FRY TOP S Electric M60 Chrome Plate - Smooth - Thermostat Top Version

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

CODICE	MODELLO	SERIE
CR1653589	Q70SFT/E605	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.
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.
Electric version: heating by incoloy armored heating elements.
Thermostatically controlled and adjustable baking temperature from 110 to 280°C.

Safety thermostat.

Large fat collection drawer with capacity of the entire volume of the perimeter channel

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

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

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	CR1653589
DEFINITION	Q70SFT/E605 FTE LISCIO CROM. M60 TOP
COMMERCIAL LINE	QUEEN
SUPPLY	ELECTRICS
DIM. WIDTH	600 mm
DIM. PRODUCTIVITY	700 mm
DIM. HEIGHT	250 mm
NET WEIGHT	58 Kg
VOLUME (net)	0.105
PACKAGE LENGTH	640 mm
PACKAGE WIDTH	850 mm
PACKAGING HEIGHT	550 mm
PACKAGE VOLUME	0,300 m3
GROSS PACKING WEIGHT	66 Kg
STANDARD POWER SUPPLY	380-415V 3N
FREQUENCY	50-60 Hz
ELECTRICAL POWER	5.4 kW
IP GRADE	IPX5
CERTIFIED MODEL	Q70SFT/E605

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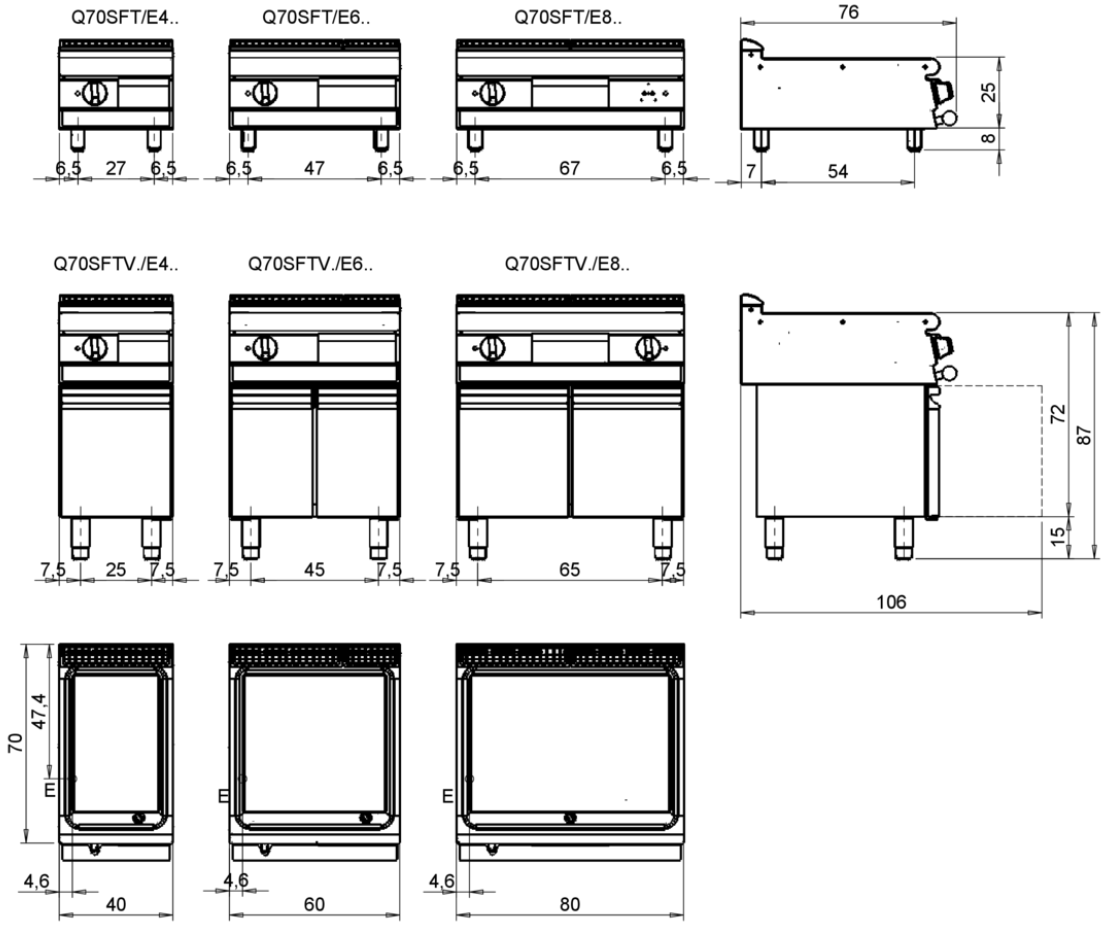
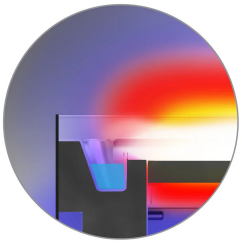
MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm- MESURES EN cm
MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm

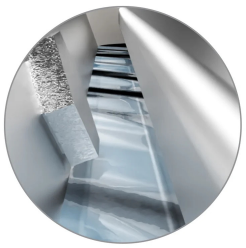


Legenda - Legende - Key - Légende - Leyenda - Legenda - Legenda	
E Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse étoupe de câble él - Pisacable - Elektrische kabelwartel - Entrada cabo eléctrico	**G** Arrivo gas - Gasanschluss - Gas connection - Arrivée gaz - Union de gas - Gasaansluiting - Ligação gás
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 G G

PRODUCT'S RANGE PLUS



Thermal cutting that facilitates the user and adjacent machinery.

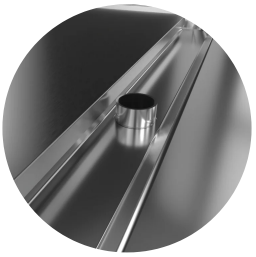


Water dispenser kit available as an accessory

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

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.

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



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

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

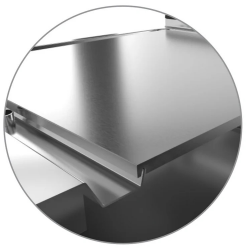
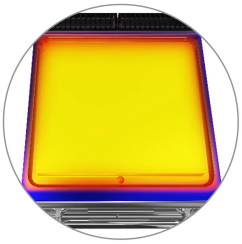


Plate not welded to the machine table with optimization of structural points subjected to thermal stress.

PRODUCT'S RANGE PLUS

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



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

Capacious grease collection drawer with capacity of 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
CR1658629	**D97CPFT68**	Fry top cleaning drawer M60 - M80
CR1658609	**97TFT**	Plancha cleaning cap
CR1354999	**PKLR**	Replacement blades (10PCS)
CR1658649	**7AFT6**	M60 splash guard
CR1658849	**Q7968CAF**	WATER LOADING FOR FRY TOP M60 M80 - 70 90 QUEEN - GAS OR ELECTRIC
CR1658869	**Q76EKSCFT**	CONTINUOUS DRAIN FOR FRY TOP M60 - 70 QUEEN - ELECTRIC
CR1658899	**Q76ECASCFT**	LOAD + CONTINUOUS SCAR.FOR FRY TOP M60 - 70 QUEEN - ELECTRIC
CR1659239	**PAFT6**	SUPER FRY TOP ACCESSORY HOLDER M60
CR1659259	**AGMFT48**	HOLDING GRID FOR FRY TOP
CR1659269	**AGMFT6**	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
CR1771689	**76ACM**	MAGNETIC CONTAINMENT SPLASHBACK FRY TOP 60X70