[라] modular



Client	(uantity
Project P	osition

ROC 700

Model: R70/40FTG/CL/A

Cod: MP01374113005

Technical data

Modularity:	On open cabinet
Dimension (mm):	400x730x870
Total gas power (Kcal/h):	6019
Total gas power (kW):	7
Cooking zone dimensions 1 (LxD mm):	335x530
Gas connection:	1/2"
Net volume (m3):	0,254
Packing dimensions (mm):	480x856x1075
Gross weight (kg):	65,3
Gross volume (m3):	0,442

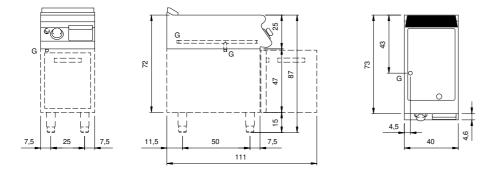
Features	

Working top:	Made of AISI 304 stainless steel with a thickness of 20/10 mm
Material of plate:	Polished chrome
Plate finish:	Smooth
Knobs:	Made of aluminum with IPX5 water protection
Flue:	Removable gas exhaust flue grill made of cast iron
Liquid collection container:	Removable and dishwasher safe
Plate:	Polished chromed plate
Upright Splash guard:	On two sides (optional)
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 griddle with smooth chromed plate, model on open counter. Side panels, bottom and back made in stainless steel. Top made in AISI 304 thickness 20/10. Rear flue made in enamelled cast-iron. designed for flush alignment. Recessed (4 cm) hotplate fully welded and sealed to the top. Hard chrome plated hotplate with mirror polished surface with cold zone at the front. Round hole and extractable drawer for grease drain and collection. Plate dim.335x530 mm. Heating by means of steel burner with stabilized flame complete with pilot flame and safety thermocouple. Gas feeding by thermostatic valve. Temperature control by termostat. Automatic ignition by means of piezoelectric device with waterproof cap. Special design knobs to avoid water penetration in the control panel. Base completely made in stainless steel. Adjustable feet made in stainless steel. IPX5 protection rating. Gas total power 7 kW.

Technical draw



G: Gas connection 1/2"

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