## [라] modular



Client	Quantity
Project	Position

## **ROC 900**

Features

Model: R90/80PGI/100

Cod: MP01534114005

## **Technical data**

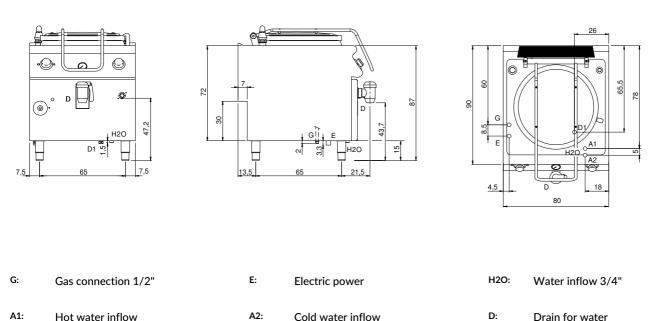
Mandada atta	On the end askingt
Modularity:	On closed cabinet
Dimension (mm):	800x900x870
Total eletric power (kW):	0,3
Total gas power (Kcal/h):	18057
Total gas power (kW):	21
Nr. Wells:	1
Well litres 1:	100
Well dimensions 1 (mm):	Ø596x405
Gas connection:	1/2"
Electric power (V):	220-240
Ampere (A):	1,5
Phases:	1
Cable section (mmq):	3G1
Frequency (Hz):	50
Hot water inflow :	3/4"
Hot water temperature (°C):	40
Hot water pressure (bar):	Max pressure 5 bar
Cold water inflow:	3/4"
Cold water pressure (bar):	Max pressure 5 bar
Drain size:	2"
Net volume (m3):	0,626
Packing dimensions (mm):	880x1272x1274
Gross weight (kg):	166,5
Gross volume (m3):	1,426

Working top:	Made of AISI 304 stainless steel with a thickness of 20/10 mm
Type of heating:	Indirect
Knobs:	Made of aluminum with IPX5 water protection
Water inflow:	With solenoid valve
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.

Gas boiling pan with indirect heating capacity 100 liters. Side panels, bottom and back made of stainless steel. Pressed top made of AISI 304 thickness 20/10 equipped with control edge. Designed for flush alignment. Rear flue made of stainless steel. Cooking weel walls in stainless steel AISI 304 and bottom in AISI 316. Balanced lid in stainless steel AISI 304 equipped with athermic handle. Structure made of stainless steel. Thermal insulation obtained by means of high thickness panels. Water charge (hot and cold) by means of electro-valve. Well drain hole with extractable filter. 2" front drain tap made of chromed brass with insulated handle. Jacket walls in AISI 304. Pressure control in the jacket by means of savety valve and analogical pressure gauge. Heating by means of high efficiency tubular burners in stainless steel. Cooking temperature controlled by safety tap equipped with termocouple and pilot burner. Ignition by piezoelectric device. Water lavel control in the jacket by level taps. Special design knob to avoid water penetration in the control panel. Adjustable feet made of stainless steel. IPX5 protection rating. Gas total power 21 kW. Electric supply VAC 230 1N 50 Hz- 0.3 kW

## **Technical draw**



A1: Hot water inflow

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