



Client _____ Quantity _____
Project _____ Position _____

ROC 700

Model: R70/80BRG/60X/M

Cod: MP01614113004

Technical data

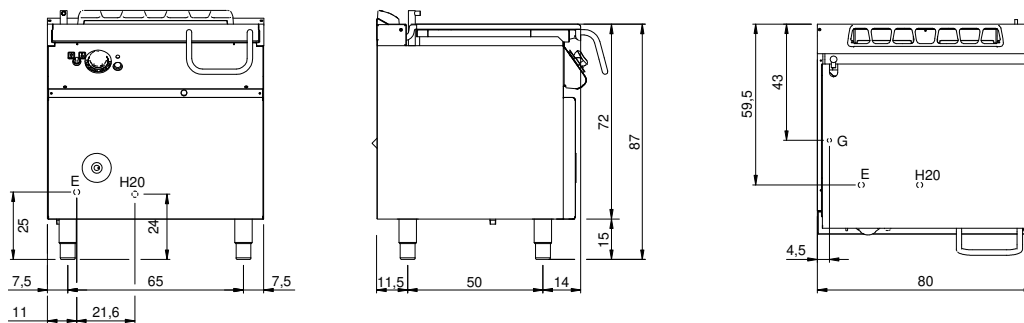
Modularity:	On closed cabinet
Dimension (mm):	800x730x870
Total electric power (kW):	0,2
Total gas power (Kcal/h):	12038
Total gas power (kW):	14
Cooking zone dimensions 1 (LxD mm):	fondo vasca 680x397
Nr. Wells:	1
Well litres 1:	60
Well dimensions 1 (mm):	680x397x170
Gas connection:	1/2"
Electric power (V):	220-240
Ampere (A):	1,5
Phases:	1
Cable section (mmq):	3G1
Frequency (Hz):	50
Cold water inflow:	3/4"
Cold water pressure (bar):	Max pressure 5 bar
Net volume (m3):	0,508
Packing dimensions (mm):	880x856x1109
Gross weight (kg):	145
Gross volume (m3):	0,835

Features

Working top:	Made of AISI 304 stainless steel with a thickness of 20/10 mm
Material of plate:	Inox
Plate finish:	Smooth
Tipologia ribaltamento:	Motorizzata
Knobs:	Made of aluminum with IPX5 water protection
Flue:	Removable gas exhaust flue grill made of cast iron
Water inflow:	With solenoid valve
Kit Gas:	Natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

Gas motorized tilting brattpan capacity 60 lt. Side panels, bottom and back made in stainless steel. Top designed for flush alignment. Rear flue made in enamelled cast-iron. Cooking well walls and bottom made in stainless steel AISI 304. Motorized well tilting on front axle. Well water charge by means of filling tap located on the flue. Well lid made in stainless steel AISI 304 with ergonomic and athermic handle. Heating by means of high efficiency tubular burners in stainless steel. Cooking temperature controlled by safety tap equipped with thermocouple and pilot burner. Ignition by means of piezoelectric device. Special design knobs to avoid water penetration in the control panel. Adjustable feet made in stainless steel. IPX5 protection rating. Gas total power 14 kW. Electric supply VAC 230 1N 50 Hz-0.2 kW

Technical draw



G: Gas connection 1/2"

E: Electric power

H2O: Water inflow 3/4"