



Rok Cooking Launches New High-Temperature Commercial Oven

Rok Modern Stone-Age Cooking announces the launch of its new Premier 650 High-Temperature Oven for the restaurant industry. The Premier 650 is safety and sanitation certified (UL, cUL & NSF), is made of all stainless steel construction, is superbly insulated for maximum heat retention and energy efficiency and is the most affordable rock cooking oven on the market today.

Rok launches its highly anticipated Premiere 650 High-Temperature Oven (Model# RCI-P650E). The Premier 650 is the backbone of a successful hot rock system for any restaurant. It was designed top to bottom with the restaurant operator in mind. The Premier 650 is built to the highest safety and sanitation standards and bears the following approval marks: cUL, UL and NSF. CE certification is in process. This makes dealing with local health agencies hassle-free. The Premier 650 is superbly insulated to provide maximum heat retention and energy efficiency saving operators thousands of dollars in utility costs over the oven’s life. The oven operates at a temperature range of up to 800° F and ensures rocks are maintained at their optimal cooking temperature. The Premier 650’s heavy duty all-stainless-steel construction makes it easy to clean. It can hold up to 108 rocks.

The Premier 650 comes in a package that includes a stainless steel 2-shelf stand with casters, a stainless steel shovel for removal of rocks from the oven and 25-108 rocks, stainless steel inserts and porcelain platters – everything a restaurant needs to successfully and seamlessly implement a rock cooking system. