modular



Client _____ Quantity _____

Project _____ Position _____

ROC 700

Model: R70/80AGEI **Cod:** MP01494123004

Technical data

Modularity:	On closed cabinet
Dimensions (mm):	800x730x870
Total eletric power (kW):	12
Cooking zone dimensions 1 (LxD mm):	n°2 681.084.00 (178,5x475)
Cooking zone dimensions 2 (LxD mm):	n°2 681.084.00 (178,5x475)
Electric power (V):	380-415
Net volume (m3):	0,508
Packing dimensions (mm):	880x856x1274
Gross weight (kg):	96
Gross volume (m3):	0,960

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

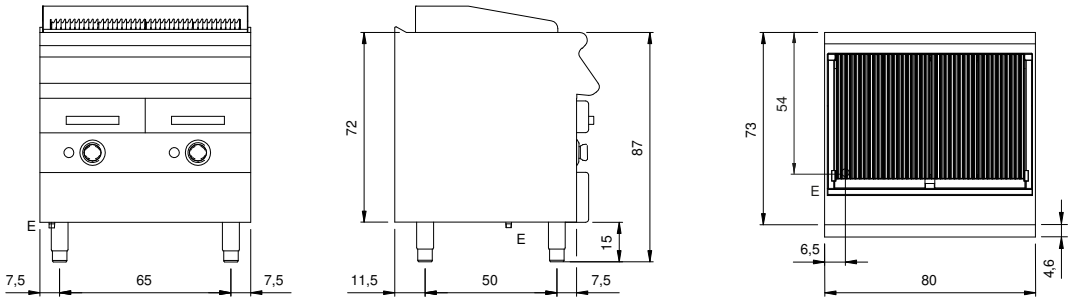
In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previosly or subsequently sold.

modular

Electric aqua grill, 2 cooking zones in stainless teel

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. Two indipendent cooking zones. 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 - 12 kW.

Technical draw



E: Electric power

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