FRY TOP S GAS M40 AISI Plate - RIBBED - Thermostat Top Version

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

CODICE	MODELLO	SERIE
CR1653119	Q70SFTT/G413	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.

TECHNICAL SPECIFICATIONS

Stainless steel outer shells and feet.
Height of the work surface adjustable from 840 to 900 mm.
Tops with a thickness of 2 mm.
Baking plate 15 mm thick totally independent of the top.
Large floodable channel around the perimeter of the hotplate for collecting cooking residues, sloping towards the front for draining liquids into the large drawer.
Firing plates made with satin-finished surface and surface coated with soft iron, AISI430 steel, or polished hard chrome, all available in smooth, mixed, or ribbed versions.
Large grease collection drawer.
Module sizes: 40,60,80
In the 120-width modules, the cooking plate is lowered from the top by 40 mm and tilted 10 mm toward the front of the machine.
Gas version: tubular burner with self-stabilized flame with great uniformity of heat distribution.

Temperature regulation by modulating tap (temperature above 300°C) or thermostatic safety valve with thermocouple (90-280°C).

Capacious grease collection drawer with capacity for the entire volume of the perimeter channel

Grooved plate design ensures cleanliness right to the end of the plate

Non-welded plate for fast maintenance and replacement in the utility

Plate not welded to the machine bed with optimisation of structural points under thermal stress

Thermal cutting that facilitates the user and adjacent machinery.

Uniform cooking temperature across the entire plate. Optimising heat in the cooking area and increasing operator comfort in the kitchen.

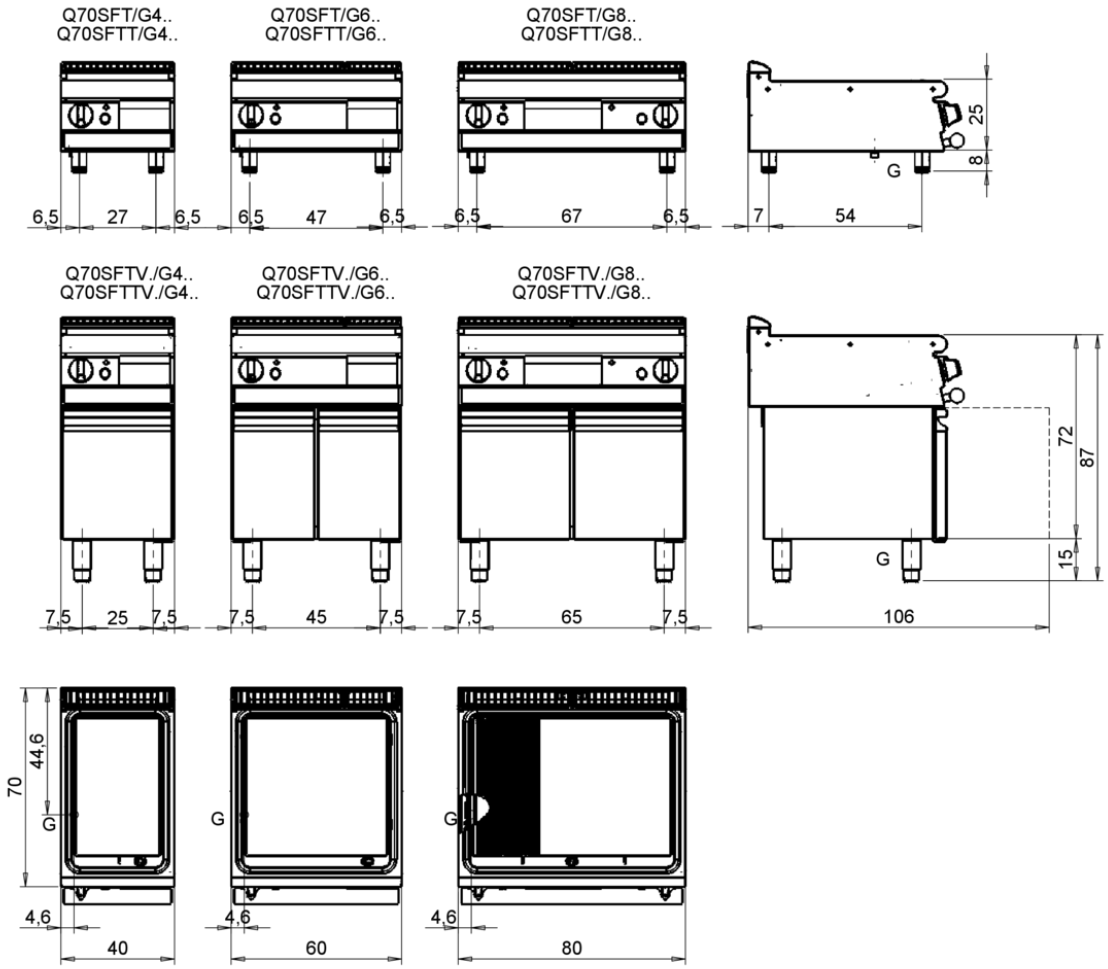
Water dispenser kit available as an accessory

Technical Information

SPECIFICATION	DATA
MATERIAL	CR1653119
DEFINITION	Q70SFTT/G413 FTG RIGATO 430 M40 TE.TOP
COMMERCIAL LINE	QUEEN
SUPPLY	GAS
DIM. WIDTH	400 mm
DIM. PRODUCTIVITY	700 mm
DIM. HEIGHT	250 mm
NET WEIGHT	22 Kg
VOLUME (net)	0,070
PACKAGE LENGTH	450 mm
PACKAGE WIDTH	850,000 mm
PACKAGING HEIGHT	570 mm
PACKAGE VOLUME	0,218 m3
GROSS PACKING WEIGHT	29 Kg
GAS POWER	6,00
GAS POWER (G25.3/25mbar)	6,00
CERTIFIED MODEL	70SFTT/G4

