

**ROC  
700 /  
900 /  
1100**

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# One group One style One kitchen

The Nice kitchen offers a whole range of complementary technologies for the professional kitchen to ensure dimensional and design compatibility: horizontal and vertical cooking appliances, blast chillers, refrigerated cabinets and counters, dishwashers and neutral elements. High performance is combined with an integrated software and hardware system so as to offer maximum ergonomic comfort in a distinctive style.



theNicekitchen™

coldline

modular

NEVO



merryday





## A never ending passion for the kitchen

Supplying kitchens all over the world for 40 years. Modular specializes in the design and manufacture of cooking systems for the professional kitchen. The craftsmanship and industrial organization affirms Modular's position as a leading company in the kitchen equipment sector. The entire production chain is located in the San Vendemiano - Treviso.

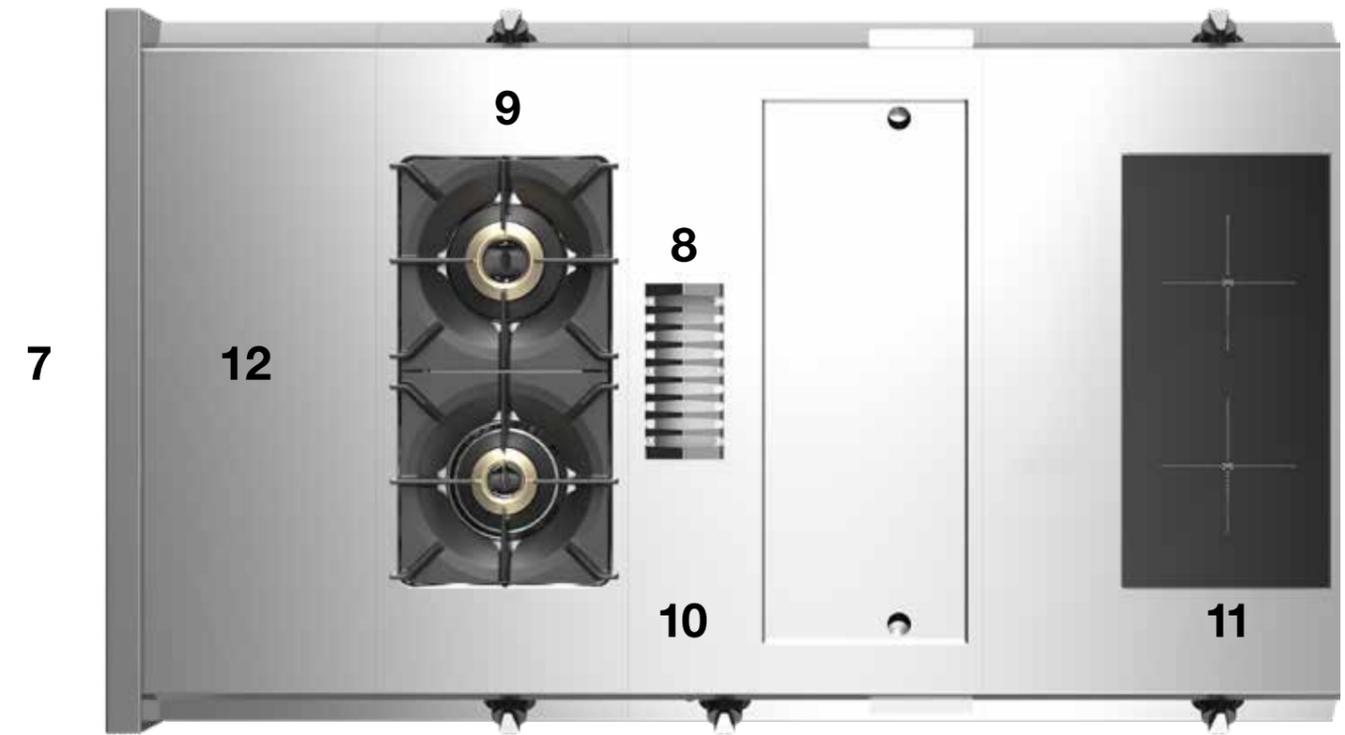




## Roc 700/ 900/ 1100. Performance for total satisfaction

Through the right blend of knowledge, skill and cooking technology, a chef is able to turn their ideas into reality. Everything a cook could need is available in the Roc 700, 900 and 1100 pass-through range. Modular, robust and reliable elements, designed to offer maximum performance for the timeless kitchen. Every detail is exclusively designed to meet the refined tastes of the most demanding chefs.

## Characteristics Roc



**1**  
Gas or electric models

**2**  
Plinth in stainless steel

**3**  
Handles are in brushed aluminum finish

**4**  
Knobs are in brushed aluminum finish

**5**  
Cast iron flue Roc 700/ 900

**6**  
Water tap

**7**  
Shaped or linear sides

**8**  
Stainless steel flue Roc 1100

**9**  
Pressed working top or top with enamelled/ stainless steel containers

**10**  
Thickness of elevated surface 10/20 mm

**11**  
Remote induction Roc 1100

**12**  
Operated on two sides. Pass-through oven and cabinet Roc 1100

## One side Roc 700/ 900

The modular elements of the Roc 700 and 900 range allow you to customized cooking block in order to satisfy every production need.

### Adjacent modular units

Composition of adjacent modular units with a jointing and fixing system to provide a linear aesthetic solution.



### Bridge installation

Top and cupboard elements can be arranged to free up space which can then be used for the storage of pan trolleys.



