

| Client  | Quantity |
|---------|----------|
| Project | Position |

## **ROC 1100**

Model: R110/100FTG/SL/P Cod: MP01375115010

## **Technical data**

| Modularity:                         | On cabinet with doors |
|-------------------------------------|-----------------------|
| Dimension (mm):                     | 1000x1100x870         |
| Total gas power (Kcal/h):           | 18057                 |
| Total gas power (kW):               | 21                    |
| Cooking zone dimensions 1 (LxD mm): | 734x900               |
| Gas connection:                     | 1/2"                  |
| Net volume (m3):                    | 0,957                 |
| Packing dimensions (mm):            | 1280x1272x1274        |
| Gross weight (kg):                  | 212                   |
| Gross volume (m3):                  | 2,074                 |

## **Features**

| Made of AISI 304 stainless steel with a thickness of 2 mm                              |
|--|
|  |
| Satin chrome   |
| Smooth   |
| Made of aluminum with IPX5 water protection  |
| The brushed aluminum handles allow for a secure and sturdy grip with a ergonomic lines |
| Made of AISI 304 stainless steel   |
| Estraibile e lavabile in lavastoviglie   |
| Satin chrome plate   |
| On two sides (optional)  |
| On two sides (optional)  |
|  |

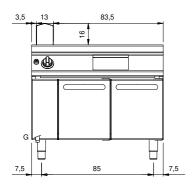
In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previouly or subsequently sold.

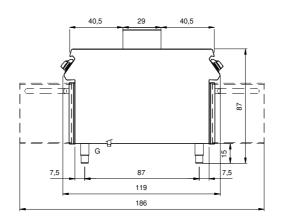


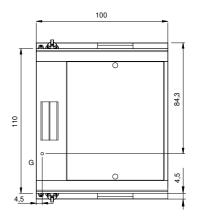
Gas griddle, smooth satin chrome plate, on cabinet with doors

Gas griddle with smooth satin chrome plate, model on cabinet with doors. Side panels, bottom and back made of stainless steel. Top made of AISI 304 thickness 20/10. Lateral flue made of stainless steel. Designed for flush alignment. Recessed (4 cm) hotplate fully welded and sealed to the top. Hard chrome plated hotplate with mirror polished surface with cold zone at the front. Round hole and extractable drawer for grease drain and collection. Two indipendent cooking zones. Heating by means of steel burner with stabilized flame complete with pilot flame and safety thermocouple. Gas feeding by thermostatic valve. Temperature control by termostat. Automatic ignition by means of piezoelectric device with waterproof cap. Special design knobs to avoid water penetration in the control panel on both sides. Base completely made of stainless steel. Doors with stainless steel tubular handle. Adjustable feet made of stainless steel. IPX4 protection rating. Gas total power 21 kW.

## **Technical draw**







G: Gas connection 1/2"

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