



MODEL Q90FTT/G415

CODE

CR1016459

GAS GRIDDLE WITH RIBBED CHROME PLATE - THERMOST. CONTROL

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)	

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)	





UEEN9



MODEL Q90FTT/G415 CODE CR1016459

