



Client \_\_\_\_\_ Quantity \_\_\_\_\_

Project \_\_\_\_\_ Position \_\_\_\_\_

## ROC 1100

Model: R110/100CFGE

Cod: MP01035135001

### Technical data

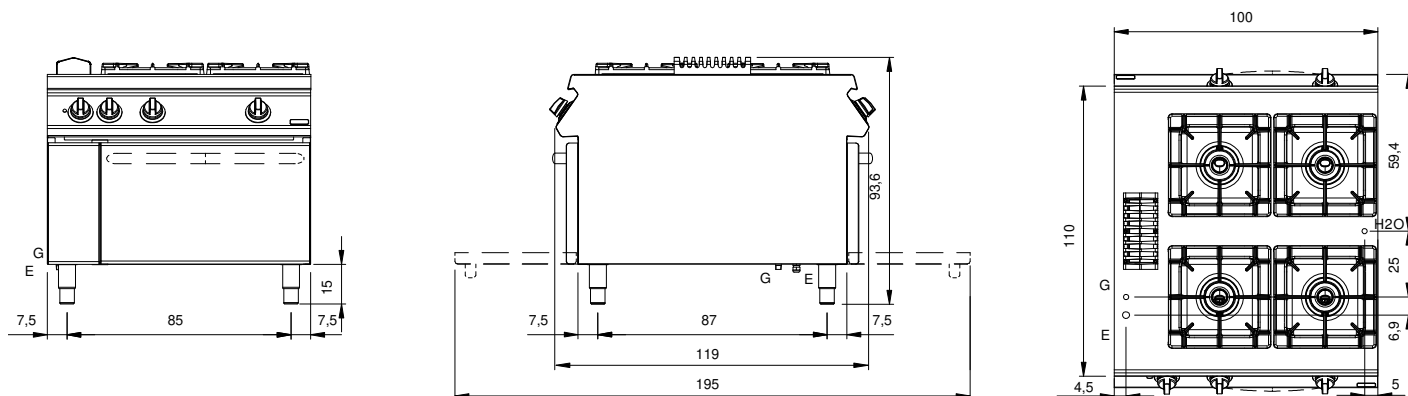
|                              |                |
|------------------------------|----------------|
| Modularity:                  | Electric oven  |
| Dimension (mm):              | 1000x1100x870  |
| Oven dimension (mm):         | 540x1015x310   |
| Total electric power (kW):   | 9              |
| Total gas power (Kcal/h):    | 30955          |
| Total gas power (kW):        | 36             |
| Oven type:                   | Static oven    |
| Oven power (kW):             | 9              |
| Oven temperature range (°C): | 50-300         |
| Net volume (m3):             | 0,957          |
| Packing dimensions (mm):     | 1300x1300x1300 |
| Gross weight (kg):           | 125,4          |
| Burner power 1 (kW):         | 6              |
| Burner power 2 (kW):         | 10             |
| Burner power 3 (kW):         | 10             |
| Burner power 4 (kW):         | 10             |
| Gross volume (m3):           | 2,074          |

### Features

|              |                                                                                        |
|--------------|----------------------------------------------------------------------------------------|
| Burners:     | Single and double crown cast iron burners with brass burner cap                        |
| Grill:       | For single burner in cast iron or stainless steel (optional)<br>dishwasher safe        |
| Working top: | Pressed top made of 2 mm thick AISI 304 stainless steel                                |
| Knobs:       | Made of aluminum with IPX5 water protection                                            |
| Handles:     | The brushed aluminum handles allow for a secure and sturdy grip with a ergonomic lines |
| Flue:        | Made of AISI 304 stainless steel                                                       |
| Kit Gas:     | Natural gas conversion kit 30/50 m/bar (tested with natural gas G20)                   |

Gas range with 4 burners on electric static oven. Side panels, bottom and back made in stainless steel. Pressed top made in AISI 304 thickness 20/10 designed for flush alignment. Flue made in stainless steel. Gas supply by safety taps with thermocouple and pilot burner for the automatic ignition of main burner. Radiused corners top, easy to clean, equipped with high thick enamelled cast-iron hobs resistant to acid, alkali and flame. Rapid burners made in cast iron and brass sealed to the top, nr.3 burners 10 kW and nr.1 burner 6 kW. (Available burner powers 3,5 kW, 6 kW, 7,5 kW, 10 kW). Electric oven. Heating by electric upper and lower heating elements with independent regulation. Temperature regulation by thermostat, from 50 °C to 300 °C. Safety thermostat. Lamp on control panel to indicate oven heating activation. Cooking chamber made in stainless steel. Oven inner door made in stainless steel with labyrinth seal. Oven power 9 kW. Special design knobs to avoid water penetration in the control panel. Adjustable feet made in stainless steel. Door with ergonomic handle. IPX5 protection rating. Gas total power 36 kW. Electric power supply VAC 400 3N 50÷60 Hz - 9 kW.

## Technical draw



G: Gas connection 1/2"

E: Electric power