

Client _____ Quantity _____
Project _____ Position _____

ROC 900

Model: R90/120CFGEBV

Cod: MP01034134053

Technical data

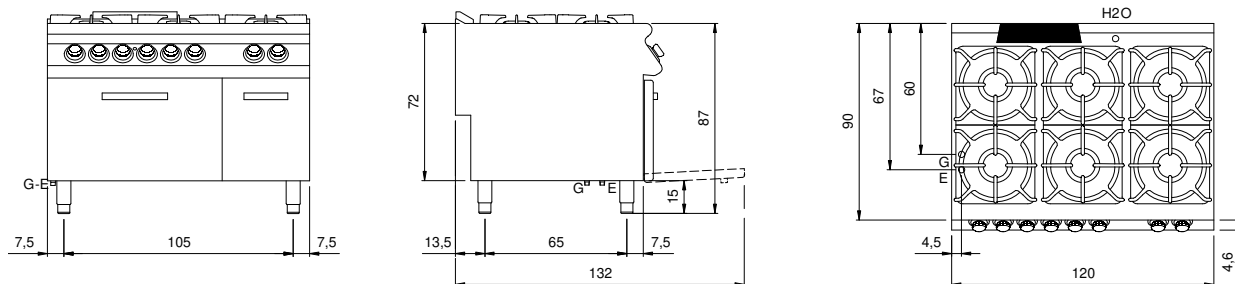
Modularity:	Electric oven
Dimension (mm):	1200x900x870
Oven dimension (mm):	555x655x255
Total electric power (kW):	6
Total gas power (Kcal/h):	31815
Total gas power (kW):	37
Oven type:	Electric convection oven
Oven power (kW):	6
Oven temperature range (°C):	50-300
Gas connection:	1/2"
Electric power (V):	380-415
Ampere (A):	14
Phases:	3N
Cable section (mmq):	5G1,5
Frequency (Hz):	50-60
Net volume (m3):	0,94
Packing dimensions (mm):	1280x1026x1109
Gross weight (kg):	186,6
Burner power 1 (kW):	5,5
Burner power 2 (kW):	7,5
Burner power 3 (kW):	5,5
Burner power 4 (kW):	5,5
Burner power 5 (kW):	5,5
Burner power 6 (kW):	7,5
Gross volume (m3):	1,456

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 6 burners on electric convection oven and cabinet with door. 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.4 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. Oven and cabinet doors with stainless steel tubular handles. IPX5 protection rating. Gas total power 37 kW. Electric power supply VAC 400 3N 50÷60 Hz - 6 kW.

Technical draw



G: Gas connection 1/2"

E: Electric power