



baron



COMPLETE PRODUCT CATALOGUE







	PAGE
Queen7	2
Gas ranges	8
Wok gas	16
Electric range with cast iron plates	20
Electric ranges with ceramic glass	24
Electric induction ranges	28
Gas solid tops	32
Electric solid tops	36
Gas griddle plates	40
Electric griddle plates	48
Gas and electric bain maries	58
Multi cooking bratt pan- Electric chip scuttle	62
Boiling Pans	66
Tilting bratt pans	70
Gas and electric pasta-cooker	74
Gas and electric deep fat fryers	78
Lava rock grills	82
Neutral elements	86
Bases	90
Accessories	93



# The most compact and versatile solution for every workspace

For those who cannot do without the quality and sturdiness of a Queen kitchen, Series 7 offers 700 mm depth and a smaller footprint, thus fitting into any room, burners available in various configurations and power ratings and a stylish Scotch-Brite finish.

The fully-modular design offers exceptional compositional choice: you can combine various kitchen models with lower ovens and cabinets along with Accessories, including with hygienic finishes; create bespoke configurations, mating and securing equipment back-to-back, sealed tightly flush to the sides or with bridge function, offering outstanding solutions that always provide the perfect answer to a chef's needs.

As a complete guarantee, every piece of equipment used to create a Queen7 kitchen has a certificate of conformance to international standards, including CE, GAR, AGA and other.

## DOORS WITH SELF-CLOSING HINGES



THE FRONT BAR IS A NEW DESIGN FEATURE THAT INCREASES THE KITCHEN'S VISUAL IMPORTANCE AND OFFERS CLEAR BENEFITS

THE KNOBS OFFER OPTIMUM GRIP AND HELP THE CHEF TO HAVE THE SETTING CONTROLS RIGHT UNDER HIS EYES



INNOVATIVE RECESSED HANDLE



- 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, base cabinet with doors 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 e 7 kW
- Wide range of Accessories



## Extensive range of Accessories

The huge choice of Baron Accessories allows equipment to be adapted to meet numerous different requirements, both practical and aesthetic, and create a set of eye-catching, fully-functional complementary components. The Accessories available include: castor kit, bridging kit, end panels, handrail, mixer tap, base cabinet installation kit (rack supports, drawers, heating plate kit, refrigerated bases), suspended units.

Baron is well aware of the importance of a customised kitchen and therefore provides bespoke solutions designed to meet the specific needs of every customer. Besides the standard equipment in our catalogue, we offer special designs that create custom-built range kitchens each with a different hygienic top in order to address differing requirements relating to available space and functions.

QUEEN end side element



Refrigerated bases



RAL paint treatment available on request.



Top side end finishing element



Removable Splasback



S/S double burner gridburner grid



Water tap



Drawers



Neutral bases with hygienic finishing,



Bases with set of try slides

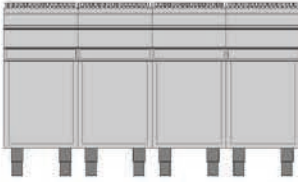


Bottle holder

## ● Available arrangements

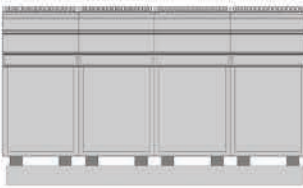
### Accessories

#### Installation on standard feet



Adjustable feet  
h min 13 cm (top = h85 cm)  
h max 21 cm (top = h93 cm)

#### Installation on Feet H 5Cm for concrete plinth



Adjustable feet  
h min 4,2 cm  
h max 6 cm

**PZM**

h 50 mm

PAG 95

#### Installation on S/S plinth



KICK STRIPS ARE SUPPLIED FOR INSTALLATION OF UNITS WITH TOP H=900 (FEET H180 mm), FOR DIFFERENT HEIGHTS SPECIFY

**ZA40** L. 40 cm

**ZA60** L. 60 cm

**ZA80** L. 80 cm

**ZA120** L. 120 cm

**ZA160** L. 160 cm

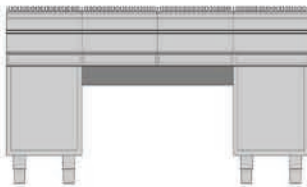
**ZA200** L. 200 cm

**ZA240** L. 240 cm

**ZL70 - 7ZLP** L. 70 - L. 140 cm

PAG 97

#### Bridge installation



SPECIFY THE UNITS ON WHICH THE BRIDGE SUPPORTS WILL BE FIXED

**KSP40** L. 40 cm

**KSP80** L. 80 cm

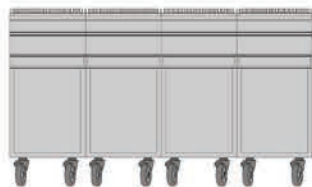
**KSP100** L. 100 cm

**KSP120** L. 120 cm

**KSP160** L. 160 cm

PAG 95

#### Installation on refrigerated base



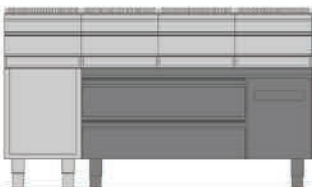
**R**

PAG 94

**RI**

inox

#### Installation on refrigerated base



+ refrigerated base  
+ frame set for refig. benches

**BR12..** TN -2/+8 °C

**BR16..** TN -2/+8 °C

**BR20..** TN -2/+8 °C

**BR12..** BT -20/-15 °C

**BR16..** BT -20/-15 °C

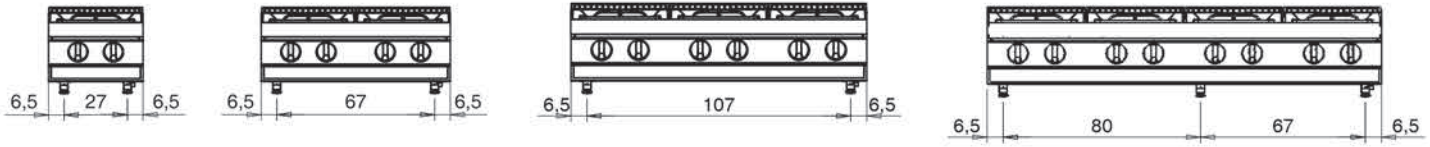
**BR20..** BT -20/-15 °C

PAG 91

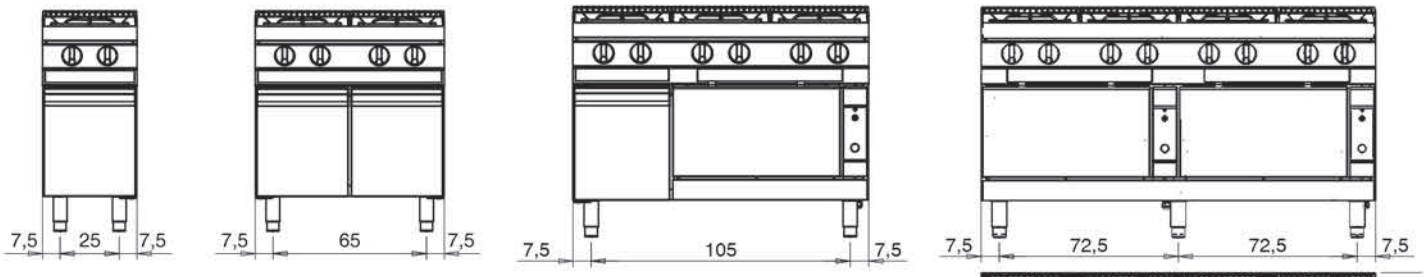


## ● General dimensions

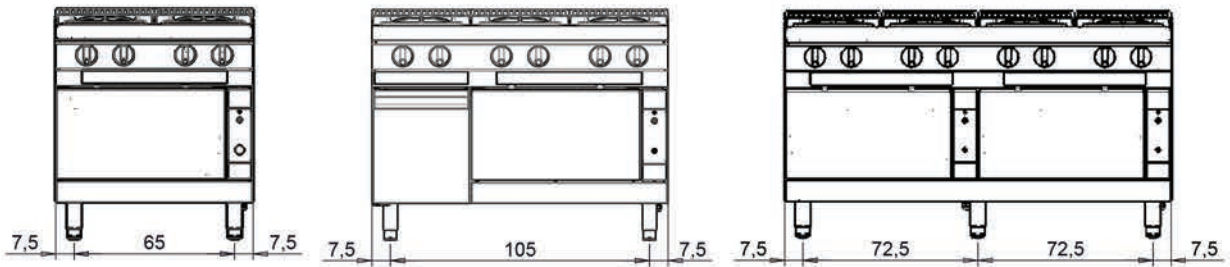
### ● Top



### ● On cupboard



### ● On oven

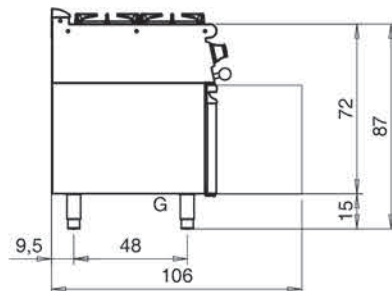


### ● Lateral view

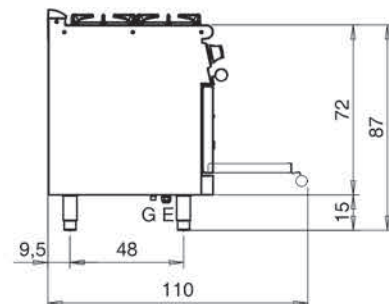
Top



On cupboard



Monoblock elements  
(Element on oven, Talent, Pasta cooker, Fryer, Boiling Pan, Bratt pan)



## Gas Ranges

- Fully moulded top, obtained from a large stainless steel plate;
- long prongs enamelled cast iron grilles to easily move pots between one burner and another; Stainless steel rod grilles are available
- High power cast iron burners (3.5- 5.7- 7 kW);
- burners piezo-electric ignition available as optional
- Stainless steel removable two-burner basin accessory

### Oven - General Features

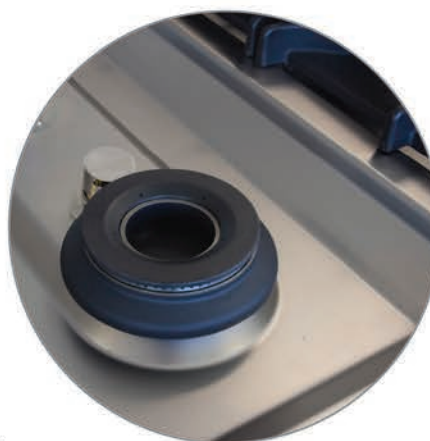
- Thermally insulated stainless steel cooking area (57.2x58x30 cm), equipped with 3 anti-tipping guides for 1/1 Gastronorm containers; large oven version 79x55x40 cm;
- perfectly insulated stainless steel door and inner door, fitted on heavy-duty self-balanced hinges;
- full length thermally insulated ergonomic handle;

### Gas Version

- Stabilised flame burner housed below the hearth;
- Pilot burner with piezo ignition;
- Automatic valve with thermocouple for gas safety;
- Thermostatic temperature control from 110 to 330°C;

### Electric version

- Independently adjustable stainless steel heating elements on the top and below the cooking area base plate
- Thermostatic control of range temperature from 100°C to 300°C;
- "Powered appliance" indicator light;
- "Set temperature reached" indicating light



Fully moulded top, obtained from a large stainless steel plate



Long prongs enamelled cast iron grilles to easily move pots between one burner and another



High power cast iron burners (3.5- 5.7- 7 kW)















Protected pilot flame, with easily washable protection.



Moulded top complete with WATER-BATH SYSTEM.



