



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

ROC 1100

Model: R110/80FRER/2V13/P Cod: MP01295125003

Technical data

| Modularity: | On cabinet with doors |
|---------------------------|-----------------------|
| Dimension (mm): | 800x1100x870 |
| Total eletric power (kW): | 24 |
| Nr. Wells: | 2 |
| Well litres 1: | 13 |
| Well litres 2: | 13 |
| Well dimensions 1 (mm): | 240x345x255 |
| Well dimensions 2 (mm): | 240x345x255 |
| Electric power (V): | 380-415 |
| Ampere (A): | 37 |
| Phases: | 3N |
| Cable section (mmq): | 5G6 |
| Frequency (Hz): | 50-60 |
| Net volume (m3): | 0,766 |
| Packing dimensions (mm): | 880x1272x1274 |
| Gross weight (kg): | 113 |
| Gross volume (m3): | 1,426 |

Features

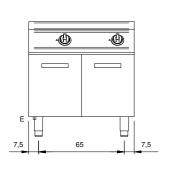
| Working top: | Made of AISI 304 stainless steel with a thickness of 2 mm |
|------------------|---|
| Type of heating: | Direct |
| Knobs: | Made of aluminum with IPX5 water protection |
| Heating: | Rotating heating elements |

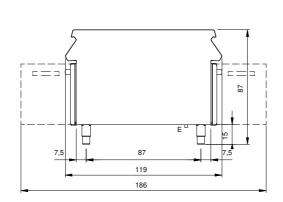
In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previously or subsequently sold.

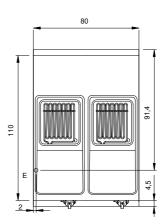


Electric fryer 2 wells 13+13 liters, model on counter with doors. Side panels, bottom and back made in stainless steel. Top made in AISI 304 thickness 20/10. designed for flush alignment. Deep pressed wells made in stainless steel AISI 304 with radioused edges with front expansion zone for oil collection and cold zone for food particles collection. Heating elements in Stainless steel AISI 304 located inside the well and revolving by 90° for an easy well cleaning. Temperature control by mechanical thermostat. Safety thermostat with manual reset. Lamp on control panel to indicate heating activaton. Special design knobs to avoid water penetration in the control panel. Adjustable feet made in stainless steel. IPX5 protection rating. Electric power supply VAC 400 3N 50÷60 Hz - 24 kW.

Technical draw







E: Electric power

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