

Electric Super Fry top M60 Piastra in AISI - 1/2 rough - on Cabinet Thermost. control

Project:
Rev.:
Zone:
Location:



CODE
CR1655129

MODEL
Q90SFTV/E623

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

M60

on Cabinet

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TECHNICAL INFORMATION

| SPECIFICATIONS | DATA |
|-------------------------------|--------------|
| CODE | CR1655129 |
| MODEL | Q90SFTV/E623 |
| COMMERCIAL LINE | QUEEN |
| SUPPLY | ELETTRICA |
| WIDTH | 600 MM |
| DEPTH | 900 MM |
| HEIGHT | 870 MM |
| POWER SUPPLY VOLTAGE STANDARD | 380-415V 3N |
| ELECTRIC POWER | 10,5 KW |
| PLATE DIMENSIONS | 505 X 660 MM |

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| | | |
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ACCESSORIESES

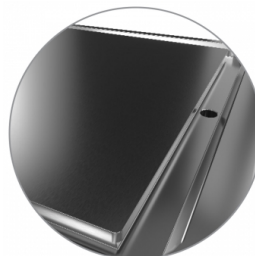
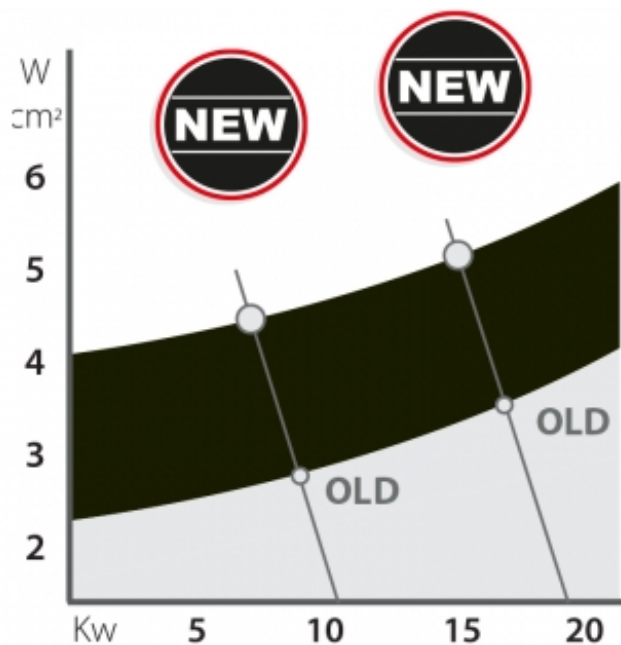
| CODE | MODEL | DESCRIPTION |
|-----------|--------|--------------------------------|
| CR1354989 | PRPC | RASCHIETTO PER PIASTRA CROMATA |
| CR1354999 | PKLR | LAME PER RASCHIETTO (10 PCS) |
| CR1356399 | RPR | Raschietto piastra rigata |
| CR1658629 | | |
| CR1658609 | 97TFT | Tappo per pulizia plancha |
| CR1658679 | | |
| 9KSCFT | 9KSCFT | Kit Scarico continuo |
| 79KEA | 79KEA | Kit Erogatore acqua |

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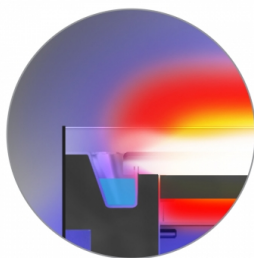
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Alarmable gully for the collection of cooking residues on the entire perimeter of the facilitated cleaning plate, and better maintenance of the humidity of the food in cooking



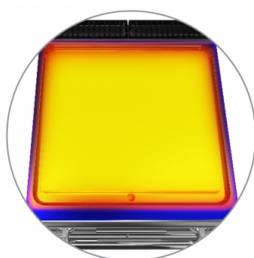
Large fatty drawer with capacity of the entire volume of the perimeter channel



Thermal cut that facilitates the user and adjacent machinery.



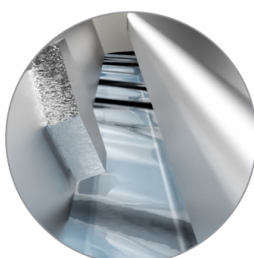
The design of the striped plate guarantees cleaning until the end of the plate



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

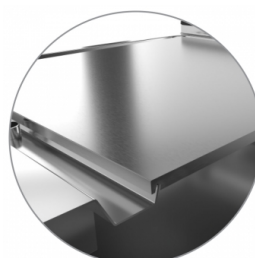


Plate not welded to the machine with optimization of the structural points subjected to thermal stress