CODICE CR1018269 MODELLO Q90CPM/G400 SERIE QUEEN 9

Project
Rev.:
Zone:
Location:



GENERAL CHARACTERISTICS

It is the choice of those who need maximum strength and power. Queen9 is distinguished by its 900 mm depth, a 20/10-thick work surface, double-crown burners, and the use of elegant stainless steel with a Scotch Brite finish.

Details that not only offer maximum functionality and aesthetics, but also take into account the practical and ergonomic needs of those who work.

The extreme freedom of composition allows top models to be combined with accessorizable oven and neutral base units, even with hygienic finishes.

With more than 350 models immediately available in the catalog, Queen9 is already ready to start giving its best.

In addition, all equipment that makes up a Queen9 kitchen is certified in compliance with international standards, including CE, GAR, AGA and others.



TECHNICAL SPECIFICATIONS

Cooking tanks made of AISI 316 stainless steel (an alloy with exceptional corrosion resistance even at high teperatures) of large capacity (42 liters), molded with inner radiused corners for maximum hygiene and cleanability, dotat ion of foam expansion, with residual starch discharge

device.

Safety thermostat in tank against dry running. Gas models

Safety pressure switch to prevent empty tank operation.

Stabilized flame burners with piezo ignition of the pilot burner. Safety tap with thermocouple and progressive adjustment of power

output independently for each tank.

Electric models

Armored stainless steel heating elements inserted into the tank. Thermal protectors of the heating unit.

Multi-position, independent power regulator for each tank.

Safety pressure switch to prevent activation of heating without water in the tank.

Non-accessible internal compartment for total user safety, closed with door for aesthetic alignment. Version with fixed panel closure available.

Manual water loading, without the use of an electrical connection

Thanks to the jet-proofing certification (IPX5) 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.

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Technical Information

SPECIFICATION	DATA
MATERIAL	CR1018269
DEFINITION	Q90CPM/G400 FULL GAS 1V.40LT M40 S/CESTI
COMMERCIAL LINE	QUEEN
SUPPLY	GAS
DIM. WIDTH	400 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	870 mm
NETWEIGHT	58.4 Kg
VOLUME (net)	0.313
PACKAGE LENGTH	460 mm
PACKAGE WIDTH	1020 mm
PACKAGING HEIGHT	1150 mm
PACKAGE VOLUME	0,540 m3
GROSS PACKING WEIGHT	69 Kg
GAS POWER	14
GAS POWER (G25.3/25mbar)	13,00
CERTIFIED MODEL	Q90CPM/G400

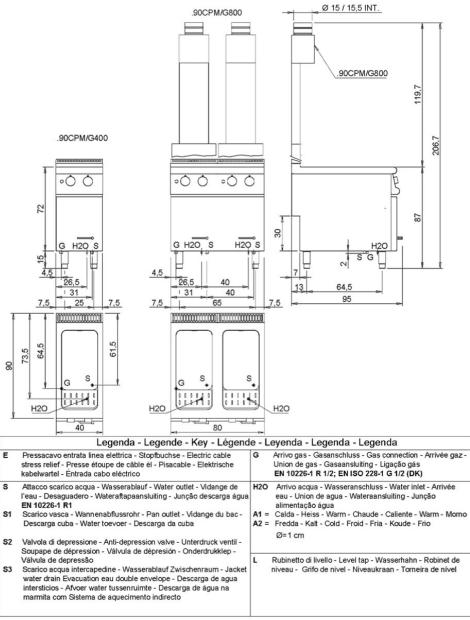


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SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION -ESQUEMA DE INSTALACION -INSTALLATIESCHEMA - IINSTALLATIONSRITNINGAR

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



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PRODUCT'S RANGE PLUS



Manual water loading, without the use of electrical connection



Safety pressure switch to prevent activation of heating without water in the tank.



Electric version rotatable resistors in 90° tank



Non-accessible inner compartment for total safety in utilities, closed with door for aesthetic alignment. Fixed panel lock version available.

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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR0999179	9KIT-A	40 LITRE TUB BASKET KIT
CR0999189	9KIT-B	40 LITRE TUB BASKET KIT
CR0999199	9KIT-C	40 LITRE TUB BASKET KIT
CR0999209	9KIT - D	KIT 3 GN1/3 STAINLESS STEEL BASKETS WITH SIDE HANDLES
CR0999219	9KIT - E	KIT 2 GN1/2 STAINLESS STEEL BASKETS WITH SIDE HANDLES
CR0999149	GFCP40	40Lt BOTTOM TANK GRID
CR0999109	CCP16D	BASKET GN1/6 RIGHT-HAND HANDLE
CR0999079	CCP12	BASKET GN1/2 SIDE HANDLE
CR0999089	CCP13L	BASKET GN1/3 SIDE HANDLE
CR0999099	CCP13F	BASKET GN1/3 FRONT HANDLE
CR0999119	CCP16S	BASKET GN1/6 LEFT HANDLE
CR0999129	CCP19	BASKET GN1/9 FRONT HANDLE
CR0999169	CVCP40	40 LITRE TANK LID

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