF/G8001 CR1015649	80x90x87	31,7  Kcal 27257	gas oven 8,5 kW	<table><tr><td>5,7</td><td>7</td></tr><tr><td>7</td><td>3,5</td></tr></table>	5,7	7	7	3,5				
	5,7	7											
7	3,5												
Q90PCF/GE8001 CR1015659	80x90x87	23,2  6  Kcal 25107	electric oven 6 kW - Ac400V	<table><tr><td>5,7</td><td>7</td></tr><tr><td>7</td><td>3,5</td></tr></table>	5,7	7	7	3,5					
5,7	7												
7	3,5												
	Q90PCF/G8011 ■ CR1015669	80x90x87	31,7  Kcal 27257	gas oven 8,5 kW	<table><tr><td>5,7</td><td>7</td></tr><tr><td>7</td><td>3,5</td></tr></table>	5,7	7	7	3,5				
	5,7	7											
7	3,5												
Q90PCF/GE8011 ■ CR1015679	80x90x87	23,2  6  Kcal 25107	electric oven 6 kW - Ac400V	<table><tr><td>5,7</td><td>7</td></tr><tr><td>7</td><td>3,5</td></tr></table>	5,7	7	7	3,5					
5,7	7												
7	3,5												
	Q90PCF/G1201 CR1015689	120x90x87	40,9  Kcal 35167	gas oven 8,5 kW +neutral cupboard	<table><tr><td>3,5</td><td>5,7</td><td>7</td></tr><tr><td>7</td><td>5,7</td><td>3,5</td></tr></table>	3,5	5,7	7	7	5,7	3,5		
	3,5	5,7	7										
7	5,7	3,5											
Q90PCF/GE1201 CR1015699	120x90x87	32,4  6  Kcal 33018	electric oven 6 kW - Ac400V +neutral cupboard	<table><tr><td>3,5</td><td>5,7</td><td>7</td></tr><tr><td>7</td><td>5,7</td><td>3,5</td></tr></table>	3,5	5,7	7	7	5,7	3,5			
3,5	5,7	7											
7	5,7	3,5											
	Q90PCF/G1211 ■ CR1015709	120x90x87	40,9  Kcal 35167	gas oven 8,5 kW +neutral cupboard	<table><tr><td>3,5</td><td>5,7</td><td>7</td></tr><tr><td>7</td><td>5,7</td><td>3,5</td></tr></table>	3,5	5,7	7	7	5,7	3,5		
	3,5	5,7	7										
7	5,7	3,5											
Q90PCF/GE1211 ■ CR1015719	120x90x87	32,4  6  Kcal 33018	electric oven 6 kW - Ac400V +neutral cupboard	<table><tr><td>3,5</td><td>5,7</td><td>7</td></tr><tr><td>7</td><td>5,7</td><td>3,5</td></tr></table>	3,5	5,7	7	7	5,7	3,5			
3,5	5,7	7											
7	5,7	3,5											
	Q90PCFL/G1201 CR1015729	120x90x87	41,9  9,5  Kcal 36027	gas maxi oven 9,5 kW	<table><tr><td>3,5</td><td>5,7</td><td>7</td></tr><tr><td>7</td><td>5,7</td><td>3,5</td></tr></table>	3,5	5,7	7	7	5,7	3,5		
3,5	5,7	7											
7	5,7	3,5											
	Q90PCF/G1601 CR1015739	160x90x87	63,4  Kcal 5451	2 gas ovens 2 x 8,5 kW	<table><tr><td>7</td><td>5,7</td><td>3,5</td><td>7</td></tr><tr><td>7</td><td>3,5</td><td>5,7</td><td>7</td></tr></table>	7	5,7	3,5	7	7	3,5	5,7	7
	7	5,7	3,5	7									
7	3,5	5,7	7										
Q90PCF/GE1601 CR1015749	160x90x87	46,4  12  Kcal 50215	2 electric ovens 2 x 6 kW - Ac400V	<table><tr><td>7</td><td>5,7</td><td>3,5</td><td>7</td></tr><tr><td>7</td><td>3,5</td><td>5,7</td><td>7</td></tr></table>	7	5,7	3,5	7	7	3,5	5,7	7	
7	5,7	3,5	7										
7	3,5	5,7	7										
	Q90PCF/G1611 ■ CR1015759	160x90x87	63,4  Kcal 5451	2 gas ovens 2 x 8,5 kW	<table><tr><td>7</td><td>5,7</td><td>3,5</td><td>7</td></tr><tr><td>7</td><td>3,5</td><td>5,7</td><td>7</td></tr></table>	7	5,7	3,5	7	7	3,5	5,7	7
	7	5,7	3,5	7									
7	3,5	5,7	7										
Q90PCF/GE1611 ■ CR1015769	160x90x87	46,4  12  Kcal 50215	2 electric ovens 2 x 6 kW - Ac400V	<table><tr><td>7</td><td>5,7</td><td>3,5</td><td>7</td></tr><tr><td>7</td><td>3,5</td><td>5,7</td><td>7</td></tr></table>	7	5,7	3,5	7	7	3,5	5,7	7	
7	5,7	3,5	7										
7	3,5	5,7	7										

Equipment:

1 Chrom-wired grid GN2/1

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

● Accessories

	model code	dimensions LxPxH cm	power kW	Notes
1-burner cast-iron plate				
	PRL BN418031910030	35x35x6		smooth
	PRR BN418031910040	35x35x6		ribbed
S/s chrome plated grid for oven				
	9GF BN418031920020	53x65x7		chrome
Removable hotplate cover				
	N9BA BN826190260	33x52x3		
S/S double burner grid				
	BN826330180	39x73		Inox
Electrical lighting				
	ACC2F BN41C1300028		2 burners	To be ordered with the equipment: not an optional. Battery ignition.
	ACC4F BN41C1300029		4 burners	
	ACC6F BN41C1300030		6 burners	
	ACC8F BN41C1300031		8 burners	
Electro-load valve for self cleaning kitchens				
	ELVA			
Additional price for one burner 10 kW (to replace 7 kw burner)				
	SUP BRUC		10 Kw (Kcal 8600)	

● Gas ranges - burners configurations

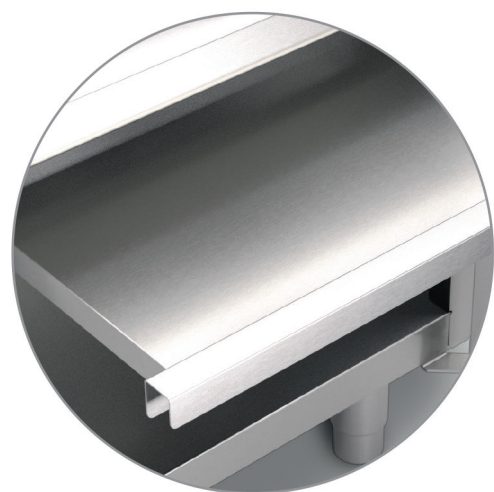
Configurazioni		3,5 Kw	5,7 Kw	7 Kw	10 Kw
7 3,5	standard	1	-	1	-
10 3,5	enhanced	1	-	-	1
5,7 7 7 3,5	standard	1	1	2	-
5,7 10 10 3,5	enhanced	1	1	-	2
3,5 5,7 7 7 5,7 3,5	standard	2	2	2	-
3,5 5,7 10 10 5,7 3,5	enhanced	2	2	-	2
7 5,7 3,5 7 7 3,5 5,7 7	standard	2	2	4	-
3,5 5,7 3,5 10 10 3,5 5,7 3,5	enhanced	4	2	-	2

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

Wok

- Outer casing and feet made of AISI 304 steel.
- Available with burners of 10 kW or 14 kW.
- Flue to vent heat.
- Worktops with thickness 2 mm with 950x720 mm.
- Right rear drain with a 22 mm diameter, configured for earth connection.
- 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.

ACCESSORIES ON PAGE 105



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



● Gas Wok On Open Cabinet

	model code	dimensions LxPxH cm	power kW	Notes
	Q90PCV/WG610 CR1015849	60x90x87	10 Kcal 8600	M60
	Q90PCV/WG614 CR1015869	60x90x87	14 Kcal 12040	M60
	Q90PCV/WG1020 CR1015889	100x90x87	20 Kcal 17200	M100
	Q90PCV/WG1028 CR1015909	100x90x87	28 Kcal 24080	M100

Talent

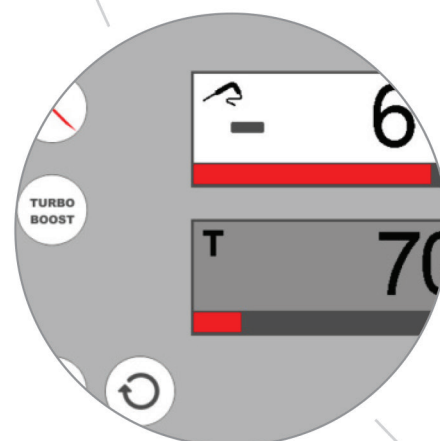
- Worktop and control panel made of AISI 304.
- "Thermo-block" heating elements: armoured heating elements included made from a fusion of highly heat-resistant aluminium.
- Water drain with overflow. Waterlight plug to empty the food onto a removable container.
- different functions available: griddle plate/bratt pan/pasta cooker/slow cooker/steamer/boiler/bain-marie.
- Self-balancing lid without perimeter seal.
- Two USB ports positioned below the control panel (compartment zone) for storing recipes and updating software.
- Core temperature probe for precise monitoring of cooking temperature.



Automatic water filling with litre programming.



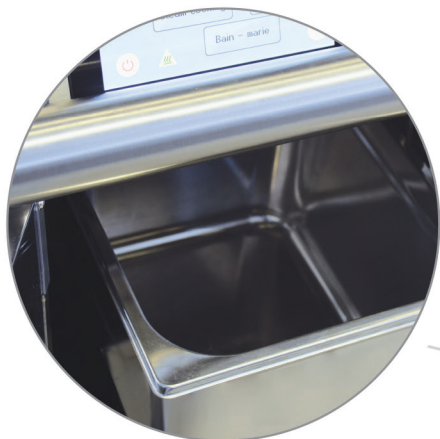
Water drain with overflow. Waterlight plug to empty the food onto a removable container.



A touch-screen control panel allows you to set cooking parameters with ease and store a variety of customised recipes, in addition to the pre programmed recipes.



Container for collecting food cooked in the pan. Guarantee of work area cleanliness and easy product handling.



Core temperature probe for precise monitoring of cooking temperature.



● Talent

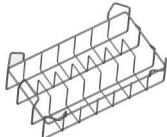
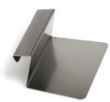
	model code	dimensions LxPxH cm	power kW	Notes	tank capacity
	Q90MA/E400 CR1018559	40x90x87	10 Ac400V 	porte  1	1 x GN1/1 17 lt

Equipment:

1 core probe.

1 bucket dimensions: 32x54x13 cm.

● Accessories

	model code	dimensions LxPxH cm	power kW	Notes
Lid For Use As Steamer				
	CAMCF CR1200179	64,3x36,8x9		
Bottom Grid				
	GFMCF CR1200169	30x53		
GN 1/3 Steamer Basket				
	CV1/3MCF CR1200149	16x28x11,5		kit 3 cestelli
Gn 1/3 Pasta Cooker Basket				
	CPC1/3MCF CR1200159	16,1x28x11,5		kit 3 cestelli
Slow Cooker Stand				
	TSCMCF CR1200119	34x52,2x15,6		
Spatula				
	SDXP CR0956330			

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 6 control positions ;
- "powered plates" indicator lights;

Electric oven

- 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



30x30 cm 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.