## ● Gas Ranges - Top Version

Model Code	Dimensions LxPxH cm	Power kW	Notes
 <b>Q70PC/G4003</b> CR1012209	40x70x25	10,5 	<div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">3,5</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">7</div>
		Kcal 9030	
<b>Q70PC/G4013 ■</b> CR1012219	40x70x25	10,5 	<div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">3,5</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">7</div>
		Kcal 9030	
 <b>Q70PC/G8008</b> CR1012229	80x70x25	28 	<div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">7</div>
		Kcal 24000	
<b>Q70PC/G8018 ■</b> CR1012239	80x70x25	28 	<div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">7</div>
		Kcal 24000	
 <b>Q70PC/G1206</b> CR1012249	120x70x25	32,4 	<div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">3,5</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">5,7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">3,5</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">5,7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">7</div>
		Kcal 27900	
<b>Q70PC/G1216 ■</b> CR1012259	120x70x25	32,4 	<div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">3,5</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">5,7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">3,5</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">5,7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">7</div>
		Kcal 27900	
 <b>Q70PC/G1606</b> CR1012269	160x70x25	43,8 	<div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">3,5</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">5,7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">5,7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">3,5</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">5,7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">5,7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">7</div>
		Kcal 37700	
<b>Q70PC/G1616 ■</b> CR1012279	160x70x25	43,8 	<div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">3,5</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">5,7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">5,7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">3,5</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">5,7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">5,7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px; display: inline-block;">7</div>
		Kcal 37700	

1 kW = 3412,142 BTU

## ● Gas Ranges On Open Cabinet

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	<b>Q70PCV/G4003</b> CR1012289	40x70x87	10,5 Kcal 9030	  3,5 7
	<b>Q70PCV/G4013</b> ■ CR1012309	40x70x87	10,5 Kcal 9030	  3,5 7
	<b>Q70PCV/G8008</b> CR1012329	80x70x87	28 Kcal 24000	  7 7 7 7
	<b>Q70PCV/G8018</b> ■ CR1012349	80x70x87	28 Kcal 24000	  7 7 7 7
	<b>Q70PCV/G1206</b> CR1012369	120x70x87	32,4 Kcal 27900	  3,5 5,7 3,5 7 5,7 7
	<b>Q70PCV/G1216</b> ■ CR1012389	120x70x87	32,4 Kcal 27900	  3,5 5,7 3,5 7 5,7 7
	<b>Q70PCV/G1606</b> CR1012409	160x70x87	43,8 Kcal 37700	  3,5 5,7 5,7 3,5 7 5,7 5,7 7
	<b>Q70PCV/G1616</b> ■ CR1012429	160x70x87	43,8 Kcal 37700	  3,5 5,7 5,7 3,5 7 5,7 5,7 7

1 kW = 3412,142 BTU

■ TOP GAS RANGES WITH TOP'S COMPLETE WATER-BATH SYSTEM , ELECTRIC IGNITION AND KIT FOR WATER DRAIN

## ● Gas Ranges With Oven



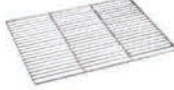



	Model Code	Dimensions LxPxH cm	Power kW	Notes				
	<b>Q70PCF/G8008</b> CR1012449	80x70x87	34,5	gas oven 6,5 kW	7	7		
			Kcal 29700		7	7		
	<b>Q70PCF/GE8008</b> CR1012459	80x70x87	28  6	electric oven 6 kW - Ac400V	7	7		
			Kcal 24000		7	7		
	<b>Q70PCF/G8018 ■</b> CR1012469	80x70x87	34,5	gas oven 6,5 kW	7	7		
			Kcal 29700		7	7		
	<b>Q70PCF/GE8018 ■</b> CR1012479	80x70x87	28  6	electric oven 6 kW - Ac400V	7	7		
			Kcal 24000		7	7		
	<b>Q70PCF/G1206</b> CR1012489	120x70x87	38,9	gas oven 6,5 kW	3,5	5,7	3,5	
			Kcal 33500		7	5,7	7	
	<b>Q70PCF/GE1206</b> CR1012499	120x70x87	32,4  6	electric oven 6 kW - Ac400V	3,5	5,7	3,5	
			Kcal 27900		7	5,7	7	
	<b>Q70PCF/G1216 ■</b> CR1012509	120x70x87	38,9	gas oven 6,5 kW	3,5	5,7	3,5	
			Kcal 33500		7	5,7	7	
	<b>Q70PCF/GE1216 ■</b> CR1012519	120x70x87	32,4  6	electric oven 6 kW - Ac400V	3,5	5,7	3,5	
			Kcal 34800		7	5,7	7	
	<b>Q70PCFL/G1206</b> CR1012529	120x70x87	40,4	maxi forno a gas 8 kW	3,5	5,7	3,5	
			Kcal 34800		7	5,7	7	
	<b>Q70PCFL/G1216 ■</b> CR1012539	120x70x87	32,4		7	5,7	7	
			Kcal 27900					
	<b>Q70PCF/G1606</b> CR1012549	160x70x87	56,8	2 forni gas 2 x 6,5 kW	3,5	5,7	5,7	3,5
			Kcal 48900		7	5,7	5,7	7
	<b>Q70PCF/GE1606</b> CR1012559	160x70x87	43,8  12	2 electric ovens 2 x 6 kW - Ac400V	3,5	5,7	5,7	3,5
			Kcal 37700		7	5,7	5,7	7
	<b>Q70PCF/G1616 ■</b> CR1012569	160x70x87	56,8	2 forni gas 2 x 6,5 kW	3,5	5,7	5,7	3,5
			Kcal 48900		7	5,7	5,7	7
	<b>Q70PCF/GE1616 ■</b> CR1012579	160x70x87	43,8  12	2 electric ovens 2 x 6 kW - Ac400V	3,5	5,7	5,7	3,5
			Kcal 37700		7	5,7	5,7	7

### Equipment:

1 Chrom-wired grid

1 kW = 3412,142 BTU \* SPECIAL VOLTAGE 220V/3F + 4% - OTHER + 7%

## ● Accessories

	Model Code	Dimensions LxPxH cm	Power kW	Notes
<b>1-burner cast-iron plate</b>				
	<b>7PRL</b> BN418031910010	35x27x6	_____	smooth
	<b>7PRR</b> BN418031910020	35x27x6	_____	ribbed
<b>S/s chrome plated grid for oven</b>				
	<b>7GF</b> BN418031920010	53x55	_____	chrome
<b>Removable hotplate</b>				
	<b>N7BA</b> BN418031910170		_____	
<b>S/S double burner grid</b>				
	BN41826330160	39x58	_____	Inox
<b>Electrical lighting</b>				
	<b>ACC2F</b> BN41C1300028		_____	2 burners
	<b>ACC4F</b> BN41C1300029		_____	4 burners
	<b>ACC6F</b> BN41C1300030		_____	6 burners
	<b>ACC8F</b> BN41C1300031		_____	8 burners
<b>Floor connection gas pipe</b>				
	<b>KGA</b>			
<b>Floor connections kit for liquid outlet</b>				
	BN418031910120			

## ● Gas ranges - burners configurations

Configurazioni	3,5 Kw	5,7 Kw	7 Kw	
<div style="display: flex; flex-direction: column; align-items: center;"> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px; margin-bottom: 2px;">3,5</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px;">5,7</div> </div>	version 1 Standard	1	1	-
<div style="display: flex; flex-direction: column; align-items: center;"> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px; margin-bottom: 2px;">3,5</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px;">7</div> </div>	version 2	1	-	1
<div style="display: flex; flex-direction: column; align-items: center;"> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px; margin-bottom: 2px;">7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px;">7</div> </div>	version 3	-	-	2
<div style="display: flex; flex-direction: column; align-items: center;"> <div style="display: flex; gap: 5px;"> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px; margin-bottom: 2px;">3,5</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px; margin-bottom: 2px;">5,7</div> </div> <div style="display: flex; gap: 5px;"> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px;">7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px;">5,7</div> </div> </div>	version 1	1	2	1
<div style="display: flex; flex-direction: column; align-items: center;"> <div style="display: flex; gap: 5px;"> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px; margin-bottom: 2px;">3,5</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px; margin-bottom: 2px;">5,7</div> </div> <div style="display: flex; gap: 5px;"> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px;">5,7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px;">3,5</div> </div> </div>	version 2	2	2	
<div style="display: flex; flex-direction: column; align-items: center;"> <div style="display: flex; gap: 5px;"> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px; margin-bottom: 2px;">7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px; margin-bottom: 2px;">7</div> </div> <div style="display: flex; gap: 5px;"> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px;">7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px;">7</div> </div> </div>	version 3 Standard	-	-	4
<div style="display: flex; flex-direction: column; align-items: center;"> <div style="display: flex; gap: 5px;"> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px; margin-bottom: 2px;">3,5</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px; margin-bottom: 2px;">5,7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px; margin-bottom: 2px;">3,5</div> </div> <div style="display: flex; gap: 5px;"> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px;">7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px;">5,7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px;">7</div> </div> </div>	version 1 Standard	2	2	2
<div style="display: flex; flex-direction: column; align-items: center;"> <div style="display: flex; gap: 5px;"> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px; margin-bottom: 2px;">3,5</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px; margin-bottom: 2px;">5,7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px; margin-bottom: 2px;">3,5</div> </div> <div style="display: flex; gap: 5px;"> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px;">5,7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px;">3,5</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px;">5,7</div> </div> </div>	version 2	3	3	-
<div style="display: flex; flex-direction: column; align-items: center;"> <div style="display: flex; gap: 5px;"> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px; margin-bottom: 2px;">3,5</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px; margin-bottom: 2px;">5,7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px; margin-bottom: 2px;">3,5</div> </div> <div style="display: flex; gap: 5px;"> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px;">7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px;">3,5</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px;">7</div> </div> </div>	version 3	3	1	2
<div style="display: flex; flex-direction: column; align-items: center;"> <div style="display: flex; gap: 5px;"> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px; margin-bottom: 2px;">3,5</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px; margin-bottom: 2px;">5,7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px; margin-bottom: 2px;">5,7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px; margin-bottom: 2px;">3,5</div> </div> <div style="display: flex; gap: 5px;"> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px;">7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px;">5,7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px;">5,7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px;">7</div> </div> </div>	version 1 Standard	2	4	2
<div style="display: flex; flex-direction: column; align-items: center;"> <div style="display: flex; gap: 5px;"> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px; margin-bottom: 2px;">3,5</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px; margin-bottom: 2px;">5,7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px; margin-bottom: 2px;">3,5</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px; margin-bottom: 2px;">5,7</div> </div> <div style="display: flex; gap: 5px;"> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px;">5,7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px;">3,5</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px;">5,7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px;">3,5</div> </div> </div>	version 2	4	4	-
<div style="display: flex; flex-direction: column; align-items: center;"> <div style="display: flex; gap: 5px;"> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px; margin-bottom: 2px;">3,5</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px; margin-bottom: 2px;">5,7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px; margin-bottom: 2px;">5,7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px; margin-bottom: 2px;">3,5</div> </div> <div style="display: flex; gap: 5px;"> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px;">7</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px;">3,5</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px;">3,5</div> <div style="border: 1px solid black; border-radius: 5px; padding: 2px 5px;">7</div> </div> </div>	version 3	4	2	2

Free position of burners conform to the certified power output. Please contact sales department for availability.



---



---



---



---



---



---



---



---



---



---



---



---



---



---



---



---



---



---



---



---



---



---



---



---



---



---



---



---



---

# Gas Wok

- Outer casing and feet made stainless steel
- Available with burners of 10 kW or 14 kW
- Flue to vent heat
- Worktops with a 2 mm thick stainless steel with 550x520 mm or 950x520 mm recess.
- Right rear drain with a 22 mm diameter to floor drain
- Available in two versions, open base or with doors: for the 60 module, 2 M30 doors; for the 100 module, 2 M50 doors
- Full-width drip pan located in the storage area

Hob with recess as standard and liquid drain in rear righthand corner.









Full-width drip pan located in the storage area.



10 or 14 kW enamelled castiron ring burner, removable to facilitate cleaning.



## ● Gas Wok On Open Cabinet

Model Code	Dimensions LxPxH cm	Power kW	Notes
 <b>Q70PCV/WG610</b> CR1012779	60x70x87 60x70x87	10 	M60
		Kcal 8600	
 <b>Q70PCV/WG614</b> CR1012799	60x70x87	14 	M60
		Kcal 12040	
 <b>Q70PCV/WG1020</b> CR1012819	100x70x87	10+10 	M100
		Kcal 17200	
 <b>Q70PCV/WG1028</b> CR1012839	100x70x87	14+14 	M100
		Kcal 24080	



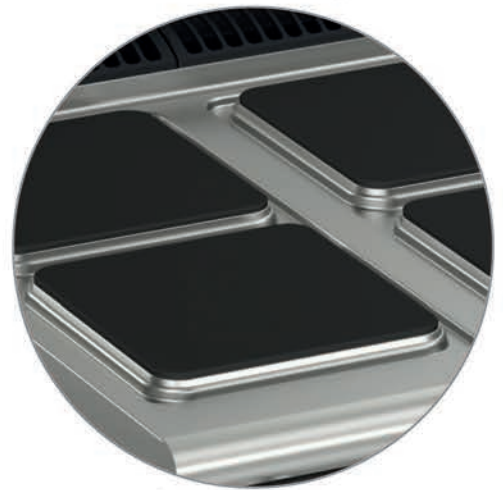
# Electric Range With Cast Iron Plates

- fully moulded hob, obtained from a single large stainless steel plate;
- water tight cast iron radiant plates to avoid liquids penetrating on electric wiring;
- automatic safety thermostat to avoid plates overheating, particularly during empty functioning;
- ergonomic, recessed and tilted knobs with 7 control positions ;
- "powered plates" indicator lights;

## Electric version

- Independently adjustable stainless steel heating elements on the top and below the cooking area base plate
- Thermostatic control of range temperature from 100°C to 300°C;
- "Powered appliance" indicator light;
- "Set temperature reached" indicating light

22x22 square plates secured to worktop so that they are watertight.



Temperature control provided by 7-position selector switch, whilst control panel has warning light to show that heating is on.

















220mm round plates watertight to worktop.



