modular

Client _____ Quantity _____

Project _____ Position _____

ROC 700



Model: R70/80GRLG/T **Cod:** MP01454113004

Market: Extra UE

Technical data

Modularity:	Top
Dimensions (mm):	800x730x280
Total gas power (Kcal/h):	12898
Total gas power (kW):	15
Cooking zone dimensions 1 (LxD mm):	n°2 681.101.13 (184x520)
Cooking zone dimensions 2 (LxD mm):	n°2 681.101.13 (184x520)
Gas connection:	1/2"
Net volume (m3):	0,164
Packing dimensions (mm):	880x856x509
Gross weight (kg):	80,9
Gross volume (m3):	0,383

Features

Grill:	In cast iron
Working top:	Made of AISI 304 stainless steel with a thickness of 20/10 mm
Knobs:	Made of aluminum with IPX5 water protection
Liquid collection container:	Removable and dishwasher safe
Upright Splash guard:	On three sides
Kit Gas:	Natural gas conversion kit 30/50 m/bar (tested with natural gas G20)

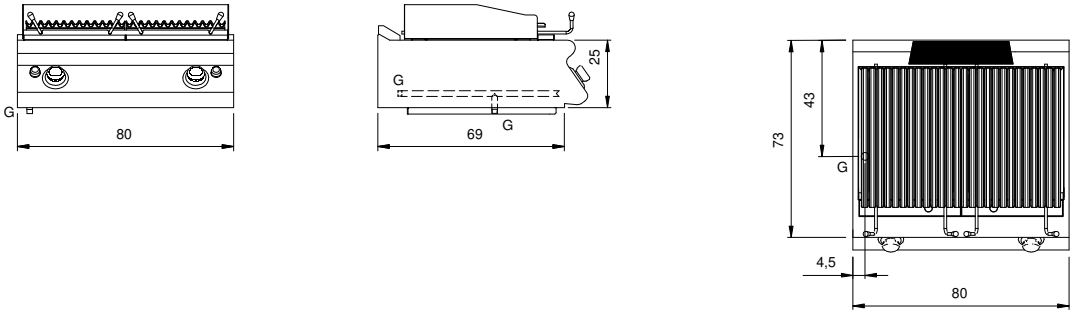
In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previosly or subsequently sold.

modular

Lava-stone grill, 2 cooking zones in cast iron, top

Gas lava stone grill„ counter top model. Side panels, bottom and back made in stainless steel. Top made in AISI 304 thickness 20/10. designed for flush alignment. Lava stone support made in Cast Iron. V-shaped hob grill made in cast iron. Lever-controlled grill raising mechanism to control distance of grill from brazier with one hand. Grease collection by an upper front extractable tray and by an extractable drawer located under the heating zone. Two indipendent cooking zones. Heating by means of steel burner with stabilized flame complete with pilot flame and safety thermocouple. Cooking temperature manually controlled by gas supply safety tap. Automatic ignition by means of piezoelectric device with waterproof cap. Special design knobs to avoid water penetration in the control panel.Apparecchiatura dotata di Adjustable feet. IPX5 protection rating. Gas total power 15 kW.

Technical draw



G: Gas connection 1/2"

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.