● Electric Range With Cast Iron Plates Top Version

	model code	dimensions LxPxH cm	power kW	Notes
	Q90PC/E401 CR1015779	40x90x25	8 Ac400V ⚡	2  30x 30
	Q90PC/E801 CR1015789	80x90x25	16 Ac400V ⚡	4  30 x 30

● Electric Range With Cast Iron Plates On Open Cabinet

	model code	dimensions LxPxH cm	power kW	Notes
	Q90PCV/E401 CR1015799	40x90x87	8 Ac400V ⚡	2  30x 30
	Q90PCV/E801 CR1015819	80x90x87	16 Ac400V ⚡	4  30 x 30

● Electric Range With Cast Iron Plates With Electric Oven

	model code	dimensions LxPxH cm	power kW	Notes
	Q90PCF/E801 CR1015839	80x90x87	22 Ac400V ⚡	electric oven 6 kW - Ac400V 4  30 x 30

Equipment:

1 Chrom-wired grid GN2/1

Electric Ranges With Ceramic Glass

- watertight shatterproof glass-ceramic top;
- cooking zones are marked with a 27x27 cm square serigraph print
- 4 kW single zone power;
- temperature adjustment from 70-450°C via a thermostat;
- heat mode activation light and residual heat indicator light.

Electric oven

- 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
	Q90PC/VCE400 CR1015929	40x90x25	8 Ac400V ⚡	2  27 x 27
	Q90PC/VCE800 CR1015959	80x90x25	16 Ac400V ⚡	4  27 x 27

● Electric Ranges With Ceramic Glass On Open Cabinet

	model code	dimensions LxPxH cm	power kW	Notes
	Q90PCV/VCE400 CR1015939	40x90x87	8 Ac400V ⚡	2  27 x 27
	Q90PCV/VCE800 CR1015969	80x90x87	16 Ac400V ⚡	4  27 x 27

● Electric Ranges With Ceramic Glass With Electric Oven

	model code	dimensions LxPxH cm	power kW	Notes
	Q90PCF/VCE800 CR1015989	80x90x87	22 Ac400V ⚡	electric oven 6 kW - Ac400V 4  27 x 27

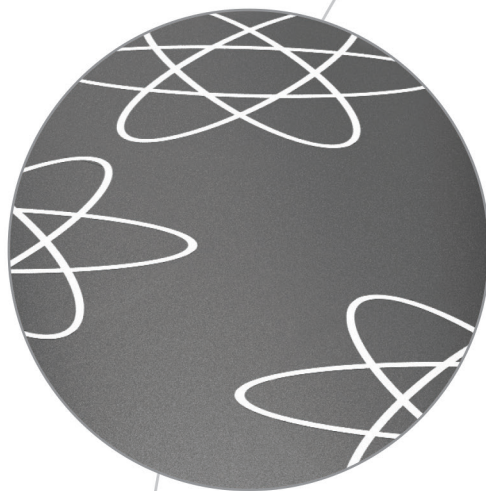
Equipment:

1 Chrom-wired grid GN2/1

Electric Induction Ranges

- watertight shatterproof glass-ceramic top;
- cooking zones marked with a 28 cm diameter circular serigraph print;
- 5 kW single zone power;
- presence detector device and overheat device;
- heat mode activity indicator light;
- wok version with 30 cm diameter griddle;
- "all round" version available on request

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



Safety sensor prevents
overheating.



ACCESSORIES ON PAGE 105



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
	Q90PC/IND400 CR1015999	40x90x25	10 Ac400V 50 Hz	2  **
	Q90PC/IND800 CR1016029	80x90x25	20 Ac400V 50 Hz	4  **

** Pan diameter: min. 12 cm, max 28 cm

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

	model code	dimensions LxPxH cm	power kW	Notes
	Q90PCV/IND40 CR1016009	40x90x87	10 Ac400V 50 Hz	2  **
	Q90PCV/IND800 CR1016039	80x90x87	20 Ac400V 50 Hz	4  **

** Pan diameter: min. 12 cm, max 28 cm

● WOK Top Version

	model code	dimensions LxPxH cm	power kW	Notes
	Q90PC/WOK400 CR1016059	40x90x25	5 Ac400V 50 Hz	1  Ø 30

● WOK On Open Cabinet

	model code	dimensions LxPxH cm	power kW	Notes
	Q90PCV/WOK400 CR1016069	40x90x87	5 Ac400V 50 Hz	1  Ø 30

Gas Solid Tops

- Cast iron brushed griddle with removable central disc;
- high power (14 kW) central burner with piezoelectric 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;

Gas oven

- Thermally insulated stainless steel cooking area (53x70x30 cm), equipped with 3 antitipping guides for 2/1 Gastronorm containers; large oven version 93,7x69,6x39 cm
- very thick cast iron radiant base plate for efficient heat distribution;
- perfectly insulated stainless steel door and inner door, fitted on heavy-duty self-balanced hinges;
- full length thermally insulated ergonomic handle;
- stabilised flame burner housed below the hearth;
- pilot burner with piezo-electric and manual ignition;
- automatic valve with thermocouple for gas safety;
- thermostatic temperature control from 110 to 330°C;

Electric oven

- 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



Extra-thick 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
	Q90TP/G800 CR1016089	80x90x25	14		14 kw solid top
			Kcal 12040		
	Q90TP/G1201SX CR1016109	120x90x25	24,5		10,5 kw burners 14 kw solid top
			Kcal 21070		
	Q90TP/G1201DX CR1016119	120x90x25	24,5		10,5 kw burners 14 kw solid top
			Kcal 21070		
	Q90TPM/G8001SX CR1016139	80x90x25	17,5		10,5 kw burners 7 kw solid top
			Kcal 15050		
	Q90TPM/G1201 CR1016149	120x90x25	28		10,5 kw burners 7 kw solid top 10,5 kw burners
			Kcal 24080		
	Q90TP/G1601 CR1016129	160x90x25	35		10,5 kw burners 14 kw solid top 10,5 kw burners
			Kcal 30100		

● Gas Solid Tops On Open Cabinet

	model code	dimensions LxPxH cm	power kW		Notes
	Q90TPV/G800 CR1016159	80x90x87	14		14 kw solid top
			Kcal 12040		
	Q90TPV/G1201SX CR1016199	120x90x87	24,5		10,5 kw burners 14 kw solid top
			Kcal 21070		
	Q90TPV/G1201DX CR1016219	120x90x87	24,5		10,5 kw burners 14 kw solid top
			Kcal 21070		
	Q90TPMV/G8001SX CR1016259	80x90x87	17,5		10,5 kw burners 7 kw solid top
			Kcal 15050		
	Q90TPMV/G1201 CR1016279	120x90x87	28		10,5 kw burners 7 kw solid top 10,5 kw burners
			Kcal 24080		
	Q90TPV/G1601 CR1016239	160x90x87	35		10,5 kw burners 14 kw solid top 10,5 kw burners
			Kcal 30100		

● Gas Solid Tops With Oven

	model code	dimensions LxPxH cm	power kW	Notes
	Q90TPF/G800 CR1016299	80x90x87	22,5 	14 kw solid top 8,5 kW gas oven
	Q90TPF/GE800 CR1016309	80x90x87	14  6 	6 kW Electric Oven Ac400V
	Q90TPF/G1201SX CR1016329	120x90x87	33 	10,5 kw burners 14 kw solid top 8,5 kW gas oven
	Q90TPF/GE1201SX CR1016339	120x90x87	24,5  6 	10,5 kw burners 14 kw solid top 6 kW Electric Oven Ac400V
	Q90TPMF/G1201 CR1016389	120x90x87	36,5 	10,5 kw burners 7 kw solid top 10,5 kw burners 8,5 kW gas oven
	Q90TPMF/GE1201 CR1016399	120x90x87	28  6 	10,5 kw burners 7 kw solid top 10,5 kw burners 6 kW Electric Oven Ac400V
	Q90TPMF/G8001SX CR1016369	80x90x87	26 	10,5 kw burners 7 kw solid top 8,5 kW gas oven
	Q90TPMF/GE8001SX CR1016379	80x90x87	17,5  6 	10,5 kw burners 7 kw solid top 6 kW Electric Oven Ac400V
	Q90TP2F/G1601 CR1016349	160x90x87	52 	10,5 kw burners 14 kw solid top 10,5 kw burners 8,5+8,5 kW gas oven
	Q90TP2F/GE1601 CR1016359	160x90x87	35  12 	10,5 kw burners 14 kw solid top 10,5 kw burners 6+6 kW Electric Oven Ac400V

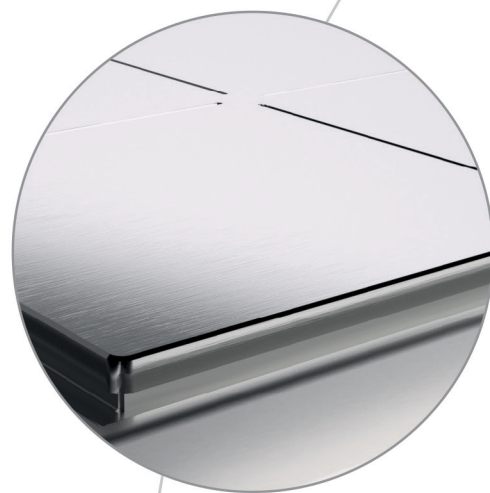
Electric Solid Tops

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

Electric oven

- 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

4 separate cooking zones.



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



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Overhanging plate
with fat collection channel and
drainage hole.

● Electric Solid Tops Top Version

	model code	dimensions LxPxH cm	power kW	Notes	burners zone cottura
	Q90TP/E800 CR1016099	80x90x25	16 Ac400V ⚡		

● Electric Solid Tops On Open Cabinet

	model code	dimensions LxPxH cm	power kW	Notes	burners zone cottura
	Q90TPV/E800 CR1016179	80x90x87	16 Ac400V ⚡		

● Electric Solid Tops With Electric Oven

	model code	dimensions LxPxH cm	power kW	Notes	burners zone cottura
	Q90TPF/EE800 CR1016319	80x90x87	22 Ac400V ⚡	electric oven 6 kW Ac400V	

Equipment:

1 Chrom-wired grid GN2/1

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

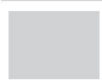
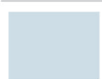
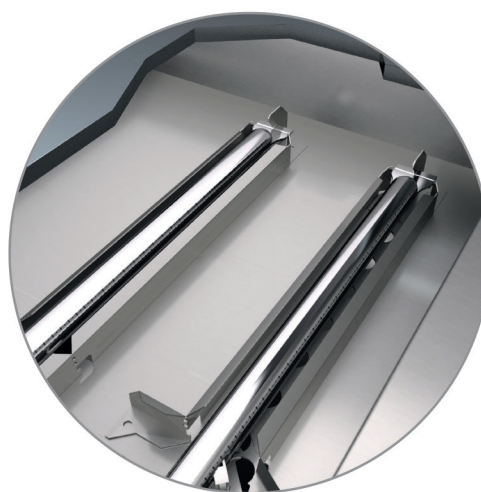
	M 40 - M 60 M 80 - M 120	SMOOTH SOFT IRON MERCATI EXTRA UE	
	M 40 - M 60 M 80 - M 120	SMOOTH AISI 430	NEW
	M 40 - M 60 M 80 - M 120	SMOOTH CHROME	
	M 40 - M 60 M 80	RIBBED SOFT IRON MERCATI EXTRA UE	
	M 40 - M 60 M 80	RIBBED IN AISI 430	NEW
	M 40 - M 60 M 80	RIBBED CHROME	
	M 40 - M 60 M 80 - M 120	2/3 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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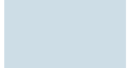
The plates tilt 10 mm towards the front of the appliance, optimising flow of fat into the drip drawer.



