



Client	Quantity
Project	Position

ROC 700

Model: R70/80BRE/60F/S

Market: Extra UE

Cod: MP01614123001

Technical data

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Modularity:	On closed cabinet
Dimension (mm):	800x730x870
Total eletric power (kW):	10
Cooking zone dimensions 1 (LxD mm):	fondo vasca 680x397
Nr. Wells:	1
Well litres 1:	60
Well dimensions 1 (mm):	680x397x170
Electric power (V):	380-415
Ampere (A):	15,5
Phases:	3N
Cable section (mmq):	5G2,5
Frequency (Hz):	50-60
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:	Iron
Plate finish:	Smooth
Tipologia ribaltamento:	Manual input
Knobs:	Made of aluminum with IPX5 water protection
Water inflow:	With solenoid valve

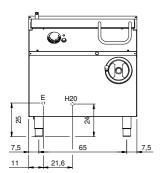
In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previously or subsequently sold.

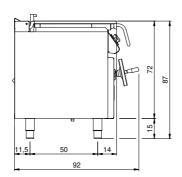


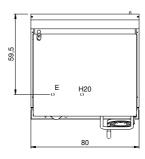
Manual tilting electric bratt pan, iron well, capacity 60 litres

Electric tilting brattpan capacity 60 lt. Side panels, bottom and back made in stainless steel. designed for flush alignment. Cooking well made in Stainless steel AISI 304 with bottom in mild steel. Manual well tilting on front axle by means of gear worm controlled by handwheel. 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 electric elements made in "Incoloy 800" alloy. Temperature control by thermostat. Safety thermostat stop heating in case of malfunction. 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 - 10 kW.

Technical draw







E: Electric power

H2O:

Water inflow 3/4"

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