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CDICE

MODELLO
Q70SGLV/G400

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.

Tops with a thickness of 2 mm.

Aisi 304 steel burner controlled by

safety valve and thermocouple.

Piezo ignition.

Adjustable temperature up to 350°C.

Device for adjusting the height of the

grids on two levels.

Perimeter splash guard risers (h max=12mm).

Canal with drainage hole and removable grease and residue collection. Internal drawer for collecting residual

carbonaceous.

Larger, recessed grease trough on the worktop, easier to clean and more capacious

HUMIDIFIER accessory for optimal management of several types of cooking.

Grill height adjustment for handling different types of cooking

4 Grill types available: meat, fish, mixed stainless steel and reversible cast iron meat/fish version

Changing the type of cooking also in the utility GAS Grill / lava stone, with dedicated accessories

In gas versions, the power is regulated by a continuously variable tap to adapt the heat of the hotplate to the type of cooking



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MODELLO
Q70SGLV/G400

SERIE

QUEEN 7

Technical Information

SPECIFICATION	DATA
MATERIAL	CR1657139
DEFINITION	Q70SGLV/G400 PIETRALAV.GAS CARNE M40 A/G
COMMERCIAL LINE	QUEEN
SUPPLY	GAS
DIM. WIDTH	400 mm
DIM. PRODUCTIVITY	700 mm
DIM. HEIGHT	870 mm
NETWEIGHT	50 Kg
VOLUME (net)	0.244
PACKAGE LENGTH	440 mm
PACKAGE WIDTH	850 mm
PACKAGING HEIGHT	1160 mm
PACKAGE VOLUME	0,435 m3
GROSS PACKING WEIGHT	60.4 Kg
GAS POWER	10
GAS POWER (G25.3/25mbar)	9,50
CERTIFIED MODEL	Q70SGLV/G4

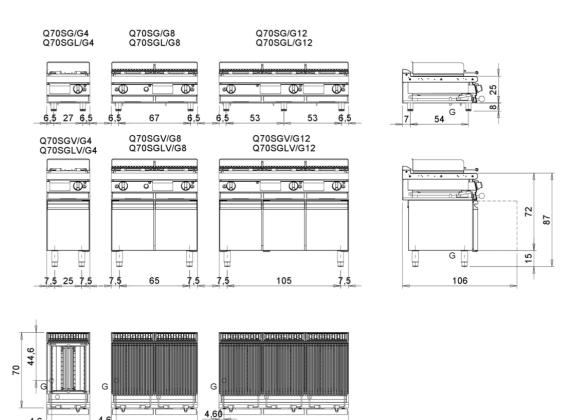


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QUEEN 7

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 - 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
s	Attacco scarico acqua - Wasserablauf - Water outlet - Vidange de l'eau - Desaguadero - Wateraftapaansluiting - Junção descarga água	H20	eau - Union de agua - Wateraansluiting - Junção
S1	Scarico vasca - Wannenabflussrohr - Pan outlet - Vidange du bac - Descarga cuba - Water toevoer - Descarga da cuba		alimentação água Calda - Heiss - Warm - Chaude - Caliente - Warm - Morno Fredda - Kalt - Cold - Froid - Fria - Koude - Frio
S2	Valvola di depressione - Anti-depression valve - Unterdruck ventil - Soupape de dépression - Válvula de dépresión - Onderdrukklep - Válvula de depressão		
S3 S			
	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 nível
S4	Scarico - Abflussrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubulação de dreno		

120

40

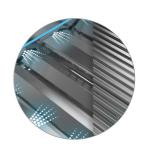
80

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CODICE CR1657139 MODELLO Q70SGLV/G400 SERIE **QUEEN 7**

PRODUCT'S RANGE PLUS



HUMIDIFIER accessory for optimal management of several types of cooking.



Smoker that can be installed on the M80 - M120 models for a barbecueflavoured menu



4 Types Grills available: meat, fish, mixed stainless steel and reversible cast iron meat/fish version



Changing the type of cooking also in



Cast iron cooking grill for meat and



the utility GAS Grill / lava stone, with dedicated accessories



Steel cooking grill in meat and fish versions.



In gas versions, the power is regulated by a continuously variable tap to adapt the heat of the hotplate to the type of cooking



Larger, recessed grease trough on the worktop, easier to clean and more capacious





CODICE **CR1657139**

MODELLO
Q70SGLV/G400

SERIE QUEEN 7

PRODUCT'S RANGE PLUS



Grill height adjustment for handling different types of cooking



Electric version with fold-down heating elements to facilitate the cleaning process.

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MODELLO
Q70SGLV/G400

SERIE

QUEEN 7

ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR1658129	Q7CAA	M40 STEEL FLAME ARRESTERS
CR1658139	Q7CAG	CAST IRON FLAME ARRESTORS M40
CR1658149	Q7KP4	M40 STONEWARE KIT
CR1353909	DCPL6	Lava stone package 4 kg
CR1658159	Q7AF	Q70 SUPER GRILL SMOKER KIT
CR1658179	Q72GG	Cast Iron Grid M40 Q7
CR1658189	Q72GTI	M40 Q7 Stainless Rod Grate
CR1658389	Q72GI	Stainless Grid M40 Q7