

GAS SOLID TOP WITH 4 BURNERS ON RIGHT ON ELECTRIC OVEN

Project:
Rev.:
Zone:
Location:



CODE
CR1013289

MODEL
Q70TP2F/GE1603

SERIE
QUEEN 7

GENERAL FEATURES

- 15/10 worktop thickness
- Stainless steel, Scotch-Brite finish
- Sturdy and powerful with compact design
- Depth of 700 mm means it will fit the most common configurations
- Catalogue offers more than 300 standard models
- Worktop, base cabinet, base cabinet with doors and oven versions
- Twin-piece knobs prevent the infiltration of dirt and are watertight
- Gas ranges having burners with various configurations and power ratings: 3,5 kW - 5,7 kW e 7 kW
- Wide range of accessories

The front bar is a new design feature that increases the kitchen's visual importance and offers clear benefits: it 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.



TECHNICAL DETAILS

GAS

GAS SOLID TOP VERSION WITH TWO BURNERS ON RIGHT
AND TWO BURNERS ON TWO ELECTRIC OVEN

- Cast iron brushed griddle with removable central disc.
 - High power (12 kW) central burner with piezo ignition.
 - Distinguished heating zones with maximum temperature in the centre 500°C, decreasing towards the perimeter.
 - Safety valve with thermocouple and supplied power progressive adjustment.
 - Long prongs enamelled cast iron grilles to easily move pots between one burner and another; Stainless steel rod grilles are available.
 - High power cast iron burners (3.5- 5.7- 7 kW).
 - Burners piezo-electric ignition available as optional.
 - Stainless steel removable two-burner basin accessory.
- Electric Oven

- Thermally insulated stainless steel cooking area (57.2x58x30 cm), equipped with 3 antitipping guides for 2/1 Gastronorm containers.
- Perfectly insulated stainless steel door and inner door, fitted on heavy-duty self-balanced hinges.
- Full length thermally insulated ergonomic handle.
- Independently adjustable stainless steel heating elements on the top and below the cooking area base plate.
- Thermostatic control of range temperature from 100°C to 300°C.
- "Powered appliance" indicator light.
- "Set temperature reached" indicating light.

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TECHNICAL INFORMATION

SPECIFICATIONS	DATA
CODE	CR1013289
DEFINITION	Q70TP2F/GE1603 TUTTAP.GAS+4F POT. C/FE
MODEL	Q70TP2F/GE1603
COMMERCIAL LINE	QUEEN
SUPPLY	MISTA
WIDTH	1600 MM
DEPTH	700 MM
HEIGHT	870 MM
NET WEIGHT	178,000
VOLUME	0,974 M3
PACKAGING LENGTH	840,000
PACKAGING WIDTH	980,000
PACKAGING HEIGHT	520,000
PACKAGING VOLUME	0,428
PACKAGING GROSS WEIGHT	189,000
POWER SUPPLY VOLTAGE STANDARD	380-415V 3N
FREQUENCY	50-60 Hz
ELECTRIC POWER	12,000 KW
GAS TYPE	METANO "H, E" G20 20/25mbar
GAS POWER (G30/30 MBAR)	33,00 KW
GAS POWER (G25/25 MBAR)	32,50 KW
IPX PROTECTION	IPX4
CERTIFIED MODEL	Q70TP2F/GE16
CERTIFICATION NUMBER	CE-0085BU0311
POT GAS TOT / POT FRIGO2	33,00
CERTIFICATION BODY	0085
TYPE	FORNO ELETTRICO
PRODUCT VARIANTS	SOLO PIASTRA TUTTAPIASTRA
NUMBER OF MODULES	1/1 MODULO