## ● Electric Range With Round Cast Iron Plates Top Version

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	<b>Q70PC/E400</b> CR1012589	40x70x25	5,2 Ac400V ⚡	2 x  Ø 22 cm
	<b>Q70PC/E800</b> CR1012599	80x70x25	10,4 Ac400V ⚡	4 x  Ø 22 cm
	<b>Q70PC/E120</b> CR1012609	120x70x25	15,6 Ac400V ⚡	6 x  Ø 22 cm

## ● Electric Range With Round Cast Iron Plates On Open Cabinet

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	<b>Q70PCV/E400</b> CR1012619	40x70x87	5,2 Ac400V ⚡	2 x  Ø 22 cm
	<b>Q70PCV/E800</b> CR1012639	80x70x87	10,4 Ac400V ⚡	4 x  Ø 22 cm
	<b>Q70PCV/E120</b> CR1012659	120x70x87	15,6 Ac400V ⚡	6 x  Ø 22 cm

## ● Electric Range With Round Cast Iron Plates With Electric Oven

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	<b>Q70PCF/E800</b> CR1012679	80x70x87	16,4 Ac400V ⚡	electric oven 6 kW - Ac400V 4 x  Ø 22 cm
	<b>Q70PCF/E120</b> CR1012689	120x70x87	21,6 Ac400V ⚡	electric oven 6 kW - Ac400V 6 x  Ø 22 cm

### Equipment:

1 Chrom-wired grid




## ● Electric Range With Square Cast Iron Plates Top Version

Model Code	Dimensions LxPxH cm	Power kW	Notes
 <b>Q70PC/E401</b> CR1012699	40x70x25	5,2 Ac400V ⚡	2 x <input type="checkbox"/> 22 x 22
 <b>Q70PC/E801</b> CR1012709	80x70x25	10,4 Ac400V ⚡	4 x <input type="checkbox"/> 22 x 22

## ● Electric Range With Square Cast Iron Plates On Open Cabinet

Model Code	Dimensions LxPxH cm	Power kW	Notes
 <b>Q70PCV/E401</b> CR1012719	40x70x87	5,2 Ac400V ⚡	2 x <input type="checkbox"/> 22 x 22
 <b>Q70PCV/E801</b> CR1012739	80x70x87	10,4 Ac400V ⚡	4 x <input type="checkbox"/> 22 x 22

## ● Electric Range With Square Cast Iron Plates With Electric Oven

Model Code	Dimensions LxPxH cm	Power kW	Notes
 <b>Q70PCF/E801</b> CR1012759	80x70x87	16,4 Ac400V ⚡	electric oven 6 kW - Ac400V 4 x <input type="checkbox"/> 22 x 22
 <b>Q70PCF/E121</b> CR1012769	120x70x87	21,6 Ac400V ⚡	electric oven 6 kW - Ac400V 6 x <input type="checkbox"/> 22 x 22

### Equipment:

1 Chrom-wired grid

# Electric Ranges With Ceramic Glass

- watertight shatterproof glass-ceramic top;
- cooking zones marked with a 23 cm diameter circular screenprint;
- 2.5 kW single zone power;
- heat mode activation light and residual heat indicator light.

## Electric version

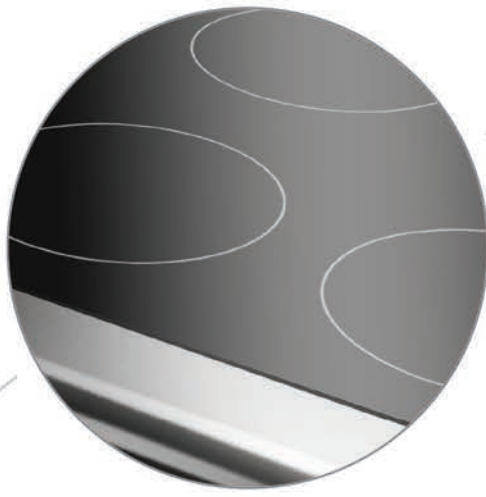
- Independently adjustable stainless steel heating elements on the top and below the cooking area base plate
- Thermostatic control of range temperature from 100°C to 300°C;
- "Powered appliance" indicator light;
- "Set temperature reached" indicating light

A temperature control knob allows to select a heating zone of two different sizes in order to suit the pan bottom.



Thermostatically controlled temperature range from 70 to 450°C.













Flush-fitted  
shatterproof  
glass allows easy  
handling of pans.




## ● Electric Ranges With Ceramic Glass Top Version

Model Code	Dimensions LxPxH cm	Power kW	Notes
 <b>Q70PC/VCE400</b> CR1012959	40x70x25	5 Ac400V ⚡	2 x  Ø 23 cm
 <b>Q70PC/VCE800</b> CR1012989	80x70x25	10 Ac400V ⚡	4 x  Ø 23 cm

## ● Electric Ranges With Ceramic Glass On Open Cabinet

Model Code	Dimensions LxPxH cm	Power kW	Notes
 <b>Q70PCV/VCE400</b> CR1012969	40x70x87	5 Ac400V ⚡	2 x  Ø 23 cm
 <b>Q70PCV/VCE800</b> CR1012999	80x70x87	10 Ac400V ⚡	4 x  Ø 23 cm

## ● Electric Ranges With Ceramic Glass With Electric Oven

Model Code	Dimensions LxPxH cm	Power kW	Notes
 <b>Q70PCF/VCE800</b> CR1012949	80x70x87	16 Ac400V ⚡	electric oven 6 kW - Ac400V 4 x  Ø 23 cm

### Equipment:

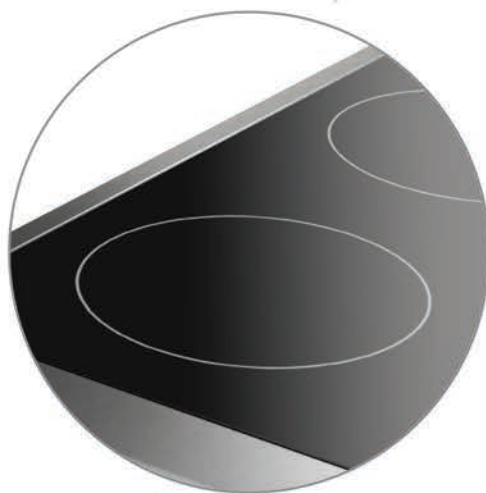
1 Chrom-wired grid

A series of horizontal lines for writing.

# Electric Induction Ranges

- watertight shatterproof glass-ceramic top;
- cooking zones marked with a 23 cm diameter circular screenprint;
- 3,5 kW single zone power;
- presence detector device and overheat device;
- heat mode activity indicator light;
- wok version with 30 cm diameter griddle and 5kW of power

High power,  
option of  
whole-area  
coverage,  
automatic pan  
detection.





Safety sensor prevents  
overheating.






Powers selectable between 10 different levels for delicate or express cooking




## ● Electric Induction Ranges Top Version - FULL ZONE INDUCTION AVAILABLE ON REQUEST

Model Code	Dimensions LxPxH cm	Power kW	Notes
 <b>Q70PC/IND400</b> CR1012889	40x70x25	7 Ac400V 50 Hz	2 x  Ø 23 cm
 <b>Q70PC/IND800</b> CR1012919	80x70x25	14 Ac400V 50 Hz	4 x  Ø 23 cm

## ● Electric Induction Ranges On Open Cabinet - FULL ZONE INDUCTION AVAILABLE ON REQUEST

Model Code	Dimensions LxPxH cm	Power kW	Notes
 <b>Q70PCV/IND400</b> CR1012899	40x70x87	7 Ac400V 50 Hz	2 x  Ø 23 cm
 <b>Q70PCV/IND800</b> CR1012929	80x70x87	14 Ac400V 50 Hz	4 x  Ø 23 cm

## ● WOK Top Version

Model Code	Dimensions LxPxH cm	Power kW	Notes
 <b>Q70PC/WOK400</b> CR1012859	40x70x25	5 Ac400V 50 Hz	1 x  Ø 30

## ● WOK On Open Cabinet

Model Code	Dimensions LxPxH cm	Power kW	Notes
 <b>Q70PCV/WOK400</b> CR1012869	40x70x87	5 Ac400V 50 Hz	1 x  Ø 30





## Gas Solid Tops

- Cast iron brushed griddle with removable central disc;
- high power (12 kW) central burner with piezo ignition;
- distinguished heating zones with maximum temperature in the centre 500°C, decreasing towards the perimeter;
- safety valve with thermocouple and supplied power progressive adjustment;

### Oven - General Features

- Thermally insulated stainless steel cooking area (57.2x58x30 cm), equipped with 3 anti-tipping guides for 1/1 Gastronorm containers; large oven version 79x55x40 cm;
- perfectly insulated stainless steel door and inner door, fitted on heavy-duty self-balanced hinges;
- full length thermally insulated ergonomic handle;

### Gas Version

- Stabilised flame burner housed below the hearth;
- Pilot burner with piezo ignition;
- Automatic valve with thermocouple for gas safety;
- Thermostatic temperature control from 110 to 330°C;

### Electric version

- Independently adjustable stainless steel heating elements on the top and below the cooking area base plate
- Thermostatic control of range temperature from 100°C to 300°C;
- "Powered appliance" indicator light;
- "Set temperature reached" indicating light















Extrathick top plate with removable middle ring.













Single high-efficiency middle burner providing different temperature zones on the hob with maximum heat in the centre and gradually decreasing temperatures when moving towards the edges.














## ● Gas Solid Tops Top Version

	Model Code	Dimensions LxPxH cm	Power kW		Notes
	<b>Q70TP/G800</b> CR1013019	80x70x25	12		12 kw solid top
			Kcal 10318		
	<b>Q70TP/G1203SX</b> CR1013039	120x70x25	22,5		10,5 kw burners 12 kw solid top
			Kcal 19348		
	<b>Q70TP/G1203DX</b> CR1013049	120x70x25	22,5		10,5 kw burners 12 kw solid top
			Kcal 19348		
	<b>Q70TPM/G8003SX</b> CR1013069	80x70x25	16,5		10,5 kw burners 6 kw solid top
			Kcal 14190		
	<b>Q70TPM/G1203</b> CR1013079	120x70x25	27		10,5 kw burners 6 kw solid top 10,5 kw burners
			Kcal 23220		
	<b>Q70TP/G1603</b> CR1013059	160x70x25	33		10,5 kw burners 12 kw solid top 10,5 kw burners
			Kcal 28378		

## ● Gas Solid Tops On Open Cabinet

	Model Code	Dimensions LxPxH cm	Power kW		Notes
	<b>Q70TPV/G800</b> CR1013089	80x70x87	12		12 kw solid top
			Kcal 10318		
	<b>Q70TPV/G1203SX</b> CR1013129	120x70x87	22,5		10,5 kw burners 12 kw solid top
			Kcal 19348		
	<b>Q70TPV/G1203DX</b> CR1013149	120x70x87	22,5		10,5 kw burners 12 kw solid top
			Kcal 19348		
	<b>Q70TPMV/G8003SX</b> CR1013189	80x70x87	16,5		10,5 kw burners 6 kw solid top
			Kcal 14190		
	<b>Q70TPMV/G1203</b> CR1013209	120x70x87	27		10,5 kw burners 6 kw solid top 10,5 kw burners
			Kcal 23220		
	<b>Q70TPV/G1603</b> CR1013169	160x70x87	33		10,5 kw burners 12 kw solid top 10,5 kw burners
			Kcal 28378		

## ● Gas Solid Tops With Oven

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	<b>Q70TPF/G800</b> CR1013229	80x70x87	18,5  Kcal 10318 + 5590	12 kw solid top 6,5 kW gas oven
	<b>Q70TPF/GE800</b> CR1013239	80x70x87	12  6  Kcal 10318	6 kW Elektro-Backofen Ac400V
	<b>Q70TPF/G1203SX</b> CR1013259	120x70x87	29  Kcal 19348 + 5590	10,5 kw burners 12 kw solid top 6,5 kW gas oven
	<b>Q70TPF/GE1203SX</b> CR1013269	120x70x87	22,5  6  Kcal 19348	10,5 kw burners 12 kw solid top 6 kW Elektro-Backofen Ac400V
	<b>Q70TPMF/G8003SX</b> CR1013299	80x70x87	23  Kcal 14190 + 5590	10,5 kw burners 6 kw solid top 6,5 kW gas oven
	<b>Q70TPMF/GE8003SX</b> CR1013309	80x70x87	16,5  6  Kcal 14190	10,5 kw burners 6 kw solid top 6 kW Elektro-Backofen Ac400V
	<b>Q70TPMF/G1203</b> CR1013319	120x70x87	33,5  Kcal 23220 + 5590	10,5 kw burners 6 kw solid top 10,5 kw burners 6,5 kW gas oven
	<b>Q70TPMF/GE1203</b> CR1013329	120x70x87	27  6  Kcal 23220	10,5 kw burners 6 kw solid top 10,5 kw burners 6 kW Elektro-Backofen Ac400V
	<b>Q70TP2F/G1603</b> CR1013279	160x70x87	46  Kcal 28378 + 5590 + 5590	10,5 kw burners 12 kw solid top 10,5 kw burners 6,5+6,5 kW gas oven
	<b>Q70TP2F/GE1603</b> CR1013289	160x70x87	33  12  Kcal 28378	10,5 kw burners 12 kw solid top 10,5 kw burners 6+6 kW Elektro-Backofen Ac400V

## Electric Solid Tops

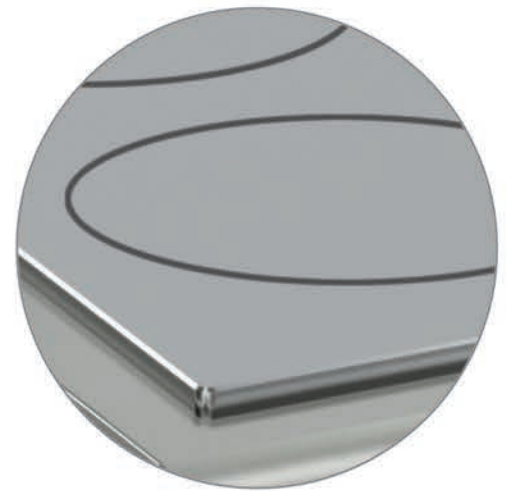
- Cooking plate in polished chrome-molybdenum 1.8 mm thick, high temperature resistant
- Perimetral fat-collecting channel with drain to floor
- Griddle heating (4 zones) via four 2,5 kW heating elements;
- heating elements temperature adjustment via thermostat, activated via tilted and recessed ergonomic knobs.

