



Client	Quantity
Project	Position

## **ROC 900**

Model: R90/80GRLI/P Cod: MP01454114016

## **Technical data**

Modularity:	On cabinet with doors
Packing dimensions (mm):	880x1026x1274
Gross weight (kg):	121
Gross volume (m3):	1,150

## **Features**

Grill:	In stainless steel
Working top:	Made of AISI 304 stainless steel with a thickness of 20/10 mm
Knobs:	Made of aluminum with IPX5 water protection
Handles:	The brushed aluminum handles allow for a secure and sturdy grip with a ergonomic lines
Liquid collection container:	Estraibile e lavabile in lavastoviglie
Upright Splash guard:	On three sides
Kit Gas:	Natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

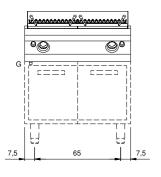
In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previously or subsequently sold.

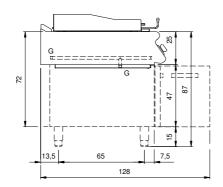


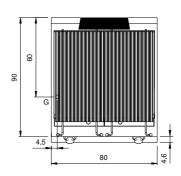
Lava-stone grill, 2 cooking zones in stainless steel, on cabinet with

Gas lava stone grill, model on closed cabinet with doors. Side panels, bottom and back made in stainless steel. Top made in AISI 304 thickness 20/10. designed for flush alignment. Lava stone support made in Cast Iron. V shaped hob grill made in stainless steel. Levercontrolled grill raising mechanism to control distance of grill from brazier with one hand. Grease collection by an upper front extractable tray and by an extractable drawer located under the heating zone. Two indipendent cooking zones. 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. Pressed hinged doors. Ergonomic handles. Adjustable feet made in stainless steel. IPX5 protection rating. Gas total power 19 kW.

## **Technical draw**







G: Gas connection 1/2"

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