### Modular elements with a single working top

Composition of elements with a solid single working top without joints. Maximum length 4 meters.



### Top on a refrigerated base

Composition using top on a refrigerated base to create an autonomous work area so that ingredients are at hand.



## Roc 1400/ 1600/ 1800 cooking island

The modular elements of the Roc 700 and 900 range allow you to make cooking islands of two sides in order to double the kitchen productivity.

### Adjacent modular units back to back

Island composition with Roc 700 or 900 using back to back units to create different preparation lines.



### Adjacent modular units with 2 single working top back top back

Island composition with Roc 700 or 900 using back to back units with 2 single working top without joints. Maximum length 4 meters.



## Roc 1100 pass-through cooking island

Elegant and comfortable, the Roc 1100 cooking islands are made of adjacent modular units or of a single working top.

### Adjacent pass-through modular units

Island composition with adjacent modular units of Roc 1100 pass-through with a jointing and retractable fixing system.



### Pass-through modular units with a single working top

Island composition with modular units of Roc 1100 pass-through with a robust single working top. Maximum length 4 meters.





**Design**

The brushed aluminum handles allow for a secure and sturdy grip.



**Knobs**

The refined design of the knobs characterizes the entire Roc range. Made of aluminum, they offer comfort of use and durability. Equipped with an anti-liquid leakage gasket.



**Burners and grills**

Burners complete with pilot flame are available with a double or single crown. The grids with long cast iron spokes ensure high load capacity and are suitable for pots with a reduced diameter.



**Handles**

Brushed aluminum with a rounded design for convenience and the safety of operators.



**Roc 700 and 900 flue**

Removable cast iron gas exhaust flue grill.



**Roc 1100 flue**

Made of AISI 304 stainless steel. Positioned laterally to the cooking element and integrated into the top, they create uniformity and aesthetic harmony.



**Tops**

Made of AISI 304 stainless steel with a thickness of 10/20 mm thick.



**High resistance glass ceramic**

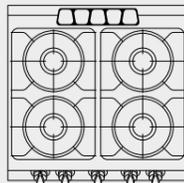
Induction and infrared cooking tops made of Schott glass ceramic with a high load resistance.



## Gas ranges



### Roc 700



#### Characteristics

Models with pressed working top or enameled or stainless steel containers  
Cast iron burners and brass flame spreaders, single or double crown  
Cast iron grids

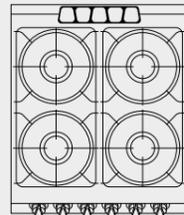
Power:  
3.5 - 6 kW (pressed working top);  
3.7 - 5.5 kW (enameled containers)

Models available with gas or an electric oven

#### Dimensions of module

40 cm - 2 burners  
80 cm - 4 burners  
120 cm - 6 burners

### Roc 900



#### Characteristics

Models with pressed working top or enameled or stainless steel containers  
Cast iron burners and brass flame spreaders, single or double crown  
Cast iron grids

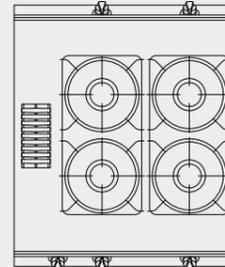
Power:  
6 - 10 kW (pressed working top);  
5.5 - 7.5 kW (enameled containers)

Models available with gas or an electric oven

#### Dimensions of module

40 cm - 2 burners  
80 cm - 4 burners  
120 cm - 6 burners

### Roc 1100



#### Characteristics

Models with pressed working top or enameled or stainless steel containers  
Cast iron burners and brass flame spreaders, single or double crown  
Cast iron grids

Power:  
6 - 10 kW (pressed working top);  
5.5 - 7.5 kW (enameled containers)

Control panel on both sides  
Models available with gas or electric pass-through oven

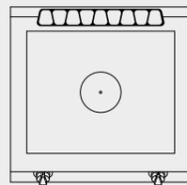
#### Dimensions of module

40 cm - 2 burners  
80 cm - 4 burners  
100 cm - 4 burners  
120 cm - 6 burners

## Gas solid tops



### Roc 700



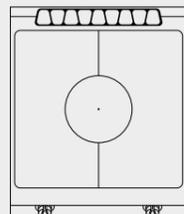
#### Characteristics

Cast iron plate 1.5 cm thick  
Version with plate and burners  
Plate power: 9 - 6 kW  
Burners power:  
3.5 - 6 kW (pressed working top);  
3.7 - 5.5 kW (enamelled containers)  
Models available with gas oven

#### Dimensions of module

80 - 120 cm

### Roc 900



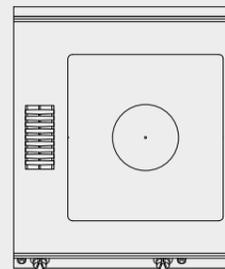
#### Characteristics

Cast iron plate 1.5 cm thick  
Version with plate and burners  
Plate power: 12 - 7 kW  
Burners power:  
6 - 10 kW (pressed working top);  
5.5 - 7.5 kW (enamelled containers)  
Models available with gas oven

#### Dimensions of module

80 - 120 cm

### Roc 1100



#### Characteristics

Cast iron plate 1.5 cm thick  
Plate power: 12 kW  
Model available with gas pass-through oven