### Oven - General Features

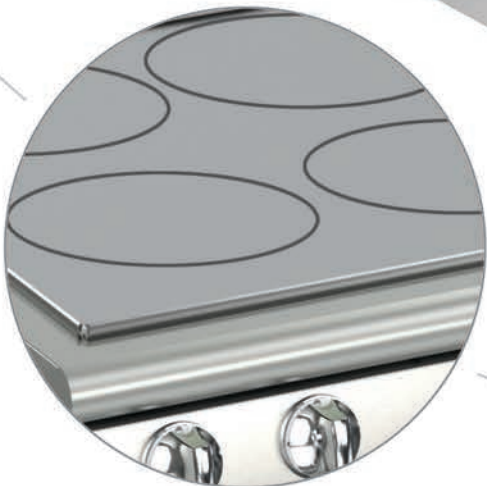
- Thermally insulated stainless steel cooking area (57.2x58x30 cm), equipped with 3 anti-tipping guides for 1/1 Gastronorm containers; large oven version 79x55x40 cm;
- perfectly insulated stainless steel door and inner door, fitted on heavy-duty self-balanced hinges;
- full length thermally insulated ergonomic handle;

### Electric version

- Independently adjustable stainless steel heating elements on the top and below the cooking area base plate
- Thermostatic control of range temperature from 100°C to 300°C;
- "Powered appliance" indicator light;
- "Set temperature reached" indicating light



Thermostatically-regulated temperature range of 50 to 400°C.




4 separate cooking zones.


## ● Electric Solid Tops Top Version

Model Code	Dimensions LxPxH cm	Power kW	Notes
 <b>Q70TP/E800</b> CR1013029	80x70x25	10 Ac400V ⚡	

## ● Electric Solid Tops On Open Cabinet

Model Code	Dimensions LxPxH cm	Power kW	Notes
 <b>Q70TPV/E800</b> CR1013109	80x70x87	10 Ac400V ⚡	

## ● Electric Solid Tops With Electric Oven

Model Code	Dimensions LxPxH cm	Power kW	Notes
 <b>Q70TPF/EE800</b> CR1013249	80x70x87	16 Ac400V ⚡	Elektro-Backofen 6 kW Ac400V





# Gas Griddle Plates

- wide drawer for fat collection;
- available with soft iron griddle, AISI430 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

Available with plate versions:

- **soft iron (extra-EU markets)**
- AISI 430
- chrome

## PLATE VERSIONS AVAILABLE










	M 40 - M 60 M 80 - M 120	SMOOTH SOFT IRON <b>MERCATI EXTRA UE</b>	
	M 40 - M 60 M 80 - M 120	SMOOTH AISI 430	<b>NEW</b>
	M 40 - M 60 M 80 - M 120	SMOOTH CHROME	
	M 40 - M 60 M 80	RIBBED SOFT IRON <b>MERCATI EXTRA UE</b>	
	M 40 - M 60 M 80	RIBBED IN AISI 430	<b>NEW</b>
	M 40 - M 60 M 80	RIBBED CHROME	
	M 40 - M 60 M 80 - M 120	2/3 SMOOTH - 1/3 RIBBED SOFT IRON <b>MERCATI EXTRA UE</b>	
	M 40 - M 60 M 80 - M 120	2/3 SMOOTH 1/3 RIBBED IN AISI 430	<b>NEW</b>
	M 40 - M 60 M 80 - M 120	2/3 SMOOTH 1/3 RIBBED CHROME	

Plate welded to hob, thus guaranteeing a wider cooking zone and preventing the accumulation of dirt.



Multiple burners underneath the plate ensure uniform heat distribution.



ACCESSORIES PAGE 93



The plates tilt 10 mm towards the front of the appliance, optimising flow of fat into the drip drawer.















## ● Gas Griddle Plates Top Version

	Model Code	Dimensions LxPxH cm	Power kW		Notes	
	<b>Q70FT/G403</b> CR1019329	40x70x25	6,5 Kcal 5590		AISI430 plate	NEW M 40
	<b>Q70FTT/G403</b> CR1019339	40x70x25	6,5 Kcal 5590		AISI430 plate <b>Thermost. control</b>	NEW M 40
	<b>Q70FTT/G405</b> CR1013359	40x70x25	6,5 Kcal 5590		Chrome plate <b>Thermost. control</b>	M 40
	<b>Q70FT/G413</b> CR1019349	40x70x25	6,5 Kcal 5590		AISI430 plate	NEW M 40
	<b>Q70FTT/G413</b> CR1019359	40x70x25	6,5 Kcal 5590		AISI430 plate <b>Thermost. control</b>	NEW M 40
	<b>Q70FTT/G415</b> CR1013389	40x70x25	6,5 Kcal 5590		Chrome plate <b>Thermost. control</b>	M 40
	<b>Q70FT/G803</b> CR1019369	80x70x25	13 Kcal 11180		AISI430 plate	NEW M 80
	<b>Q70FTT/G803</b> CR1019379	80x70x25	13 Kcal 11180		AISI430 plate <b>Thermost. control</b>	NEW M 80
	<b>Q70FTT/G805</b> CR1013419	80x70x25	13 Kcal 11180		Chrome plate <b>Thermost. control</b>	M 80
	<b>Q70FT/G813</b> CR1019389	80x70x25	13 Kcal 11180		AISI430 plate	NEW M 80
	<b>Q70FTT/G813</b> CR1019399	80x70x25	13 Kcal 11180		AISI430 plate <b>Thermost. control</b>	NEW M 80
	<b>Q70FTT/G815</b> CR1013449	80x70x25	13 Kcal 11180		Chrome plate <b>Thermost. control</b>	M 80
	<b>Q70FT/G823</b> CR1019409	80x70x25	13 Kcal 11180		AISI430 plate	NEW M 80
	<b>Q70FTT/G823</b> CR1019419	80x70x25	13 Kcal 11180		AISI430 plate <b>Thermost. control</b>	NEW M 80
	<b>Q70FTT/G825</b> CR1013479	80x70x25	13 Kcal 11180		Chrome plate <b>Thermost. control</b>	M 80
	<b>Q70FTT/G1203</b> CR1019429	120x70x25	19,5 Kcal 16767		AISI430 plate <b>Thermost. control</b>	NEW M 120
	<b>Q70FTT/G1205</b> CR1013499	120x70x25	19,5 Kcal 16767		Chrome plate <b>Thermost. control</b>	M 120
	<b>Q70FTT/G1223</b> CR1019439	120x70x25	19,5 Kcal 16767		AISI430 plate <b>Thermost. control</b>	NEW M 120
	<b>Q70FTT/G1225</b> CR1013519	120x70x25	19,5 Kcal 16767		Chrome plate <b>Thermost. control</b>	M 120




## ● Gas Griddle Plates On Open Cabinet

	Model Code	Dimensions LxPxH cm	Power kW		Notes	
	<b>Q70FTV/G403</b> CR1019449	40x70x87	6,5 Kcal 5590		AISI430 plate	
	<b>Q70FTTV/G403</b> CR1019469	40x70x87	6,5 Kcal 5590		AISI430 plate <b>Thermost. control</b>	
	<b>Q70FTTV/G405</b> CR1013569	40x70x87	6,5 Kcal 5590		Chrome plate <b>Thermost. control</b>	
	<b>Q70FTV/G413</b> CR1019489	40x70x87	6,5 Kcal 5590		AISI430 plate	
	<b>Q70FTTV/G413</b> CR1019509	40x70x87	6,5 Kcal 5590		AISI430 plate <b>Thermost. control</b>	
	<b>Q70FTTV/G415</b> CR1013629	40x70x87	6,5 Kcal 5590		Chrome plate <b>Thermost. control</b>	
	<b>Q70FTV/G803</b> CR1019529	80x70x87	13 Kcal 11180		AISI430 plate	
	<b>Q70FTTV/G803</b> CR1019549	80x70x87	13 Kcal 11180		AISI430 plate <b>Thermost. control</b>	
	<b>Q70FTTV/G805</b> CR1013689	80x70x87	13 Kcal 11180		Chrome plate <b>Thermost. control</b>	
	<b>Q70FTV/G813</b> CR1019569	80x70x87	13 Kcal 11180		AISI430 plate	
	<b>Q70FTTV/G813</b> CR1019589	80x70x87	13 Kcal 11180		AISI430 plate <b>Thermost. control</b>	
	<b>Q70FTTV/G815</b> CR1013749	80x70x87	13 Kcal 11180		Chrome plate <b>Thermost. control</b>	
	<b>Q70FTV/G823</b> CR1019609	80x70x87	13 Kcal 11180		AISI430 plate	
	<b>Q70FTTV/G823</b> CR1019629	80x70x87	13 Kcal 11180		AISI430 plate <b>Thermost. control</b>	
	<b>Q70FTTV/G825</b> CR1013809	80x90x87	13 Kcal 11180		Chrome plate <b>Thermost. control</b>	
	<b>Q70FTTV/G1203</b> CR1019649	120x70x87	19,5 Kcal 16767		AISI430 plate	
	<b>Q70FTTV/G1205</b> CR1013849	120x70x87	19,5 Kcal 16767		Chrome plate <b>Thermost. control</b>	
	<b>Q70FTTV/G1223</b> CR1019669	120x70x87	19,5 Kcal 16767		AISI430 plate	
	<b>Q70FTTV/G1225</b> CR1013889	120x70x87	19,5 Kcal 16767		Chrome plate <b>Thermost. control</b>	

## ● Gas Griddle Plates With Electric Oven

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	<b>Q70FTTF/GE803</b> CR1019689	80x70x87	13  6  Kcal 11180	AISI430 plate <b>Thermost. control</b> Elektro-Backofen 6 kW Ac400V 
	<b>Q70FTTF/GE805</b> CR1013929	80x70x87	13  6  Kcal 11180	Chrome plate <b>Thermost. control</b> Elektro-Backofen 6 kW Ac400V 
	<b>Q70FTTF/GE823</b> CR1019699	80x70x87	13  6  Kcal 11180	AISI430 plate <b>Thermost. control</b> Elektro-Backofen 6 kW Ac400V 
	<b>Q70FTTF/GE825</b> CR1013939	80x70x87	13  6  Kcal 11180	Chrome plate <b>Thermost. control</b> Elektro-Backofen 6 kW Ac400V 

## ● Accessories

	Model Code	Dimensions LxPxH cm	Power kW	Notes
<b>Removable Splasback</b>				
	<b>70XFTP4</b> CR0985219			M40
	<b>70XFTP6</b> CR0985229			M60
	<b>70XFTP8</b> CR0985239			M80
	<b>70XFTP12</b> CR1094610			M120
<b>Cleaning drawer installation</b>				
	<b>QXFTC4</b> CR1015319			M40 - M120
	<b>QXFTC6/8</b> CR1015329			M60 - M80 - M120
<b>Cap for plancha cleaning</b>				
	<b>NXFTT</b> CR0592060			

## ● Fry top gas version top







	Model Code	Dimensions LxPxH cm	Power kW Kcal		Notes	
	<b>Q70FT/G400</b> CR1013339	40x70x25	6,5 Kcal 5590		Soft iron plate	M 40
	<b>Q70FTT/G400</b> CR1013349	40x70x25	6,5 Kcal 5590		Soft iron plate <b>Thermost. control</b>	M 40
	<b>Q70FT/G410</b> CR1013369	40x70x25	6,5 Kcal 5590		Soft iron plate	M 40
	<b>Q70FTT/G410</b> CR1013379	40x70x25	6,5 Kcal 5590		Soft iron plate <b>Thermost. control</b>	M 40
	<b>Q70FT/G800</b> CR1013399	80x70x25	13 Kcal 11180		Soft iron plate	M 80
	<b>Q70FTT/G800</b> CR1013409	80x70x25	13 Kcal 11180		Soft iron plate <b>Thermost. control</b>	M 80
	<b>Q70FT/G810</b> CR1013429	80x70x25	13 Kcal 11180		Soft iron plate	M 80
	<b>Q70FTT/G810</b> CR1013439	80x70x25	13 Kcal 11180		Soft iron plate <b>Thermost. control</b>	M 80
	<b>Q70FT/G820</b> CR1013459	80x70x25	13 Kcal 11180		Soft iron plate	M 80
	<b>Q70FTT/G820</b> CR1013469	80x70x25	13 Kcal 11180		Soft iron plate <b>Thermost. control</b>	M 80
	<b>Q70FTT/G1200</b> CR1013489	120x70x25	19,5 Kcal 16767		Soft iron plate <b>Thermost. control</b>	M 120
	<b>Q70FTT/G1220</b> CR1013509	120x70x25	19,5 Kcal 16767		Soft iron plate <b>Thermost. control</b>	M 120

