[라] modular



Client	Quantity
Project	Position

ROC 700

Model: R70/80FTG/L/A Market: Extra UE Cod: MP01374113014

Technical data

Modularity:	On open cabinet
Dimension (mm):	800x730x870
Total gas power (Kcal/h):	10319
Total gas power (kW):	12
Cooking zone dimensions 1 (LxD mm):	735x530
Gas connection:	1/2"
Net volume (m3):	0,508
Packing dimensions (mm):	880x856x1109
Gross weight (kg):	107
Gross volume (m3):	0,835

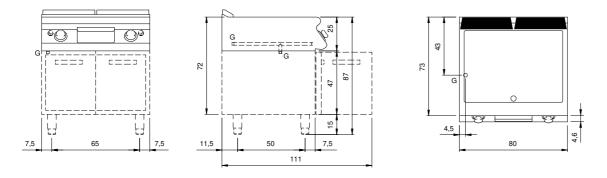
Features

Working top:	Made of AISI 304 stainless steel with a thickness of 20/10 mm
Material of plate:	Mild steel
Plate finish:	Smooth
Knobs:	Made of aluminum with IPX5 water protection
Flue:	Removable gas exhaust flue grill made of cast iron
Liquid collection container:	Estraibile e lavabile in lavastoviglie
Plate:	In mild steel
Upright Splash guard:	On two sides (optional)
Kit Gas:	Natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

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 previosly or subsequently sold.

Gas griddle with smooth plate , model on open counter. Side panels, bottom and back made in stainless steel. Top made in AISI 304 thickness 20/10. Rear flue made in enamelled cast-iron. designed for flush alignment. Recessed (4 cm) hotplate fully welded and sealed to the top. Satin cold zone at the front of the hotplate. Round hole and extractable drawer for grease drain and collection. Two indipendent cooking zones. Plate dim.735x530 mm. Heating by means of steel burner with stabilized flame complete with pilot flame and safety thermocouple. Cooking temperature manually controlled by gas supply safety tap. Automatic ignition by means of piezoelectric device with waterproof cap. Special design knobs to avoid water penetration in the control panel. Base completely made in stainless steel. Adjustable feet made in stainless steel. IPX4 protection rating. Gas total power 12 kW.

Technical draw



G: Gas connection 1/2"

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