modular



Client _____ Quantity _____

Project _____ Position _____

ROC 900

Model: R90/120TPFG **Cod:** MP01054114005

Technical data

Modularity:	On cabinet with doors
Dimensions (mm):	1200x900x870
Oven dimension (mm):	555x660x289
Total gas power (Kcal/h):	30955
Total gas power (kW):	36
Whole-plate power gas (kW):	12
Oven type:	Static oven
Oven power (kW):	8
Oven temperature range (°C):	95-300
Gas connection:	1/2"
Net volume (m3):	0,94
Packing dimensions (mm):	1280x1026x1109
Gross weight (kg):	220
Burner power 3 (kW):	6
Burner power 4 (kW):	10
Gross volume (m3):	1,456

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 made of cast iron
Kit Gas:	Natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

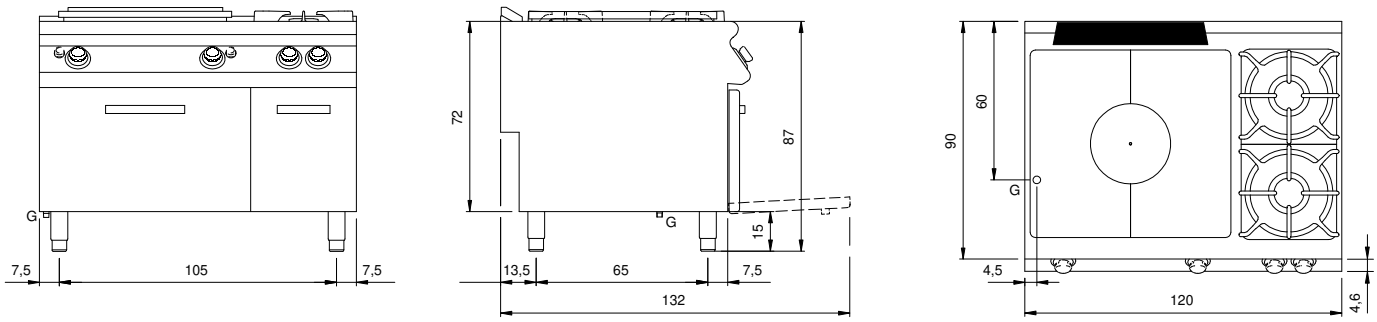
In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previosly or subsequently sold.

modular

Gas solid top, 2 burners pressed worktop, gas oven

Gas solid top range with 2 burners on gas static oven and neeutral cabinet with door. 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 12 kW power. Gas supply by means of safety tap with pilot flame and safety thermocouple. Iignition by means of piezoelectric device with waterproof cap. Plate dimensions 760x710. Rapid burners made in cast iron and brass sealed to the top. 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. Nr.1 burner 10 kW and nr.1 burner 6 kW. (Available burner powers 3,5 kW, 6 kW, 7,5 kW, 10 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 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 36 kW.

Technical draw



G: Gas connection 1/2"

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.