## ● Gas Griddle Plates On Open Cabinet




	Model Code	Dimensions LxPxH cm	Power kW		Notes	
	<b>Q70FTV/G400</b> CR1013529	40x70x87	6,5		Soft iron plate	M 40
	<b>Q70FTTV/G400</b> CR1013549	40x70x87	6,5		Soft iron plate <b>Thermost. control</b>	M 40
	<b>Q70FTV/G410</b> CR1013589	40x70x87	6,5		Soft iron plate	M 40
	<b>Q70FTTV/G410</b> CR1013609	40x70x87	6,5		Soft iron plate <b>Thermost. control</b>	M 40
	<b>Q70FTV/G800</b> CR1013649	80x70x87	13		Soft iron plate	M 80
	<b>Q70FTTV/G800</b> CR1013669	80x70x87	13		Soft iron plate <b>Thermost. control</b>	M 80
	<b>Q70FTV/G810</b> CR1013709	80x70x87	13		Soft iron plate	M 80
	<b>Q70FTTV/G810</b> CR1013729	80x70x87	13		Soft iron plate <b>Thermost. control</b>	M 80
	<b>Q70FTV/G820</b> CR1013769	80x70x87	13		Soft iron plate	M 80
	<b>Q70FTTV/G820</b> CR1013789	80x70x87	13		Soft iron plate <b>Thermost. control</b>	M 80
	<b>Q70FTTV/G1200</b> CR1013829	120x70x87	19,5		Soft iron plate <b>Thermost. control</b>	M 120
	<b>Q70FTTV/G1220</b> CR1013869	120x70x87	19,5		Soft iron plate <b>Thermost. control</b>	M 120



## ● Gas Griddle Plates With Electric Oven

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	<b>Q70FTTF/GE800</b> CR1013909	80x70x87	13  6  Kcal 11180	Soft iron plate <b>Thermost. control</b>  Elektro-Backofen 6 kW Ac400V
	<b>Q70FTTF/GE820</b> CR1013919	80x70x87	13  6  Kcal 11180	Soft iron plate <b>Thermost. control</b>  Elektro-Backofen 6 kW Ac400V

## ● Accessories

	Model Code	Dimensions LxPxH cm	Power kW	Notes
<b>Removable Splasback</b>				
	<b>70XFTP4</b> CR0985219			M40
	<b>70XFTP6</b> CR0985229			M60
	<b>70XFTP8</b> CR0985239			M80
	<b>70XFTP12</b> CR1094610			M120
<b>Cleaning drawer installation</b>				
	<b>QXFTC4</b> CR1015319			M40 - M120
	<b>QXFTC6/8</b> CR1015329			M60 - M80 - M120
<b>Cap for plancha cleaning</b>				
	<b>NXFTT</b> CR0592060			










# Electric Griddle Plates

- 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, AISI430 or polished chrome griddle.
- stainless steel high power armoured heating elements
- thermostatic safety control adjustable from 110°C to 280°C for all versions.

Available with plate versions:

- **soft iron (extra-EU markets)**
- AISI 430
- chrome

## PLATE VERSIONS AVAILABLE

	M 40 - M 60 M 80 - M 120	SMOOTH SOFT IRON <b>MERCATI EXTRA UE</b>	
	M 40 - M 60 M 80 - M 120	SMOOTH AISI 430	<b>NEW</b>
	M 40 - M 60 M 80 - M 120	SMOOTH CHROME	
	M 40 - M 60 M 80	RIBBED SOFT IRON <b>MERCATI EXTRA UE</b>	
	M 40 - M 60 M 80	RIBBED IN AISI 430	<b>NEW</b>
	M 40 - M 60 M 80	RIBBED CHROME	
	M 40 - M 60 M 80 - M 120	2/3 SMOOTH - 1/3 RIBBED SOFT IRON <b>MERCATI EXTRA UE</b>	
	M 40 - M 60 M 80 - M 120	2/3 SMOOTH 1/3 RIBBED IN AISI 430	<b>NEW</b>
	M 40 - M 60 M 80 - M 120	2/3 SMOOTH 1/3 RIBBED CHROME	

ACCESSORIES PAGE 93

The plates tilt 10 mm towards the front of the appliance, optimising flow of fat into the drip pan.



Plate welded to hob, thus guaranteeing a wider cooking zone and preventing the accumulation of dirt.





Plate with incoloy-sheathed heating elements placed on the underside in order to cook with a uniform temperature.



## ● Electric Griddle Plates Top Version

	Model Code	Dimensions LxPxH cm	Power kW	Notes	
	<b>Q70FT/E403</b> CR1019709	40x70x25	5,4 Ac400V ⚡	AISI430 plate	NEW M 40
	<b>Q70FT/E405</b> CR1013959	40x70x25	5,4 Ac400V ⚡	Chrome plate	M 40
	<b>Q70FT/E413</b> CR1019719	40x70x25	5,4 Ac400V ⚡	AISI430 plate	NEW M 40
	<b>Q70FT/E415</b> CR1013979	40x70x25	5,4 Ac400V ⚡	Chrome plate	M 40
	<b>Q70FT/E603</b> CR1019729	60x70x25	7,5 Ac400V ⚡	AISI430 plate	NEW M 60
	<b>Q70FT/E605</b> CR1013999	60x70x25	7,5 Ac400V ⚡	Chrome plate	M 60
	<b>Q70FT/E613</b> CR1019739	60x70x25	7,5 Ac400V ⚡	AISI430 plate	NEW M 60
	<b>Q70FT/E615</b> CR1014019	60x70x25	7,5 Ac400V ⚡	Chrome plate	M 60
	<b>Q70FT/E623</b> CR1019749	60x70x25	7,5 Ac400V ⚡	AISI430 plate	NEW M 60
	<b>Q70FT/E625</b> CR1014039	60x70x25	7,5 Ac400V ⚡	Chrome plate	M 60
	<b>Q70FT/E803</b> CR1019759	80x70x25	10,8 Ac400V ⚡	AISI430 plate	NEW M 80
	<b>Q70FT/E805</b> CR1014059	80x70x25	10,8 Ac400V ⚡	Chrome plate	M 80
	<b>Q70FT/E813</b> CR1019769	80x70x25	10,8 Ac400V ⚡	AISI430 plate	NEW M 80
	<b>Q70FT/E815</b> CR1014079	80x70x25	10,8 Ac400V ⚡	Chrome plate	M 80
	<b>Q70FT/E823</b> CR1019779	80x70x25	10,8 Ac400V ⚡	AISI430 plate	NEW M 80
	<b>Q70FT/E825</b> CR1014099	80x70x25	10,8 Ac400V ⚡	Chrome plate	M 80
	<b>Q70FT/E1203</b> CR1019789	120x70x25	16,2 Ac400V ⚡	AISI430 plate	NEW M 120
	<b>Q70FT/E1205</b> CR1014119	120x70x25	16,2 Ac400V ⚡	Chrome plate	M 120
	<b>Q70FT/E1223</b> CR1019799	120x70x25	16,2 Ac400V ⚡	AISI430 plate	NEW M 120
	<b>Q70FT/E1225</b> CR1014139	120x70x25	16,2 Ac400V ⚡	Chrome plate	M 120


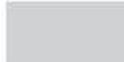






## ● Electric Griddle Plates On Open Cabinet

	Model Code	Dimensions LxPxH cm	Power kW	Notes	
	<b>Q70FTV/E403</b> CR1019809	40x70x87	5,4 Ac400V ⚡	AISI430 plate	
	<b>Q70FTV/E405</b> CR1014169	40x70x87	5,4 Ac400V ⚡	Chrome plate	
	<b>Q70FTV/E413</b> CR1019829	40x70x87	5,4 Ac400V ⚡	AISI430 plate	
	<b>Q70FTV/E415</b> CR1014209	40x70x87	5,4 Ac400V ⚡	Chrome plate	
	<b>Q70FTV/E603</b> CR1019849	60x70x87	7,5 Ac400V ⚡	AISI430 plate	
	<b>Q70FTV/E605</b> CR1014249	60x70x87	7,5 Ac400V ⚡	Chrome plate	
	<b>Q70FTV/E613</b> CR1019869	60x70x87	7,5 Ac400V ⚡	AISI430 plate	
	<b>Q70FTV/E615</b> CR1014289	60x70x87	7,5 Ac400V ⚡	Chrome plate	




## ● Electric Griddle Plates On Open Cabinet

	Model Code	Dimensions LxPxH cm	Power kW	Notes	
	<b>Q70FTV/E623</b> CR1019889	60x70x87	7,5 Ac400V ⚡	AISI430 plate	NEW M 60
	<b>Q70FTV/E625</b> CR1014329	60x70x87	7,5 Ac400V ⚡	Chrome plate	M 60
	<b>Q70FTV/E803</b> CR1019909	80x70x87	10,8 Ac400V ⚡	AISI430 plate	NEW M 80
	<b>Q70FTV/E805</b> CR1014369	80x70x87	10,8 Ac400V ⚡	Chrome plate	M 80
	<b>Q70FTV/E813</b> CR1019929	80x70x87	10,8 Ac400V ⚡	AISI430 plate	NEW M 80
	<b>Q70FTV/E815</b> CR1014409	80x70x87	10,8 Ac400V ⚡	Chrome plate	M 80
	<b>Q70FTV/E823</b> CR1019949	80x70x87	10,8 Ac400V ⚡	AISI430 plate	NEW M 80
	<b>Q70FTV/E825</b> CR1014449	80x70x87	10,8 Ac400V ⚡	Chrome plate	M 80

## ● Electric Griddle Plates On Open Cabinet

Model Code	Dimensions LxPxH cm	Power kW	Notes
 <b>Q70FTV/E1203</b> CR1019969	120x70x87	16,2 Ac400V ⚡	AISI430 plate  NEW M 120
 <b>Q70FTV/E1205</b> CR1014489	120x70x87	16,2 Ac400V ⚡	Chrome plate  M 120
 <b>Q70FTV/E1223</b> CR1019989	120x70x87	16,2 Ac400V ⚡	AISI430 plate  NEW M 120
 <b>Q70FTV/E1225</b> CR1014529	120x70x87	16,2 Ac400V ⚡	Chrome plate  M 120

## ● Accessories


	Model Code	Dimensions LxPxH cm	Power kW	Notes
<b>Removable Splasback</b>				
	<b>70XFTP4</b> CR0985219			M40
	<b>70XFTP6</b> CR0985229			M60
	<b>70XFTP8</b> CR0985239			M80
	<b>70XFTP12</b> CR1094610			M120
<b>Cleaning drawer installation</b>				
	<b>QXFTC4</b> CR1015319			M40 - M120
	<b>QXFTC6/8</b> CR1015329			M60 - M80 - M120
<b>Cap for plancha cleaning</b>				
	<b>NXFTT</b> CR0592060			

## ● Electric Griddle Plates Top Version





	Model Code	Dimensions LxPxH cm	Power kW	Notes	
	<b>Q70FT/E400</b> CR1013949	40x70x25	5,4 Ac400V ⚡	Soft iron plate	 M 40
	<b>Q70FT/E410</b> CR1013969	40x70x25	5,4 Ac400V ⚡	Soft iron plate	 M 40
	<b>Q70FT/E600</b> CR1013989	60x70x25	7,5 Ac400V ⚡	Soft iron plate	 M 60
	<b>Q70FT/E610</b> CR1014009	60x70x25	7,5 Ac400V ⚡	Soft iron plate	 M 60
	<b>Q70FT/E620</b> CR1014029	60x70x25	7,5 Ac400V ⚡	Soft iron plate	 M 60
	<b>Q70FT/E800</b> CR1014049	80x70x25	10,8 Ac400V ⚡	Soft iron plate	 M 80
	<b>Q70FT/E810</b> CR1014069	80x70x25	10,8 Ac400V ⚡	Soft iron plate	 M 80
	<b>Q70FT/E820</b> CR1014089	80x70x25	10,8 Ac400V ⚡	Soft iron plate	 M 80
	<b>Q70FT/E1200</b> CR1014109	120x70x25	16,2 Ac400V ⚡	Soft iron plate	 M 120
	<b>Q70FT/E1220</b> CR1014129	120x70x25	16,2 Ac400V ⚡	Soft iron plate	 M 120



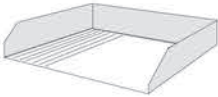


## ● Electric Griddle Plates On Open Cabinet

	Model Code	Dimensions LxPxH cm	Power kW	Notes	
	<b>Q70FTV/E400</b> CR1014149	40x70x87	5,4 Ac400V ⚡	Soft iron plate	 M 40
	<b>Q70FTV/E410</b> CR1014189	40x70x87	5,4 Ac400V ⚡	Soft iron plate	 M 40
	<b>Q70FTV/E600</b> CR1014229	60x70x87	7,5 Ac400V ⚡	Soft iron plate	 M 60
	<b>Q70FTV/E610</b> CR1014269	60x70x87	7,5 Ac400V ⚡	Soft iron plate	 M 60
	<b>Q70FTV/E620</b> CR1014309	60x70x87	7,5 Ac400V ⚡	Soft iron plate	 M 60
	<b>Q70FTV/E800</b> CR1014349	80x70x87	10,8 Ac400V ⚡	Soft iron plate	 M 80
	<b>Q70FTV/E810</b> CR1014389	80x70x87	10,8 Ac400V ⚡	Soft iron plate	 M 80
	<b>Q70FTV/E820</b> CR1014429	80x70x87	10,8 Ac400V ⚡	Soft iron plate	 M 80

## ● Electric Griddle Plates On Open Cabinet

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	<b>Q70FTV/E1200</b> CR1014469	120x70x87	16,2 Ac400V ⚡	Soft iron plate  M 120
	<b>Q70FTV/E1220</b> CR1014509	120x70x87	16,2 Ac400V ⚡	Soft iron plate  M 120

## ● Accessories

	Model Code	Dimensions LxPxH cm	Power kW	Notes
<b>Removable Splashback</b>				
	<b>70XFTP4</b> CR0985219			M40
	<b>70XFTP6</b> CR0985229			M60
	<b>70XFTP8</b> CR0985239			M80
	<b>70XFTP12</b> CR1094610			M120
<b>Cleaning drawer installation</b>				
	<b>QXFTC4</b> CR1015319			M40 - M120
	<b>QXFTC6/8</b> CR1015329			M60 - M80 - M120
<b>Cap for plancha cleaning</b>				
	<b>NXFTT</b> CR0592060			



# Electric Bain Maries

Suitable for **preserving** dishes below 100°C  
and for extremely delicate cooking

- 40 module: tub dimensions 1xGN 1/1
- 80 module: tub dimensions 2xGN 1/1
- Heated via armoured heating elements outside the tub
- Adjustment thermostat

Integrated water tap in  
the tank



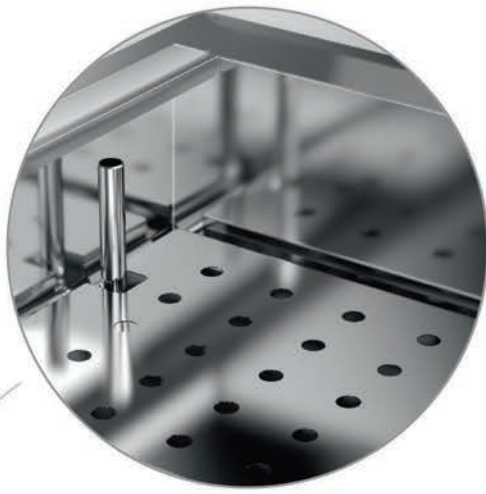
Different combinations of GN basins

Examples:

M40: 1xGN 1/1 o 3xGN1/3

M80: 3xGN1/3 + 1xGN 1/1









Pan temperature control with overflow and perforated false bottom to support pans. GN pan size.