● Gas Griddle Plates Top Version

	model code	dimensions LxPxH cm	power kW		Notes	
	Q90FT/G403 CR1350009	40x90x25	7 Kcal 6020		AISI430 plate	 NEW M 40
	Q90FTT/G403 CR1350019	40x90x25	10.5 Kcal 9028		AISI430 plate Thermost. control	 NEW M 40
	Q90FTT/G405 CR1016429	40x90x25	10.5 Kcal 9028		Chrome plate Thermost. control	 NEW M 40
	Q90FT/G413 CR1350029	40x90x25	7 Kcal 6020		AISI430 plate	 NEW M 40
	Q90FTT/G413 CR1350039	40x90x25	10.5 Kcal 9028		AISI430 plate Thermost. control	 NEW M 40
	Q90FTT/G415 CR1016459	40x90x25	10.5 Kcal 9028		Chrome plate Thermost. control	 NEW M 40
	Q90FT/G603 CR1350049	60x90x25	11 Kcal 9460		AISI430 plate	 NEW M 60
	Q90FTT/G603 CR1350059	60x90x25	14 Kcal 12040		AISI430 plate Thermost. control	 NEW M 60
	Q90FTT/G605 CR1016489	60x90x25	14 Kcal 12040		Chrome plate Thermost. control	 NEW M 60
	Q90FT/G613 CR1350069	60x90x25	11 Kcal 9460		AISI430 plate	 NEW M 60
	Q90FTT/G613 CR1350079	60x90x25	14 Kcal 12040		AISI430 plate Thermost. control	 NEW M 60
	Q90FTT/G615 CR1016519	60x90x25	14 Kcal 12040		Chrome plate Thermost. control	 NEW M 60
	Q90FT/G623 CR1350089	60x90x25	11 Kcal 9460		AISI430 plate	 NEW M 60
	Q90FTT/G623 CR1350099	60x90x25	14 Kcal 12040		AISI430 plate Thermost. control	 NEW M 60
	Q90FTT/G625 CR1016549	60x90x25	14 Kcal 12040		Chrome plate Thermost. control	 NEW M 60

● Gas Griddle Plates Top Version

	model code	dimensions LxPxH cm	power kW		Notes	
	Q90FT/G803 CR1350109	80x90x25	14 Kcal 12040		AISI430 plate	 NEW M 80
	Q90FTT/G803 CR1350119	80x90x25	21 Kcal 18060		AISI430 plate Thermost. control	 NEW M 80
	Q90FTT/G805 CR1016579	80x90x25	21 Kcal 18060		Chrome plate Thermost. control	 NEW M 80
	Q90FT/G813 CR1350129	80x90x25	14 Kcal 12040		AISI430 plate	 NEW M 80
	Q90FTT/G813 CR1350139	80x90x25	21 Kcal 18060		AISI430 plate Thermost. control	 NEW M 80
	Q90FTT/G815 CR1016609	80x90x25	21 Kcal 18060		Chrome plate Thermost. control	 NEW M 80
	Q90FT/G823 CR1350149	80x90x25	14 Kcal 12040		AISI430 plate	 NEW M 80
	Q90FTT/G823 CR1350159	80x90x25	21 Kcal 18060		AISI430 plate Thermost. control	 NEW M 80
	Q90FTT/G825 CR1016639	80x90x25	21 Kcal 18060		Chrome plate Thermost. control	 NEW M 80
	Q90FTT/G1203 CR1350169	120x90x25	31,5 Kcal 27090		AISI430 plate Thermost. control	 NEW M 120
	Q90FTT/G1205 CR1016659	120x90x25	31,5 Kcal 27090		Chrome plate Thermost. control	 NEW M 120
	Q90FTT/G1223 CR1350179	120x90x25	31,5 Kcal 27090		AISI430 plate Thermost. control	 NEW M 120
	Q90FTT/G1225 CR1016679	120x90x25	31,5 Kcal 27090		Chrome plate Thermost. control	 NEW M 120

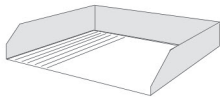
● Gas Griddle Plates On Open Cabinet

	model code	dimensions LxPxH cm	power kW		Notes	
	Q90FTTV/G403 CR1350189	40x90x87	7		AISI430 plate	 NEW M 40
			Kcal 6020			
	Q90FTTV/G403 CR1350209	40x90x87	10.5		AISI430 plate Thermost. control	 NEW M 40
			Kcal 9028			
	Q90FTTV/G405 CR1016729	40x90x87	10.5		Chrome plate Thermost. control	 NEW M 40
			Kcal 9028			
	Q90FTTV/G413 CR1350229	40x90x87	7		AISI430 plate	 NEW M 40
			Kcal 6020			
	Q90FTTV/G413 CR1350249	40x90x87	10.5		AISI430 plate Thermost. control	 NEW M 40
			Kcal 9028			
	Q90FTTV/G415 CR1016789	40x90x87	10.5		Chrome plate Thermost. control	 NEW M 40
			Kcal 9028			
	Q90FTTV/G603 CR1350269	60x90x87	11		AISI430 plate	 NEW M 60
			Kcal 9460			
	Q90FTTV/G603 CR1350289	60x90x87	14		AISI430 plate Thermost. control	 NEW M 60
			Kcal 12040			
	Q90FTTV/G605 CR1016849	60x90x87	14		Chrome plate Thermost. control	 NEW M 60
			Kcal 12040			
	Q90FTTV/G613 CR1350309	60x90x87	11		AISI430 plate	 NEW M 60
			Kcal 9460			
	Q90FTTV/G613 CR1350329	60x90x87	14		AISI430 plate Thermost. control	 NEW M 60
			Kcal 12040			
	Q90FTTV/G615 CR1016909	60x90x87	14		Chrome plate Thermost. control	 NEW M 60
			Kcal 12040			
	Q90FTTV/G623 CR1350349	60x90x87	11		AISI430 plate	 NEW M 60
			Kcal 9460			
	Q90FTTV/G623 CR1350369	60x90x87	14		AISI430 plate Thermost. control	 NEW M 60
			Kcal 12040			
	Q90FTTV/G625 CR1016969	60x90x87	14		Chrome plate Thermost. control	 NEW M 60
			Kcal 12040			

● Fry top gas versione su vano

	model code	dimensions LxPxH cm	power kW		Notes	
	Q90FTV/G803 CR1350389	80x90x87	14		AISI430 plate	 NEW M 80
			Kcal 12040			
	Q90FTTV/G803 CR1350409	80x90x87	21		AISI430 plate Thermost. control	 NEW M 80
	Q90FTTV/G805 CR1017029	80x90x87	21		Chrome plate Thermost. control	 NEW M 80
	Q90FTV/G813 CR1350429	80x90x87	14		AISI430 plate	 NEW M 80
			Kcal 12040			
	Q90FTTV/G813 CR1350449	80x90x87	21		AISI430 plate Thermost. control	 NEW M 80
	Q90FTTV/G815 CR1017089	80x90x87	21		Chrome plate Thermost. control	 NEW M 80
	Q90FTV/G823 CR1350469	80x90x87	14		AISI430 plate	 NEW M 80
			Kcal 12040			
	Q90FTTV/G823 CR1350489	80x90x87	21		AISI430 plate Thermost. control	 NEW M 80
	Q90FTTV/G825 CR1017149	80x90x87	21		Chrome plate Thermost. control	 NEW M 80
	Q90FTTV/G1203 CR1350509	120x90x87	31,5		AISI430 plate	 NEW M 120
			Kcal 27090		Thermost. control	
	Q90FTTV/G1205 CR1017189	120x90x87	31,5		Chrome plate Thermost. control	 NEW M 120
			Kcal 27090			
	Q90FTTV/G1223 CR1350529	120x90x87	31,5		AISI430 plate	 NEW M 120
			Kcal 27090		Thermost. control	
	Q90FTTV/G1225 CR1017229	120x90x87	31,5		Chrome plate Thermost. control	 NEW M 120
			Kcal 27090			

● Accessories

	model code	dimensions LxPxH cm	power kW	Notes
Removable Splashback				
	90XFTP4 CR0985249			M40
	90XFTP6 CR0985259			M60
	90XFTP8 CR0985269			M80
	90XFTP12 CR0957610			M120
Cleaning drawer installation				
	QXFTC4 CR1015319			M40 - M120
	QXFTC6/8 CR1015329			M60 - M80 - M120
Cap for plancha cleaning				
	NXFTT CR0592060			

● Gas Griddle Plates Top Version

	model code	dimensions LxPxH cm	power kW		Notes	price euro
	Q90FT/G400 CR1016409	40x90x25	7		Soft iron plate	M 40
	Q90FTT/G400 CR1016419	40x90x25	10.5		Soft iron plate Thermost. control	M 40
	Q90FT/G410 CR1016439	40x90x25	7		Soft iron plate	M 40
	Q90FTT/G410 CR1016449	40x90x25	10.5		Soft iron plate Thermost. control	M 40
	Q90FT/G600 CR1016469	60x90x25	11		Soft iron plate	M 60
	Q90FTT/G600 CR1016479	60x90x25	14		Soft iron plate Thermost. control	M 60
	Q90FT/G610 CR1016499	60x90x25	11		Soft iron plate	M 60
	Q90FTT/G610 CR1016509	60x90x25	14		Soft iron plate Thermost. control	M 60
	Q90FT/G620 CR1016529	60x90x25	11		Soft iron plate	M 60
	Q90FTT/G620 CR1016539	60x90x25	14		Soft iron plate Thermost. control	M 60
	Q90FT/G800 CR1016559	80x90x25	14		Soft iron plate	M 80
	Q90FTT/G800 CR1016569	80x90x25	21		Soft iron plate Thermost. control	M 80
	Q90FT/G810 CR1016589	80x90x25	14		Soft iron plate	M 80
	Q90FTT/G810 CR1016599	80x90x25	21		Soft iron plate Thermost. control	M 80
	Q90FT/G820 CR1016619	80x90x25	14		Soft iron plate	M 80
	Q90FTT/G820 CR1016629	80x90x25	21		Soft iron plate Thermost. control	M 80
	Q90FTT/G1200 CR1016649	120x90x25	31,5		Soft iron plate Thermost. control	M 120
	Q90FTT/G1220 CR1016669	120x90x25	31,5		Soft iron plate Thermost. control	M 120

