modular



Client _____ Quantity _____

Project _____ Position _____

ROC 700

Model: R70/80FTE/L/A **Cod:** MP01374123014

Market: Extra UE

Technical data

Modularity:	On open cabinet
Dimensions (mm):	800x730x870
Total eletric power (kW):	10,8
Cooking zone dimensions 1 (LxD mm):	735x530
Electric power (V):	380-415
Ampere (A):	16,5
Phases:	3N
Cable section (mmq):	5G2,5
Frequency (Hz):	50-60
Net volume (m3):	0,508
Packing dimensions (mm):	880x856x1109
Gross weight (kg):	103
Gross volume (m3):	0,835

Features

Working top:	Made of AISI 304 stainless steel with a thickness of 20/10 mm
Material of plate:	Mild steel
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:	In mild steel
Upright Splash guard:	On two sides (optional)

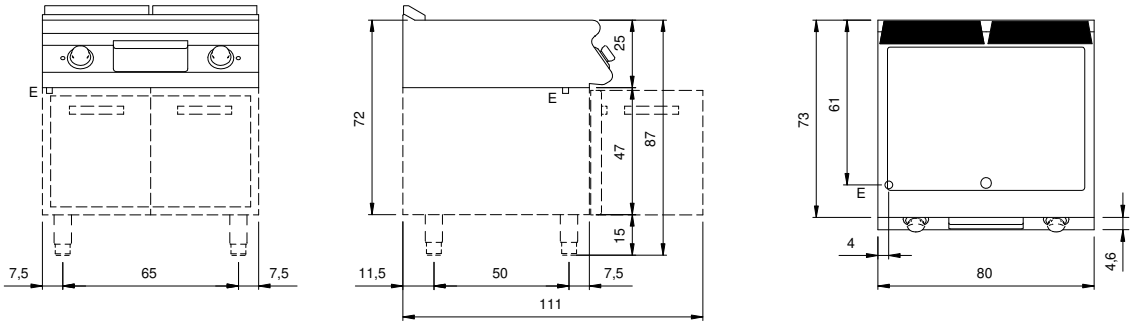
In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previosly or subsequently sold.

modular

Electric griddle, smooth mild steel plate, on open cabinet

Electric griddle with smooth 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. Satin cold zone at the front of the hotplate.. Round hole and extractable drawer for grease drain and collection. Plate dim.735x530 mm. Two indipendent cooking zones. Heating by means of Incoloy 800 armored heating elements. Temperature control by means of thermostat. Safety thermostat. Lamp on control panel to indicate heating activation. 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. Electric power supply VAC 400 3N 50/60 Hz - 10.8 kW.

Technical draw



E: Electric power

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