## ● Electric Bain Maries Top Version - Containers Are Not Included

	Model Code	Dimensions LxPxH cm	Power kW	Notes	tank capacity
	<b>Q70BM/E410</b> CR1014549	40x70x25	1,8 Ac230V ⚡		1 x Gn 1/1
	<b>Q70BM/E800</b> CR1014579	80x70x25	5,4 Ac400V ⚡		2 x Gn 1/1

## ● Electric Bain Maries On Open Cabinet - Containers Are Not Included

	Model Code	Dimensions LxPxH cm	Power kW	Notes	tank capacity
	<b>Q70BMV/E410</b> CR1014559	40x70x87	1,8 Ac230V ⚡		1 x Gn 1/1
	<b>Q70BMV/E800</b> CR1014589	80x70x87	5,4 Ac400V ⚡		2 x Gn 1/1


### Ausstattung:

Perforated false bottom.

1 kW = 3412,142 BTU

\* SPECIAL VOLTAGES 220V/3F + 4% - OTHER + 7%

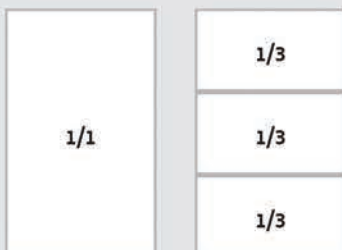
## ● Accessories

	Model Code	Dimensions cm	capacity L	Notes
	<b>BAC GN 1/1</b>	GN 1/1 - H = 15	21,5	
	<b>BAC GN 1/2</b>	GN 1/2 - H = 15	9,5	
	<b>BAC GN 1/3</b>	GN 1/3 - H = 15	5,5	
	<b>BAC GN 1/4</b>	GN 1/4 - H = 15	4,7	
	<b>BAC GN 1/6</b>	GN 1/6 - H = 15	2,2	
	<b>BAC GN 1/9</b>	GN 1/9 - H = 15	1,00	
	<b>BAC GN 2/3</b>	GN 2/3 - H = 15	11,00	

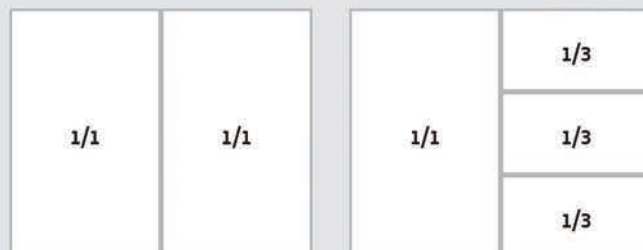
	Model Code	Dimensions cm	Notes
	<b>COP GN 1/1</b>	GN 1/1 - H = 15	
	<b>COP GN 1/2</b>	GN 1/2 - H = 15	
	<b>COP GN 1/3</b>	GN 1/3 - H = 15	
	<b>COP GN 1/4</b>	GN 1/4 - H = 15	
	<b>COP GN 1/6</b>	GN 1/6 - H = 15	
	<b>COP GN 1/9</b>	GN 1/9 - H = 15	
	<b>COP GN 2/3</b>	GN 2/3 - H = 15	

## ● Examples

M 40



M 80



## Electric Chip Scuttle

- Greater resistance with infrared radiation
- Lower resistance underneath the tub
- Adjustable temperature from 30 to 90°C via thermostat



Dry-heat container also with top infrared heating element.

## Multi Cooking Bratt Pan

- Steel fixed tank
- Heating elements underneath the bottom
- Adjustable temperature from 50 to 300°C.

Pan with incoloy-sheathed heating elements placed on the underside in order to cook with a uniform temperature.





## ● Electric Chip Scuttle - Top Version

Model Code	Dimensions LxPxH cm	Power kW	Notes
 <b>Q70SP/E400</b> CR1014609	40x70x25	2 Ac230V ⚡	

## ● Electric Chip Scuttle - On Open Cabinet

Model Code	Dimensions LxPxH cm	Power kW	Notes
 <b>Q70SPV/E400</b> CR1014619	40x70x87	2 Ac230V ⚡	

## ● Multi Cooking Bratt Pan

Model Code	Dimensions LxPxH cm	Power kW	capacity L	tank dimensions LxPxH cm
 <b>Q70BRF/E405</b> CR1014669	40x70x87	4,05 Ac400V ⚡	13	32x48x10
<b>Q70BRF/E605</b> CR1014729	60x70x87	8,1 Ac400V ⚡	21	52x48x10



# Boiling Pans

- Manual water fill;
- Water drained with 2" valve
- AISI 316 stainless steel container bottom
- No water in the interspace indicator light;
- safety thermostat to interrupt heating until restore of sufficient water level;

## Gas models

- 2 AISI 304 steel burners on bottom of container or interspace

## Electric models

- 3 steel heating elements outside the container bottom, or 2 armoured heating element units inside the interspace.

Stainless-steel pan with AISI316 bottom.



May be filled with either hot or cold water.





Indirect heating with low-pressure steam generated by the water in the jacket: safe and easy operation thanks to pressure gauge, safety valve and compensating valve.



## ● Gas Direct Heating Boiling Pans

Model Code	Dimensions LxPxH cm	Power kW	Power kW	capacity L
 <b>Q70NP/G650</b> CR1014639	60x70x87	10,5 Kcal 9030	0,2 Ac230V	50






## ● Gas Indirect Heating Boiling Pans

Model Code	Dimensions LxPxH cm	Power kW	Power kW	capacity L
 <b>Q70NP/GI650</b> CR1014649	60x70x87	10,5 Kcal 9030	0,2 Ac230V	50

## ● Electric Indirect Heating Boiling Pans

Model Code	Dimensions LxPxH cm	Power kW	Power kW	capacity L
 <b>Q70NP/EI650</b> CR1014659	60x70x87		9,8 Ac400V	50

## ● Accessories

	Model Code	Dimensions cm	capacity L	Notes
Basket for pasta	 <b>9C5</b> 97347000		50 Lt	Ø 3 mm
Basket for vegetables	 <b>9CV5</b> 97348000		50 Lt	Ø 6 mm
Basket for pasta	 <b>7C8</b> 0599730		80 Lt	Ø 3 mm
Basket for vegetables	 <b>7CV8</b> 0599740		80 Lt	Ø 6 mm
Funnel for boiling pans drain	 <b>9-I5</b> 97349000		50/80 Lt	Ø 10-15-36 mm

1 kW = 3412,142 BTU



# Tilting Bratt Pans

- Manual water fill
- Self-balanced lid with double steel wall
- Safety device interrupting power supply when tub is lifted
- Adjustable temperature from 100 to 280°C.

## Gas models

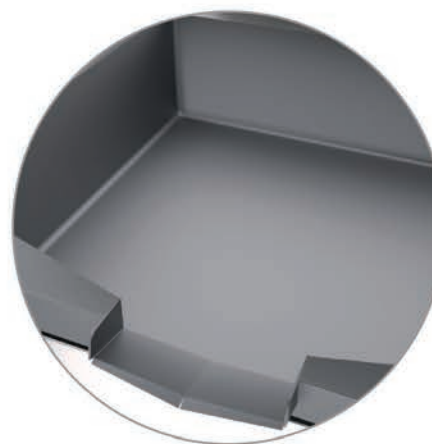
- Stable flame burner;
- Electric ignition
- Thermocouple safety valve

## Electric models

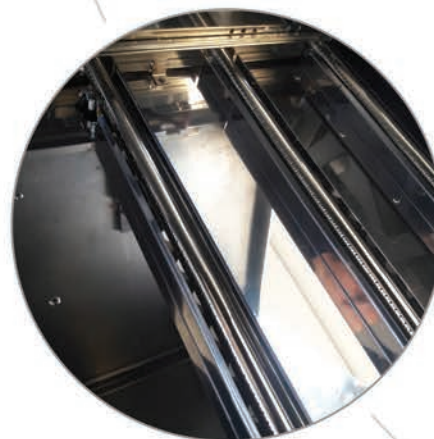
- Heating element unit made of incoloy stainless steel heating elements;
- Safety thermostat.



Self-balancing lids.



Pan with wide tilting range.



The 8 rows of flame in the M80 model and 12 in the M120 model guarantee uniform cooking.





A thermostat regulates the temperature from 100 to 280 °C for precision management of cooking.









Automatic water-filling with a fixed tap located on the top.

## ● Gas Manual Tilting Bratt Pans

	Model Code	Dimensions LxPxH cm	Power kW	Power kW	Notes
	<b>Q70BR/G80</b> CR1014689	80x70x87	14 Kcal 12038		capacity 43 L duplex tank
	<b>Q70BR/G81</b> CR1014679	80x70x87	14 Kcal 12038		capacity 43 L soft iron tank <b>EXTRA-EU MARKETS</b>

## ● Electric Manual Tilting Bratt Pans

	Model Code	Dimensions LxPxH cm	Power kW	Power kW	Notes
	<b>Q70BR/E80</b> CR1014719	80x70x87	_____	10 Ac400V 	capacity 43 L duplex tank
	<b>Q70BR/E81</b> CR1014709	80x70x87	_____	10 Ac400V 	capacity 43 L soft iron tank <b>EXTRA-EU MARKETS</b>

1 kW = 3412,142 BTU

\* SPECIAL VOLTAGES 220V/3F + 4% - OTHER + 7%



# Gas And Electric Pasta-Cookers

- Large capacity (26 litres) alloy AISI 316 stainless steel cooking tank with excellent corrosion resistance even at high temperatures. They are moulded with internal rounded corners for maximum hygiene and cleaning, and are equipped with wide foam expansion areas and a drain device for residue starch.

## Gas models

- Stable flame burners with pilot burner piezo ignition;
- Safety valve with thermocouple and progressive adjustment of the supplied power independent for each tub.

## Electric models

- Stainless steel armoured heating elements inside the tank;
- Re-arm circuit breaker of heating elements unit;
- Multi-position power regulator, independent for each tank
- Safety thermostat in tank to avoid dry functioning.



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



Electric version with incoloy heaters positioned in the tank; 90° swivelling to allow cleaning.



Internal compartment not accessible for total safety in use, closed with a door for aesthetic alignment.

Available version with fixed panel closure.



