

Client	Quantity
Olleric	Quarterly
Project	Position

ROC 700

Model: R70/40AGEI Cod: MP01494123003

Technical data

Modularity:	On closed cabinet
Dimensions (mm):	400x730x870
Total eletric power (kW):	6
Cooking zone dimensions 1 (LxD mm):	n°2 681.083.00 (161x
Electric power (V):	380-415
Net volume (m3):	0,254
Packing dimensions (mm):	480x856x1240
Gross weight (kg):	59,6
Gross volume (m3):	0,509

Features

Grill:	In stainless steel
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

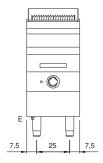
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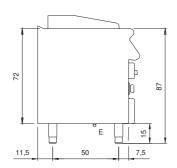


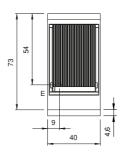
Electric aqua grill, 1 cooking zone in stainless steel

Electric "acqua" grill on closed cabinet. Side panels, bottom and back made in stainless steel. Top made in AISI 304 thickness 20/10. designed for flush alignment. Reversible stainless steel cooking grille. Forward sloping for cooking fatty meats, with 5 mm elements in direct contact and drip tray for collecting grease. Flat for cooking fish and vegetables with circular elements. Side and rear splashback. Grease collection by an upper front extractable tray. An xtractable drawer located under the heating zone contains water whose evaporation ensures grilled food will be tender. Heating by means of "Incoloy 800" armored heating elements" located under the grille. Temperature control by means of thermostat. Lamp on control panel to indicate oven heating activation.. Special design knobs to avoid water penetration in the control panel. Adjustable feet made in stainless steel. IPX5 protection rating. Electric power supply VAC 400 3N 50÷60 Hz - 6 kW.

Technical draw







E: Electric power

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