

GAS FRY TOP 2/3 SMOOTH 1/3 GROOVED PLATE ON OPEN COMPARTMENT - THERMOSTAT-CONTROLLED

Project
Rev.:
Zone:
Location:



CODICE
CR1013869

MODELLO
Q70FTTV/G1220

SERIE
QUEEN 7

GENERAL CHARACTERISTICS

For those who do not want to give up the quality and solidity of a Queen stove, the Series 7 offers a 700 mm depth and more compact dimensions to fit any room, burners available in various configurations and wattages, enhanced by the refined Scotch Brite finish.

Thanks to its extreme compositional freedom, every composition is possible: you can combine Model i tops with accessorizable oven and neutral bases and hygienic finishes; create customized solutions by matching and attaching equipment back to back, sideways "flush" perfectly sealed, or "bridge" structures, offering high-level solutions that always perfectly meet the chef's needs. As a total guarantee, all equipment that make up a Queen7 kitchen are certified in compliance with international standards, including CE, GAR, AGA and others.



MODEL SPECIFICATIONS

- Plate welded to the hob that provides a larger cooking zone and eliminates dirt accumulation areas.
- Even heat distribution thanks to several burners under the hotplate.
- Mild steel plate (for non-EU markets).
- Temperature regulation from 100°C to 280°C
- Thanks to the jet-proofing certification obtained through specific tests,

- knobs and under-knobs can be washed at the end of the working day without compromising functionality and safety.
- The front bar is a comfortable foothold for the cook; it keeps a safe distance from the worktop and thus protects against accidental collisions with what is resting on the worktops and at the same time the handles.

TECHNICAL SPECIFICATIONS

- Cooking plate lowered from the plane by 4 cm and tilted 1 cm toward the front of the machine for grease drainage.
- Tops with 2 mm thickness

- Plates inclined by 10mm towards the front of the machine.
- Large grease collection drawer.
- Electric version: heating by incoloy armored heating elements.

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Technical Information

SPECIFICATION	DATA
MATERIAL	CR1013869
DEFINITION	Q70FTTV/G1220 FTG 1/3 RIGATO M120 A/G
COMMERCIAL LINE	QUEEN
SUPPLY	GAS
DIM. WIDTH	1200 mm
DIM. DEPTH	700 mm
DIM. HEIGHT	870 mm
NET WEIGHT	133 Kg
VOLUME (net)	0.731
PACKAGE LENGTH	440 mm
PACKAGE WIDTH	980 mm
PACKAGING HEIGHT	500 mm
PACKAGE VOLUME	0,960 m3
GROSS PACKING WEIGHT	148 Kg
GAS POWER	19,50
GAS POWER (G25.3/25mbar)	18,75
CERTIFIED MODEL	Q70FTTV/G1220

