



Client _____ Quantity _____

Project _____ Position _____

ROC 700

Model: R70/80FTG/CLR/P

Cod: MP01374113024

Technical data

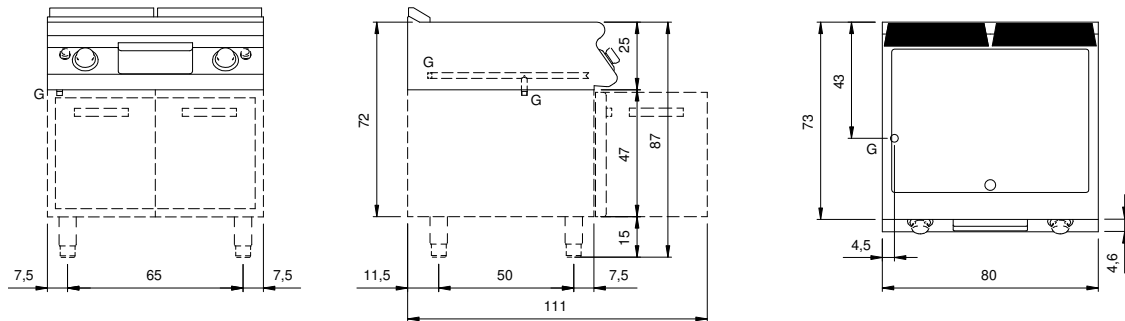
Modularity:	On cabinet with doors
Dimension (mm):	800x730x870
Total gas power (Kcal/h):	12038
Total gas power (kW):	14
Cooking zone dimensions 1 (LxD mm):	735x530
Gas connection:	1/2"
Net volume (m3):	0,508
Packing dimensions (mm):	880x856x1109
Gross weight (kg):	113
Gross volume (m3):	0,835

Features

Working top:	Made of AISI 304 stainless steel with a thickness of 20/10 mm
Material of plate:	Polished chrome
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:	Removable gas exhaust flue grill made of cast iron
Liquid collection container:	Removable and dishwasher safe
Plate:	Polished chromed plate
Upright Splash guard:	On two sides (optional)
Kit Gas:	Natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

Gas griddle with 2/3 Smooth 1/3 grooved plate cromata, model on counter with doors. 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. Hard chrome plated hotplate with mirror polished surface with cold zone at the front. 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. Gas supply by means of thermostatic valve. Temperature control by thermostat. 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. Presses hinged doors Ergonomic handles. Adjustable feet made in stainless steel. IPX5 protection rating. Gas total power 14 kW.

Technical draw



G: Gas connection 1/2"