#### Dimensions of module

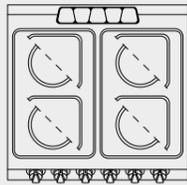
100 cm



## Electric ranges



### Roc 700



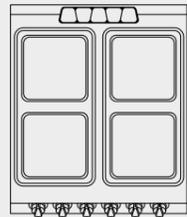
#### Characteristics

Pressed working top with a front recess for liquid collection  
 Round or square cast iron plates, power 2.6 kW each  
 Models available with electric oven

#### Dimensions of module

40 - 80 cm

### Roc 900



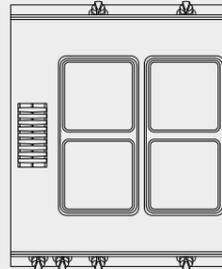
#### Characteristics

Pressed working top with a front recess for liquid collection  
 Square cast iron plates, power 4 kW each  
 Models available with electric oven

#### Dimensions of module

40 - 80 cm

### Roc 1100



#### Characteristics

Pressed working top with a front recess for liquid collection  
 Square cast iron plates, power 4 kW each  
 Two-sided panel control  
 Model available with electric pass-through oven

#### Dimensions of module

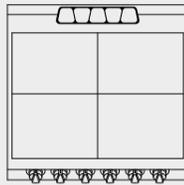
60 - 100 cm



## Electric solid tops



### Roc 700



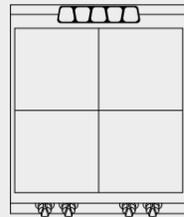
**Characteristics**

16M06 steel plate with satin finish  
Space for collecting liquid  
4 independent cooking zones,  
power 2.5 kW each  
Models available with electric oven

**Dimensions of module**

80 cm

### Roc 900



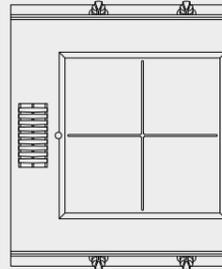
**Characteristics**

16M06 steel plate with satin finish  
Space for collecting liquid  
4 independent cooking zones,  
power 3.4 kW each  
Models available with electric oven

**Dimensions of module**

80 cm

### Roc 1100



**Characteristics**

16M06 steel plate with satin finish  
Space for collecting liquid  
4 independent cooking zones,  
power 3.4 kW each  
Two-sided panel control  
Model available with electric  
pass-through oven

**Dimensions of module**

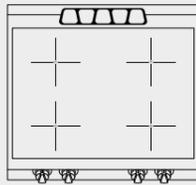
100 cm



## Induction hobs



### Roc 700



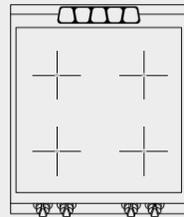
#### Characteristics

Top-sealed ceramic top  
From 1 to 4 independent cooking zones, power 3.5 kW  
Automatic pan recognition system, minimum Ø 12 cm  
Wok version, power 5 kW

#### Dimensions of module

40 - 80 cm

### Roc 900



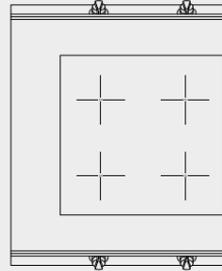
#### Characteristics

Top-sealed ceramic top  
From 1 to 4 independent cooking zones, power 5 kW  
Automatic pan recognition system, minimum Ø 12 cm  
Wok version, power 5 kW

#### Dimensions of module

40 - 80 cm

### Roc 1100



#### Characteristics

Top-sealed ceramic top  
From 1 to 4 independent cooking zones, power 5 kW  
Automatic pan recognition system, minimum Ø 12 cm  
Two-sided panel control  
The motor is in a dedicated technical compartment

#### Dimensions of module

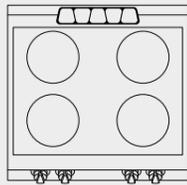
60 - 100 cm



## Infrared hobs



### Roc 700



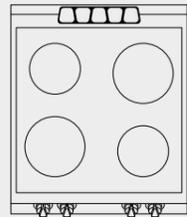
#### Characteristics

Top-sealed ceramic top  
From 1 to 4 independent cooking zones, power 2.5 kW each  
Temperature warning light  
Models available with electric oven

#### Dimensions of module

40 - 80 cm

### Roc 900



#### Characteristics

Top-sealed ceramic top  
From 1 to 4 independent cooking zones, power 3.4 kW each  
Temperature warning light  
Models available with electric oven

#### Dimensions of module

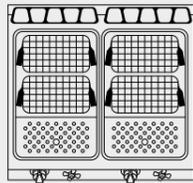
40 - 80 cm



## Pasta cookers



### Roc 700



#### Characteristics

Well in AISI 316 stainless steel  
Capacity 26 litres  
Gas power: 10.5 - 21 kW  
Electric power: 5.6 - 11.2 kW  
Refill water from tap  
Basket kit of your choice,  
size 1/3 - 1/6 bowl

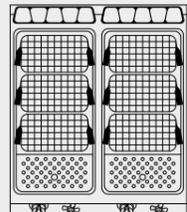
#### Dimensions of module

40 cm - 1 well  
80 cm - 2 wells

#### Versions

Gas  
Electric

### Roc 900



#### Characteristics

Well in AISI 316 stainless steel  
Capacity 40 litres  
Gas power: 14 - 28 kW  
Electric power: 8,5 - 17 kW  
Refill water from tap  
Basket kit of your choice,  
size 1/3 - 1/6 bowl

