

| Client | Quantity |
|---------|----------|
| Project | Position |

ROC 900

Model: R90/120BRG/120F/S Cod: MP01614114005

Market: Extra UE

Technical data

| Modularity: | On closed cabinet |
|-------------------------------------|----------------------|
| Dimension (mm): | 1200x900x870 |
| Total eletric power (kW): | 0,2 |
| Total gas power (Kcal/h): | 20637 |
| Total gas power (kW): | 24 |
| Cooking zone dimensions 1 (LxD mm): | fondo vasca 1080x567 |
| Nr. Wells: | 1 |
| Well litres 1: | 120 |
| Well dimensions 1 (mm): | 1080x567x170 |
| 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): | 0,94 |
| Packing dimensions (mm): | 1280x1026x1109 |
| Gross weight (kg): | 253 |
| Gross volume (m3): | 1,456 |

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 |
| Water inflow: | With solenoid valve |
| Kit Gas: | Natural gas conversion kit 30/50 m/bar (tested with natural gas G20) |

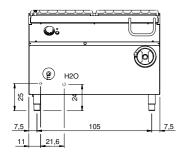
In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previously or subsequently sold.

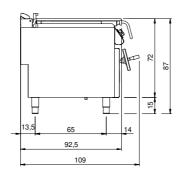


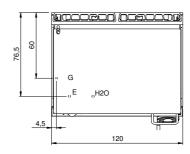
Manual tilting gas bratt pan, iron well, capacity 120 litres

Gas tilting brattpan capacity 120 lt. Side panels, bottom and back made of stainless steel. Top designed for flush alignment. Rear flue made of stainless steel. Cooking well made of stainless steel AISI 304, bottom made of 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 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 termocouple 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 24 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"

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