

 CODICE
 MODELLO
 SERIE

 CR1012269
 Q70PC/G1606
 QUEEN 7

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

Described as the cooking machines par excellence because they are indispensable in any environment and have great versatility for all types of cooking, gas cookers are available in many combinations, on top, on compartment

or on oven.

Baron kitchens have a one-piece sealed molded top and can be equipped with a liquid drain hole and, upon request, a floor drain kit for complete top cleaning.

Entirely moulded top made from thick stainless steel plate. Enameled cast iron grills with long spokes for easy movement of cookware between fires; Optional stainless rod grills are available. High power cast iron burners (3.5 - 5.7 - 7 kW).

Piezo ignition of burners available as an option.

Oven - General Features

Stainless steel cooking chamber (57.2x58x30cm), thermally insulated and equipped with 3 anti-tip rails for Gastronorm 1/1 containers; maxi oven version with dimensions 79x55x40 cm.

Stainless steel door and counter door, perfectly insulated and mounted on self-balancing hinges.

Ergonomic full-length, thermally insulated handle

Enamelled cast-iron grills with long spokes for easy movement of pans between fires.

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

Protected pilot flame with removable and easily washable protection.

Thanks to the jet-proofing certification obtained through specific tests, knobs and under-knobs can be washed at the end of the working day without compromising functionality and safety.

The front bar is a comfortable foothold for the cook; it keeps a safe distance from the worktop and thus protects against accidental collisions with what is resting on the worktops and at the same time the handles.



Project		 	
Rev.:		 	
Zone:		 	
Location	:	 	



CODICE **CR1012269**

MODELLO Q70PC/G1606 SERIE

QUEEN 7

Technical Information

SPECIFICATION	DATA
MATERIAL	CR1012269
DEFINITION	Q70PC/G1606 8F SUPER POTENZIATA TOP
COMMERCIAL LINE	QUEEN
SUPPLY	GAS
DIM. WIDTH	1600 mm
DIM. PRODUCTIVITY	700 mm
DIM. HEIGHT	250 mm
NETWEIGHT	108 Kg
VOLUME (net)	0.28
PACKAGE LENGTH	440 mm
PACKAGE WIDTH	980 mm
PACKAGING HEIGHT	540 mm
PACKAGE VOLUME	0,600 m3
GROSS PACKING WEIGHT	120 Kg
GAS POWER	43.8
GAS POWER (G25.3/25mbar)	43,80
GAS/REFRIGERANT TYPE	METANO "H, E" G20 20/25mbar
N. FIRES/PLATES	OTTO FUOCHI
CERTIFIED MODEL	Q70PC/G1606



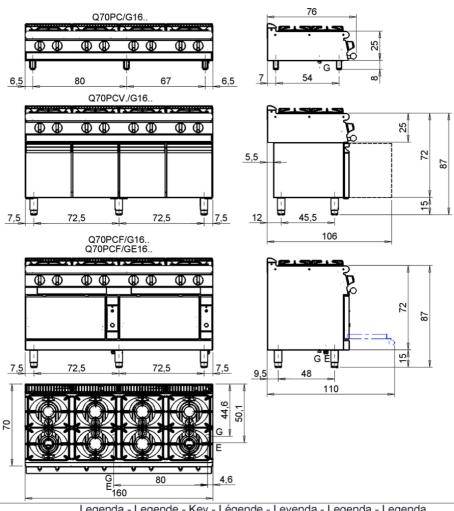


CODICE **CR1012269**

MODELLO
Q70PC/G1606

SERIE
QUEEN 7

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



	■ 100		
	Legenda - Legende - Key - Lége	ende	- Leyenda - Legenda - Legenda
Е	Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse étoupe de câble él - Pisacable - Elektrische kabelwartel - Entrada cabo eléctrico	G	Arrivo gas - Gasanschluss - Gas connection - Arrivée gaz - Union de gas - Gasaansluiting - Ligação gás EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)
s	Attacco scarico acqua - Wasserablauf - Water outlet - Vidange de l'eau - Desaguadero - Wateraftapaansluiting - Junção descarga água	H20	Arrivo acqua - Wasseranschluss - Water inlet - Arrivée eau - Union de agua - Wateraansluiting - Junção alimentação água
s	Scarico vasca - Wannenabflussrohr - Pan outlet - Vidange du bac - Descarga cuba - Water toevoer - Descarga da cuba	A1 = A2 =	Calda - Heiss - Warm - Chaude - Caliente - Warm - Morno Fredda - Kalt - Cold - Froid - Fria - Koude - Frio
S	Soupape de dépression - Válvula de dépresión - Onderdrukklep - Válvula de depressão		
S	Scarico acqua intercapedine - Wasserablauf Zwischenraum - Jacket water drain Evacuation eau double envelope - Descarga de agua intersticios - Afvoer water tussenruimte - Descarga de água na marmita com Sistema de aquecimento indirecto		
			Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaukraan - Torneira de nivel
s	4 Scarico - Abflussrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubulação de dreno		



CODICE **CR1012269**

MODELLO Q70PC/G1606 SERIE QUEEN 7

PRODUCT'S RANGE PLUS



Protected pilot flame with removable and easily washable protection.



Entirely moulded top made from thick stainless steel plate.



Self-cleaning version with liquid drain hole, electric ignition and flat connection kit



Enamelled cast-iron grills with long spokes for easy movement of pans between fires.



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



	_					
n	DІ	IDNIED	$C \wedge C$	COOVED	TOD	VERSION
×-	- B L	IKIVER	CAD		IUP	VFRうにバタ



 CODICE
 MODELLO
 SERIE

 CR1012269
 Q70PC/G1606
 QUEEN 7

ACCESSORIES

CODE	MODELLO	DESCRIZIONE
BN418031910010	7PRL	SMOOTH RADIANT PLATE
BN418031910020	7PRR	RIBBED RADIANT PLATE
CR1353949	CR1353949	STAINLESS STEEL TWO-FIRE GRILL
BN41C1500086	ACC2FP	Electric ignition
BN41C1500087	ACC4FP	Electric ignition
BN41C1700144	ACC6FP	Electric ignition
AES-2F	AES-2F	Surcharge for version with self-cleaning top - optional to be requested when ordering
AES-4F	AES-4F	Surcharge for version with self-cleaning top - optional to be requested when ordering
AES-6F	AES-6F	Surcharge for version with self-cleaning top - optional to be requested when ordering
AES-8F	AES-8F	Surcharge for version with self-cleaning top - optional to be requested when ordering
BN418031910170	N7BA	REMOVABLE BASIN