modular



Client _____ Quantity _____

Project _____ Position _____

ROC 900

Model: R90/80CFGEBV **Cod:** MP01034134051

Technical data

Modularity:	Electric oven
Dimensions (mm):	800x900x870
Oven dimension (mm):	555x655x255
Total eletric power (kW):	6
Total gas power (Kcal/h):	22356
Total gas power (kW):	26
Oven type:	Electric convection oven
Oven power (kW):	6
Oven temperature range (°C):	50-300
Gas connection:	1/2"
Electric power (V):	380-415
Ampere (A):	14
Phases:	3N
Cable section (mmq):	5G1,5
Frequency (Hz):	50-60
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)

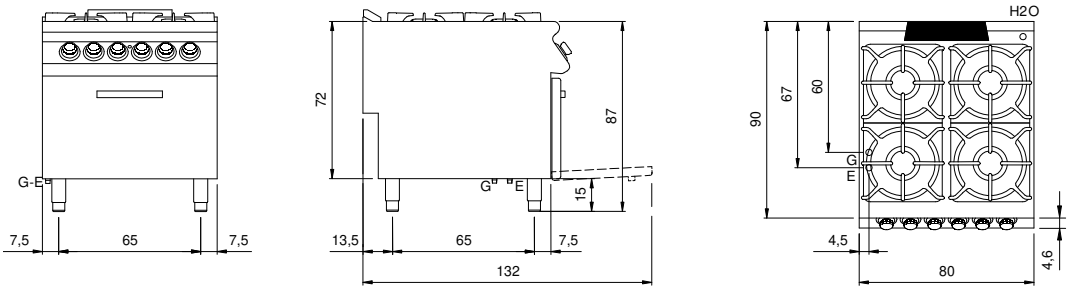
In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previosly or subsequently sold.

modular

Gas range enamelled containers, 4 burners, electric convection oven

Gas range with 4 burners on electric convection 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. Radioused corners top, easy to clean, equipped with high thick enamelled cast-iron hobs resistent 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. Electric convection oven GN 2/1. Forced convection operation by means of steel fan rotor. Heating by means of 3 thermostat controlled heating elements with a field of temperature adjustment from 50° to 300°C. Heating by means of 3 thermostat controlled heating elements with a field of temperature adjustment from 50° to 300°C. Safety thermostat. Lamp on control panel to indicate oven heating activation. Cooking chamber made of stainless steel. Oven inner door made of stainless steel with labyrinth seal. Oven power 6 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 26 kW. Electric power supply VAC 400 3N 50/60 Hz - 6 kW.

Technical draw



G: Gas connection 1/2"

E: Electric power

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