[라] modular



Client	Quantity
Project	Position

ROC 1100

Model: R110/80AGEMarket: Extra UE Cod: MP01495125001

Technical data

Modularity:	On closed cabinet
Dimension (mm):	800x1100x870
Total eletric power (kW):	15
Cooking zone dimensions 1 (LxD mm):	n°2 981.096.00 (178,
Cooking zone dimensions 2 (LxD mm):	n°2 981.096.00 (178,
Electric power (V):	380-415
Ampere (A):	23
Phases:	3N
Cable section (mmq):	5G4
Frequency (Hz):	50-60
Net volume (m3):	0,766
Packing dimensions (mm):	880x1272x1274
Gross volume (m3):	1,426

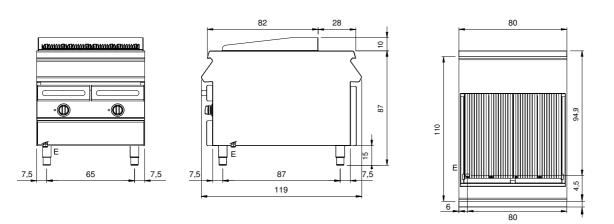
Features

Grill:	In cast iron
Working top:	Made of AISI 304 stainless steel with a thickness of 2 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.

Electric "acqua" grill on closed cabinet. Side panels, bottom and back made of stainless steel. Top made of AISI 304 thickness 20/10. Designed for flush alignment. Reversible cast iron 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 of stainless steel. IPX5 protection rating. Electric power supply VAC 400 3N 50÷60 Hz - 15 kW. (Included: 4 x SE 110/80 GGACQ)

Technical draw



E: Electric power

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