modular



Client _____ Quantity _____

Project _____ Position _____

ROC 1100

Model: R18/100CFGB **Cod:** MP01035115050

Technical data

Modularity:	Gas oven
Dimensions (mm):	1000x1100x870
Oven dimension (mm):	540x1015x310
Total gas power (Kcal/h):	30955
Total gas power (kW):	36
Oven type:	Static oven
Oven power (kW):	10
Oven temperature range (°C):	95-300
Gas connection:	1/2"
Net volume (m3):	0,766
Packing dimensions (mm):	1280x1272x1274
Gross weight (kg):	125,4
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):	2,074

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, 2 mm thick, with stainless steel bowls.
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:	Made of AISI 304 stainless steel
Kit Gas:	Natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

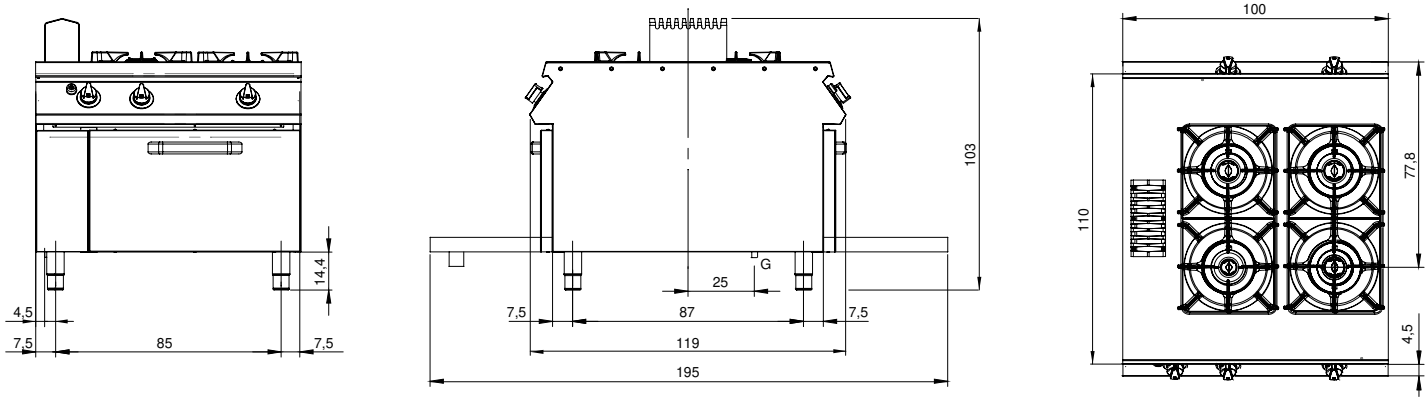
In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previosly or subsequently sold.

modular

Gas range enamelled containers, 4 burners, gas oven

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. Lateral 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 stainless 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 10 kW. Special design knobs to avoid water penetration in the control panel on both sides. Adjustable feet made of stainless steel. Door with stainless steel tubular handle. IPX5 protection rating. Gas total power 36 kW.

Technical draw



G: Gas connection 1/2"

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