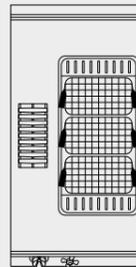
#### Dimensions of module

40 cm - 1 well  
80 cm - 2 wells

#### Versions

Gas  
Electric

### Roc 1100



#### Characteristics

Well in AISI 316 stainless steel  
Capacity 40 litres  
Gas power: 11.8 kW  
Electric power: 9 kW  
Refill water from tap  
Basket kit of your choice,  
size 1/3 - 1/6 bowl

#### Dimensions of module

60 cm - 1 well - gas version  
40 cm - 1 well - electric version

#### Versions

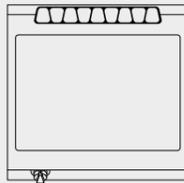
Gas  
Electric



## Bain marie



### Roc 700



#### Characteristics

Well capacity:  
 1 GN 1/1 module 40 cm  
 2 GN 1/1 module 80 cm  
 Gas power: 3 - 6 kW  
 Electric power: 1.5 - 3 kW  
 Manual water filling  
 Temperature range: 30°-90°C

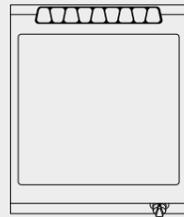
#### Dimensions of module

40 - 80 cm

#### Versions

Gas  
 Electric

### Roc 900



#### Characteristics

Well capacity:  
 1 GN 1/1+1/3 module 40 cm  
 2 GN 1/1 + 2x1/3 module 80 cm  
 Gas power: 3 - 6 kW  
 Electric power: 2.2 - 4.4 kW  
 Manual water filling  
 Temperature range: 30°-90°C

#### Dimensions of module

40 - 80 cm

#### Versions

Gas  
 Electric

### Roc 1100



#### Characteristics

Well capacity:  
 1 GN 1/1+1/3 module 40 cm  
 2 GN 1/1 + 2x1/3 module 80 cm  
 Electric power: 2.2 - 4.4 kW  
 Manual water filling  
 Temperature range: 30°-90°C

#### Dimensions of module

40 - 80 cm

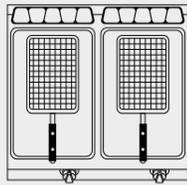
#### Versions

Electric

## Fryers



### Roc 700



#### Characteristics

##### Gas

Models with exchange pipes in the well or free well  
Well capacity 13 - 17 litres  
Power: 12 - 16 - 24 - 32 kW

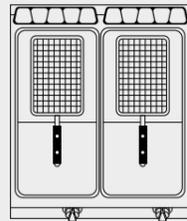
##### Electric

Rotating or tilting heating elements  
Well capacity 8 - 10 - 13 - 17 litres  
Power: 9 - 12 - 14 - 16.5 - 24 - 34 kW

#### Dimensions of module

40 - 80 cm

### Roc 900



#### Characteristics

##### Gas

Models with exchange pipes in the well or free well  
Well capacity 13 - 17 - 21 - 22 litres  
Power: 12 - 16 - 19 - 20 - 24 - 32 - 38 - 40 kW

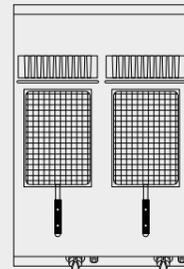
##### Electric

Rotating heating elements  
Well capacity 8 - 13 - 17 - 21 litres  
Power: 12 - 14 - 16.5 - 20 - 24 - 34 - 40 kW

#### Dimensions of module

40 - 80 cm

### Roc 1100



#### Characteristics

##### Gas

Models with exchange pipes in the well or free well  
Well capacity 13 - 21 litres  
Power: 12 - 20 - 24 - 40 kW

##### Electric

Rotating heating elements  
Well capacity 8 - 13 - 17 - 21 litres  
Power: 12 - 14 - 16.5 - 20 - 24 - 34 - 40 kW

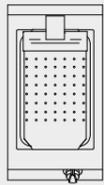
#### Dimensions of module

40 - 80 cm

## Heated chip dump



### Roc 700



#### Characteristics

Removable GN 1/1 container with perforated false bottom  
Infrared ceramic heating elements  
Power: 1 kW

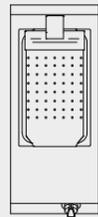
#### Dimensions of module

40 cm

#### Versions

Electric

### Roc 900



#### Characteristics

Removable GN 1/1 container with perforated false bottom  
Infrared ceramic heating elements  
Power: 1 kW

#### Dimensions of module

40 cm

#### Versions

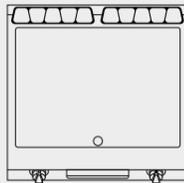
Electric



## Griddles



### Roc 700



#### Characteristics

Plate welded to the top, inclined to allow for the outflow of liquids  
 Surface in mild steel or coated in hard mirrored chrome  
 Gas power: 6 - 7 - 12 - 14 kW  
 Electric power: 5.4 - 10.8 kW

#### Plate finish

Smooth, ribbed  
 2/3 smooth - 1/3 ribbed

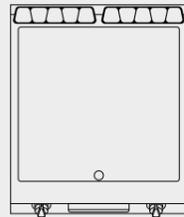
#### Dimensions of module

40 - 80 cm

#### Versions

Gas - electric

### Roc 900



#### Characteristics

Plate welded to the top, inclined to allow for the outflow of liquids  
 Surface in mild steel or coated in hard mirrored chrome  
 Gas power: 7 - 10.5 - 14 - 21 kW  
 Electric power: 7.5 - 15 kW