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ACCESSORIESES

CODE	MODEL	DESCRIPTION
CR1018819	QP14	Coet of base L 200
CR1018829	QP13	Base door L 300
CR1018839	QP12	Base door L 400
CR1012109	QP15	Base door L 500
CR0985539	ZL70	INOX SIDE PLINTH 700 SERIE
CR0592770	ZA40	FRONT PLINTH
CR0985539	ZL70	INOX SIDE PLINTH 700 SERIE
MA97432000	NXR	SET OF WHEELS NXR
MA97433000	NXRI	SET OF WHEELS INOX NXRI
CR0990359	CH20	DIRECTABLE WATER FLUE
CR0980009	CANT	TUBULAR HANDRAIL FRONTALE (AL METRO LINEARE)
CR0980019	9CLAT	TUBULAR HANDRAIL LATERALE SERIE 900
CR0980029	18CLAT	DOUBLE SIDE TUBULAR HANDRAIL SERIE 900
CR1015229	Q70FTDX	END SIDE ELEMENT QUEEN7 - RIGHT
CR1015239	Q70FTSX	END SIDE ELEMENT QUEEN7 - RIGHT
CR1015249	Q70FT140	END SIDE ELEMENT QUEEN7 - PASSTROUGHT
BN418031900191	7PRD	PIANO LATERALE RIBALTABILE DESTRO
BN418031900440	7PFD	PIANO LATERALE FISSO DESTRO
BN418031900201	7PRS	PIANO LATERALE RIBALTABILE SINISTRO
BN418031900450	7PFS	PIANO LATERALE FISSO SINISTRO
BN418031900320	7TLD	TOP FINISHING END PIECE QUEEN7 - DX
BN418031900330	7TLS	TOP FINISHING END PIECE QUEEN7 - SX
BN418031900360	14TL	TOP FINISHING END PIECE QUEEN7 - PASS-TROUGHT
BN418031920420	FC2	Chest (False fireplace) L 20 cm
BN418031920430	FC4	Chest (False fireplace) L 40 cm
BN418031920490	FC6	Chest (False fireplace) L 60 cm
BN418031920440	FC8	Chest (False fireplace) L 80 cm
BN418031920450	FC10	Chest (False fireplace) L 100 cm
BN418031920460	FC12	Chest (False fireplace) L 120 cm
BN418031920470	FC16	Chest (False fireplace) L 160cm
BN418031920070	7RIP4	Lower shelf l 40 cm
BN418031920080	7RIP8	Lower shelf l 80 cm
BN418031920090	7RIP12	Lower shelf l 120 cm
BN418031920100	7RIP16	Lower shelf l 160 cm
BN418031920110	PP8	Front porzerent plane P 100 mm
BN418031920300	PP12	Frontal portioning plane P 130 mm
BN418031920480	PP16	Front porzerent plane P 100 mm

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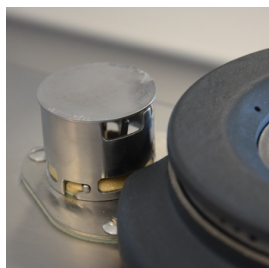
**PRODUCT'S
RANGE PLUS**



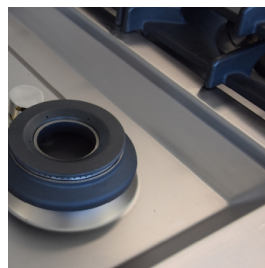
Extra-thick top plate with removable middle ring.



Single high-efficiency middle burner providing different temperature zones on the hob with maximum heat in the centre and gradually decreasing temperatures when moving towards the edges.



Protected pilot flame, with easily washable protection.



Fully moulded top, obtained from a large stainless steel plate.



Thanks to the 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.



Long prongs enamelled cast iron grilles to easily move pots between one burner and another.



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.



High power cast iron burners 3.5-5.7- 7 kW.