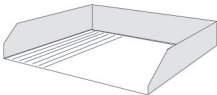
● Gas Griddle Plates On Open Cabinet

	model code	dimensions LxPxH cm	power kW		Notes	
	Q90FTV/G400 CR1016689	40x90x87	7 Kcal 6020		Soft iron plate	 M 40
	Q90FTTV/G400 CR1016709	40x90x87	10.5 Kcal 9028		Soft iron plate Thermost. control	 M 40
	Q90FTV/G410 CR1016749	40x90x87	7 Kcal 6020		Soft iron plate	 M 40
	Q90FTTV/G410 CR1016769	40x90x87	10.5 Kcal 9028		Soft iron plate Thermost. control	 M 40
	Q90FTV/G600 CR1016809	60x90x87	11 Kcal 9460		Soft iron plate	 M 60
	Q90FTTV/G600 CR1016829	60x90x87	14 Kcal 12040		Soft iron plate Thermost. control	 M 60
	Q90FTV/G610 CR1016869	60x90x87	11 Kcal 9460		Soft iron plate	 M 60
	Q90FTTV/G610 CR1016889	60x90x87	14 Kcal 12040		Soft iron plate Thermost. control	 M 60
	Q90FTV/G620 CR1016929	60x90x87	11 Kcal 9460		Soft iron plate	 M 60
	Q90FTTV/G620 CR1016949	60x90x87	14 Kcal 12040		Soft iron plate Thermost. control	 M 60
	Q90FTV/G800 CR1016989	80x90x87	14 Kcal 12040		Soft iron plate	 M 80
	Q90FTTV/G800 CR1017009	80x90x87	21 Kcal 18060		Soft iron plate Thermost. control	 M 80
	Q90FTV/G810 CR1017049	80x90x87	14 Kcal 12040		Soft iron plate	 M 80
	Q90FTTV/G810 CR1017069	80x90x87	21 Kcal 18060		Soft iron plate Thermost. control	 M 80

● Gas Griddle Plates On Open Cabinet

	model code	dimensions LxPxH cm	power kW		Notes	
	Q90FTV/G820 CR1017109	80x90x87	14		Soft iron plate	 M 80
			Kcal 12040			
	Q90FTTV/G820 CR1017129	80x90x87	21		Soft iron plate	 M 80
			Kcal 18060		Thermost. control	
	Q90FTTV/G1200 CR1017169	120x90x87	31,5		Soft iron plate	 M 120
			Kcal 27090		Thermost. control	
	Q90FTTV/G1220 CR1017209	120x90x87	31,5		Soft iron plate	 M 120
			Kcal 27090		Thermost. control	

● Accessories

	model code	dimensions LxPxH cm	power kW	Notes
Splashback				
	90XFTP4 CR0985249			M40
	90XFTP6 CR0985259			M60
	90XFTP8 CR0985269			M80
	90XFTP12 CR0957610			M120
Cleaning drawer installation				
	QXFTC4 CR1015319			M40 - M120
	QXFTC6/8 CR1015329			M60 - M80 - M120
Cap for plancha cleaning				
	NXFTT CR0592060			

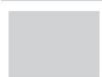
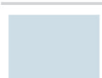
Electric Griddle Plates

- 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.



ACCESSORIES ON PAGE 105

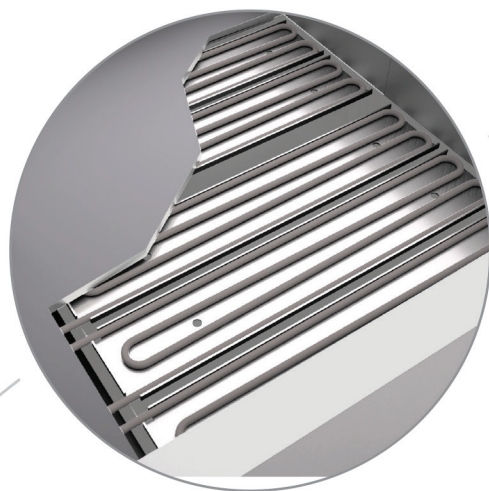
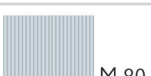
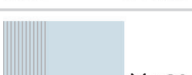


Plate with incaloy-sheathed heating elements placed on the underside in order to cook with a uniform temperature.



● Electric Griddle Plates Top Version

	model code	dimensions LxPxH cm	power kW	Notes	
	Q90FT/E403 CR1350549	40x90x25	7,5 Ac400V ⚡	AISI430 plate	
	Q90FT/E405 CR1017259	40x90x25	7,5 Ac400V ⚡	Chrome plate	
	Q90FT/E413 CR1350559	40x90x25	7,5 Ac400V ⚡	AISI430 plate	
	Q90FT/E415 CR1017279	40x90x25	7,5 Ac400V ⚡	Chrome plate	
	Q90FT/E603 CR1350569	60x90x25	10,5 Ac400V ⚡	AISI430 plate	
	Q90FT/E605 CR1017299	60x90x25	10,5 Ac400V ⚡	Chrome plate	
	Q90FT/E613 CR1350579	60x90x25	10,5 Ac400V ⚡	AISI430 plate	
	Q90FT/E615 CR1017319	60x90x25	10,5 Ac400V ⚡	Chrome plate	
	Q90FT/E623 CR1350589	60x90x25	10,5 Ac400V ⚡	AISI430 plate	
	Q90FT/E625 CR1017339	60x90x25	10,5 Ac400V ⚡	Chrome plate	
	Q90FT/E803 CR1350599	80x90x25	15 Ac400V ⚡	AISI430 plate	
	Q90FT/E805 CR1017359	80x90x25	15 Ac400V ⚡	Chrome plate	
	Q90FT/E813 CR1350609	80x90x25	15 Ac400V ⚡	AISI430 plate	
	Q90FT/E815 CR1017379	80x90x25	15 Ac400V ⚡	Chrome plate	
	Q90FT/E823 CR1350619	80x90x25	15 Ac400V ⚡	AISI430 plate	
	Q90FT/E825 CR1017399	80x90x25	15 Ac400V ⚡	Chrome plate	
	Q90FT/E1203 CR1350629	120x90x25	22,5 Ac400V ⚡	AISI430 plate	
	Q90FT/E1205 CR1017419	120x90x25	22,5 Ac400V ⚡	Chrome plate	
	Q90FT/E1223 CR1350639	120x90x25	22,5 Ac400V ⚡	AISI430 plate	
	Q90FT/E1225 CR1017439	120x90x25	22,5 Ac400V ⚡	Chrome plate	

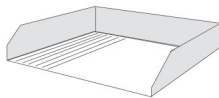
● Electric Griddle Plates On Open Cabinet

	model code	dimensions LxPxH cm	power kW	Notes	
	Q90FTV/E403 CR1350649	40x90x87	7,5 Ac400V ⚡	AISI430 plate	
	Q90FTV/E405 CR1017469	40x90x87	7,5 Ac400V ⚡	Chrome plate	
	Q90FTV/E413 CR1350669	40x90x87	7,5 Ac400V ⚡	AISI430 plate	
	Q90FTV/E415 CR1017509	40x90x87	7,5 Ac400V ⚡	Chrome plate	
	Q90FTV/E603 CR1350689	60x90x87	10,5 Ac400V ⚡	AISI430 plate	
	Q90FTV/E605 CR1017549	60x90x87	10,5 Ac400V ⚡	Chrome plate	
	Q90FTV/E613 CR1350709	60x90x87	10,5 Ac400V ⚡	AISI430 plate	
	Q90FTV/E615 CR1017589	60x90x87	10,5 Ac400V ⚡	Chrome plate	
	Q90FTV/E623 CR1350729	60x90x87	10,5 Ac400V ⚡	AISI430 plate	
	Q90FTV/E625 CR1017629	60x90x87	10,5 Ac400V ⚡	Chrome plate	
	Q90FTV/E803 CR1350749	80x90x87	15 Ac400V ⚡	AISI430 plate	
	Q90FTV/E805 CR1017669	80x90x87	15 Ac400V ⚡	Chrome plate	
	Q90FTV/E813 CR1350769	80x90x87	15 Ac400V ⚡	AISI430 plate	
	Q90FTV/E815 CR1017709	80x90x87	15 Ac400V ⚡	Chrome plate	
	Q90FTV/E823 CR1350789	80x90x87	15 Ac400V ⚡	AISI430 plate	
	Q90FTV/E825 CR1017749	80x90x87	15 Ac400V ⚡	Chrome plate	

● Electric Griddle Plates On Open Cabinet

	model code	dimensions LxPxH cm	power kW	Notes	
	Q90FTV/E1203 CR1350809	120x90x87	22,5 Ac400V ⚡	AISI430 plate	 NEW M 120
	Q90FTV/E1205 CR1017789	120x90x87	22,5 Ac400V ⚡	Chrome plate	 M 120
	Q90FTV/E1223 CR1350829	120x90x87	22,5 Ac400V ⚡	AISI430 plate	 NEW M 120
	Q90FTV/E1225 CR1017829	120x90x87	22,5 Ac400V ⚡	Chrome plate	 M 120

● Accessories

	model code	dimensions LxPxH cm	power kW	Notes
Splashback				
	90XFTP4 CR0985249			M40
	90XFTP6 CR0985259			M60
	90XFTP8 CR0985269			M80
	90XFTP12 CR0957610			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	
	Q90FT/E400 CR1017249	40x90x25	7,5 Ac400V ⚡	Soft iron plate	 M 40
	Q90FT/E410 CR1017269	40x90x25	7,5 Ac400V ⚡	Soft iron plate	 M 40
	Q90FT/E600 CR1017289	60x90x25	10,5 Ac400V ⚡	Soft iron plate	 M 60
	Q90FT/E610 CR1017309	60x90x25	10,5 Ac400V ⚡	Soft iron plate	 M 60
	Q90FT/E620 CR1017329	60x90x25	10,5 Ac400V ⚡	Soft iron plate	 M 60
	Q90FT/E800 CR1017349	80x90x25	15 Ac400V ⚡	Soft iron plate	 M 80
	Q90FT/E810 CR1017369	80x90x25	15 Ac400V ⚡	Soft iron plate	 M 80
	Q90FT/E820 CR1017389	80x90x25	15 Ac400V ⚡	Soft iron plate	 M 80
	Q90FT/E1200 CR1017409	120x90x25	22,5 Ac400V ⚡	Soft iron plate	 M 120
	Q90FT/E1220 CR1017429	120x90x25	22,5 Ac400V ⚡	Soft iron plate	 M 120

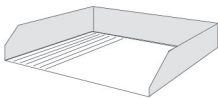
● Electric Griddle Plates On Open Cabinet

	model code	dimensions LxPxH cm	power kW	Notes	
	Q90FTV/E400 CR1017449	40x90x87	7,5 Ac400V ⚡	Soft iron plate	 M 40
	Q90FTV/E410 CR1017489	40x90x87	7,5 Ac400V ⚡	Soft iron plate	 M 40
	Q90FTV/E600 CR1017529	60x90x87	10,5 Ac400V ⚡	Soft iron plate	 M 60
	Q90FTV/E610 CR1017569	60x90x87	10,5 Ac400V ⚡	Soft iron plate	 M 60
	Q90FTV/E620 CR1017609	60x90x87	10,5 Ac400V ⚡	Soft iron plate	 M 60
	Q90FTV/E800 CR1017649	80x90x87	15 Ac400V ⚡	Soft iron plate	 M 80
	Q90FTV/E810 CR1017689	80x90x87	15 Ac400V ⚡	Soft iron plate	 M 80
	Q90FTV/E820 CR1017729	80x90x87	15 Ac400V ⚡	Soft iron plate	 M 80

● Electric Griddle Plates On Open Cabinet

	model code	dimensions LxPxH cm	power kW	Notes	
	Q90FTV/E1200 CR1017769	120x90x87	22,5 Ac400V ⚡	Soft iron plate	 M 120
	Q90FTV/E1220 CR1017809	120x90x87	22,5 Ac400V ⚡	Soft iron plate	 M 120

● Accessories

	model code	dimensions LxPxH cm	power kW	Notes
Splashback				
	90XFTP4 CR0985249			M40
	90XFTP6 CR0985259			M60
	90XFTP8 CR0985269			M80
	90XFTP12 CR0957610			M120
Cleaning drawer installation				
	QXFTC4 CR1015319			M40 - M120
	QXFTC6/8 CR1015329			M60 - M80 - M120
Cap for plancha cleaning				
	NXFTT CR0592060			

Gas And Electric Bain Maries

- Outer casing and feet in stainless steel.
- Adjustable worktop height, ranging from 850 to 920 mmTop with thickness 2mm
- Gastro Norm tank.
- Perforated false bottom to support recipients.
- Temperature regulation from 30° to 90°C.
- Tank equipped with overflow device.

