



MODEL

Q90FT/G410

CODE

CR1016439

GAS GRIDDLE WITH RIBBED PLATE

QUEEN9

- AISI 304 stainless-steel bases and worktops, Scotch-Brite finish
- Depth of 900 mm for high power and performance
- Catalogue offers more than 350 standard models
- Worktop, base cabinet, base cabinet with doors and oven versions
- 20/10 worktop thickness
- Twin-piece knobs prevent infiltration of dirt and have an IPX5 water ingress protection rating
- Gas kitchens having burners with various configurations and power ratings: 3.5 kW - 5.7 kW, 7 kW and 10 kW
- Double-ring burners for 7 and 10 kW models
- 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-electric ignition
- Independent controls every 40 cm wide module
- Temperature adjustment from 200°C to 400°C with thermocouple safety valve or from 100°C to 280°C with thermostatic valve. Adjustment is from 100°C to 280°C for the chrome version.

DIMENSIONS	
Width (mm)	400
Depth (mm)	900
Height (mm)	250
Gas connection (Ø)	1/2"
Electric connection (V/~/Hz)	
Cold water connection (Ø)	
Hot water connection (Ø)	

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Cold soft water connection (Ø)	
Drain (Ø)	
Gas power (Mj/hr)	33
Electric power (kW)	
Plate dimensions (mm)	
Tank capacity (L)	
Tank dimensions (mm)	
Internal oven dimensions (mm)	

Scots Ice Australia Foodservice Equipment 5/175 James Ruse Drive, Rosehill NSW 2142 - Free Call: 1800 222 460 Email: info@scotsice.com.au - Website: www.scotsice.com.au





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