#### Plate finish

Smooth, ribbed  
 2/3 smooth - 1/3 ribbed

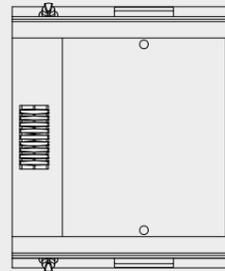
#### Dimensions of module

40 - 80 cm

#### Versions

Gas - electric

### Roc 1100



#### Characteristics

Plate welded to the top, inclined to allow for the outflow of liquids  
 Surface in mild steel or coated in hard mirrored chrome  
 Gas power: 14 - 21 kW  
 Electric power: 7.5 - 15 kW  
 Two-sided panel control

#### Plate finish

Smooth, ribbed  
 2/3 smooth - 1/3 ribbed

#### Dimensions of module

60 - 100 cm

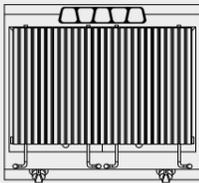
#### Versions

Gas - electric

## Lava stone grills



### Roc 700



#### Characteristics

Stainless steel or reversible cast-iron cooking grid, one side meat and one side fish/vegetables  
Splash guards  
Container to collect liquids  
Power: 7.5 - 15 kW

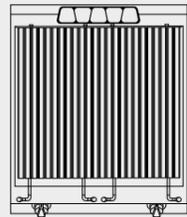
#### Dimensions of module

40 - 80 cm

#### Versions

Gas

### Roc 900



#### Characteristics

Stainless steel or reversible cast-iron cooking grid, one side meat and one side fish/vegetables  
Splash guards  
Container to collect liquids  
Power: 9.5 - 19 kW

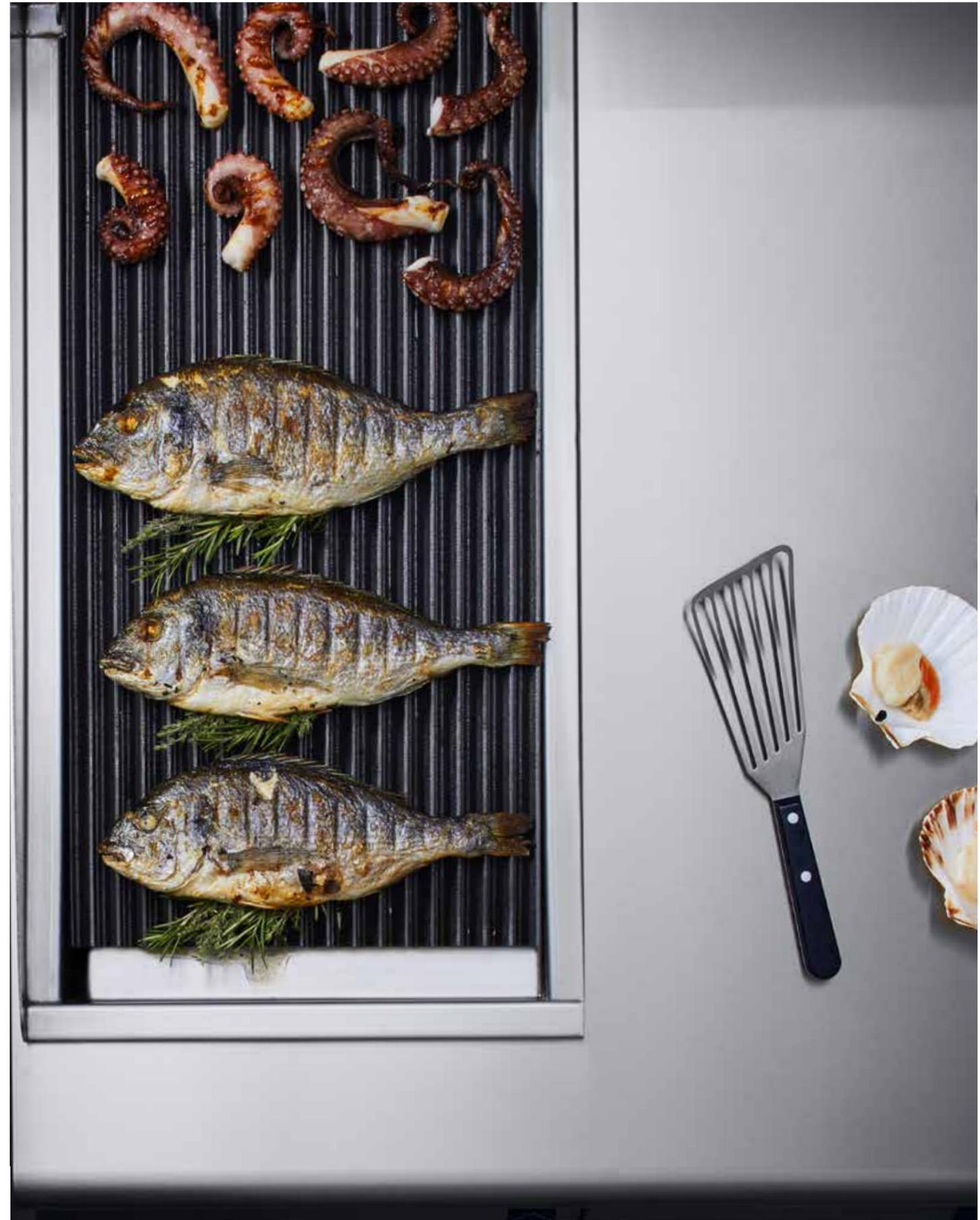
#### Dimensions of module

40 - 80 cm

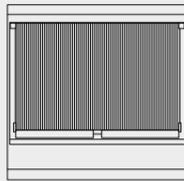
#### Versions

Gas

## Aqua grills



### Roc 700



#### Characteristics

Stainless steel or reversible cast-iron cooking grid, one side meat and one side fish/vegetables  
 Splash guards  
 Container to collect liquids  
 Gas power: 7.5 - 15 kW  
 Electric power: 6 - 12 kW