Manual water filling

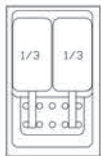
## ● Gas Pasta-Cookers - without baskets

	Model Code	Dimensions LxPxH cm	Power kW Kcal	capacity L	baskets n.	Notes
	<b>Q70CPM/G400</b> CR1019249	40x70x87	13 Kcal 11178	26	-	fixed frontal panel closure
	<b>Q70CPM/G400</b> CR1014759	40x70x87	13 Kcal 11178	26	-	door
	<b>Q70CPM/G800</b> CR1019269	80x70x87	26 Kcal 22356	26 + 26	-	fixed frontal panel closure
	<b>Q70CPM/G800</b> CR1014779	80x70x87	26 Kcal 22356	26 + 26	-	door

## ● Gas Pasta-Cookers - with baskets

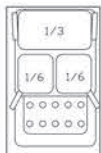
	Model Code	Dimensions LxPxH cm	Power kW Kcal	capacity L	baskets n.	Notes
	<b>Q70CPM/G400</b> CR1019239	40x70x87	13 Kcal 11178	26		fixed frontal panel closure
	<b>Q70CPM/G400</b> CR1014749	40x70x87	13 Kcal 11178	26		door
	<b>Q70CPM/G800</b> CR1019259	80x70x87	26 Kcal 22356	26 + 26		fixed frontal panel closure
	<b>Q70CPM/G800</b> CR1014769	80x70x87	26 Kcal 22356	26 + 26		door

## ● Possible Baskets Composition



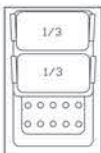
**7KIT-A**  
CR0789970

2 x basket GN1/3  
+  
1 x basket holder GN1/3



**7KIT-B**  
CR0789980

1 x basket GN1/3  
+  
2 x basket GN1/6  
+  
1 x basket holder GN1/6



**7KIT-C**  
CR0789990

2 x basket GN1/3

## ● Electric Pasta-Cookers - without baskets

	Model Code	Dimensions LxPxH cm	Power kW	capacity L	baskets n.	Notes
	<b>Q70CP/E400</b> CR1019289	40x70x87	7,5 Ac400V ⚡	26	-	fixed frontal panel closure
	<b>Q70CP/E400</b> CR1014799	40x70x87	7,5 Ac400V ⚡	26	-	door
	<b>Q70CP/E800</b> CR1019309	80x70x87	15 Ac400V ⚡	26 + 26	-	fixed frontal panel closure
	<b>Q70CP/E800</b> CR1014819	80x70x87	15 Ac400V ⚡	26 + 26	-	door

## ● Electric Pasta-Cookers - with baskets

	Model Code	Dimensions LxPxH cm	Power kW	capacity L	baskets n.	Notes
	<b>Q70CP/E400</b> CR1019279	40x70x87	7,5 Ac400V ⚡	26		fixed frontal panel closure
	<b>Q70CP/E400</b> CR1014789	40x70x87	7,5 Ac400V ⚡	26		door
	<b>Q70CP/E800</b> CR1019299	80x70x87	15 Ac400V ⚡	26 + 26		fixed frontal panel closure
	<b>Q70CP/E800</b> CR1014809	80x70x87	15 Ac400V ⚡	26 + 26		door

## ● Accessories

	Model Code	Dimensions cm	Notes
<b>Baskets</b>			
	97336900	1/3 L (16x28x18)	
	97340900	KIT 1/6 (14,5x14,5x18)	2 x basket GN1/6 + 1 x basket holder
	CR0789970	KIT 1/3 (14,5x31x18)	2 x basket GN1/3 + 1 x basket holder
<b>Lid</b>			
	XPC7-C 97343000		

# Gas and Electric Deep Fryers

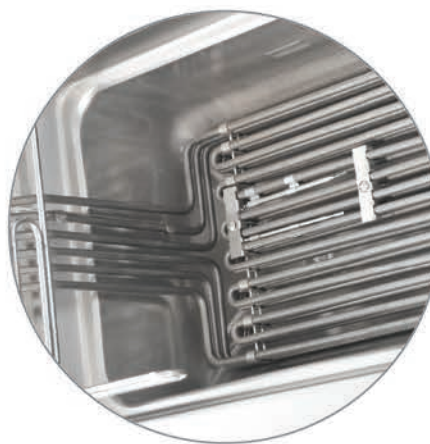
- Fully moulded top, obtained from a single large stainless steel plate;
- Large capacity shaped cooking pots, with wide vertical expansion zone to avoid depositing of foam during loading;
- Automatic temperature adjustment thermostat up to 190°C;
- Fire-proof safety thermostat (230°C);
- Oil drain valves;
- Support for baskets and lids.

## Gas models

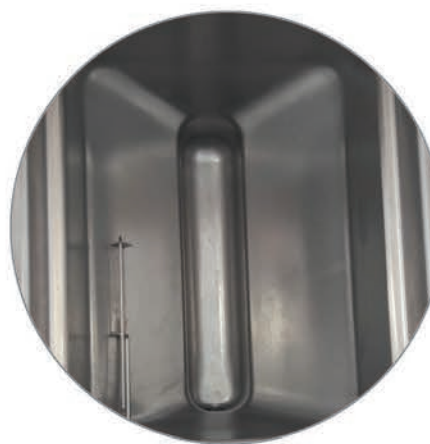
- Steel tubular burners outside the tank;
- Oil drain tap;
- Pilot burner piezo ignition.

## Electric models

- Removable and lifting stainless steel armoured heating elements;
- Reached programmed temperature visual indicator;
- "Powered appliance" indicator light.



Removable and lifting stainless steel armoured heating elements.

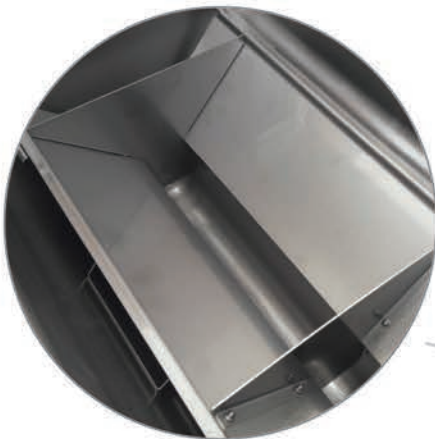


In the gas and electric version, the pressed-steel well with clean lines has external burners/resistors in order to facilitate cleaning.















The tanks have a large spillage well and a cold zone at the bottom to collect food particles and prolong oil life.




















Conveyor for dirt supplied as standard. This element facilitates the deposit of dirt in the cold area, avoiding deposits in the hot areas of the tanks. The life of oil is even longer.

## ● Gas Deep Fat Fryers

	Model Code	Dimensions LxPxH cm	Power kW Kcal	Power kW Kcal	capacity L	dotazione
	<b>Q70FR/G210</b> CR1014829	20x70x87	5,8 Kcal 4987		7	 1 x CF10M oil tray included
	<b>Q70FRI/G415</b> CR1014839	40x70x87	13 Kcal 11178		15	 2 x CF15P
	<b>Q70FRI/G610</b> CR1014849	60x70x87	19 Kcal 16337		10 + 10	 2 x CF10
	<b>Q70FRI/G815</b> CR1014859	80x70x87	26 Kcal 22356		15 + 15	 4 x CF15P

**Ausstattung:** tank drain extension - lid - Conveyor

## ● Electric Deep Fat Fryers







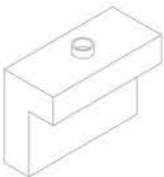
	Model Code	Dimensions LxPxH cm	Power kW Ac400V	Power kW Ac400V	capacity L	dotazione
	<b>Q70FR/E210</b> CR1014869	20x70x87	7 Ac400V		8	 1 x CF10M oil tray included
	<b>Q70FRI/E415</b> CR1014879	40x70x87	13 Ac400V		15	 2 x CF15P
	<b>Q70FRI/E415M</b> CR1014889	40x70x87	13 Ac400V		15	 2 x CF15P electronic control melting
	<b>Q70FRI/E610</b> CR1014899	60x70x87	18 Ac400V		10 + 10	 2 x CF10
	<b>Q70FRI/E815</b> CR1014909	80x70x87	26 Ac400V		15 + 15	 4 x CF15P

**Ausstattung:** tank drain extension - lid - bottom grid

1 kW = 3412,142 BTU

\* SPECIAL VOLTAGES 220V/3F + 4% - OTHER + 7%

## ● Accessories

	Model Code	Dimensions cm	capacity L	Notes
<b>Baskets</b>				
	<b>CF10M</b> CR0985519	12x30x12	7 - 10	90FR/G210 90FR/E210
	<b>CF10</b> BN9000337	15,7x32x12,2	10	
	<b>CF15</b> BN9000338	24,2x32x12,2	15	
	<b>CF15P</b> BN9000339	12x32x12,2	15	
<b>Bottom grid</b>				
	<b>GFF10M</b> CR0985529	13,5x32	7 - 10	
	<b>GFF10</b> BN418031940140	17,5x33,5	10	
	<b>GFF15</b> BN418031940150	25,5x33,5	15	
<b>Oil tray</b>				
	<b>BAC</b> CR1020200			
<b>Flue riser with downdraught diverter</b>				
	<b>CSFA FR6</b> BN418031940220	60x18x60		NORMA EN 203
	<b>CSFA FR8</b> BN418031940230	80x18x60		NORMA EN 203

## Lava Rock Grills

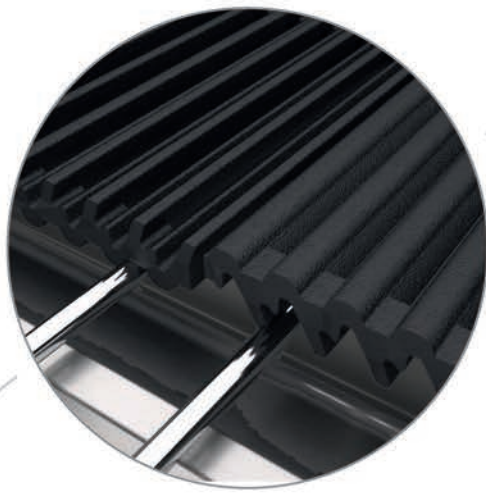
- 2 height adjustable stainless steel cooking grille;
- Removable drawer for fat collection
- Heating obtained via high power stainless steel burners powered and controlled by valves for gradual power adjustment;
- Piezo ignition;
- Standard meat grille, cast iron fish/meat and fish grille available as accessories;
- Inert volcanic lava with radiant features compatible with food.

Steel grill plate in both meat and fish versions.



Distance from heat to grill plate is adjustable using side levers in order to provide different cooking temperatures.








Cast-iron grill plate for meat and fish (optional).








## ● Lava Rock Grills Top Version

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	<b>Q70GL/G400</b> CR1014919	40x70x25	10 Kcal 8599	standard equipment: grid for meat
	<b>Q70GL/G800</b> CR1014929	80x70x25	20 Kcal 17197	standard equipment: grid for meat

## ● Lava Rock Grills On Open Cabinet

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	<b>Q70GLV/G400</b> CR1014939	40x70x87	10 Kcal 8599	standard equipment: grid for meat
	<b>Q70GLV/G800</b> CR1014959	80x70x87	20 Kcal 17197	standard equipment: grid for meat

## ● Accessories

	Model Code	Dimensions cm	Notes
<b>Meat Grid in S/S AISI 304</b>			
	<b>7GPC40</b> CR0980139	39x49	INOX 1/2 M meat
	<b>7GPC80</b> CR0980149	79x49	INOX 1 M meat
<b>Fish Grid</b>			
	<b>7GPP40</b> CR0980159	39x49	INOX 1/2 M fish
	<b>7GPP80</b> CR0980169	79x49	INOX 1 M fish
	<b>7GPCP80</b> CR0980179	79x49	INOX fish/meat
	<b>7G40</b> CR0980189	39x49	GHISA 1/2 M fish/meat
	<b>7G80</b> CR0980199	79x49	GHISA 1 M fish/meat
<b>Packaging of lava stone</b>			
	<b>CPL4</b> BN6A014900		4 Kg



## Neutral elements

- Stainless steel compartment accessorised with doors, drawers and heating kits;
- Anti-tipping guides for Gastronorm containers;
- Hinged door with magnetic closing and heat-absorbing handle, available with right or left opening;
- Drawer assembled on STAINLESS STEEL telescopic guides sliding on ball bearings;
- 60 kg capacity for each drawer.



GN 1/1 drawers













Modular, sturdy and readily paired.









## ● Neutral elements - Top Version

	Model Code	Dimensions LxPxH cm	Notes
	<b>Q70NE/200</b> CR1014979	20x70x25	M20
	<b>Q70NE/400</b> CR1014989	40x70x25	M40
	<b>Q70NE/600</b> CR1014999	60x70x25	M60
	<b>Q70NE/800</b> CR1015009	80x70x25	M80







## ● Neutral elements - On Open Cabinet

	Model Code	Dimensions LxPxH cm	Notes
	<b>Q70NEV/200</b> CR1015019	20x70x87	M20
	<b>Q70NEV/400</b> CR1015039	40x70x87	M40
	<b>Q70NEV/600</b> CR1015059	60x70x87	M60
	<b>Q70NEV/800</b> CR1015079	80x70x87	M80

## ● Neutral elements With Drawer - Top Version

	Model Code	Dimensions LxPxH cm	Notes	
	<b>Q70NEC/410</b> CR1015099	40x70x25	M40	drawer 
	<b>Q70NEC/610</b> CR1015109	60x70x25	M60	drawer 
	<b>Q70NEC/810</b> CR1015119	80x70x25	M80	drawer 




## ● Neutral elements With Drawer - On Open Cabinet

	Model Code	Dimensions LxPxH cm	Notes	
	<b>Q70NECV/410</b> CR1015129	40x70x87	M40	drawer 
	<b>Q70NECV/610</b> CR1015149	60x70x87	M60	drawer 
	<b>Q70NECV/810</b> CR1015169	80x70x87	M80	drawer 

## ● Accessories

	Model Code	Dimensions cm	Notes
Bottle holder			
	<b>VB700</b>	20x70x46	M20

## ● Oven bases

	Model Code	Dimensions LxPxH cm	Power kW	Notes
	<b>Q70FO/E805</b> CR1015199	80x70x65	13 Ac400V ⚡	FREE STANDING
	<b>Q70FO/E800</b> CR1015189	80x70x65	13 Ac400V ⚡	OVEN BASE FOR TOP LINE
	<b>Q70FO/G800</b> CR1015209	80x70x65	6,5 Kcal 5600 🔥	OVEN BASE FOR TOP LINE

