[라] modular



Client	Quantity
Project	Position

ROC 700

Model: R70/80FRGL/2V13/P

Cod: MP01294113051

Technical data

Modularity:	On cabinet with doors
Dimension (mm):	800x730x870
Total eletric power (kW):	0,2
Total gas power (Kcal/h):	20637
Total gas power (kW):	24
Nr. Wells:	2
Well litres 1:	13
Well litres 2:	13
Well dimensions 1 (mm):	227x344x250
Well dimensions 2 (mm):	227x344x250
Gas connection:	1/2"
Electric power (V):	220-240
Ampere (A):	1
Phases:	1
Cable section (mmq):	3G1
Frequency (Hz):	50
Net volume (m3):	0,508
Packing dimensions (mm):	880x856x1274
Gross weight (kg):	112,1
Gross volume (m3):	0,960

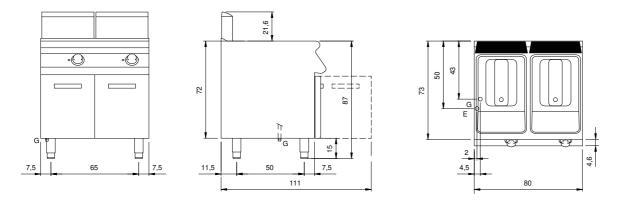
Features

Working top:	Made of AISI 304 stainless steel with a thickness of 20/10 mm
Type of heating:	Indirect
Knobs:	Made of aluminum with IPX5 water protection
Flue:	Removable gas exhaust flue grill made of cast iron
Heating:	Free well
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 fryer with 1 wells 13+13 liters, model on cabinet with doors. 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. Deep pressed wells with front expansion zone for oil collection and cold zone for food particles collection. Heating by means of high efficiency stainless steel burners located inside the well. Ignition by means of piezoelectric device. Safety thermostat with manual reset. Equipped with 1 basket 1/1 and 2 baskets 1/2 made of chrome plated steel and thermoplastic handle. Adjustable feet made in stainless steel. IPX5 protection rating. Gas total power 24 kW.

Technical draw



G: Gas connection 1/2" E: Electric power

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