Gas version

- stable flame burners adjusted via thermostatic valves
- piezo-electric ignition

Electric model

- heated via armoured heating elements outside the tub
- adjustment thermostat

Integrated water tap in the tank



Different combinations of GN basins

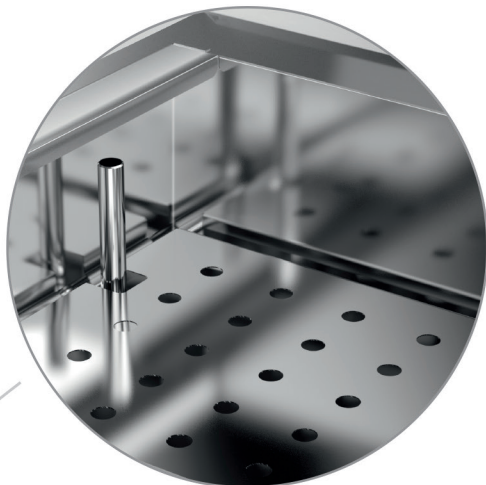
Examples:

M40: 1xGN1/3 + 1xGN 1/1

M80: 2xGN1/3 + 2xGN 1/1



ACCESSORIES ON PAGE 105



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



Queen9

● Gas and Electric Bain Maries Top Version - Containers Are Not Included

	model code	dimensions LxPxH cm	power kW	Notes	tank capacity
	Q90BM/G410 CR1017849	40x90x25	3 Kcal 3095		1 x Gn 1/3 + 1 x Gn 1/1
	Q90BM/E410 CR1017909	40x90x25	1,8 Ac230V		1 x Gn 1/3 + 1 x Gn 1/1
	Q90BM/G810 CR1017879	80x90x25	6 Kcal 5847		2 x Gn 1/3 + 2 x Gn 1/1
	Q90BM/E800 CR1017939	80x90x25	5,4 Ac400V		2 x Gn 1/3 + 2 x Gn 1/1

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

	model code	dimensions LxPxH cm	power kW	Notes	tank capacity
	Q90BMV/G410 CR1017859	40x90x87	3 Kcal 3095		1 x Gn 1/3 + 1 x Gn 1/1
	Q90BMV/E410 CR1017919	40x90x87	1,8 Ac230V		1 x Gn 1/3 + 1 x Gn 1/1
	Q90BMV/G800 CR1017889	80x90x87	6 Kcal 5847		2 x Gn 1/3 + 2 x Gn 1/1
	Q90BMV/E800 CR1017949	80x90x87	5,4 Ac400V		2 x Gn 1/3 + 2 x Gn 1/1

Equipment:

Perforated false bottom.

1 kW = 3412,142 BTU

* SPECIAL VOLTAGE 220V/3F + 4% - OTHERS + 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

1/1

1/3

1/3

1/3

1/3

1/3

M 80

1/1

1/3

1/1

1/3

1/1

1/3

1/3

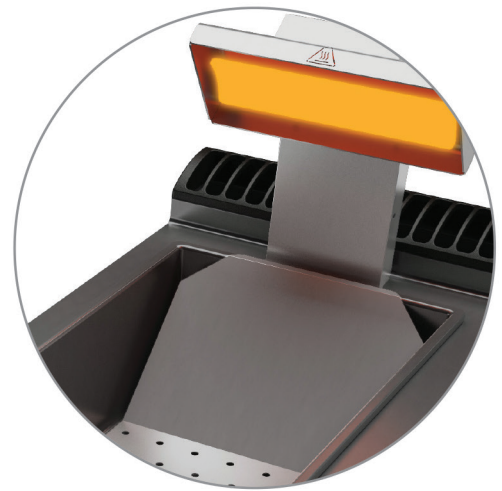
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Electric Chip Scuttle

- lower resistance underneath the tub
- adjustable temperature from 30 to 90°C via thermostat

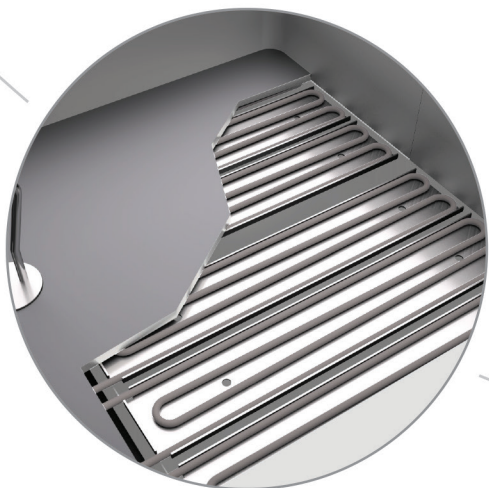


Dry-heat container also with top infrared heating element.

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
	Q90SP/E400 CR1017969	40x90x25	2 Ac230V ⚡	

● Electric Chip Scuttle - On Open Cabinet

	model code	dimensions LxPxH cm	power kW	Notes
	Q90SPV/E400 CR1017979	40x90x87	2 Ac230V ⚡	

● Multi Cooking Bratt Pan

	model code	dimensions LxPxH cm	power kW	capacity L	tank dimensions LxPxH cm
	Q90BRF/E605 CR1018129	60x90x87	8,1 Ac400V ⚡	21	52x48x9,5

Boiling Pans

- water filled via two solenoid valves;
- 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.



ACCESSORIES ON PAGE 105



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
	Q90PF/G650 CR1018039	60x90x87	10,5 Kcal 9030	0,2 Ac230V	50
	Q90PF/G100 CR1018009	80x90x87	21 Kcal 18060	0,2 Ac230V	100
	Q90PF/G150 CR1018029	80x90x87	24 Kcal 20640	0,2 Ac230V	150
	Q90PF/G150A ■ CR1018059	80x90x87	24 Kcal 20640	0,3 Ac230V	150

■ AUTOCLAVE

● Gas Indirect Heating Boiling Pans

	model code	dimensions LxPxH cm	power kW	power kW	capacity L
	Q90PF/GI650 CR1018049	60x90x87	10,5 Kcal 9030	0,2 Ac230V	50
	Q90PF/GI100 CR1018019	80x90x87	21 Kcal 18060	0,2 Ac230V	100
	Q90PF/GI150 CR1017999	80x90x87	24 Kcal 20640	0,2 Ac230V	150
	Q90PF/GI150A ■ CR1018069	80x90x87	24 Kcal 20640	0,3 Ac230V	150

■ AUTOCLAVE

● Electric Direct Heating Boiling Pans

	model code	dimensions LxPxH cm	power kW	power kW	capacity L
	Q90PF/ED100 CR1018099	80x90x87		12 Ac400V	100
	Q90PF/ED150 CR1018109	80x90x87		12 Ac400V	150

1 kW = 3412,142 BTU

* SPECIAL VOLTAGE 220V/3F + 4% - OTHERS + 7%

● Electric Indirect Heating Boiling Pans

	model code	dimensions LxPxH cm	power kW	power kW	capacity L
	Q90PF/EI650 CR1018089	60x90x87	9,6	Ac400V ⚡	50
	Q90PF/EI100 CR1018119	80x90x87	21	Ac400V ⚡	100
	Q90PF/EI150 CR1018079	80x90x87	21	Ac400V ⚡	150

● Optional to be supplied with the boiling pans

Automatic filling of water jacket for boiling pans, indirect heat

Automatic condensed steam outlet

● 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				
	9C10 97350900		100 Lt	Ø 3 mm
	9C15 97351000		150 Lt	Ø 3 mm
Basket for vegetables				
	9CV10 97352000		100 Lt	Ø 6 mm
	9CV15 97353000		150 Lt	Ø 6 mm
Funnel for boiling pans drain				
	9-I5 97349000		50 Lt	Ø 10-15-36 mm
	9-I10 97354000		100 Lt	Ø 100-150-440 mm
	9-I15 97355000		150 Lt	Ø 100-150-280 mm

1 kW = 3412,142 BTU

* SPECIAL VOLTAGE 220V/3F + 4% - OTHERS + 7%

Tilting Bratt Pans

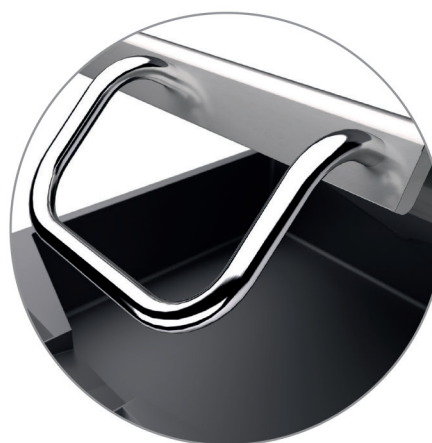
- water filled via solenoid valve
- self-balanced lid with double steel wall
- safety device interrupting power supply when tub is lifted
- adjustable temperature from 100 to 280°C.

Gas models

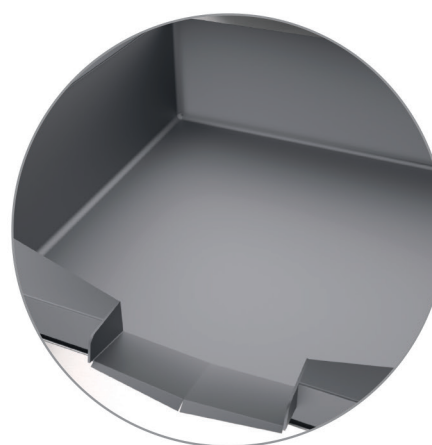
- stable flame burner;
- electric ignition
- thermocouple safety valve

Electric models

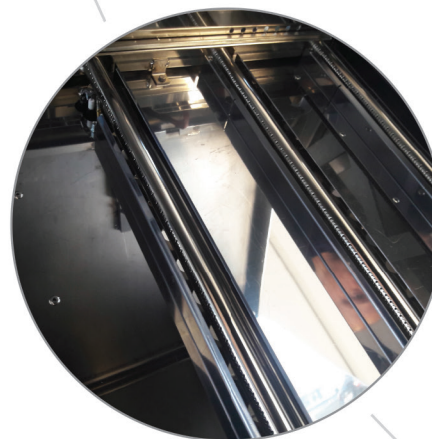
- Heating element unit made of incoloy stainless steel heating elements;
- safety thermostat.