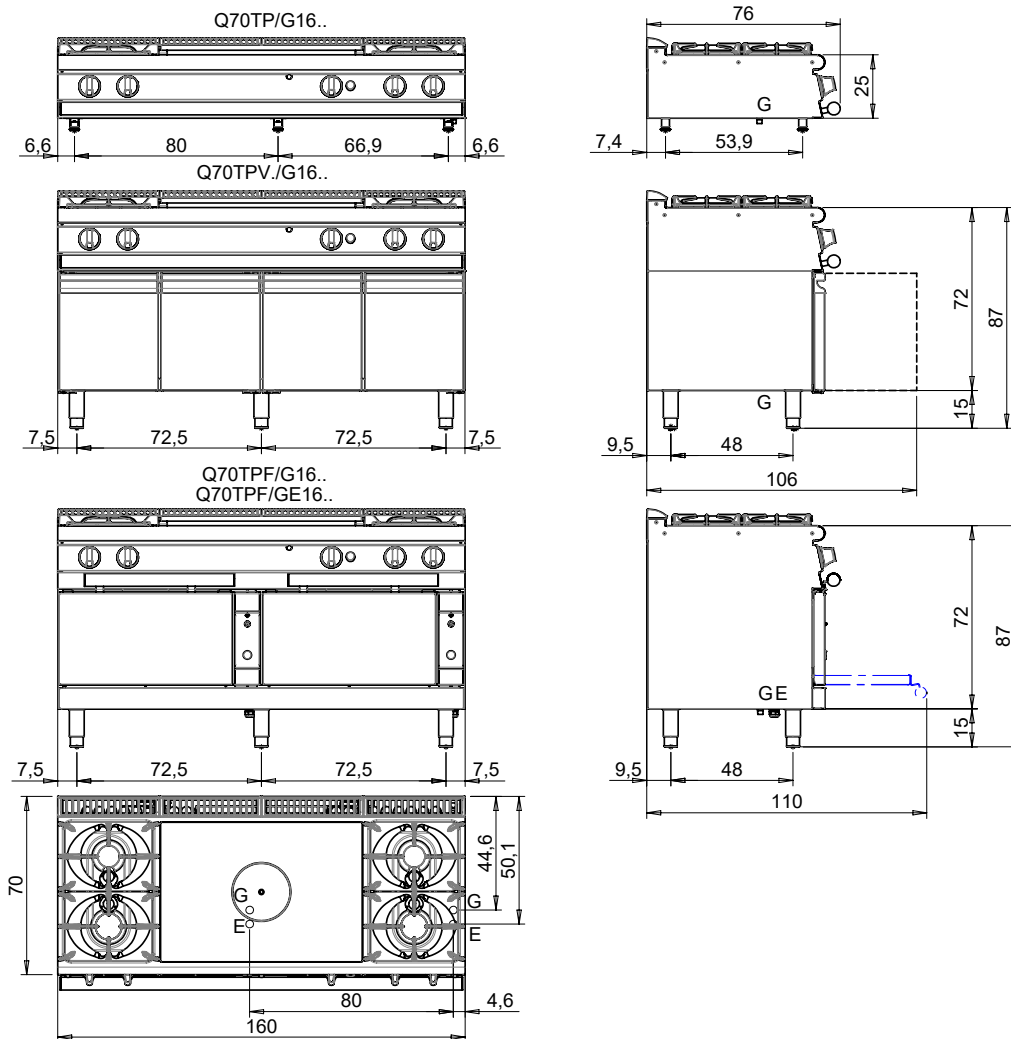
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MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm - MESURES EN cm
MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm



Legenda - Legende - Key - Légende - Leyenda - Legenda - Legenda

<p>E Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse étoupe de câble él - Pisacable - Elektrische kabelwattel - Entrada cabo eléctrico</p>	<p>G Arrivo gas - Gasanschluss - Gas connection - Arrivée gaz - Union de gas - Gasaansluiting - Ligaçao gás EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)</p>
<p>S Attacco scarico acqua - Wasserablauf - Water outlet - Vidange de l'eau - Desaguadero - Wateraftapaansluiting - Junção descarga água</p>	<p>H20 Arrivo acqua - Wasseranschluss - Water inlet - Arrivée eau - Union de agua - Wateraansluiting - Junção alimentação água</p>
<p>S1 Scarico vasca - Wannenabflussrohr - Pan outlet - Vidange du bac - Descarga cuba - Water toevoer - Descarga da cuba</p>	<p>A1 = Calda - Heiss - Warm - Chaude - Caliente - Warm - Morno A2 = Fredda - Kalt - Cold - Froid - Fria - Koude - Frio</p>
<p>S2 Valvola di depressione - Anti-depression valve - Unterdruck ventil - Soupape de dépression - Válvula de depresión - Onderdrukklep - Válvula de depressão</p>	
<p>S3 Scarico acqua intercapedine - Wasserablauf Zwischenraum - Jacket water drain Evacuation eau double envelope - Descarga de agua intersticios - Afvoer water tussenruimte - Descarga de água na marmitta com Sistema de aquecimento indirecto</p>	
<p>S4 Scarico - Abflussrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubulação de dreno</p>	<p>L Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaakraan - Torneira de nível</p>