modular



Client _____ Quantity _____

Project _____ Position _____

ROC 900

Model: R90/40FTG/L/A **Cod:** MP01374114002

Market: Extra UE

Technical data

Modularity:	On open cabinet
Dimensions (mm):	400x900x870
Total gas power (Kcal/h):	6019
Total gas power (kW):	7
Cooking zone dimensions 1 (LxD mm):	335x700
Gas connection:	1/2"
Net volume (m3):	0,313
Packing dimensions (mm):	480x1026x1075
Gross weight (kg):	63,5
Gross volume (m3):	0,529

Features

Working top:	Made of AISI 304 stainless steel with a thickness of 20/10 mm
Material of plate:	Mild steel
Plate finish:	Smooth
Knobs:	Made of aluminum with IPX5 water protection
Flue:	Removable made of cast iron
Liquid collection container:	Removable and dishwasher safe
Plate:	In mild steel
Upright Splash guard:	On two sides (optional)
Kit Gas:	Natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

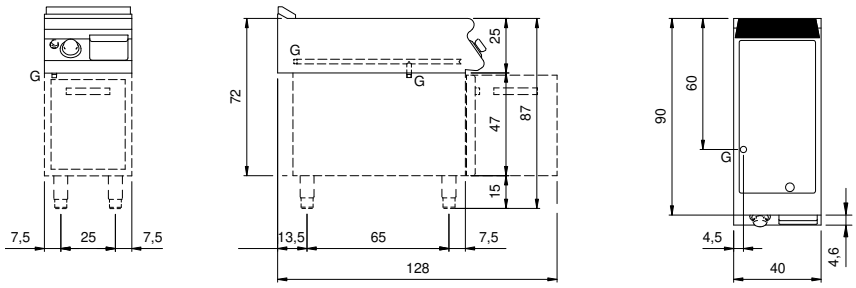
In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previosly or subsequently sold.

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Gas griddle, smooth mild steel plate, on open cabinet

Gas griddle with smooth plate, model on open cabinet. 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. Satin cold zone at the front of the hotplate. Round hole and extractable drawer for grease drain and collection. Plate dim.335x700 mm. 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 7 kW.

Technical draw



G: Gas connection 1/2"

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