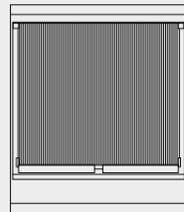
#### Dimensions of module

40 - 80 cm

#### Versions

Gas  
 Electric

### Roc 900



#### Characteristics

Stainless steel or reversible cast-iron cooking grid, one side meat and one side fish/vegetables  
 Splash guards  
 Container to collect liquids  
 Gas power: 11 - 22 kW  
 Electric power: 7.5 - 15 kW

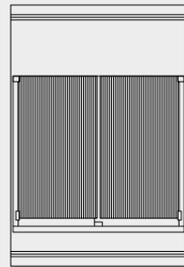
#### Dimensions of module

40 - 80 cm

#### Versions

Gas  
 Electric

### Roc 1100



#### Characteristics

Stainless steel or reversible cast-iron cooking grid, one side meat and one side fish/vegetables  
 Splash guards  
 Container to collect liquids  
 Gas power: 22 kW  
 Electric power: 15 kW

#### Dimensions of module

80 cm

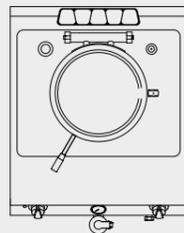
#### Versions

Gas  
 Electric

## Boiling pans



### Roc 700



#### Characteristics

Well in AISI 304 stainless steel with AISI 316 stainless steel bottom  
Direct or indirect heating  
Well capacity 50 litres  
Gas power: 10.5 kW  
Electric power: 12.3 kW

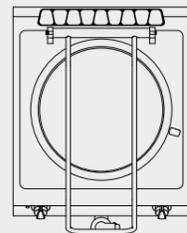
#### Dimensions of module

80 cm

#### Versions

Gas  
Electric

### Roc 900



#### Characteristics

Well in AISI 304 stainless steel with AISI 316 stainless steel bottom  
Direct or indirect heating  
Well capacity 50 - 100 - 150 litres  
Gas power: 10.5 - 21 - 24 kW  
Electric power: 12.1 - 21.3 kW

#### Dimensions of module

80 cm

#### Versions

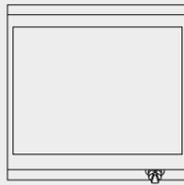
Gas  
Electric



## Bratt pans



### Roc 700



#### Characteristics

Stainless steel well with mirror-polished stainless steel bottom  
Well capacity: 11.5 - 26 litres  
Power 4.5 - 9 kW

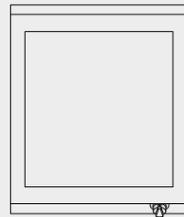
#### Dimensions of module

40 - 80 cm

#### Versions

Electric

### Roc 900



#### Characteristics

Stainless steel well with mirror-polished stainless steel bottom  
Well capacity: 11.5 - 26 litres  
Power 4.5 - 9 kW

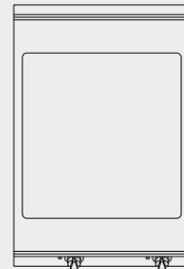
#### Dimensions of module

40 - 80 cm

#### Versions

Electric

### Roc 1100



#### Characteristics

Stainless steel well with mirror-polished stainless steel bottom  
Well capacity: 18 - 40.5 litres  
Power 6.6 - 13.2 kW

#### Dimensions of module

40 - 80 cm

#### Versions

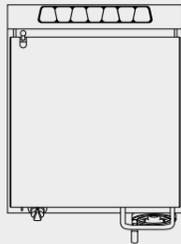
Electric



## Tilting bratt pans



### Roc 700



#### Characteristics

Stainless steel or iron well  
Automatic or manual tilting  
Well capacity: 60 litres  
Gas power: 14 kW  
Electric power: 10 kW

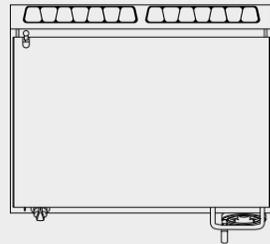
#### Dimensions of module

80 cm

#### Versions

Gas  
Electric

### Roc 900



#### Characteristics

Stainless steel or iron well  
Automatic or manual tilting  
Well capacity: 80 - 120 litres  
Gas power: 20 - 24 kW  
Electric power: 15 - 19 kW

#### Dimensions of module

80 - 120 cm

#### Versions

Gas  
Electric

## Neutral elements



### Roc 700



#### Characteristics

Neutral elements with drawer or sink  
Fully extractable drawer  
on telescopic runners  
Sink dimensions:  
33x33x25 cm module 40 cm  
60x50x25 cm module 80 cm

#### Dimensions of module

20 - 40 - 60  
80 - 100 - 120 cm

### Roc 900



#### Characteristics

Neutral elements with drawer or sink  
Fully extractable drawer  
on telescopic runners  
Sink dimensions:  
33x33x25 cm module 40 cm  
60x50x25 cm module 80 cm

