

NEUTRAL UNIT WITH DRAWER L400 ON OPEN CUPBOARD

Project:
Rev.:
Zone:
Location:



CODE
CR1018719

MODEL
Q90NECV/410

SERIE
QUEEN 9

GENERAL FEATURES

- 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 ranges 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

The knobs offer optimum grip and help the chef to have the setting controls right under his eyes. Special attention has also been paid to the knob bezel that has been expertly designed to avoid penetration of liquids and/or dirt. Thanks to the IPX5 water jet ingress protection rating, awarded after passing specific tests, knobs and knob bezels can be washed at the end of the working day without affecting performance or safety.



TECHNICAL DETAILS

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- Stainless steel
- Anti-tipping guides for Gastronorm containers;
- Drawer assembled on STAINLESS STEEL telescopic guides sliding on ball bearings;
- 60 kg capacity for each drawer

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TECHNICAL INFORMATION

SPECIFICATIONS	DATA
CODE	CR1018719
DEFINITION	Q90NECV/410 EL. NEUT. A/G M40 C/CAS
MODEL	Q90NECV/410
COMMERCIAL LINE	QUEEN
WIDTH	400 MM
DEPTH	900 MM
HEIGHT	870 MM
NET WEIGHT	59,400
VOLUME	0,313 M3
PACKAGING LENGTH	460,000
PACKAGING WIDTH	1020,000
PACKAGING HEIGHT	1150,000
PACKAGING VOLUME	0,540
PACKAGING GROSS WEIGHT	70,000

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ACCESSORIESES

CODE	MODEL	DESCRIPTION
CR1018839	QP12	PORTINA PER BASE L=400
CR1018849	QKC11	KIT DRAWERS GN1/1 H150
CR1015349	QRG11	SET OF TRY SLIDES GN 1/1
CR0592770	ZA40	FRONT PLINTH
CR0982789	ZL90	SIDE PLINTH SERIE 900
MA97432000	NXR	CASTORS KIT
MA97433000	NXRI	CASTORS KIT
CR1015369	QCH20	DIRECTABLE WATER FLUE
CR0592869	CR0592869	KIT 4 FEET FOR CONCRETE PLINTH INSTALLATION
CR1015339	QPT	N. 4 PIEDINI IN ACCIAIO INOX PER INSTALLAZIONE SU PIANI
CR0592879	CR0592879	KIT ANTI-TIPPING FEET
CR0592399	NXTVT1	CLOSING PANEL FOR TECHNICAL SPACE
CR0592409	NXTVT2	CLOSING PANEL FOR TECHNICAL SPACE
CR1018879	Q90FTDX	FIANCO TERMINALE DESTRO QUEEN
CR1018889	Q90FTSX	FIANCO TERMINALE SINISTRO QUEEN
CR0980009	CANT	TUBULAR HANDRAIL FRONTALE (AL METRO LINEARE)
CR0980019	9CLAT	TUBULAR HANDRAIL LATERALE SERIE 900
BN418031900211	9PRD	PIANO LATERALE RIBALTABILE DESTRO
BN418031900460	9PFD	PIANO LATERALE FISSO DESTRO
BN418031900221	9PRS	PIANO LATERALE RIBALTABILE SINISTRO
BN418031900470	9PFS	PIANO LATERALE FISSO SINISTRO
BN418031900121	9KR	KIT STATIC WARMER

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PRODUCT'S RANGE PLUS



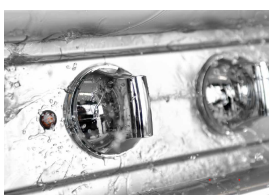
Modular, sturdy and readily paired.



Drawer with ergonomic handle



GN 1/1 drawers



Thanks to the IPX5 water jet ingress protection rating, awarded after passing specific tests, knobs and knob bezels can be washed at the end of the working day without affecting performance or safety.



The front bar is a comfortable place for the chef to lean on; it means you will remain at a safe distance from the worktop and therefore protects from accidentally knocking against both items lying on the worktop and the knobs.