

1 BASIN ELECTRIC DEEP FAT FRYER EVO 22 LT - TOUCH CONTROL - OIL FILTRATION SYSTEM + BASKET LIFTING SYSTEM

Project:
Rev.:
Zone:
Location:



CODE
CR1209939

MODEL
Q90FREV/E422FA

SERIE
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

ELECTRIC SYSTEM AND BASKET LIFTING SYSTEM

• High-output electronically-controlled deep fryer. • AISI 304 stainless-steel worktop, 20/10 thickness. • AISI 18/10 stainless-steel tanks with cold zone and foam overflow area. • Pressed frying tank with rounded internal corners. • Large front recess to prevent spillages caused by overflow of oil and foam. • 22 l capacity tank. • IPX5 water ingress protection rating. • Large cold zone to collect food particles and extend the useful life of the cooking oil. • Safety thermostat (230°C) to prevent oil from overheating. • AISI 304 stainless-steel sheathed heating element located inside the tank with rotation exceeding 90° in order to facilitate cleaning of the tank itself. • Newly-shaped heating element to optimise oil heating and increase power and performance. • Power modulated heating (variable power delivered according to time and temperature). This special technology offers increased efficiency coupled with optimised energy consumption. • Control panel with 7" (TPC) high-resolution touch screen display and electronic controller for managing cooking temperature from 0 to 185 °C with an

accuracy of ± 1 °C, frying programmes, HACCP alarms, tank cleaning cycle, preheating and 100 °C standby function. • Temperature control available with melt cycle up to 100 °C. • Manage up to 30 frying programmes: setting of times, temperatures and maintenance times, representative images. Convenient recipe recall using picture menu. Recipes can be loaded using a USB stick in order to share parameters with several deep fryers so that uniform frying standards in different environments are still easy to achieve. • Special software recognises frying programmes whose characteristics mean they can be carried out simultaneously and at the same time advises which programmes are incompatible. • Oil use control software (OLC). • Pair of independently-operated basket lifts so that you can simultaneously handle 2 foods with different frying times. The baskets are raised to a height of 120 mm.

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AUTOMATIC OIL FILTERING • Tank can be drained direct to an oil collection bowl positioned at the bottom of the housing or an external container using a special drain pipe extension. Oil filtering (OCF) is achieved using a first AISI 304 stainless-steel mechanical filter with 1 mm holes and a second mechanical filter made from washable engineering resin with high temperature resistance. The tank can be drained whilst oil is still hot (HOCP). • A gear pump is used to return oil to the tank through its drain hole, collecting directly from the lower collection bowl or an external container using the kit supplied. • The pump has a power rating of 120 W and is powered by a self-protecting switched mode power supply (OPF).

SUPPLIED AS STANDARD • 1 chrome-plated steel filter mesh on which to rest the cooking baskets. • 2 chrome-plated steel cooking baskets with front handle. • 1 tank lid. • 1 pipe extension for frontal drainage of tank.

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TECHNICAL INFORMATION

SPECIFICATIONS	DATA
CODE	CR1209939
DEFINITION	Q90FREV/E422FA FRIGGITRICE ELE 900 M40
COMMERCIAL LINE	QUEEN
SUPPLY	ELETTRICA
WIDTH	400 MM
DEPTH	900 MM
HEIGHT	870 MM
VOLUME	0,313 M3
PACKAGING LENGTH	840,000
PACKAGING WIDTH	1020,000
PACKAGING HEIGHT	1040,000
PACKAGING VOLUME	0,891
POWER SUPPLY VOLTAGE STANDARD	380-415V 3N
FREQUENCY	50-60 Hz
ELECTRIC POWER	22,000 KW
IPX PROTECTION	IPX5
CERTIFIED MODEL	Q90FREV/E422FA
CERTIFICATION NUMBER	-

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ACCESSORIESES

CODE	MODEL	DESCRIPTION
CR0985519	CF10M	S/S BASKET FOR 7/10 LT FRYERS
BN418031940170	CF10	S/S BASKET FOR 10 LT FRYERS
BN418031940180	CF15	S/S BASKET FOR 15 LT FRYERS
BN418031940190	CF15P	S/S BASKET FOR 15 LT FRYERS
CR1353969	QCF22/23P	STAINLESS STEEL BASKET FOR FRYERS 22/23P LT
CR1353979	QCF22/23	STAINLESS STEEL BASKET FOR FRYERS 22/23 LT
CR0985529	GFF10M	BOTTOM GRID FOR FRYER TANK 10 LT
BN418031940140	GFF10	BOTTOM GRID FOR FRYER TANK 10 LT
BN418031940150	GFF15	BOTTOM GRID FOR FRYER TANK 15 LT
BN418031940160	GFF20	BOTTOM GRID FOR FRYERS 20 LT
CR0997189	9BRO	9BRO OIL TRAY
BN418031940080	CF 12M	LID FOR FRYERS 1/2 M
BN418031940090	CSFA FR	FLUE RISER WITH DOWNDRAUGHT DIVERTER

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**PRODUCT'S
RANGE PLUS**



User-friendly control panel with 7" high-resolution touch screen display.