#### Dimensions of module

20 - 40 - 60  
80 - 100 - 120 cm

### Roc 1100



#### Characteristics

Neutral elements with drawer or sink  
Fully extractable drawer  
on telescopic runners  
Sink dimensions: 33x33x25 cm

#### Dimensions of module

20 - 40 - 60  
80 - 100 - 120 cm





## Salamanders



### Characteristics

Heating element is placed in the upper part  
 Movable system to increase or decrease the heating element's distance from food  
 Gas power: 7 kW  
 Electric power: 1.8 - 3.6 kW

### Versions

Gas  
 Electric



## Refrigerated compartments



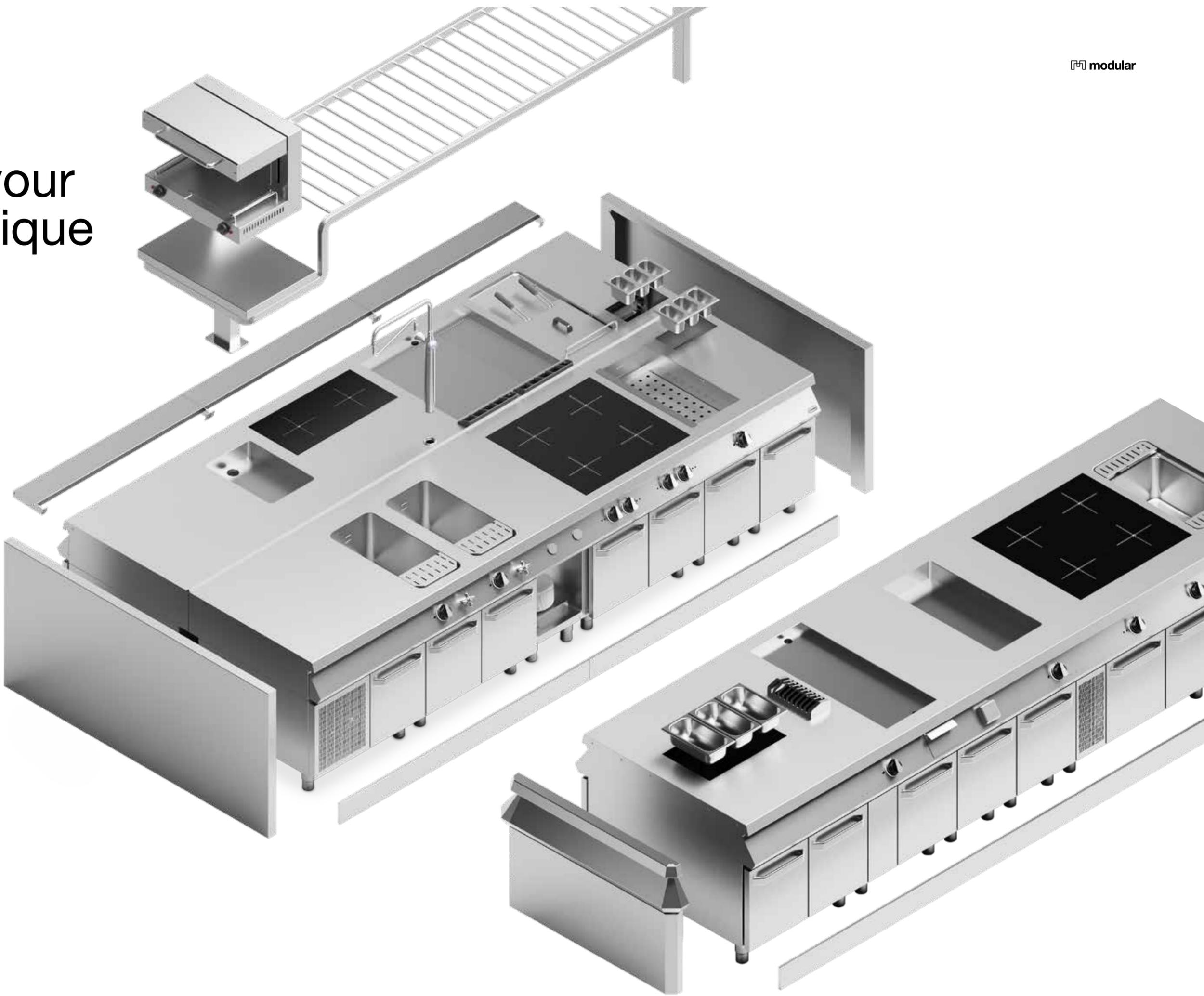
### Characteristics

Temperature range  
 -2°+8°C o -15°-22°C  
 Module with 2 or 3 refrigerated compartments, plug-in or remote versions  
 Attachable plinth for covering feet and fixing the top element  
 Customised compartments with GN drawer units with 1 or 2 drawers  
 Climate class 5

### Versions

220 V  
 Refrigeration gas R290

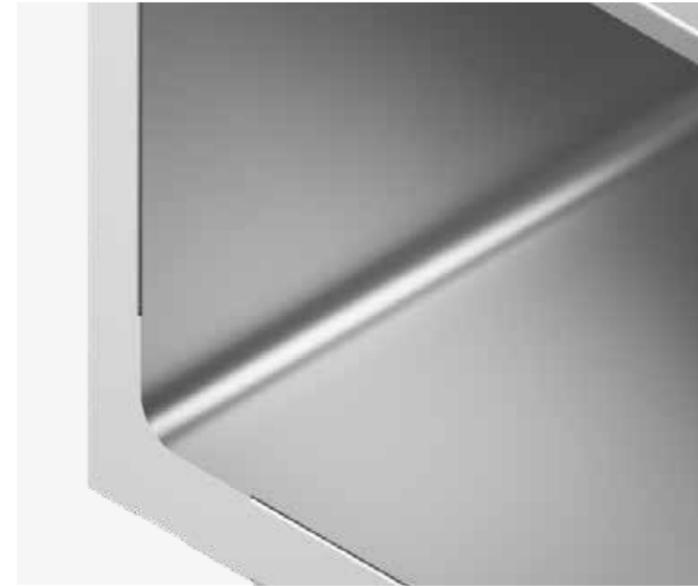
Make your  
Roc unique





### Side panel

Planar, squared and rounded side panel for both wall and island installation.



