



Client _____ Quantity _____
Project _____ Position _____

ROC 700

Model: R70/80TPFG

Cod: MP01054113004

Technical data

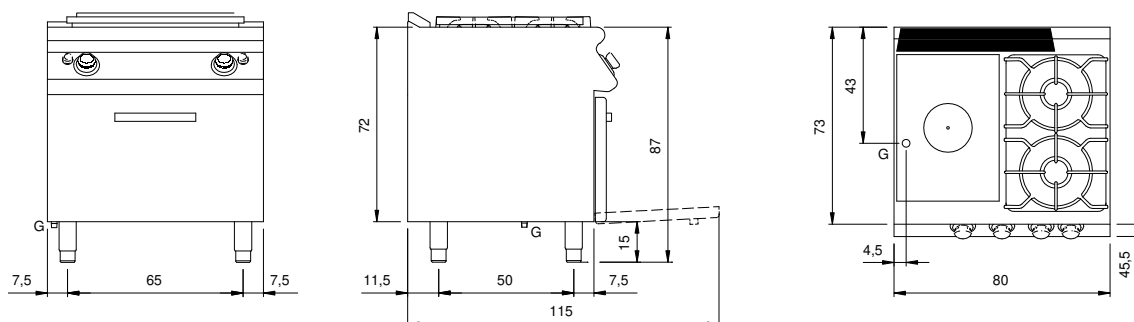
Modularity:	Gas oven
Dimension (mm):	800x730x870
Oven dimension (mm):	555x660x289
Total gas power (Kcal/h):	14618
Total gas power (kW):	17
Whole-plate power gas (kW):	9
Oven type:	Static oven
Oven power (kW):	8
Oven temperature range (°C):	95-300
Gas connection:	1/2"
Net volume (m3):	0,508
Packing dimensions (mm):	880x856x1109
Gross weight (kg):	180
Gross volume (m3):	0,835

Features

Working top:	Made of AISI 304 stainless steel with a thickness of 20/10 mm
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)

Gas solid top range on gas static oven. Side panels, bottom and back made in stainless steel. Top made in AISI 304 thickness 20/10 designed for flush alignment. Rear flue made in enamelled cast-iron. Cooking plate made in extra-thick cast iron with extractable central plate. The central zone can reach 500°C while decreasing awards (to 300 °C). Heating by cast iron burner with 9 kW power. Gas supply by means of safety tap with pilot flame and safety thermocouple. Ignition by means of piezoelectric device with waterproof cap. Plate dimensions 760x540. 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. IPX5 protection rating. Gas total power 17 kW.

Technical draw



G: Gas connection 1/2"