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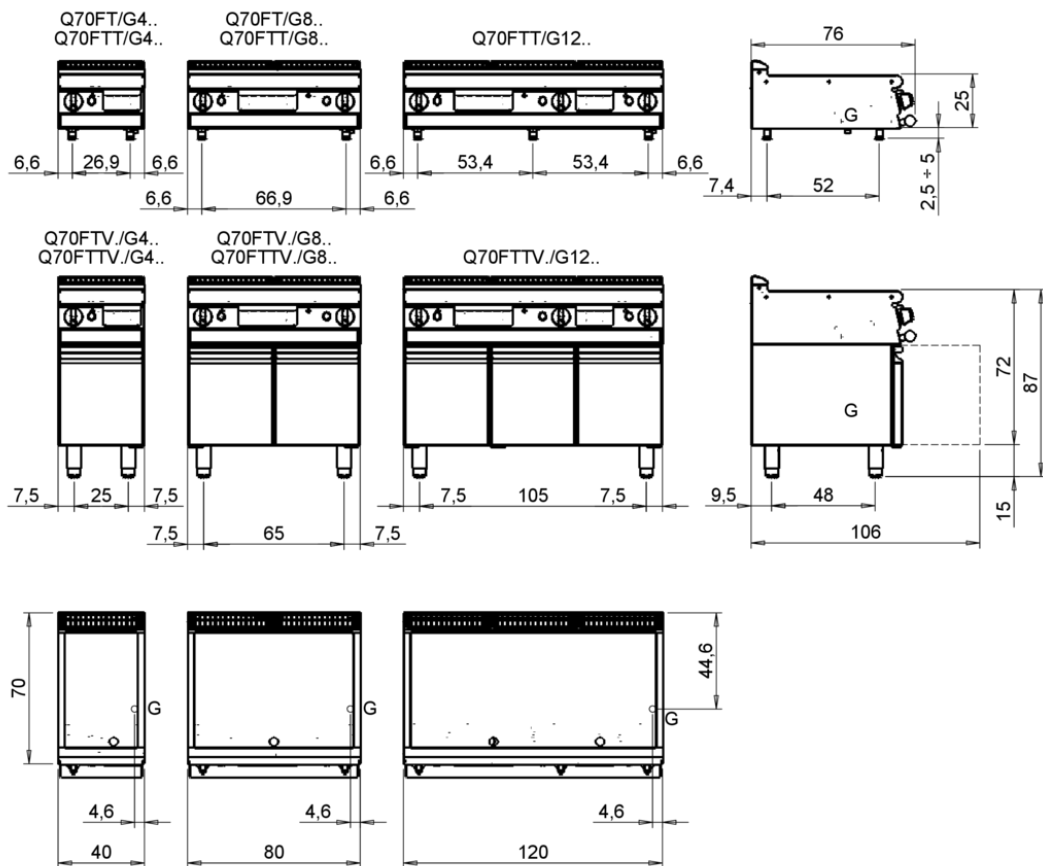


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MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm - MESURES EN cm
 MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm



Legenda - Legende - Key - Légende - Leyenda - Legenda - Legenda

E	Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse étoupe de câble él - Pisacable - Elektrische kabelwartel - Entrada cabo eléctrico	G	Arrivo gas - Gasanschluss - Gas connection - Arrivée gaz - Union de gas - Gasaansluiting - Ligação gás EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)
S	Attacco scarico acqua - Wasserablauf - Water outlet - Vidange de l'eau - Desaguadero - Wateraftapaansluiting - Junção descarga água	H20	Arrivo acqua - Wasseranschluss - Water inlet - Arrivée eau - Union de agua - Wateraansluiting - Junção alimentação água
S1	Scarico vasca - Wannenabflussrohr - Pan outlet - Vidange du bac - Descarga cuba - Water toevoer - Descarga da cuba	A1 =	Calda - Heiss - Warm - Chaude - Caliente - Warm - Morno
S2	Valvola di depressione - Anti-depression valve - Unterdruck ventil - Soupape de dépression - Válvula de depresión - Onderdrukklep - Válvula de depressão	A2 =	Fredda - Kalt - Cold - Froid - Fria - Koude - Frio
S3	Scarico acqua intercapedine - Wasserablauf Zwischenraum - Jacket water drain Evacuation eau double envelope - Descarga de agua intersticios - Afvoer water tussenruimte - Descarga de água na marmita com Sistema de aquecimento indirecto	L	Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaakraan - Torneira de nivel
S4	Scarico - Abflussrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubulação de dreno		

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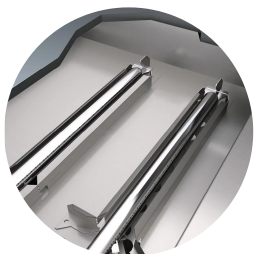
PRODUCT'S RANGE PLUS



A 10-mm tilt of the plates toward the front of the machine allows for optimal grease outflow to the grease pan.



Plate welded to the hob that provides a larger cooking zone and eliminates dirt accumulation areas.



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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR1353939	70XFTP12	SPLASH GUARD FOR FRY TOP MODULE 1200
CR0592079	NXFTC4	Fry top cleaning drawer M40-M120
CR1354989	PRPC	Smooth plate cleaning scraper - chrome-plated
CR1356399	RPR	Striped chrome plate scraper
CR1354999	PKLR	Replacement blades (10PCS)
CR0592060	NXFTT	PLANCHA CLEANING PLUG