

Q90

All Q90 products carry a comprehensive UK two-year parts and labour warranty.

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Q90 is a Giga designed product. Giga is a member of The Middleby Corporation





Q90

Designed to perform

Q90



Q90

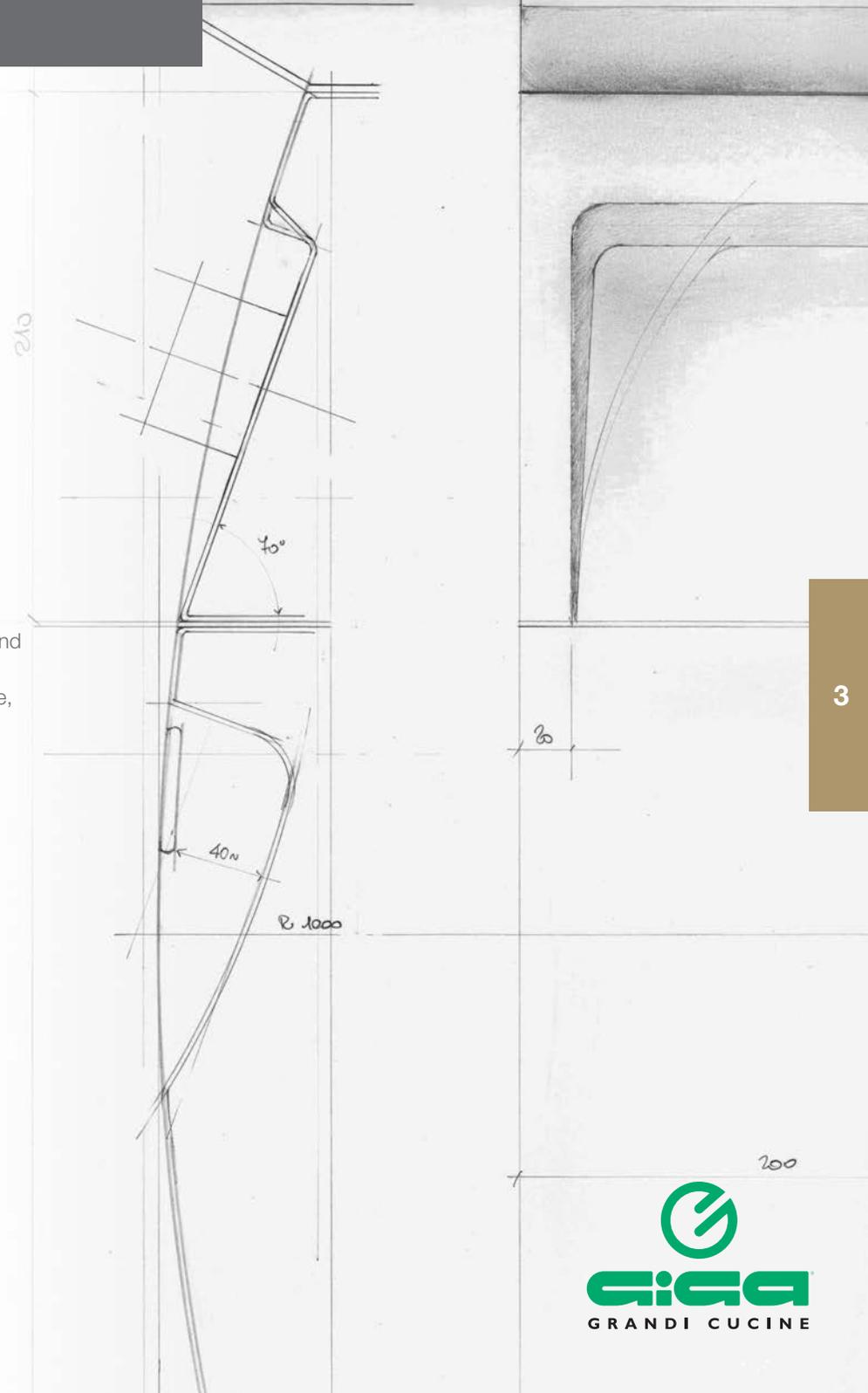
From concept to form

A catering range unlike any other, Q90 is where design and functionality converge to form the ultimate suite of catering equipment. Aesthetically stunning and technologically advanced, the Q90 series delivers the power and capacity that sets new benchmarks in heavy duty catering equipment.

Conceived by world-renowned designer and innovator, Luciano Valboni, the creation of Q90 represents a milestone in catering equipment design. Dramatic curves, hydroformed panels and a flawless finish; every item within the extensive Q90 range demands to be noticed.

