

Electric Super Fry top M40 Piastra in AISI - smooth - Top Version Thermost. control

Project:
Rev.:
Zone:
Location:



CODE
CR1655009

MODEL
Q90SFT/E403

SERIE
QUEEN 9

GENERAL FEATURES

Oltre ad offrire la massima scelta di soluzioni e piani da 2 mm di spessore e profondità da 90cm, questa serie è dotata di tutta la potenza, la robustezza e la funzionalità di cui hai bisogno per lavorare con efficienza.

Rivestimenti esterni e piedini in acciaio INOX finitura Scotch Brite.

Altezza del piano di lavoro regolabile da 840 a 900mm.

Modularità di gamma: 200-400-600-800-1200

Ampia gamma di accessori.



TECHNICAL DETAILS

15 mm thick cooking plate totally independent of the top.

Large canal canopy along the entire perimeter of the plate for the collection of cooking residues, inclined towards the front for the decelusion of the liquids in the large drawer.

Large fat collection drawer.

Uniform cooking temperature on the whole plate. Optimizing the heat in the coach area and increasing the comfort of operators in the kitchen.

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

Too full cap in stainlessness, equipped as standard for the management of the flooding of the canaline

Plate not welded to speed up maintenance interventions and any replacements in users

New version with identical useful surface of cooking and reduced energy power. An increase in yield per cm² which allows a reduction in consumption up to 15% compared to traditional versions

Electric version: heating by means of armored resistances in incoloy. Thermostatically controlled cooking temperature and adjustable from 110 to 280 ° C. Safety thermostat.

Thermostat

M40

Top version

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TECHNICAL INFORMATION

SPECIFICATIONS	DATA
CODE	CR1655009
MODEL	Q90SFT/E403
COMMERCIAL LINE	QUEEN
SUPPLY	ELETTRICA
WIDTH	400 MM
DEPTH	900 MM
HEIGHT	250 MM
POWER SUPPLY VOLTAGE STANDARD	380-415V 3N
ELECTRIC POWER	7,5 KW
PLATE DIMENSIONS	305 X 660 MM

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ACCESSORIESES

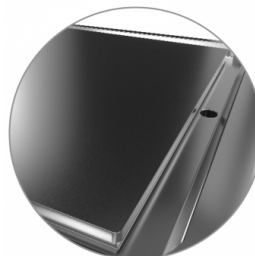
CODE	MODEL	DESCRIPTION
CR1354989	PRPC	RASCHIETTO PER PIASTRA CROMATA
CR1354999	PKLR	LAME PER RASCHIETTO (10 PCS)
CR1356399	RPR	Raschietto piastra rigata
CR1658619	97CPFT4	Cassetto pulizia per fry top M40
CR1658609	97TFT	Tappo per pulizia plancha
CR1658669	9AFT4	Paraspruzzi M40
9KSCFT	9KSCFT	Kit Scarico continuo
79KEA	79KEA	Kit Erogatore acqua

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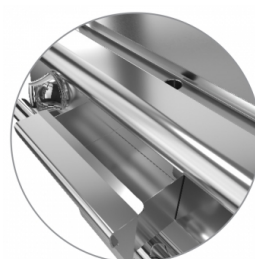
CODE
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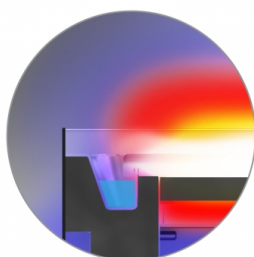
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Alarmable gully for the collection of cooking residues on the entire perimeter of the facilitated cleaning plate, and better maintenance of the humidity of the food in cooking



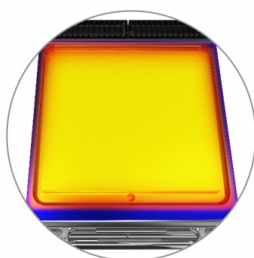
Large fatty drawer with capacity of the entire volume of the perimeter channel



Thermal cut that facilitates the user and adjacent machinery.



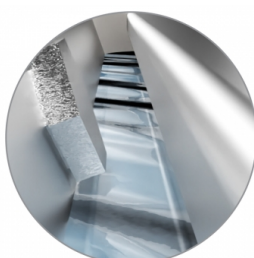
The design of the striped plate guarantees cleaning until the end of the plate



Uniform cooking temperature on the whole plate. Optimizing the heat in the coach area and increasing the comfort of operators in the kitchen.



Plate not welded to speed up maintenance interventions and any replacements in users



Disponibile come accessorio il kit erogatore acqua

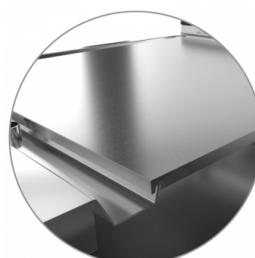


Plate not welded to the machine with optimization of the structural points subjected to thermal stress