



Client \_\_\_\_\_ Quantity \_\_\_\_\_  
Project \_\_\_\_\_ Position \_\_\_\_\_

## ROC 900

Model: R90/80BRG/80X/S

Cod: MP01614114002

### Technical data

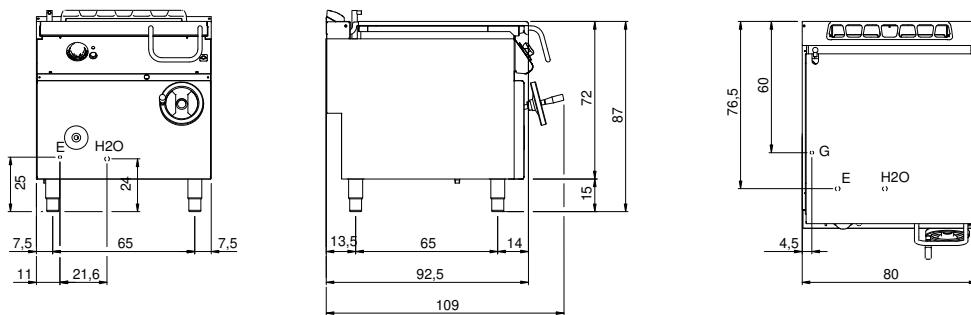
Modularity:	On closed cabinet
Dimension (mm):	800x900x870
Total electric power (kW):	0,2
Total gas power (Kcal/h):	17197
Total gas power (kW):	20
Cooking zone dimensions 1 (LxD mm):	fondo vasca 680x567
Nr. Wells:	1
Well litres 1:	80
Well dimensions 1 (mm):	680x567x170
Gas connection:	1/2"
Electric power (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):	0,626
Packing dimensions (mm):	880x1026x1109
Gross weight (kg):	169
Gross volume (m3):	1,001

### Features

Working top:	Made of AISI 304 stainless steel with a thickness of 20/10 mm
Material of plate:	Inox
Plate finish:	Smooth
Tipologia ribaltamento:	Manual input
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)

Gas tilting brattpan capacity 80 lt. Side panels, bottom and back made of stainless steel. Top designed for flush alignment. Rear flue made of stainless steel. Cooking well walls and bottom made of stainless steel AISI 304. 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 of 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 thermocouple and pilot burner. Ignition by means of piezoelectric device. Special design knobs to avoid water penetration in the control panel. Adjustable feet made of stainless steel. IPX5 protection rating. Gas total power 20 kW. Electric supply VAC 220-240V 1N 50 Hz- 0.2 kW.

## Technical draw



G: Gas connection 1/2"

E: Electric power

H2O: Water inflow 3/4"