

# TALENT SLIM L 800

CODICE  
CR1659849

MODELLO  
Q70MT/E800

SERIE  
QUEEN 7

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



## 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

Use in 7 functions: fry top / BRATT PAN / pasta cooker / slow cooking / steaming / kettle / bain-marie.

Control of cooking by core probe.

Management of 2 independent cooking zones using the D-CARE function that allows different temperatures to be set and alerts the operator if recipes are not compatible

Automatic water filling programmable in 3 different modes: automatic with litre counter, fast, slow.

Two USB outputs located under the dashboard (compartment area) for storing recipes and updating software.

Discharge of the product through a dedicated hole on a tray positioned on the open cabinet becomes a quick and safe operation, without dangerous pouring or tipping of hot substances

Thanks to the G-Power system, you have the ability to manage the power delivered in a simple and customized way; the algorithm manages the power delivered in 4 + 100 variants.

Dedicated water drain with overflow.

Internal memory for storing pre-set recipes, transferable to another device via USB.

Double-walled lid without perimeter seal.

Fry top: A cooking plate used to cook foods such as meat, fish, vegetables and eggs in a direct way.

Braising pan: Used to braise or cook meat, poultry, or vegetables entily in an aromatic liquid at a controlled temperature.

Pasta Cooker: An appliance designed to cook pasta in large quantities.

Slow cook: A low-temperature, slow-cooking method that allows meat, stews, soups, and other dishes to be cooked slowly in thermostatically controlled, eight-vacuum cooking for hours.

Steamer: An appliance used to cook food through steam, preserving nutrients and maintaining the texture and flavor of food.

Kettle: An appliance used to bring water to a boil quickly and efficiently.

Bain-marie: A cooking or holding technique that with placing a container of food over boiling water.

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## Technical Information

SPECIFICATION	DATA
MATERIAL	CR1659849
DEFINITION	Q70MT/E800 MULTI COOKER TALENT M80
COMMERCIAL LINE	QUEEN
SUPPLY	ELECTRICS
DIM. WIDTH	400 mm
DIM. PRODUCTIVITY	700 mm
DIM. HEIGHT	870 mm
NET WEIGHT	0 Kg
VOLUME (net)	0.244
PACKAGE LENGTH	860 mm
PACKAGE WIDTH	1020 mm
PACKAGING HEIGHT	1150 mm
PACKAGE VOLUME	1,009 m3
GROSS PACKING WEIGHT	0 Kg
STANDARD POWER SUPPLY	380-415V 3N
FREQUENCY	50-60 Hz
ELECTRICAL POWER	10 kW
IP GRADE	IPX4
CERTIFIED MODEL	Q70MT/E800

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# PRODUCT'S RANGE PLUS



Automatic water filling with the possibility of programming litres.



Mains water drain with overflow drain and basin drain hole with sealing plug.



With the G-Power system, you have the ability to manage the power delivered by FitPan in an easy and customized way; the algorithm manages the power delivered in 4 + 100 variants.



Control of cooking by core probe.



Easy to understand and use Touch Screen control panel. Possibility of storing personal recipes.



The PREHEAT function allows you to preheat the griddle in order to reactively cook dishes. by setting a set temperature, the equipment will set a higher temperature delta to compensate for the lowering due to the positioning of the dish



Basin for draining the cooked product into the tank. Guaranteed cleanliness of the station and easy transport of products.



The ability to control 2 separate zones at different temperatures. 5 Armored heating elements high thermal resistance, maintain uniform and stable temperature over the whole surfacecie.

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## ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR1659899	<b>BFTM</b>	
CR1200169	<b>GFMCF</b>	Tank bottom grid
CR1659929	<b>FSLM</b>	
CR1200159	<b>CPC1/3MCF</b>	GN1/3 basket for pasta cooker
CR1659909	<b>PMLM</b>	
CR1200119	<b>TSCMCF</b>	Frame for slow cooking
CR1659919	<b>PPRM</b>	Food scoop in stainless steel
CR0956330	<b>SDXP</b>	Shovel
CR0999069	<b>CRLMCF</b>	Trolley for multifunctional
CR1200149	<b>CV1/3MCP</b>	GN1/3 steamer basket 160x280x115(H)cm