Q90 skilfully combines good looks with substance. The range is big, robust and functional – a true catering workhorse. Straightforward to install, easy to maintain and simple to service, the whole range is energy efficient. Supported by a two-year guarantee, Q90 is an investment in style, economy and efficiency.

**Welcome to a superior standard.
Welcome to Q90.**



Q90





Where function meets aesthetics

Manufactured in the UK using some of the most advanced technology in the industry coupled with traditional craftsman techniques, the engineering and build of the entire Q90 range has been developed to respond to the everyday demands of the large commercial kitchen.

Every aspect of construction has been considered, from the superior grade of stainless steel to the method of moulding door panels:

All units are 900mm deep for maximum capacity and output. Control panels are easy to use and robust. Oven door seals are moulded directly into the door to avoid deteriorating rubber seals and thereby improve hygiene. Each item has been ergonomically designed to fit together easily to form bespoke suites.

Q90 has simply set a new benchmark in catering equipment construction.

Designed by *Luciano Galboni*

Q90



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A new milestone in design

Every kitchen has its own identity and many kitchens are now taking centre stage, becoming more 'Front of House'. This change, along with architects becoming increasingly influential when it comes to kitchen planning and specification, requires a new approach to catering equipment design.

Collaboration with the international designer Luciano Valboni has resulted in a catering equipment collection that is individual in form and stylish in looks. Creative expression no longer needs to be confined to the menu.

Each product within the Q90 range has been designed with impeccable attention to style and detail. From the striking curved doors to the effortless smooth finish, Q90 commands attention.





Hydro-formed doors

Taking its cue from the sports car industry, the Q90 range features hydroformed high-grade stainless steel doors.

Hydroforming employs high pressure hydraulic fluid to mould stunning curved shapes that standard pressing cannot achieve. This process produces beautifully smooth, flawless, doors that are free from weld marks and other imperfections. The resulting ergonomical design is not only stylish but also easy to clean and hygienic.



Optional radiused corners

Radiused corners for cupboard and base units are available throughout the Q90 range. This option not only adds style to catering suites, but is also easy to clean and hygienic.

Q90

The power of performance

Whilst style is important, performance is crucial. All Q90 products have been developed with operational efficiency as a key design consideration. This does not mean, however, a compromise has been made when it comes to cooking power.



Induction cooking

Induction hobs use electromagnetic fields to generate heat in the pan, instead of the hob surface. This makes the cooking process more efficient because very little energy is wasted. The pan detection system cuts power to the hob when a pan is removed, further reducing energy consumption.

Induction cooking also delivers rapid heat-up and almost twice the cooking power of similarly rated gas hobs.

With no naked flame or radiant rings, induction hob surfaces remain cool and so help to maintain a safe working environment.

Large-scale commercial kitchens need catering equipment that can deliver significant output, quickly and without compromise. Q90 units are all 900mm deep for maximum capacity with power outputs that easily match the needs of the largest and busiest kitchens.

Q90 boiling tops and gas ranges feature flexible burner options that can be configured to suit specific catering applications. Available in gas, electric, induction and vitro-ceramic versions, the Q90 ranges deliver the power expected in high output kitchens, with gas burners capable of delivering up to 10kW of power.





Powerful solid top

The gas solid top delivers a full 10kW of power from a 42mm thick cast iron hob. With an optional 8kW gas oven, this is a real workhorse capable of handling the most rigorous and uncompromising of kitchen environments.

Energy saving technology

In all commercial kitchens, power consumption drives up costs. Q90's response is to develop catering equipment that minimises energy use wherever possible.

Our induction and vitro-ceramic ranges are extremely energy efficient. Heating controls on all products are highly responsive enabling users to accurately control cooking temperatures.

The cooking surfaces of griddles and bratt pans are constructed from a special compound material. This combines the hygienic and easy to clean properties of stainless steel with a mild steel substrate to ensure fast heat up and consistent temperatures. Infra red elements, mounted underneath the cooking zone in electric models, offer exceptional energy efficiency. These sophisticated design features, together with highly effective insulation, deliver reduced energy consumption with no compromise on performance.



Minimum maintenance for maximum performance

When it comes to keeping things clean and simple, Q90 has every angle covered. The application of food grade stainless steel hydroformed doors throughout the range, as well as the use of radiused edges on worktops and in base units and cupboards, limits difficult to clean recesses.

