Project:	
Rev.:	
Zone:	
Location:	



-	_

CR1350179

MODEL Q90FTT/G1223 QUEEN 9

GENERAL FEATURES

- 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 ranges 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

The knobs offer optimum grip and help the chef to have the setting controls right under his eyes. Special attention has also been paid to the knob bezel that has been expertly designed to avoid penetration of liquids and/or dirt. Thanks to the IPX5 water jet ingress protection rating, awarded after passing specific tests, knobs and knob bezels can be washed at the end of the working day without affecting performance or safety.



TECHNICAL DETAILS

GAS

AISI 430 PLATE

GAS GRIDDLE WITH 2/3 SMOOTH 1/3 RIBBED PLATE AISI 430 TOP VERSION - THERMOST. CONTROL

- 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 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





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MODEL Q90FTT/G1223 SERIE QUEEN 9

TECHNICAL INFORMATION

SPECIFICATIONS	DATA
CODE	CR1350179
DEFINITION	Q90FTT/G1223 FTG 1/3 RIGATO M120 430 TOP
MODEL	Q90FTT/G1223
COMMERCIAL LINE	QUEEN
SUPPLY	GAS
WIDTH	1200 MM
DEPTH	900 MM
HEIGHT	250 MM
NET WEIGHT	110,000
VOLUME	0,270 M3
PACKAGING LENGTH	440,000
PACKAGING WIDTH	980,000
PACKAGING HEIGHT	500,000
PACKAGING VOLUME	0,540
PACKAGING GROSS WEIGHT	125,000
GAS POWER (G30/30 MBAR)	31,50 KW
GAS POWER (G25/25 MBAR)	30,00 KW
CERTIFIED MODEL	Q90FTT/G1223
CERTIFICATION NUMBER	CE-0085BS0203
CERTIFICATION BODY	0085
TYPE	TOP
PRODUCT VARIANTS	PIASTRA LISCIA /RIGATA
NUMBER OF MODULES	1/1+1/2 MODULO





CR1350179

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ACCESSORIESES

CODE	MODEL	DESCRIPTION
CR1018839	QP12	PORTINA PER BASE L=400
CR1018859	QKC21	KIT DRAWERS GN2/1 H150
CR1015359	QRG21	SET OF TRY SLIDES GN 2/1
CR0592790	ZA80	FRONT PLINTH
CR0982789	ZL90	SIDE PLINTH SERIE 900
MA97432000	NXR	CASTORS KIT
MA97433000	NXRI	CASTORS KIT
CR1015369	QCH20	DIRECTABLE WATER FLUE
CR0592869	CR0592869	KIT 4 FEET FOR CONCRETE PLINTH INSTALLATION
CR1015339	QPT	N. 4 PIEDINI IN ACCIAIO INOX PER INSTALLAZIONE SU PIANI
CR0592879	CR0592879	KIT ANTI-TIPPING FEET
CR0592399	NXTVT1	CLOSING PANEL FOR TECHNICAL SPACE
CR0592409	NXTVT2	CLOSING PANEL FOR TECHNICAL SPACE
CR1018879	Q90FTDX	FIANCO TERMINALE DESTRO QUEEN
CR1018889	Q90FTSX	FIANCO TERMINALE SINISTRO QUEEN
CR0980009	CANT	TUBULAR HANDRAIL FRONTALE (AL METRO LINEARE)
CR0980019	9CLAT	TUBULAR HANDRAIL LATERALE SERIE 900
BN418031900211	9PRD	PIANO LATERALE RIBALTABILE DESTRO
BN418031900460	9PFD	PIANO LATERALE FISSO DESTRO
BN418031900221	9PRS	PIANO LATERALE RIBALTABILE SINISTRO
BN418031900470	9PFS	PIANO LATERALE FISSO SINISTRO
BN8031920110	PP8	PIANO PORZIONATORE FRONTALE P=100 mm





CODE

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PRODUCT'S RANGE PLUS



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



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



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



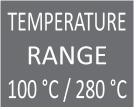
Thanks to the IPX5 water jet ingress protection rating, awarded after passing specific tests, knobs and knob bezels can be washed at the end of the working day without affecting performance or safety.



AISI 430 griddle.



The front bar is a comfortable place for the chef to lean on; it means you will remain at a safe distance from the worktop and therefore protects from accidentally knocking against both items lying on the worktop and the knobs.



Temperature adjustment from 100°C to 280°C







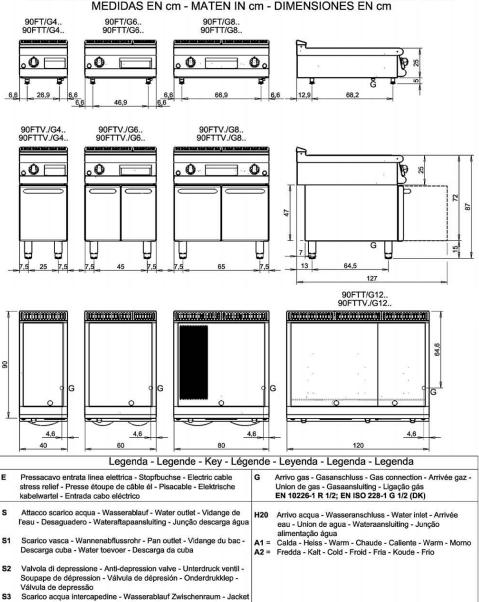
CR1350179

Q90FTT/G1223

QUEEN 9

SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION -INSTALLATIESCHEMA - IINSTALLATIONSRITNINGAR

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



1

water drain Evacuation eau double envelope - Descarga de agua intersticios - Afvoer water tussenruimte - Descarga de água na

marmita com Sistema de aquecimento indirecto

Scarico - Abflussrohr - Drain - Tuyau d'évacuation Tubo de drenaje - Aftapbuis - Tubulação de dreno

Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaukraan - Torneira de nível