modular



Client _____ Quantity _____

Project _____ Position _____

ROC 700

Model: R70/40GRLI/P **Cod:** MP01454113013

Technical data

Modularity:	On cabinet with door
Dimension (mm):	400x730x870
Packing dimensions (mm):	480x856x1240
Gross weight (kg):	68,6
Gross volume (m3):	0,509

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:	Removable and dishwasher safe
Upright Splash guard:	On three sides
Kit Gas:	Natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

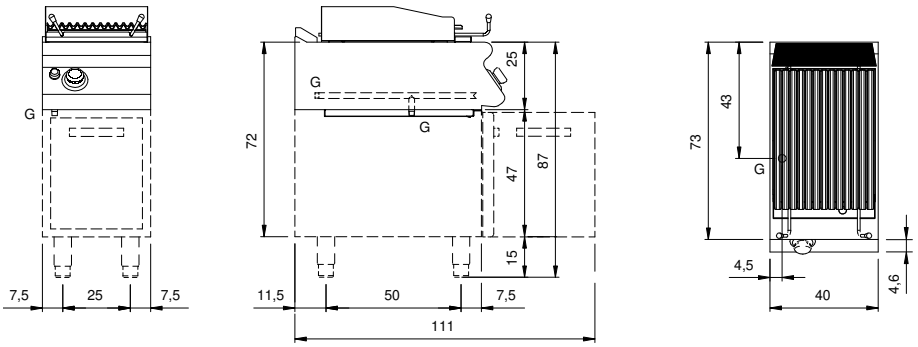
In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previosly or subsequently sold.

modular

Lava-stone grill, 1 cooking zone in stainless steel, on cabinet with door

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. Lever-controlled 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. Rear and side splashguard. 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 7.5 kW.

Technical draw



G: Gas connection 1/2"

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