■ FOR OVEN+TOP INSTALLATION REMOVE THE HANDLE IN THE TOP ELEMENT

## ● Refrigerated bases GN 1/1

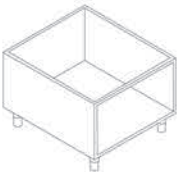

	Model Code	Dimensions LxPxH cm	Notes
<b>Refrigerated bases (TN) - 1 plastic covered shelve GN 1/1 + 1 set of s/s slides aech door</b>			
	<b>BR 12 SP01</b> BA2D121Q00021	120x63x61	-2/+8 °C - GN 1/1 - R134a
	<b>BR 12 CP01</b> BA2D121R00021	120x63x65	-2/+8 °C - GN 1/1 - R134a
	<b>BR 12 SP03</b> BA2D121Q00033	120x63x61	-2/+8 °C - GN 1/1 - R134a
	<b>BR 12 CP03</b> BA2D121R00033	120x63x65	-2/+8 °C - GN 1/1 - R134a
	<b>BR 16 SP01</b> BA2D131Q00211	160x63x61	-2/+8 °C - GN 1/1 - R134a
	<b>BR 16 CP01</b> 8F2K131R00221	160x63x65	-2/+8 °C - GN 1/1 - R134a
	<b>BR 16 SP04</b> BA2D131Q00333	160x63x61	-2/+8 °C - GN 1/1 - R134a
	<b>BR 16 CP04</b> BA2D131R00333	160x63x65	-2/+8 °C - GN 1/1 - R134a
	<b>BR 20 SP01</b> BA2D141Q02121	200x63x61	-2/+8 °C - GN 1/1 - R134a
	<b>BR 20 CP01</b> BA2D141R02121	200x63x65	-2/+8 °C - GN 1/1 - R134a
	<b>BR 20 SP05</b> BA2D141Q03333	200x63x61	-2/+8 °C - GN 1/1 - R134a
	<b>BR 20 CP05</b> BA2D141R03333	200x63x65	-2/+8 °C - GN 1/1 - R134a
<b>Refrigerated bases (BT) - 1 plastic covered shelve GN 1/1 + 1 set of s/s slides aech door</b>			
	<b>BF 12 SP01</b> 8F2K221Q00021	120x63x61	-20/-15 °C - GN 1/1 - R404 A
	<b>BF 12 CP01</b> 8F2K221R00021	120x63x65	-20/-15 °C - GN 1/1 - R404 A
	<b>BF 16 SP01</b> BA2D231Q00221	160x63x61	-20/-15 °C - GN 1/1 - R404 A
	<b>BF 16 CP01</b>	160x63x65	-20/-15 °C - GN 1/1 - R404 A
	<b>BF 20 SP01</b> 8F2K241Q02121	200x63x61	-20/-15 °C - GN 1/1 - R404 A
	<b>BF 20 CP01</b> 8F2K241R02121	200x63x65	-20/-15 °C - GN 1/1 - R404 A
<b>Frame set for refrig. benches + TOP SERIE QUEEN7</b>			
	<b>7TBR12</b> CR0988139	120x70x5	
	<b>7TBR16</b> CR0988149	160x70x5	
	<b>7TBR20</b> CR0988159	200x70x5	

B bottle holder

## ● Floor stand

	Model Code	Dimensions LxPxH cm	Internal Dim. LxPxH cm	Notes
	<b>70CAV4</b> CR0984929	39,8x65x62		M40
	<b>70CAV6</b> CR0984939	59,8x65x62		M60
	<b>70CAV8</b> CR0984949	79,8x65x62		M80
	<b>70CAV12</b> CR0984959	119,8x65x62		M120



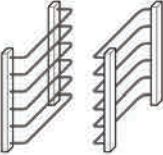
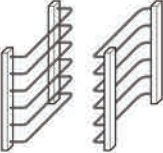



## ● Open bases

	<b>70VA200</b> CR0980449	20x70x62		M20	
	<b>70VA400</b> CR0980459	40x70x62		M40	
	<b>70VA400I</b> CR1019219	40x70x62		M40	open base for induction top installation (Q70PC/IND400 - Q70PC/IND800 - Q70PC/WOK400)
	<b>70VA600</b> CR0980469	60x70x62		M60	
	<b>70VA800</b> CR0980479	80x70x62		M80	
	<b>70VA800I</b> CR1019229	80x70x62		M80	open base for induction top installation (Q70PC/IND400 - Q70PC/IND800 - Q70PC/WOK400)
	<b>70VA120</b> CR0980489	120x70x62		M120	
	<b>70VA160</b> CR0980499	160x70x62		M160	

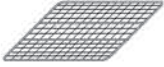
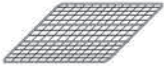






## ● Neutral Bases With Hygienic Finishing, Type H2

	<b>70VAH400</b> BN41C1400142	40x70x62	33x73,6 internal	GN1/1	
	<b>70VAH600</b> BN41C1500023	60x70x62	53,5x73,6 internal	GN1/1	internal sides with 5 integral slides, distance between supports 55 mm
	<b>70VAH800</b> BN41C1800004	80x70x62	65,5x73,6 internal	GN2/1	

## ● Accessories

	Model Code	Dimensions cm	Notes
<b>Door</b>			
	<b>QP14</b> CR1018819	19x10x46	M20
	<b>QP13</b> CR1018829	29x10x46	M30
	<b>QP12</b> CR1018839	39x10x46	M40
<b>Drawer Kit</b>			
	<b>QKC11</b> CR1018849	39x75x46	GN 1/1 h 150
	<b>QKC21</b> CR1018859	79x75x46	GN 2/1 h 150
<b>Set of try slides GN1/1</b>			
	<b>QRG11</b> CR1015349	10x60x32	6 Griglie
<b>Set of try slides GN2/1</b>			
	<b>QRG21</b> CR1015359	15x60x32	6 Griglie
<b>Central upright for neutral cabinet</b>			
	<b>QMC</b> CR1019319		
<b>Kit static warmer</b>			
 30°C - 90°C	<b>7KR</b> 418031900031	35x55x5	0,7 kW Ac230V 700W to be installed on cupboard M40
<b>Fan assisted heated cupboard GN 1/1</b>			
	<b>Q70KRV</b> CR1015219	80x70x62	2,4 kW Ac230V 2500W Kit to be fitted to open cupboard M80

## ● Accessories

	Model Code	Dimensions cm	Notes
<b>Chromed wire grid GN1/1</b>			
	<b>GGN1/1</b> 8031900060	32,5x53	
<b>Chromed wire grid GN2/1</b>			
	<b>GGN2/1</b> 97375000	65x53	
<b>Downdraught diverter</b>			
	<b>CAAV</b> 8031920160	80x7,5x87	For gas appliances with power rating >14 kW, and solid top ranges gas
<b>Extension for CAAV</b>			
	<b>PIT</b> 8031920180	40 H	For gas appliances with power rating >14 kW, and solid top ranges gas
<b>Flue riser</b>			
	<b>IT</b> 8031920170	25x20x32	For gas appliances with power rating >14 kW, and solid top ranges gas
<b>Gas connection from top to base</b>			
	<b>QPAG</b> CR0592350		M40, M60, M80
	<b>QPAG12</b> CR0592340		M120
<b>Rear splash-back (false chimney)</b>			
	<b>FC2</b> 8031920420	20x7,5x15	L. 20 cm
	<b>FC4</b> 8031920430	40x7,5x15	L. 40 cm
	<b>FC6</b> 8031920490	60x7,5x15	L. 60 cm
	<b>FC8</b> 8031920440	80x7,5x15	L. 80 cm
	<b>FC10</b> 8031920450	100x7,5x15	L. 100 cm
	<b>FC12</b> 8031920460	120x7,5x15	L. 120 cm
	<b>FC16</b> 8031920470	160x7,5x15	L. 160 cm
<b>Set of wheels</b>			
	<b>R</b> 97432000		Ø 100
	<b>RI</b> 97433000		Ø 100 inox



## ● Accessories

	Model Code	Dimensions cm	Notes
<b>Bridge system supports</b>			
	<b>KSP40</b> 92610000	L. 40 cm	
	<b>KSP80</b> 92612000	L. 80 cm	
	<b>KSP100</b> 92613000	L. 100 cm	SPECIFY THE UNITS ON WHICH THE BRIDGE SUPPORTS WILL BE FIXED
	<b>KSP120</b> 92614000	L. 120 cm	
	<b>KSP160</b> 92616000	L. 160 cm	

### Undershelf

	<b>7RIP4</b> 8031920070		L. 40 cm	KSP40
	<b>7RIP8</b> 8031920080		L. 80 cm	KSP80
	<b>7RIP12</b> 8031920090		L. 120 cm	KSP120
	<b>7RIP16</b> 8031920100		L. 160 cm	KSP160

### Plateshelf D =130 mm

	<b>PP8</b> 8031920110	80x10		Inox
	<b>PP12</b> 8031920300	120x10	D = 13 cm	Inox
	<b>PP16</b> 8031920480	160x10		Inox

### N. 4 S/S Feet H 5Cm For Installation On Wall Plinth

	<b>PZM</b> CR0592869	H=5	
--	-------------------------	-----	--






### N. 4 S/S feet h 3 cm for installation On Open Cabinets

	<b>QPT</b> CR1015339	H=3	
--	-------------------------	-----	--

### N. 2 S/S feet with flange dim. 7x7 cm

	<b>KPA</b> CR0592879	7x7 cm	
--	-------------------------	--------	--

## ● Accessories

	Model Code	Dimensions cm	Notes
<b>Top finishing end piece Queen7</b>			
	<b>7TLD</b> 8031900320	70x10x6	right
	<b>7TLS</b> 8031900330	70x10x6	left
	<b>14TL</b> 8031900360	140x10x6	passthrough
<b>End Side Element Queen7 - Right</b>			
	<b>Q70FTDX</b> CR1015229		Queen7
<b>End Side Element Queen7 - Left</b>			
	<b>Q70FTSX</b> CR1015239		Queen7
<b>End Side Element Queen</b>			
	<b>Q70FT140</b> CR1015249		Queen7+ Queen7
<b>Side supporting - Right</b>			
	<b>7PRD</b> 8031900191	70x30x6	FOLDING RIGHT
	<b>7PFD</b> 8031900440	70x30x6	FIX RIGHT
<b>Side supporting - Left</b>			
	<b>7PRS</b> 8031900201	70x30x6	FOLDING LEFT
	<b>7PFS</b> 8031900450	70x30x6	FIX LEFT

## ● Accessories

	Model Code	Dimensions cm	Notes
<b>Front Plinth</b>			
	<b>ZA40</b> 0592770	L. 40 cm	
	<b>ZA60</b> 0592780	L. 60 cm	Inox
	<b>ZA80</b> 0592790	L. 80 cm	
	<b>ZA120</b> 0592800	L. 120 cm	KICK STRIPS ARE SUPPLIED FOR INSTALLATION OF UNITS WITH TOP H=900 (FEET H180 mm), FOR DIFFERENT HEIGHTS SPECIFY THE UNITS ON WHICH THE KICKS PLATE WILL BE FITTED
	<b>ZA160</b> 0592810	L. 160 cm	
	<b>ZA200</b> 0592710	L. 200 cm	
	<b>ZA240</b> 0592720	L. 240 cm	
<b>Plinth Junction</b>			
	<b>ZG</b> 0592830		
<b>Inox side plinth</b>			
	<b>ZL70</b> CR0985539	L. 70 cm	KICK STRIPS ARE SUPPLIED FOR INSTALLATION OF UNITS WITH TOP H=900 (FEET H180 MM), FOR DIFFERENT HEIGHTS SPECIFY THE UNITS ON WHICH THE KICKS PLATE WILL BE FITTED
<b>Passthrough Side Plinth</b>			
	7ZLP	L. 140 cm	KICK STRIPS ARE SUPPLIED FOR INSTALLATION OF UNITS WITH TOP H=900 (FEET H180 MM), FOR DIFFERENT HEIGHTS SPECIFY THE UNITS ON WHICH THE KICKS PLATE WILL BE FITTED
<b>Directable water flue*</b>			
	<b>CH20</b> CR0990359	H. 72 cm	PLS. CHECK APPLICABILITY WITH SALES DEPT

\* THE WATER STAND CAN BE MOUNTED ONLY ON THE L/H SIDE OF THE FOLLOWING APPLIANCES:

QUEEN7	GAS RANGES	ELECTRIC RANGE	ELECTRIC RANGE WITH CERAMIC GLASS	SIMPLE SERVICE SOLID TOPS	ELECTRIC FRY-TOP	NEUTRAL ELEMENT
TOP	●	●	●	●	●	●
ON CUPBOARD	●	●	●	●	●	●
ON OVEN	Solo L 120 cm	Solo L 120 cm	NO	Solo L 120 cm	NO	NO





---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---





**Scots Ice Australia  
Foodservice Equipment**  
ABN: 54 080 084 260

**Head Office**  
Unit 5 / 175-179 James Ruse Drive  
Rosehill NSW 2142  
Free Call: 1800 222 460 (\*Nation wide\*)  
Phone: (02) 9684 5666  
Email: info@scotsice.com.au

**National Accounts**  
Phone: 0477 071 716

**New South Wales Sales**  
Phone: 0458 222 300  
Email: nswsales@scotsice.com.au

**Queensland Sales**  
Phone: 0414 817 619  
Email: qldsales@scotsice.com.au

**Victoria Sales**  
Phone: 0415 735 273  
Email: vicsales@scotsice.com.au

**Service and Spare Parts**  
Unit 5 / 175-179 James Ruse Drive  
Rosehill NSW 2142  
Free Call: 1800 222 460 (\*Nation wide\*)  
Phone: (02) 9684 5666

[www.scotsice.com.au](http://www.scotsice.com.au)



azienda  
associata



Sistema Qualità Certificato ISO 9001:2008



an Ali Group Company



The Spirit of Excellence