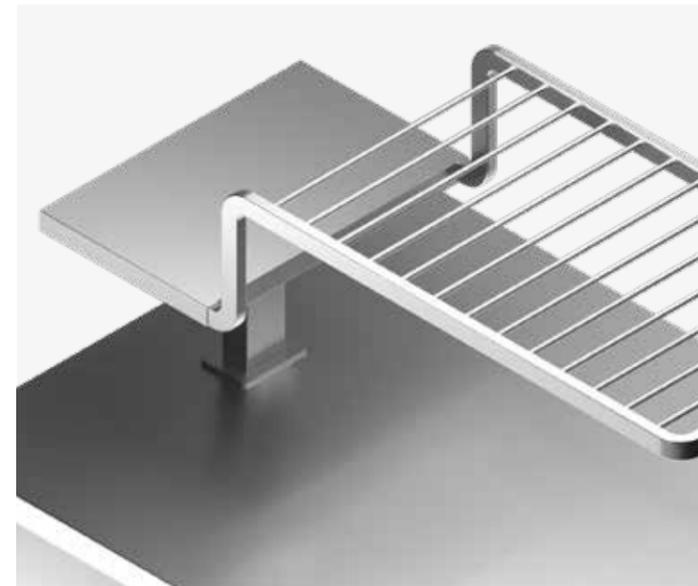
### H2 Compartments

Hygienic compartments in AISI 304 stainless steel with H2 radius. Finishing available for door, pass-through and open bases.



### Stainless steel / masonry plinths

Predisposed for installation on hollow masonry base and AISI 304 stainless steel base.



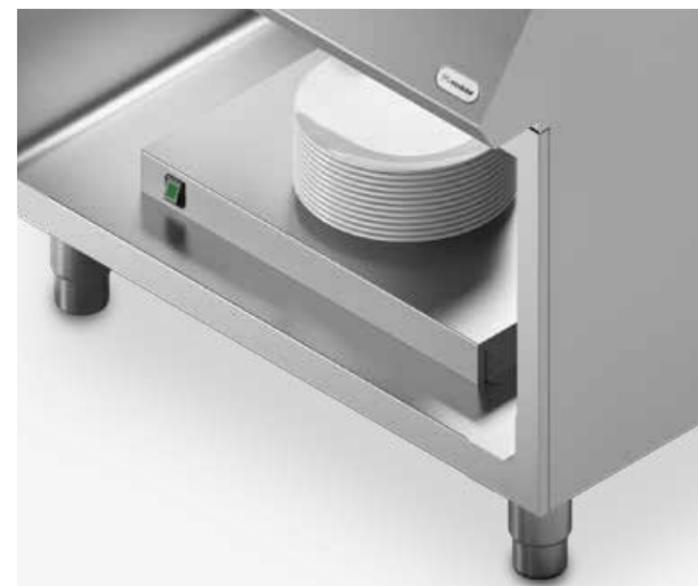
### Pan holder grill

Bridge support for pots, pans and trays during the cooking phases. Made of AISI 304 stainless steel, it can be combined with a salamander support. Dimensions customised according to your needs.



### Top extension

Additional top in AISI 304 stainless steel, increases the support surface for plates, pots and pans.



### Heating element

Element inserted in a closed compartment to keep dishes at serving temperature.



### Salamander stand

The column installed on the top allows the placement of the salamander on the working area, keeping the lower surfaces free.



### Containers built into the top

Custom-made compartment for the installation of containers for ingredients on the worktop.



### Chest of drawers and shelf

Compartments with a width of 40 and 80 cm can be customized with 1 or 2 drawers.

In open compartments or compartments with a door the installation of a central shelf allows for better organization of the space.



### Horizontal installation induction hobs

Induction hobs with two cooking zones can be installed horizontally on an 80 cm wide cabinet.



### Electric sockets

The Schuko socket (IP20 or IP44) installed on the control panel facilitates the use of small appliances. The safety cover prevents damage from accidental leakage of liquids.



### Remote induction

Induction cooking blocks can be ignited by removing the induction hob motor in a dedicated technical compartment.

Serial remoted Roc 1100.



### Water tap

Tap installed on a AISI 304 stainless steel column. Allows for filling of pots and pans already positioned on the hob.



### Colours

Aesthetic customization of doors, control panel and sides with high resistance dust coating.



### Brushed stainless steel finish

The single working top is made of a special brushed stainless steel finish. The surface becomes more resistant with delicate nuances.





**Modular Professional S.r.l.**  
Via Palù, 93 - 31020 San Vendemiano Treviso - Italy  
Ph. +39 0438.7714, [www.modular.it](http://www.modular.it), [modular@modular.it](mailto:modular@modular.it)

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