



Client _____ Quantity _____
Project _____ Position _____

ROC 900

Model: R90/80CFGB

Cod: MP01034114050

Technical data

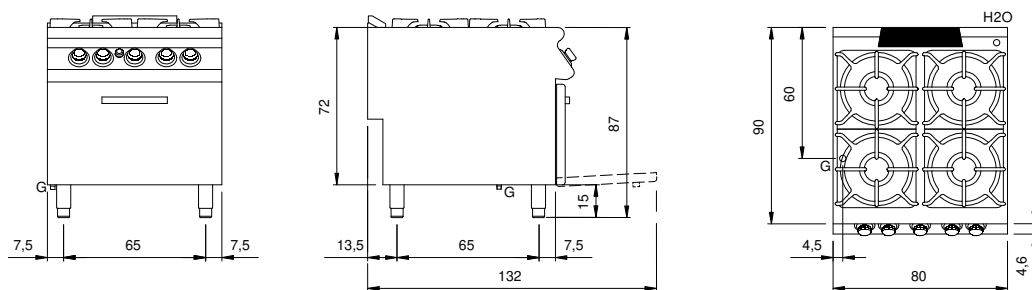
| | |
|------------------------------|---------------|
| Modularity: | Gas oven |
| Dimension (mm): | 800x900x870 |
| Oven dimension (mm): | 555x660x289 |
| Total gas power (Kcal/h): | 29235 |
| Total gas power (kW): | 34 |
| Oven type: | Static oven |
| Oven power (kW): | 8 |
| Oven temperature range (°C): | 95-300 |
| Gas connection: | 1/2" |
| Net volume (m3): | 0,626 |
| Packing dimensions (mm): | 880x1026x1109 |
| Gross weight (kg): | 154,1 |
| Burner power 1 (kW): | 5,5 |
| Burner power 2 (kW): | 7,5 |
| Burner power 3 (kW): | 7,5 |
| Burner power 4 (kW): | 5,5 |
| Gross volume (m3): | 1,001 |

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: | Made of AISI 304 stainless steel with a thickness of 20/10 mm and enamelled containers |
| 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 made of cast iron |
| Kit Gas: | Natural gas conversion kit 30/50 m/bar (tested with natural gas G20) |

Gas range with 4 burners on gas static oven. Side panels, bottom and back made of stainless steel. Pressed top made of AISI 304 thickness 20/10 designed for flush alignment. Rear flue made of stainless steel. Gas supply by safety taps with thermocouple and pilot burner for the automatic ignition of main burner. Radiused corners top, easy to clean, equipped with high thick enamelled cast-iron hobs resistant to acid, alkali and flame. Equipped with high-power cast iron/brass rapid burners with containers in enamelled steel that can be extracted for easy cleaning. nr.2 burners 7.5 kW and nr.2 burners 5.5 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 of stainless steel. Oven inner door made of stainless steel with labyrinth seal. Oven power 8 kW. Special design knobs to avoid water penetration in the control panel. Adjustable feet made of stainless steel. Door with stainless steel tubular handle. IPX5 protection rating. Gas total power 34 kW.

Technical draw



G: Gas connection 1/2"