



| Client  | Quantity |
|---------|----------|
| Project | Position |

## **ROC 900**

Model: R90/80FRGL/2V21/P Cod: MP01294114055

## **Technical data**

| Modularity:               | On cabinet with doors |
|---------------------------|-----------------------|
| Dimensions (mm):          | 800x900x870           |
| Total eletric power (kW): | 0,2                   |
| Total gas power (Kcal/h): | 32675                 |
| Total gas power (kW):     | 38                    |
| Nr. Wells:                | 2                     |
| Well litres 1:            | 21                    |
| Well litres 2:            | 21                    |
| Well dimensions 1 (mm):   | 310x440x250           |
| Well dimensions 2 (mm):   | 310x440x250           |
| Gas connection:           | 1/2"                  |
| Electric power (V):       | 220-240               |
| Ampere (A):               | 1                     |
| Phases:                   | 1                     |
| Cable section (mmq):      | 3G1                   |
| Frequency (Hz):           | 50                    |
| Net volume (m3):          | 0,626                 |
| Packing dimensions (mm):  | 880x1026x1274         |
| Gross weight (kg):        | 127,1                 |
| Gross volume (m3):        | 1,150                 |

## **Features**

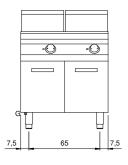
| Working top:     | Made of AISI 304 stainless steel with a thickness of 20/10 mm        |
|------------------|--|
| Type of heating: | Indirect   |
| Knobs:           | Made of aluminum with IPX5 water protection                          |
| Flue:            | Removable made of cast iron  |
| Heating:         | Free well  |
| Kit Gas:         | Natural gas conversion kit 30/50 m/bar (tested with natural gas G20) |

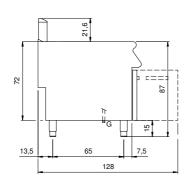
In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previously or subsequently sold.

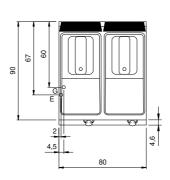


Gas fryer 2 free wells 21+21 liters, model on cabinet with doors. Side panels, bottom and back made in stainless steel. Top made in AISI 304 thickness 20/10 designed for flush alignment. Rear flue made in enamelled cast-iron. Deep pressed wells made in stainless steel AISI 304 with radioused edges with front expansion zone for oil collection and cold zone for food particles collection. Heating by means of high efficiency stainless steel burners located outside the well. Heating regulation by means of safety valve with thermocouple. Ignition by electronic device with continuous sparks release, activated by an integrated button in the gas valve control. Oil temperature controlled by mechanical thermostat. Safety thermostat with manual reset. Equipped with 2+2 baskets with thermoplastic handle. Lamp on control panel to indicate heating activaton. Special design knobs to avoid water penetration in the control panel. Adjustable feet made in stainless steel. IPX5 protection rating. Gas total power 38 kW. Electric power supply VAC 230 1N 50÷60 Hz - 0,2 kW.

## **Technical draw**







G: Gas connection 1/2" E:

Electric power

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