Oil circulation and filtering.



Equipment certified for low voltage directive 2014/35 / EU according to the international CB scheme.



Automatic basket lift. By programming the recipes on the touch screen panel, the basket is automatically raised when the set frying time has expired.



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.



Possibility of automatically choosing from amongst a selection of preset, tested recipes that can be stored by the user. Recipes clearly identifiable thanks to the use of eye-friendly pictures.



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.

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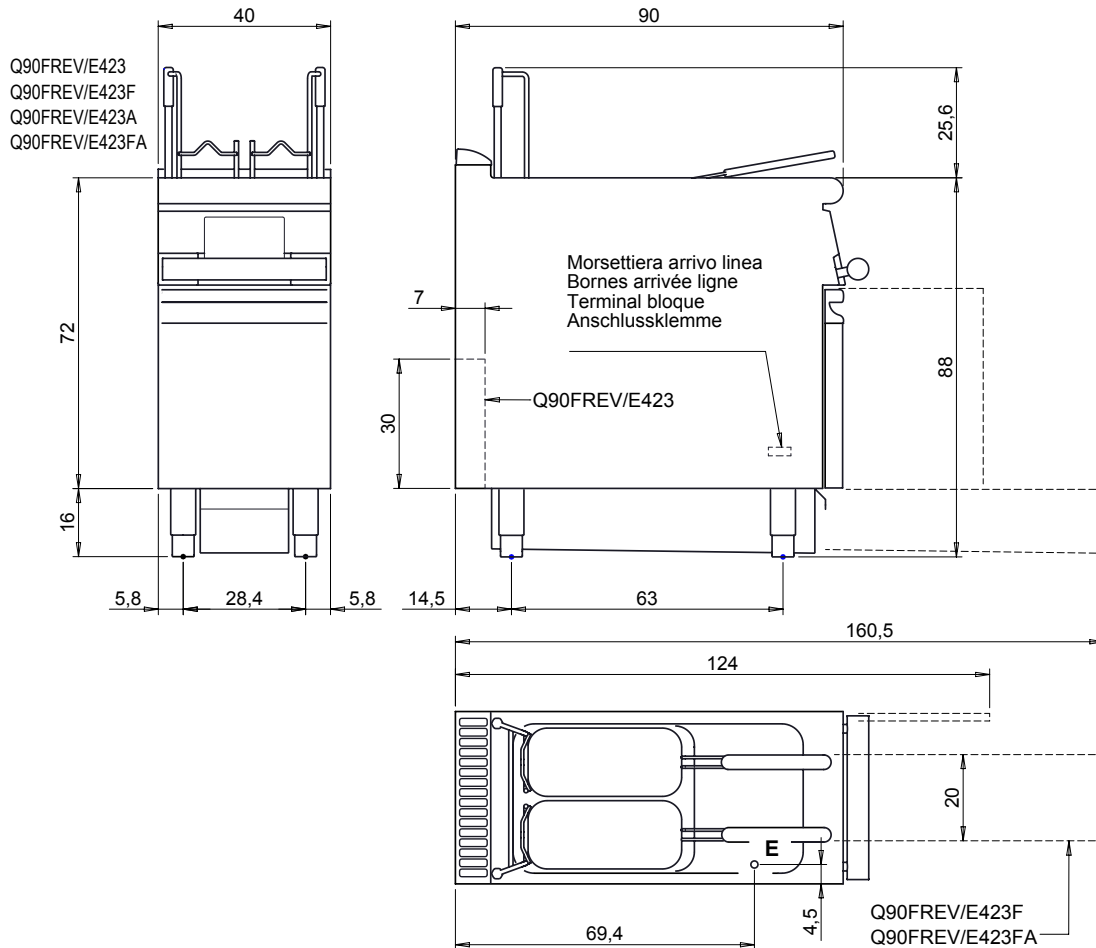


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MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm - MESURES EN cm
 MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm



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 kabelwartel - Entrada cabo eléctrico</p>	<p>G Arrivo gas - Gasanschluss - Gas connection - Arrivée gaz - Union de gas - Gasaansluiting - Ligação gás</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>L Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaakraan - Torneira de nível</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 drenó</p>	