modular



Client _____ Quantity _____

Project _____ Position _____

## ROC 700

**Model:** R70/80BRG/60F/S **Cod:** MP01614113001

**Market:** Extra UE

### Technical data

| | |
|---|---|
| **Modularity:** | On closed cabinet |
| **Dimensions (mm):** | 800x730x870 |
| **Total eletric power (kW):** | 0,2 |
| **Total gas power (Kcal/h):** | 12038 |
| **Total gas power (kW):** | 14 |
| **Cooking zone dimensions 1 (LxD mm):** | Tank bottom 680x397 |
| **Nr. Wells:** | 1 |
| **Well litres 1:** | 60 |
| **Well dimensions 1 (mm):** | 680x397x170 |
| **Gas connection:** | 1/2" |
| **Electric power (V):** | 220-240 |
| **Ampere (A):** | 1,5 |
| **Phases:** | 1 |
| **Cable section (mmq):** | 3G1 |
| **Frequency (Hz):** | 50 |
| **Cold water inflow:** | 3/4" |
| **Cold water pressure (bar):** | Max pressure 5 bar |
| **Net volume (m3):** | 0,508 |
| **Packing dimensions (mm):** | 880x856x1109 |
| **Gross weight (kg):** | 140 |
| **Gross volume (m3):** | 0,835 |

### Features

| | |
|---|---|
| **Working top:** | Made of AISI 304 stainless steel with a thickness of 20/10 mm |
| **Material of plate:** | Iron |
| **Plate finish:** | Smooth |
| **Tipologia ribaltamento:** | Manual input |
| **Knobs:** | Made of aluminum with IPX5 water protection |
| **Flue:** | Removable gas exhaust flue grill made of cast iron |
| **Water inflow:** | With solenoid valve |
| **Kit Gas:** | Natural gas conversion kit 30/50 m/bar (tested with natural gas G20) |

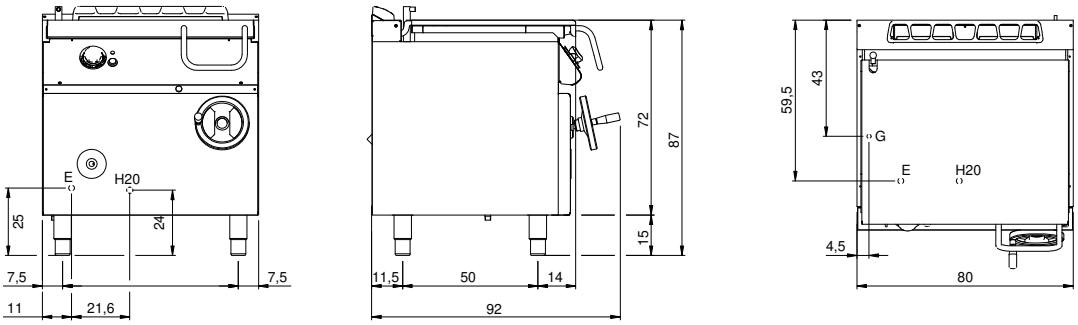
In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previosly or subsequently sold.

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Manual tilting gas bratt pan, iron well, capacity 60 litres

Gas tilting brattpan capacity 60 lt. Side panels, bottom and back made in stainless steel. Top designed for flush alignment. Rear flue made in enamelled cast-iron. Cooking well made in stainless steel AISI 304, bottom made in mild steel. Manual well tilting on front axle by means of gear worm controlled by handwheel. Well water charge by means of filling tap located on the flue. Well lid made in stainless steel AISI 304 with ergonomic and athermic handle. 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 means of piezoelectric device. Special design knobs to avoid water penetration in the control panel. Adjustable feet made in stainless steel. IPX5 protection rating. Gas total power 14 kW. Electric supply VAC 230 1N 50/60 Hz- 0.2 kW

## Technical draw




**G:** Gas connection 1/2"

**E:** Electric power

**H2O:** Water inflow 3/4"

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