modular



Client _____ Quantity _____

Project _____ Position _____

ROC 1100

Model: R18/100TPFG **Cod:** MP01055115003

Technical data

Modularity:	Gas oven
Dimensions (mm):	1000x1100x870
Oven dimension (mm):	540x1015x310
Total gas power (Kcal/h):	18917
Total gas power (kW):	22
Whole-plate power gas (kW):	12
Oven type:	Static oven
Oven power (kW):	10
Oven temperature range (°C):	95-300
Gas connection:	1/2"
Net volume (m3):	0,957
Packing dimensions (mm):	1280x1272x1274
Gross weight (kg):	223
Gross volume (m3):	2,074

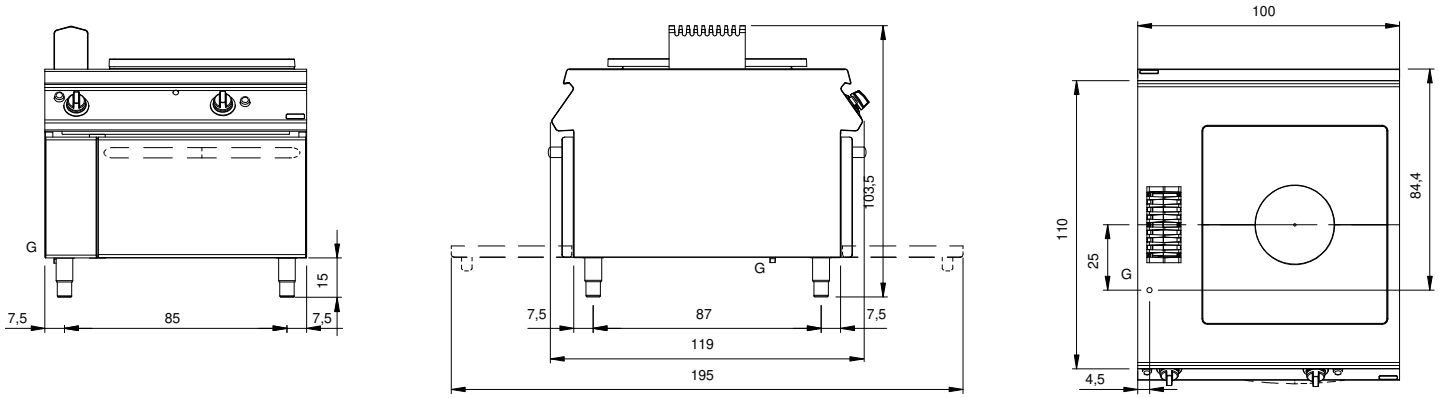
Features

Working top:	Made of AISI 304 stainless steel with a thickness of 2 mm
Knobs:	Made of aluminum with IPX5 water protection
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.

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. Flue made in stainless steel. 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. Gas oven 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 10 kW. Special design knobs to avoid water penetration in the control panel. Adjustable feet made in stainless steel. IPX5 protection rating. Gas total power 22 kW.

Technical draw



G: Gas connection 1/2"

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