modular

Client _____ Quantity _____

Project _____ Position _____

ROC 700

Model: R70/120CFG **Cod:** MP01034113001

Technical data

Modularity:	Gas oven
Dimensions (mm):	1200x730x870
Oven dimension (mm):	555x660x289
Total gas power (Kcal/h):	35684
Total gas power (kW):	41,5
Oven type:	Static oven
Oven power (kW):	8
Oven temperature range (°C):	95-300
Gas connection:	1/2"
Net volume (m3):	0,762
Packing dimensions (mm):	1280x856x1109
Gross weight (kg):	173,1
Burner power 1 (kW):	3,5
Burner power 2 (kW):	6
Burner power 3 (kW):	6
Burner power 4 (kW):	6
Burner power 5 (kW):	6
Burner power 6 (kW):	6
Gross volume (m3):	1,215

Features

Burners:	Single and double crown cast iron burners with brass burner cap
Grill:	For single burner in cast iron or stainless steel (optional) dishwasher safe
Working top:	Pressed top made of AISI 304 stainless steel 20/10 mm thick
Knobs:	Made of aluminum with IPX5 water protection
Handles:	The brushed aluminum handles allow for a secure and sturdy grip with a ergonomic lines
Flue:	Removable gas exhaust flue grill made of cast iron
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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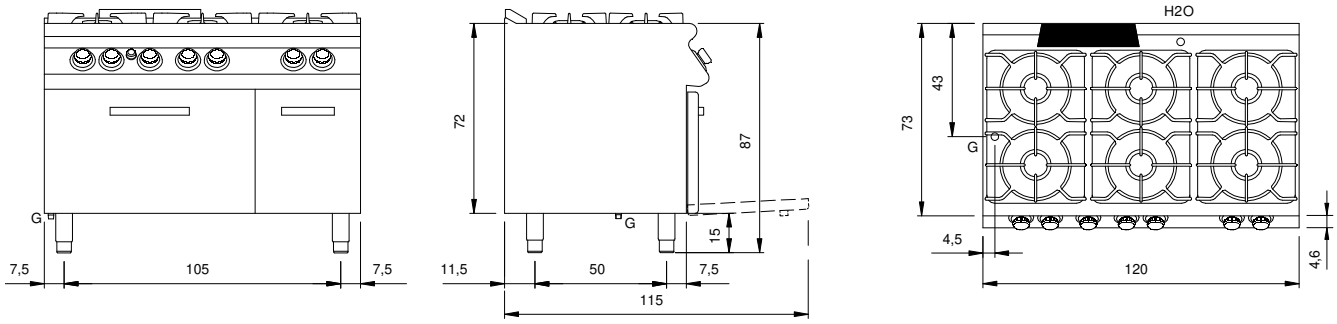
Gas range pressed worktop, 4 burners, gas oven and cabinet with door

Gas range with 6 burners on gas static oven and neutral counter with door. Side panels, bottom and back made in stainless steel. Pressed top made in AISI 304 thickness 20/10 designed for flush alignment. Rear flue made in enamelled cast-iron. Gas supply by safety taps with thermocouple and pilot burner for the automatic ignition of main burner. Radioused corners top, easy to clean, equipped with high thick enamelled cast-iron hobs resistent to acid, alkali and flame. Rapid burners made in cast iron and brass sealed to the top, nr.5 burners 6 kW and nr.1 burners 3.5 kW. (Available burner powers 3,5 kW, 6 kW). Gas oven GN 2/1 equipped with thermostatic valve for temperature regulation from 50° C to 300 °C. Oven stabilized burner with piezoelectric ignition equipped with pilot flame and safety thermocouple. Cooking chamber made in stainless steel. Oven inner door made in stainless steel with labyrinth seal. Oven power 8 kW. Special design knobs to avoid water penetration in the control panel. Adjustable feet made in stainless steel. Pressed door with ergonomic handle. IPX5 protection rating. Gas total power 41.5 kW.

Technical draw



G: Gas connection 1/2"

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