modular

Client _____ Quantity _____

Project _____ Position _____

ROC 700

Model: R70/80FTE/CLR/T **Cod:** MP01374123022



Technical data

Modularity:	Top
Dimensions (mm):	800x730x280
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):	0,164
Packing dimensions (mm):	880x856x509
Gross weight (kg):	85,3
Gross volume (m3):	0,383

Features

Working top:	Made of AISI 304 stainless steel with a thickness of 20/10 mm
Material of plate:	Polished chrome
Plate finish:	2/3 smooth and 1/3 ribbed
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)

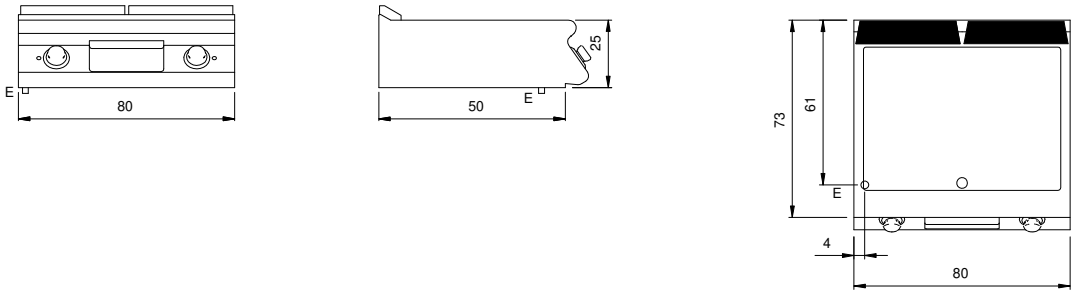
In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previosly or subsequently sold.

modular

Electric griddle, 2/3 smooth 1/3 ribbed polished chromed plate, top

Fry top elettrico piastra 2/3 liscia 1/3 rigata cromata, counter top model. 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.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. Adjustable feet. IPX5 protection rating. Electric power supply VAC 400 3N 50/60 Hz - 10.8 kW.

Technical draw



E: Electric power

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.