

GAS GRIDDLE WITH SMOOTH CHROME PLATE - THERMOST. CONTROL

QUEEN7

- 15/10 worktop thickness
- Stainless steel, Scotch-Brite finish
- Sturdy and powerful with compact design
- Depth of 700 mm means it will fit the most common configurations
- Catalogue offers more than 300 standard models
- Worktop, base cabinet and oven Versions
- Twin-piece knobs prevent the infiltration of dirt and are watertight
- Gas kitchens having burners with various configurations and power ratings: 3.5 kW - 5.7 kW - 7.0 Kw
- Wide range of accessories



Technical / functional characteristics

- Lowered griddle compared to the 4 cm top and tilted towards the machine front by 1 cm to drain the fat.
- Wide drawer for fat collection.
- Available with soft iron griddle or polished chrome griddle.
- Stable flame burners with piezo ignition.
- Independent controls every 40 cm wide module.
- Temperature adjustment from 200°C to 400°C with thermocouple safety valve.

DIMENSIONS	
Width (mm)	600
Depth (mm)	700
Height (mm)	250
Gas connection (∅)	1/2"
Electric connection (V/~ /Hz)	
Cold water connection (∅)	
Hot water connection (∅)	

Cold soft water connection (∅)	
Drain (∅)	
Gas power (Mj/hr)	50.4
Electric power (kW)	
Plate dimensions (mm)	
Tank capacity (L)	
Tank dimensions (mm)	
Internal oven dimensions (mm)	

MODEL

Q70FTT/G605

CODE