All hobs have been designed with ease of cleaning in mind. Gas ranges are manufactured using 80mm deep drawn single pressing to guarantee perfect gas combustion, reducing hob temperature and minimising spillage burn.

Solid top electric hobs are manufactured from chrome-plated steel. Vitro-ceramic and induction hobs utilise sealed and toughened high impact resistant ceramic glass, all of which are simple to clean.

All units are easy to disconnect and move, so can be maintained with little effort. Access to each product is through the front of the unit. This means that installation is quicker and service times are shorter. This not only reduces downtime but also cost.



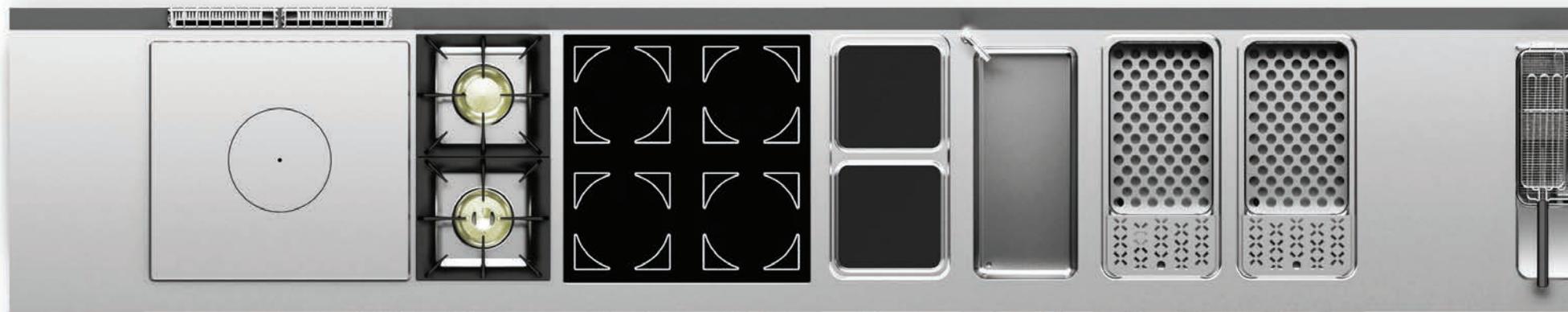


Q90

Flexible, Functional . . . individual

Over 70 products, available with different specifications, can be configured to produce a diverse variety of kitchen suites to meet specific catering requirements. Since all units can be simply disconnected and moved, they can easily be interchanged to accommodate restaurant, or even menu, changes.

From bratt pans to bains marie and griddles to grills, all Q90 products are built to an exacting standard with design features and the functionality expected by the most demanding kitchen.



Versatility is assured with Q90. Gas ranges are available with a choice of hob burner configurations, and our electric hobs feature radiant plates, solid tops, vitro-ceramic or induction zones. Electric deep fat fryers offer the option of pumped oil filtration, programmable control and automatic basket lift.

With a variety of combinations available, we are able to tailor your cooking suite to your precise and individual requirements.

Installation accessories

A range of accessories is available to complete Q90 kitchen suites. Kick strips, connection strips and cover panels give a streamlined look whilst eliminating dirt traps between and around units. Designed with the operator in mind, options including pot shelves and high level taps make the kitchen working environment more efficient and comfortable.



Range summary



Gas Ranges

- Gas hobs – choice of burner configurations
- Gas solid tops
- 2/1GN electric ovens
- 2/1GN gas ovens
- 400mm, 800mm and 1200mm widths



Electric Ranges

- Electric radiant hobs
- Electric solid tops
- Vitro-ceramic hobs
- Induction hobs
- 400mm, 800mm and 1200mm widths



Bains Marie

- Electric models
- 400mm and 800mm widths



Pasta Cookers

- Gas and electric models
- Single and twin tank models
- 400mm and 800mm widths



Deep Fat Fryers

- Gas and electric models
- Single and twin tank models
- Electric models with optional pumped filtration, automatic basket lift and programmable control
- 400mm and 800mm widths



Griddles

- Gas and electric models
- Smooth, ribbed and half ribbed options
- Chrome cooking surface options
- Electric models thermostatically controlled
- Gas models with option of manual or thermostatic control



Chargrills

- Gas models
- 400mm and 800mm widths



Boiling Kettles

- Gas and electric models
- Option of direct or indirect heating
- 100 litre and 150 litre capacities



Bratt Pans

- Gas and electric models
- Manual or motorised tilting
- 70 litre and 110 litre capacities



Ambient Units

- Option of integral high level tap