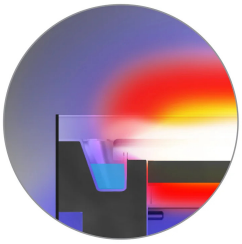
CODICE	MODELLO	SERIE
CR1653119	Q70SFTT/G413	QUEEN 7

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

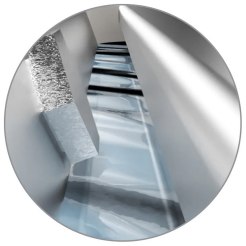


Legenda - Legende - Key - Légende - Leyenda - Legenda - Legenda	
E Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse étoupe de câble él - Pisacable - Elektrische kabelwartel - Entrada cabo eléctrico	**G** Arrivo gas - Gasanschluss - Gas connection - Arrivée gaz - 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 **S1** Scarico vasca - Wannenabflussrohr - Pan outlet - Vidange du bac - Descarga cuba - Water toevoer - Descarga da cuba **S2** Valvola di depressione - Anti-depression valve - Unterdruck ventil - Soupape de dépression - Válvula de dépresión - Onderdrukklep - Válvula de depressão **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 **S4** Scarico - Abflussrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubulação de dreno	**H20** Arrivo acqua - Wasseranschluss - Water inlet - Arrivée eau - Union de agua - Wateraansluiting - Junção alimentação água **A1 =** Calda - Heiss - Warm - Chaude - Caliente - Warm - Morno **A2 =** Fredda - Kalt - Cold - Froid - Fria - Koude - Frio **L** Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaukraan - Torneira de nível

PRODUCT'S RANGE PLUS

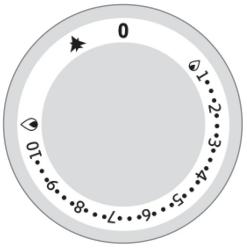


Thermal cutting that facilitates the user and adjacent machinery.



Water dispenser kit available as an accessory

Grooved plate design ensures cleanliness right to the end of the plate

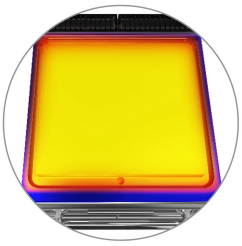


In the tap versions, the power is regulated by a Type 22PP enhanced flow tap that can be modulated for continuous operation to adapt the heat of the hotplate according to the type of cooking.

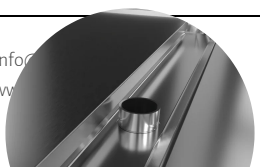
Non-welded plate to speed up maintenance and possible replacement in utilities.

New version with identical useful cooking surface area and reduced energy output. An increase in output per cm2 that allows a reduction in consumption of up to 15% compared to conventional versions.

Available as an accessory, the continuous discharge tube allows waste to be disposed of in an external receptacle.



Uniform cooking temperature across the entire plate. Optimizing heat in the cooking area by increasing the comfort of operators in the kitchen.



Stainless steel overflow plug provided as standard for gutter flooding management.

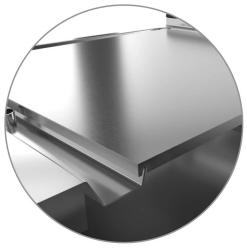
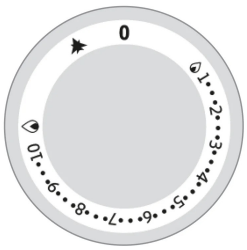


Plate not welded to the machine table with optimization of structural points subjected to thermal stress.

Floodable gutter for collecting cooking residue all around the perimeter of the plate easier cleaning, and better moisture retention of cooking food.



In thermostat versions, the temperature of the hotplate can be adjusted from 90 to 280 °C to optimize consumption and adapt to the most delicate cooking.

Capacious grease collection drawer with capacity for the entire volume of the perimeter channel

ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR1354989	**PRPC**	Smooth plate cleaning scraper - chrome-plated
CR1356399	**RPR**	Striped chrome plate scraper
CR1658619	**97CPFT4**	M40 fry top cleaning drawer
CR1658609	**97TFT**	Plancha cleaning cap
CR1354999	**PKLR**	Replacement blades (10PCS)
CR1658639	**7AFT4**	M40 splash guard
CR1658839	**Q794CAFT**	WATER LOADING FOR FRY TOP M40 - 70 90 QUEEN - GAS OR ELECTRIC
CR1659099	**Q74GKSCFT**	CONTINUOUS EXHAUST FOR FRY TOP M40 - 70 QUEEN - GAS
CR1659129	**Q74GCASCFT**	CONTINUOUS LOAD + SCAR.FOR FRY TOP M40 - 70QUEEN - GAS
CR1659229	**PAFT4**	SUPER FRY TOP ACCESSORY HOLDER
CR1659259	**AGMFT48**	HOLDING GRID FOR FRY TOP
CR1659359	**AKBFT-1**	KIT 3 BOWLS GN1/9 H65 MM
CR1659369	**AKBFT-2**	KIT 2 BOWLS GN1/6 H65 MM
CR1659379	**AKBFT-3**	KIT 1 BASIN GN1/3 H65 MM