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
	Q90BR/G80 CR1018189	80x90x87	20 Kcal 17200	0,2 Ac230V	capacity 80 L duplex tank
	Q90BR/G81 CR1018179	80x90x87	20 Kcal 17200	0,2 Ac230V	capacity 80 L soft iron tank EXTRA-EU MARKETS

● Gas Motorized Tilting Bratt Pans

	model code	dimensions LxPxH cm	power kW	power kW	Notes
	Q90BR/GM80 ■ CR1018209	80x90x87	20 Kcal 17200	0,2 Ac230V	capacity 80 L duplex tank
	Q90BR/GM81 ■ CR1018199	80x90x87	20 Kcal 17200	0,2 Ac230V	capacity 80 L soft iron tank EXTRA-EU MARKETS
	Q90BR/GM120 CR1018229	120x90x87	24 Kcal 20640	0,2 Ac230V	capacity 120 L duplex tank
	Q90BR/GM121 CR1018219	120x90x87	24 Kcal 20640	0,2 Ac230V	capacity 120 L soft iron tank EXTRA-EU MARKETS

■ DOUBLE LIFTING MECHANISM

● Electric Manual Tilting Bratt Pans

	model code	dimensions LxPxH cm	power kW	power kW	Notes
	Q90BR/E80 CR1018149	80x90x87	—	9 Ac400V	capacity 80 L duplex tank
	Q90BR/E81 CR1018139	80x90x87	—	9 Ac400V	capacity 80 L soft iron tank EXTRA-EU MARKETS

● Electric Motorized Tilting Bratt Pans **

	model code	dimensions LxPxH cm	power kW	power kW	Notes
	Q90BR/EM80 ■ CR1018169	80x90x87	—	9 Ac400V	capacity 80 L duplex tank
	Q90BR/EM81 ■ CR1018159	80x90x87	—	9 Ac400V	capacity 80 L soft iron tank EXTRA-EU MARKETS
	Q90BR/EM120 CR1018249	120x90x87	—	13,5 Ac400V	capacity 120 L duplex tank
	Q90BR/EM121 CR1018239	120x90x87	—	13,5 Ac400V	capacity 120 L soft iron tank EXTRA-EU MARKETS

■ DOPPEL HUBARM

** NEUE HEIZKÖRPER MIT ALLUMINIUMGUSS-TAUCHBESCHICHTUNGSVERFAHREN

Gas And Electric Pasta-Cookers

- Large capacity (42 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;
- safety thermostat in tub to avoid dry functioning.

Gas models

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

Electric models

- Stainless steel armoured heating elements in tub;
- re-arm circuit breaker of heating elements unit;
- multi-position power regulator, independent for each tub.



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.

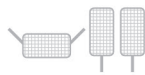
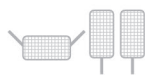


Manual water filling

● Gas Pasta-Cookers - without baskets

	model code	dimensions LxPxH cm	power kW	capacity L	Notes
	Q90CPM/G400 CR1018269	40x90x87	14 Kcal 12040	40	
	Q90CPM/G800 CR1018289	80x90x87	28 Kcal 24080	40 + 40	

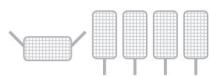
● Gas Pasta-Cookers - with baskets

	model code	dimensions LxPxH cm	power kW	capacity L	Notes
	Q90CPM/G400 CR1018259	40x90x87	14 Kcal 12040	40	
	Q90CPM/G800 CR1018279	80x90x87	28 Kcal 24080	40 + 40	

● Electric Pasta-Cookers - without baskets

	model code	dimensions LxPxH cm	power kW	capacity L	Notes
	Q90CP/E400 CR1018309	40x90x87	9 Ac400V	40	
	Q90CP/E800 CR1018329	80x90x87	18 Ac400V	40 + 40	

● Electric Pasta-Cookers - with baskets

	model code	dimensions LxPxH cm	power kW	capacity L	Notes
	Q90CP/E400 CR1018299	40x90x87	9 Ac400V	40	
	Q90CP/E800 CR1018319	80x90x87	18 Ac400V	40 + 40	

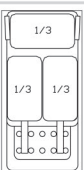
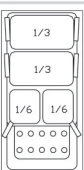
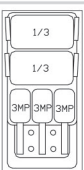
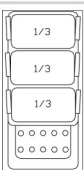
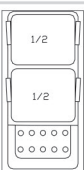
1 kW = 3412,142 BTU

* SPECIAL VOLTAGE 220V/3F + 4% - OTHERS + 7%

● Accessori

	model code	dimensions LxPxH cm	Notes
Baskets			
	97339000	24x28x18	GN 1/2
	97336900	16x28x18	GN 1/3 (A)
	CR0789970	14,5x31x18	KIT 1/3
	CR0997349	14,5x14,5x18	KIT 1/6
Single Tank Inox Lid			
	C9-C 97344000		

● Possible Baskets Composition

kit	9KIT-A	9KIT-B	9KIT-C	9KIT-D	9KIT-E
codice	CR0789900	CR0789910	CR0789920	CR0789930	CR0789940
					

Gas And Electric Deep Fat Fryers

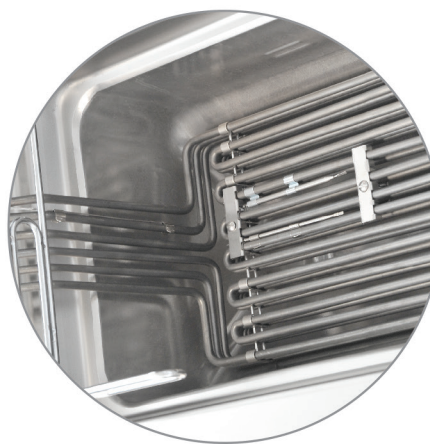
- fully moulded top, obtained from a single large stainless steel plate;
- large capacity shaped cooking pots, with wide vertical expansion zone to avoid depositing of foam during loading;
- automatic temperature adjustment thermostat up to 190°C;
- fire-proof safety thermostat (230°C);
- oil drain valves;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

Gas models

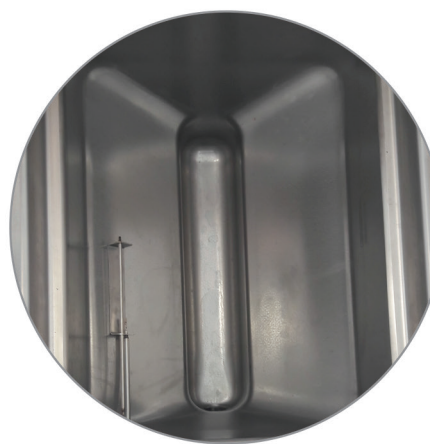
- Steel tubular burners outside the tub;
- oil drain valves;
- pilot burner piezo-electric ignition.

Electric models

- Removable and lifting stainless steel armoured heating elements;
- reached programmed temperature visual indicator;
- "powered appliance" indicator light;



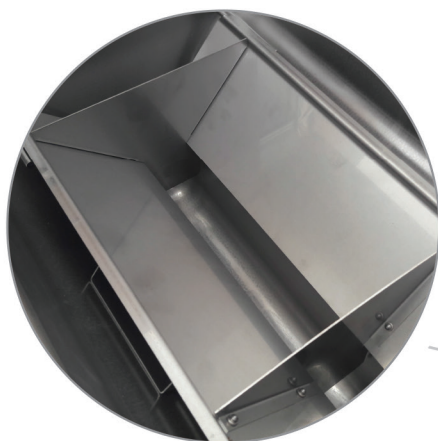
Removable and lifting stainless steel armoured heating elements.



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	dotation
	Q90FR/G210 CR1018339	20x90x87	5,8 		7	 1 x CF10M
	Q90FRI/G415 CR1018349	40x90x87	13 		15	 2 x CF15P
	Q90FRI/G420 ■ CR1018359	40x90x87	17,2 	0,005 	20	 2 x CF20P
	Q90FRI/G610 CR1018369	60x90x87	19 		10 + 10	 2 x CF10
	Q90FRI/G815 CR1018379	80x90x87	26 		15 + 15	 4 x CF15P
	Q90FRI/G820 ■ CR1018389	80x90x87	34,4 	0,1 	20 + 20	 4 x CF20P

Equipment: tank drain extension - lid - Conveyor

■ ELECTRIC IGNITION

● Electric Deep Fat Fryers

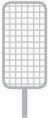
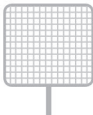
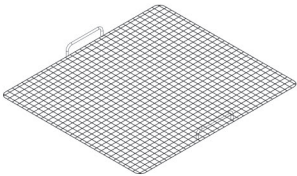
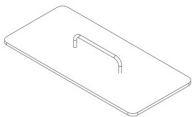
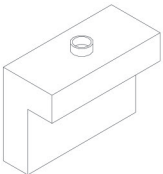
	model code	dimensions LxPxH cm	power kW	capacity L	dotation
	Q90FR/E210 CR1018399	20x90x87	6,8  Ac400V	8	 1 x CF10M
	Q90FRI/E415 CR1018409	40x90x87	13  Ac400V	15	 2 x CF15P
	Q90FRI/E420 CR1018419	40x90x87	18  Ac400V	20	 2 x CF20P
	Q90FRI/E610 CR1018429	60x90x87	18  Ac400V	10 + 10	 2 x CF10
	Q90FRI/E815 CR1018439	80x90x87	26  Ac400V	15 + 15	 4 x CF15P
	Q90FRI/E820 CR1018449	80x90x87	36  Ac400V	20 + 20	 4 x CF20P

Equipment: drain extension - lid - bottom grid

1 kW = 3412,142 BTU

* SPECIAL VOLTAGE 220V/3F + 4% - OTHERS + 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	
	CF20 BN9000413	27,8x37,7x122	20	
	CF2P BN9000412	13,8x37,7x12,2	20	
Bottom grid				
	GFF10M CR0985529	13,5x32	7 - 10	90FR/G210 e 90FR/E210
	GFF10 BN418031940140	17,5x33,5	10	
	GFF15 BN418031940150	25,5x33,5	15	
	GFF20 BN418031940160	29x39	20	
Oil tray				
	CR0909420			
Lid 1/2 M				
	CF 12M BN418031940080	36x34x6		
Flue riser with draught diverter				
	CSFA FR BN418031940090	80x18x60		NORMA EN 203 9FR/G815 9FR/G820



EVO Fryers

- AISI 304 steel worktop, frying tank and control panel.
- Pressed frying tank with rounded internal corners.
- Large front recess to prevent spillages caused by overflow of oil and foam.
- Large cold zone in the lower section increases useful life of cooking oil.
- Manually reset safety thermostat.
- Supplied as standard with removable filter, baskets, lid and drain-valve collection bowl.
- Stainless-steel height-adjustable feet.
- IPX5 protection rating.

Gas version

- External stainless-steel burner.
- Thermostat-controlled oil temperature.

Electric version

- AISI 304 stainless-steel sheathed heating element inside the tank with rotation exceeding 90°.



User-friendly control panel with 7" high-resolution touch screen display.

