modular



Client _____ Quantity _____

Project _____ Position _____

ROC 900

Model: R90/80AGGI **Cod:** MP01494114004

Technical data

Modularity:	On closed cabinet
Total gas power (Kcal/h):	18917
Total gas power (kW):	22
Packing dimensions (mm):	880x1026x1274
Gross weight (kg):	108
Gross volume (m3):	1,150

Features

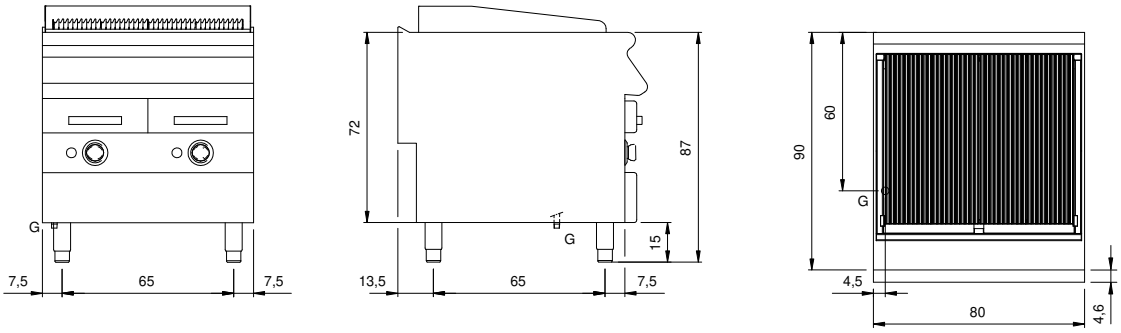
Burners:	In stainless steel
Grill:	In stainless steel
Working top:	Made of AISI 304 stainless steel with a thickness of 20/10 mm
Knobs:	Made of aluminum with IPX5 water protection
Liquid collection container:	Removable and dishwasher safe
Upright Splash guard:	On three sides
Kit Gas:	Natural gas conversion 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.

Gas aqua grill, 2 cooking zones in stainless steel

Gas "acqua" grill on closed cabinet. Side panels, bottom and back made in stainless steel. Top made in AISI 304 thickness 20/10. designed for flush alignment. Reversible stainless steel cooking grille. Forward sloping for cooking fatty meats, with 5 mm elements in direct contact and drip tray for collecting grease. Flat for cooking fish and vegetables with circular elements. Side and rear splashback. Grease collection by an upper front extractable tray. An xtractable drawer located under the heating zone contains water whose evaporation ensures grilled food will be tender. Two indipendent cooking zones. 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. Adjustable feet made in stainless steel. IPX5 protection rating. Gas total power 22 kW.

Technical draw



G: Gas connection 1/2"

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