| Project | |
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| Rev.: | |
| Zone: | |
| Locations | |



CR1653569

MODELLO
Q70SFT/E405

SERIE

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

Stainless steel outer shells and feet.

Height of the work surface adjustable from 840 to 900 mm.

Baking plate 15 mm thick totally independent of the top.

Large floodable channel around the perimeter of the hotplate for collecting cooking residues, sloping towards the front for draining liquids into the large drawer.

Firing plates made with satin-finished surface and surface coated with soft iron, AISI430 steel, or polished hard chrome, all available in smooth, mixed, or ribbed versions.

Large grease collection drawer.

Module sizes: 40,60,80

In the 120-width modules, the cooking plate is lowered from the top by 40 mm and tilted 10 mm toward the front of the machine.

Electric version: heating by incoloy armored heating elements.

Thermostatically controlled and adjustable baking temperature from 110 to 280°C.

Safety thermostat.

Large fat collection drawer with capacity of the entire volume of the perimeter channel

Grooved plate design ensures cleanliness right to the end of the plate $\,$

Plate not welded to the machine bed with optimisation of structural points under thermal stress

Plate not welded to the machine bed with optimisation of structural points under thermal stress

Thermal cutting that facilitates the user and adjacent machinery.

Uniform cooking temperature across the entire plate. Optimising heat in the cooking area and increasing operator comfort in the kitchen.

Water dispenser kit available as an accessory

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SERIE
QUEEN 7

Technical Information

| SPECIFICATION | DATA |
|-----------------------|--------------------------------------|
| MATERIAL | CR1653569 |
| DEFINITION | Q70SFT/E405 FTE LISCIO CROM. M40 TOP |
| COMMERCIAL LINE | QUEEN |
| SUPPLY | ELECTRICS |
| DIM. WIDTH | 400 mm |
| DIM. PRODUCTIVITY | 700 mm |
| DIM. HEIGHT | 250 mm |
| NETWEIGHT | 40 Kg |
| VOLUME (net) | 0.07 |
| PACKAGE LENGTH | 440 mm |
| PACKAGE WIDTH | 850 mm |
| PACKAGING HEIGHT | 550 mm |
| PACKAGE VOLUME | 0,206 m3 |
| GROSS PACKING WEIGHT | 45.4 Kg |
| STANDARD POWER SUPPLY | 380-415V 3N |
| FREQUENCY | 50-60 Hz |
| ELECTRICAL POWER | 3.6 kW |
| IP GRADE | IPX5 |
| CERTIFIED MODEL | Q70SFT/E405 |

| Project | |
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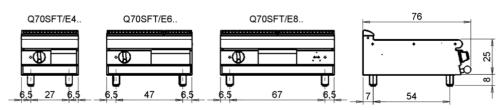


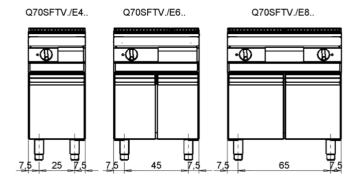
CODICE **CR1653569**

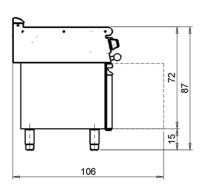
MODELLO
Q70SFT/E405

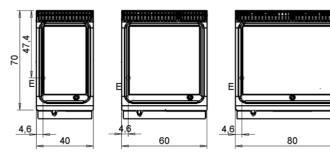
SERIE
QUEEN 7

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









| | Legenda - Legende - Key - Lége | ende | - Leyenda - Legenda |
|----|--|--------------|---|
| E | 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 |
| 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 |
| S1 | Scarico vasca - Wannenabflussrohr - Pan outlet - Vidange du bac - Descarga cuba - Water toevoer - Descarga da cuba | A1 = A2 = | , , |
| S2 | Valvola di depressione - Anti-depression valve - Unterdruck ventil - Soupape de dépression - Válvula de dépresión - Onderdrukklep - Válvula de depressão | | |
| S3 | 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 | L | Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaukraan - Torneira de nivel |
| S4 | Scarico - Abflussrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubulação de dreno | | G G |

Project Rev.: Zone: Location:



CODICE CR1653569

Q70SFT/E405

SERIE **QUEEN 7**

PRODUCT'S RANGE PLUS



Thermal cutting that facilitates the user and adjacent machinery.



Grooved plate design ensures cleanliness right to the end of the



Water dispenser kit available as an accessory



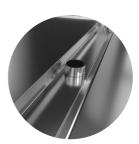
Non-welded plate to speed up maintenance and possible replacement in utilities.



New version with identical useful cooking surface area and reduced energy output. An increase in output per cm2 that allows a reduction in consumption of up to 15% compared to conventional versions.



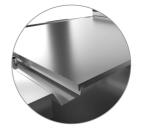
Available as an accessory, the continuous discharge tube allows waste to be disposed of in an external receptacle.



Stainless steel overflow plug provided as standard for gutter flooding management.



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







CODICE **CR1653569**

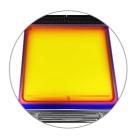
MODELLO
Q70SFT/E405

SERIE QUEEN 7

PRODUCT'S RANGE PLUS



Floodable gutter for collecting cooking residue all around the perimeter of the plate easier cleaning, and better moisture retention of cooking food.



Uniform cooking temperature across the entire plate. Optimising heat in the cooking area and increasing operator comfort in the kitchen.



Capacious grease collection drawer with capacity of the entire volume of the perimeter channel.

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CODICE **CR1653569**

MODELLO Q70SFT/E405 SERIE

QUEEN 7

ACCESSORIES

| CODE | MODELLO | DESCRIZIONE |
|-----------|------------|---|
| CR1354989 | PRPC | Smooth plate cleaning scraper - chrome-plated |
| CR1356399 | RPR | Striped chrome plate scraper |
| CR1658619 | 97CPFT4 | M40 fry top cleaning drawer |
| CR1658609 | 97TFT | Plancha cleaning cap |
| CR1354999 | PKLR | Replacement blades (10PCS) |
| CR1658639 | 7AFT4 | M40 splash guard |
| CR1658839 | Q794CAFT | WATER LOADING FOR FRY TOP M40 - 70 90 QUEEN - GAS OR ELECTRIC |
| CR1658859 | Q74EKSCFT | CONTINUOUS EXHAUST FOR FRY TOP M40 - 70 QUEEN - ELECTRIC |
| CR1658889 | Q74ECASCFT | LOAD + CONTINUOUS SCAR.FOR FRY TOP M40 - 70 QUEEN - ELECTRIC |
| CR1659229 | PAFT4 | SUPER FRY TOP ACCESSORY HOLDER |
| CR1659259 | AGMFT48 | HOLDING GRID FOR FRY TOP |
| CR1659359 | AKBFT-1 | KIT 3 BOWLS GN1/9 H65 MM |
| CR1659369 | AKBFT-2 | KIT 2 BOWLS GN1/6 H65 MM |
| CR1659379 | AKBFT-3 | KIT 1 BASIN GN1/3 H65 MM |
| CR1771679 | 74ACM | MAGNETIC CONTAINMENT SPLASHBACK FRY TOP 40X70 |