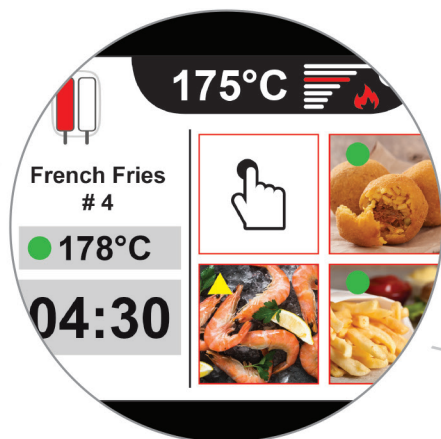


Oil circulation and filtering



Automatic basket lift.
By programming the recipes on the touch screen panel, the basket is automatically raised when the set frying time has expired.

ACCESSORIES ON PAGE 105



Possibility of automatically choosing from amongst a selection of preset, tested recipes that can be stored by the user. Recipes clearly identifiable thanks to the use of eye-friendly pictures.

● Evo Gas Deep Fryer

model code		dimensions LxPxH cm	power kW		capacity L
90FREV/G423 CR1209949	Standard version	40x90x87	25 Kcal 21496		34x42x58,5 23
90FREV/G423F CR1209959	With incorporated oil filtering	40x90x87	25 Kcal 21496		34x42x58,5 23
90FREV/G423A CR1209969	With basket lift	40x90x87	25 Kcal 21496		34x42x58,5 23
90FREV/G423FA CR1209979	With filtering + basket lift	40x90x87	25 Kcal 21496		34x42x58,5 23

● Evo Electric Deep Fryer

model code		dimensions LxPxH cm	power kW		capacity L
90FREV/E422 CR1209909	Standard version	40x90x87	22 Ac400V		34x42x32,5 22
90FREV/E422F CR1209919	With incorporated oil filtering	40x90x87	22 Ac400V		34x42x32,5 22
90FREV/E422A CR1209929	With basket lift	40x90x87	22 Ac400V		34x42x32,5 22
90FREV/E422FA CR1209939	With filtering + basket lift	40x90x87	22 Ac400V		34x42x32,5 22

Equipment:

residue plate, 2 baskets 1/2, tank lid cover, front drain valve pipe extension

● Accessories

	model code	dimensions cm	capacity L
2 baskets kit 1/2			
	CR0599830	11x36x12	10/15
Basket 1/1			
	CR0592130	31,5x36x12	22/23

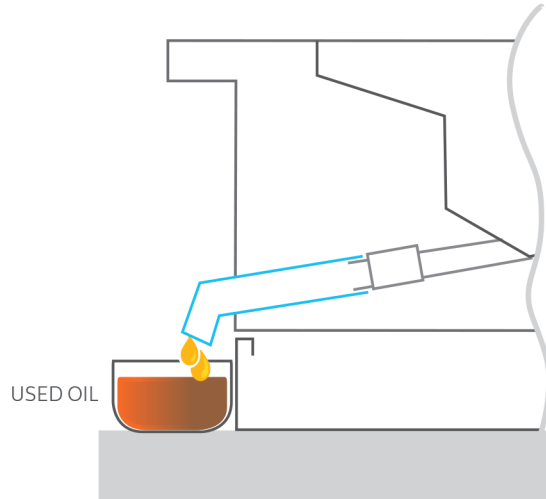
EVO Deep Fryer

Oil circulation and filtering, the choice is yours

IN THE STANDARD VERSION

The new Baron deep fryer lets you drain used oil or water for cleaning the tank not only internally, using a bowl located in the housing, but also externally, using a drain valve pipe extension.

FRYER STANDARD VERSION



IN THE VERSION WITH OIL CIRCULATION AND FILTERING PUMP

The new filtering system extends the fresh and used oil management options.

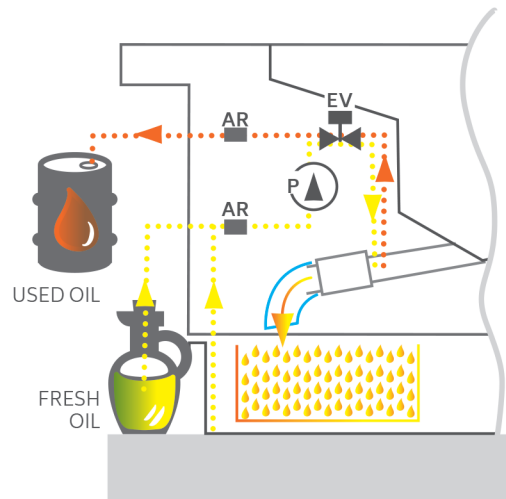
Used oil can be filtered, drained and then reintroduced into the tank very quickly using a dedicated pump.

This pump also drains the used oil from the collection bowl to an external container.

Alternatively, it can collect fresh oil from an external vessel and deliver to the tank.

A closed circuit ensures that the hot oil will be handled in complete safety.

FRYER WITH OIL CIRCULATION AND FILTERING PUMP

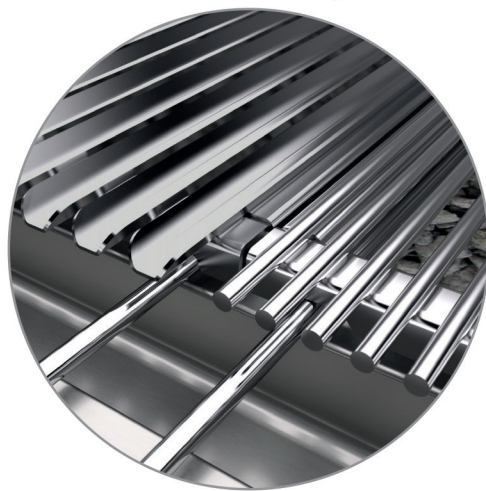


EV = electrovalve P = pump
AR = quick connector

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-electric 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.



ACCESSORIES ON PAGE 105



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

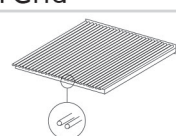
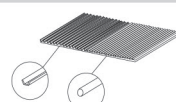
● Lava Rock Grills Top Version

	model code	dimensions LxPxH cm	power kW	Notes
	Q90GL/G400 CR1018469	40x90x25	12,5 Kcal 10750	standard equipment: grid for meat
	Q90GL/G800 CR1018479	80x90x25	25 Kcal 21500	standard equipment: grid for meat

● Lava Rock Grills On Open Cabinet

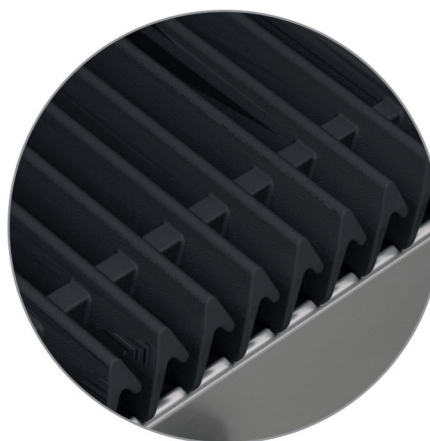
	model code	dimensions LxPxH cm	power kW	Notes
	Q90GLV/G400 CR1018489	40x90x87	12,5 Kcal 10750	standard equipment: grid for meat
	Q90GLV/G800 CR1018509	80x90x87	25 Kcal 21500	standard equipment: grid for meat

● Accessories

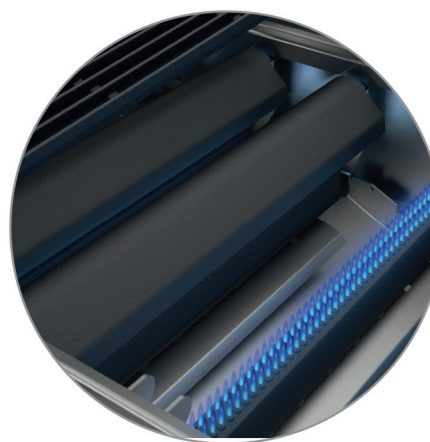
	model code	dimensions cm	Notes
Meat Grid in S/S AISI 304			
	9GPC40 CR0980069	39x65	INOX 1/2 M meat
	9GPC80 CR0980079	79x65	INOX 1 M meat
Fish Grid			
	9GPP40 CR0980089	39x65	INOX 1/2 M fish
	9GPP80 CR0980099	79x65	INOX 1 M fish
	9GPCP80 CR0980109	79x65	INOX fish/meat
	9G40 CR0980119	38,4x65	GHISA 1/2 M fish/meat
	9G80 CR0980129	79x65	GHISA 1 M fish/meat
Packaging of lava stone			
	CPL4 BN6A014900		4 Kg

Barbecue

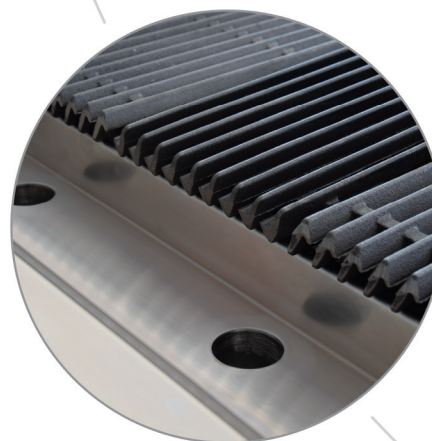
- Gas grill with 4 cooking zones.
- Worktop of 20/10 thickness.
- Heat provided by 8 efficient cast-iron burners in a double row arrangement, spaced 22.2 mm apart, protected by cast-iron radiating elements guaranteeing optimum heat retention. Heat controlled by safety valve with thermocouple.
- The 4 cooking zones provide highly-flexible temperature control and perfect cooking at different temperatures simultaneously.
- Inclined cast-iron grill, reversible for fatty meats or fish, features juice collector for cooking fats.
- 1080 x 535 mm cooking surface.
- Removable drip trays.



Cast-iron grill plate for meat and fish.



High-power burners with castiron cover.



Large channel for collecting cooking fats



3 Removable drip trays

● Barbecue Top Version

	model code	dimensions LxPxH cm	power kW	Notes
	Q90G/G120 CR1018529	120x90x25	32 Kcal 27520	

● Barbecue On Open Cabinet

	model code	dimensions LxPxH cm	power kW	Notes
	Q90GV/G120 CR1018539	120x90x87	32 Kcal 27520	

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

ACCESSORIES ON PAGE 105

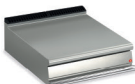


Modular, sturdy and readily paired.



