



Client \_\_\_\_\_ Quantity \_\_\_\_\_  
Project \_\_\_\_\_ Position \_\_\_\_\_

## ROC 1100

Model: R110/60CPG/1V40

Cod: MP01215115001

### Technical data

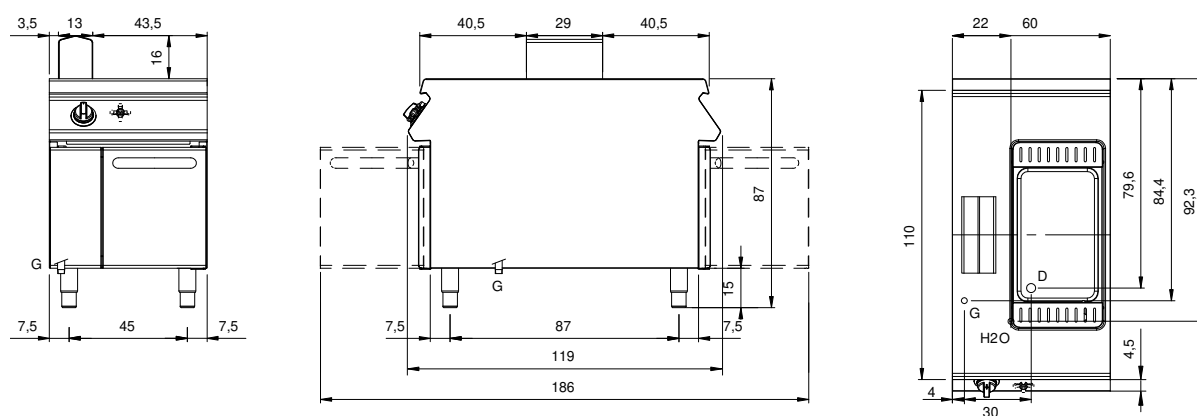
Modularity:	On cabinet with doors
Dimension (mm):	600x1100x870
Total gas power (Kcal/h):	10147
Total gas power (kW):	11,8
Nr. Wells:	1
Well litres 1:	40
Well dimensions 1 (mm):	306x508x242
Gas connection:	1/2"
Cold water inflow:	3/4"
Cold water pressure (bar):	Max pressure 5 bar
Drain size:	1"
Net volume (m3):	0,574
Packing dimensions (mm):	880x1272x1274
Gross weight (kg):	105
Gross volume (m3):	1,426

### 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
Water inflow:	With tap
Kit Gas:	Natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

Gas pasta cookers with 1 well capacity 40 liters, model on closed cabinet. Side panels, bottom and back made of stainless steel. Pressed top made of AISI 304 thickness 20/10 with overflow control edge designed for flush alignment. Lateral flue made of stainless steel. Deep drawn well in Aisi 316 polished stainless steel with radiused bottom. Water load by means of tap located on the control panel. Water tap made of stainless steel located under the drain board. Heating by means of steel burner with stabilized flame complete with pilot flame and safety thermocouple. Automatic ignition by piezoelectric device. Adjustable heating by safety tap with thermocouple. Lamp on control panel to indicate heating activation. Water drain located inside the lower base. Special design knob to avoid water penetration in the control panel. Adjustable feet made of stainless steel. Baskets not included. IPX5 protection rating. Total gas power 11,8 kW.

## Technical draw



G: Gas connection 1/2"

E: Electric power

D: Drain for water

H2O: Water inflow 3/4"