Queen9

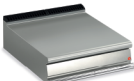
● Neutral elements - Top Version

	model code	dimensions LxPxH cm	Notes
	Q90NE/200 CR1018569	20x90x25	M20
	Q90NE/400 CR1018579	40x90x25	M40
	Q90NE/600 CR1018589	60x90x25	M60
	Q90NE/800 CR1018599	80x90x25	M80

● Neutral elements - On Open Cabinet

	model code	dimensions LxPxH cm	Notes
	Q90NEV/200 CR1018609	20x90x87	M20
	Q90NEV/400 CR1018629	40x90x87	M40
	Q90NEV/600 CR1018649	60x90x87	M60
	Q90NEV/800 CR1018669	80x90x87	M80

● Neutral elements With Drawer - Top Version

	model code	dimensions LxPxH cm	Notes	
	Q90NEC/410 CR1018689	40x90x25	M40	drawer 
	Q90NEC/610 CR1018699	60x90x25	M60	drawer 
	Q90NEC/810 CR1018709	80x90x25	M80	drawer 

● Neutral elements With Drawer - On Open Cabinet

	model code	dimensions LxPxH cm	Notes	
	Q90NECV/410 CR1018719	40x90x87	M40	drawer 
	Q90NECV/610 CR1018739	60x90x87	M60	drawer 
	Q90NECV/810 CR1018759	80x90x87	M80	drawer 

● Accessories

	model code	dimensions cm	Notes
Bottle holder			
	Q90VB CR1018869	20x90x46	M20

● Oven bases

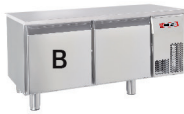
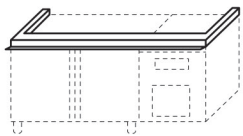
	model code	dimensions LxPxH cm	power kW	Notes
	Q90FO/E805 CR1018789	80x83x62	6 Ac400V ⚡	FREE STANDING
	Q90FO/E800 ■ CR1018779	80x83x62	6 Ac400V ⚡	OVEN BASE FOR TOP LINE
	Q90FO/G800 ■ CR1018799	80x83x62	8,5 Kcal 7308 🔥	OVEN BASE FOR TOP LINE

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

● Refrigerated bases - Royal line

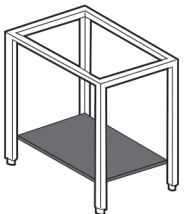
	model code	dimensions LxPxH cm	power kW	Notes
	BR912 TNN BN20701040400	120x84x59	0,49 Ac230V ⚡	-2 / +8 °C n. 2 GN 2/1
	BR912 BT BN20702040400	120x84x59	0,60 Ac230V ⚡	-15 / -20 °C n. 2 GN 2/1
	BR910 TNN BN20751040400	100x84x59	0,245 Ac230V ⚡	-2 / +8 °C n. 2 GN 1/1 + 3x1/6
	BR910 BT BN20752040400	100x84x59	0,245 Ac230V ⚡	-15 / -20 °C n. 2 GN 1/1 + 3x1/6

● Refrigerated Bases GN 1/1

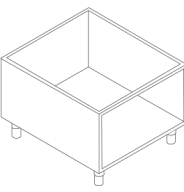
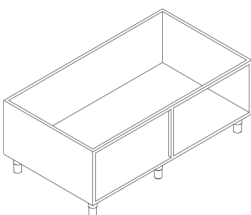
	model code	dimensions LxPxH cm	Notes
Refrigerated bases (TN) - 1 plastic covered shelf GN 1/1 + 1 set of s/s slides each door			
	BR 12 SP01 BA2D121Q00021	120x63x61	-2/+8 °C - GN 1/1 - R134a
	BR 12 CP01 BA2D121R00021	120x63x65	-2/+8 °C - GN 1/1 - R134a
	BR 12 SP03 BA2D121Q00033	120x63x61	-2/+8 °C - GN 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 each 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 QUEEN9			
	9TBR12 CR0988169	120x90x5	
	9TBR16 CR0988179	160x90x5	
	9TBR20 CR0988189	200x90x5	

B Bottle holder

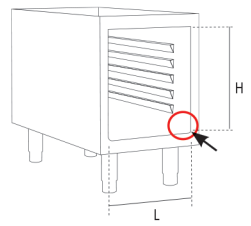
● Floor stand

	model code	dimensions LxPxH cm	Notes
	90CAV4 CR0984969	39,8x78x62	M40
	90CAV6 CR0984979	59,8x78x62	M60
	90CAV8 CR0984989	79,8x78x62	M80
	90CAV12 CR0984999	119,8x78x62	M120

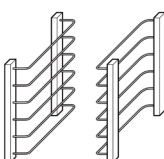
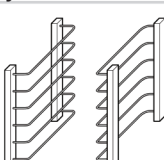
● Open bases

	90VA200 CR0788299	20x83x62	M20
	90VA400 CR0788309	40x83x62	M40
	90VA600 CR0788319	60x83x62	M60
	90VA800 CR0788329	80x83x62	M80
	90VA120 CR0788339	120x83x62	M120
	90VA160 CR0788349	160x83x62	M160

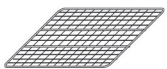
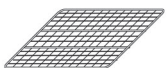
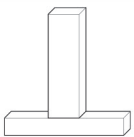
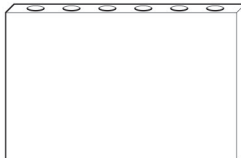
● Neutral Bases With Hygienic Finishing, Type H2

	90VAH400	40x90x62	33x73,6	GN1/1	internal sides with 5 integral slides, distance between supports 55 mm
	90VAH600 I	60x90x62	53,5x73,6	GN1/1	
	90VAH800	80x90x62	65,5x73,6	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	capacity 6 grid	
Set of try slides GN2/1				
	QRG21 CR1015359	15x60x32	capacity 6 grid	
Central upright for neutral cabinet				
	QMC CR1019319			
Kit static warmer				
 30° C - 90° C	9KR 418031900120	35x55x5	0,7 kW Ac230V 700W	to be installed on cupboard M40
Fan assisted heated cupboard GN 1/1				
	Q90KRV CR1018809	80x70x62	2,4 kW Ac230V 2500W	Kit to be fitted to open cupboard M80

● Accessories

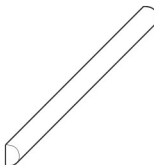
	model code	dimensions cm	Notes
Chromed wire grid GN1/1			
	GGN1/1 8031900060	32,5x53	
Chromed wire grid GN2/1			
	GGN2/1 97375000	65x53	
Downdraught diverter			
	CAAV 8031920160	80x7,5x87	For gas appliances with power rating >14 kW, and solid top ranges gas
Extension for CAAV			
	PIT 8031920180	40 H	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

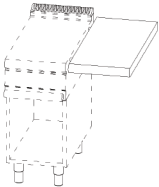
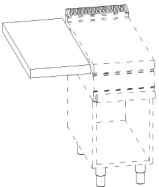
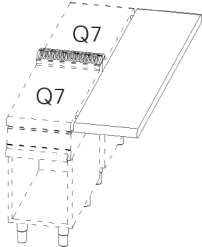
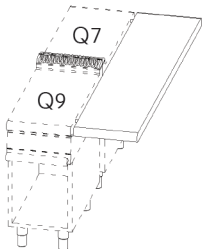
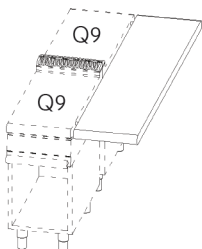
	model code	dimensions cm	Notes
Bridge system supports			
	KSP40 92610000		L. 40 cm
	KSP80 92612000		L. 80 cm
	KSP100 92613000		L. 100 cm
	KSP120 92614000		L. 120 cm
	KSP160 92616000		L. 160 cm
			SPECIFY THE UNITS ON WHICH THE BRIDGE SUPPORTS WILL BE FIXED
Undershelf			
	9RIP4		L. 40 cm
	9RIP6		L. 80 cm
	9RIP8		L. 100 cm
	9RIP12		L. 120 cm
	9RIP16		L. 160 cm
			KSP40 KSP80 KSP120 KSP160
Plateshelf D =130 mm			
	PP8 8031920110	80x10	Inox
	PP12 8031920300	120x10	D = 13 cm 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

Accessories

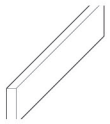
	model code	dimensions cm	Notes	
Top finishing end piece				
	9TLDX BN418031900340	90x10x6	RIGHT	
	9TLSX BN418031900350	90x10x6	LEFT	
	16TL BN418031900370	160x10x6	Queen9 + Queen7	
	18TL BN418031900380	180x10x6	Queen9 + Queen9	
Tubular handrail				
	CANT CR0980009		For linear meter	Front tubular handrail
	9CLAT CR0980019		Queen9	Side tubular handrail
	18CLAT CR0980029		Queen9 + Queen9	Double side tubular handrail
End Side Element Queen9 - Right				
	Q90FTDX CR1018879		Queen9	
End Side Element Queen9 - Left				
	Q90FTSX CR1018889		Queen9	
End Side Element Queen				
	Q90FT180 CR1018899	L180 cm	Queen9 + Queen9	
	Q90FT160 CR1018909	L160 cm	Queen9 + Queen7	

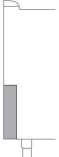
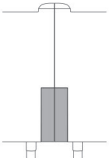
● Accessories

	model code	dimensions cm	Notes
Side supporting - Right			
	9PRD 8031900211	90x30x6	FOLDING RIGHT
	9PFD 8031900460	90x30x6	FIX RIGHT
Side supporting - Left			
	9PRS 8031900221	90x30x6	FOLDING LEFT
	9PFS 8031900470	90x30x6	FIX LEFT
Side supporting			
	14PL 8031900231	140x30x6	FIX
	14PR 8031900391	140x30x6	FOLDING
	16PL 8031900241	160x30x6	FIX
	16PR 8031900401	160x30x6	FOLDING
	18PL 8031900251	180x30x6	FIX
	18PR 8031900410	180x30x6	FOLDING

● Accessories

	model code	dimensions cm	Notes
Front Plinth			
	ZA20	L. 20 cm	Inox
	ZA40	L. 40 cm	
	ZA60	L. 60 cm	KICK STRIPS ARE SUPPLIED FOR INSTALLATION OF UNITS WITH TOP H=900 (FEET H180 mm), FOR DIFFERENT HEIGHTS SPECIFY
	ZA80	L. 80 cm	
	ZA120	L. 120 cm	SPECIFY THE UNITS ON WHICH THE KICKS PLATE WILL BE FITTED
	ZA160	L. 160 cm	

Side Plinth			
	ZL90 CR0982789	L. 90 cm	Inox
			KICK STRIPS ARE SUPPLIED FOR INSTALLATION OF UNITS WITH TOP H=900 (FEET H180 mm), FOR DIFFERENT HEIGHTS SPECIFY
			SPECIFY THE UNITS ON WHICH THE KICKS PLATE WILL BE FITTED

Closing panel for technical cabinet			
	TVT1 0592399		Queen9
	TVT2 0592409		Queen9 + Queen9

Water stand with swivel arm*			
	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:

QUEEN9	GAS RANGES	ELECTRIC RANGE	ELECTRIC RANGE WITH CERAMICGLASS	SIMPLE SERVICE SOLID TOPS	ELECTRIC FRY-TOP	NEUTRAL ELEMENT
TOP	●	●	●	●	●	●
ON CUPBOARD	●	●	●	●	●	●
ON OVEN	L 120 cm	L 120 cm	NO	L 120 cm	NO	NO



**Scots Ice Australia
Foodservice Equipment**

ABN: 54 080 084 260

Head Office

Unit 5 / 175-179 James Ruse Drive
Rosehill NSW 2142
Free Call: 1800 222 460 (*Nation wide*)
Phone: (02) 9684 5666
Email: info@scotsice.com.au

National Accounts

Phone: 0477 071 716

New South Wales Sales

Phone: 0458 222 300
Email: nswsales@scotsice.com.au

Queensland Sales

Phone: 0414 817 619
Email: qldsals@scotsice.com.au

Victoria Sales

Phone: 0415 735 273
Email: vicsales@scotsice.com.au

Service and Spare Parts

Unit 5 / 175-179 James Ruse Drive
Rosehill NSW 2142
Free Call: 1800 222 460 (*Nation wide*)
Phone: (02) 9684 5666

www.scotsice.com.au



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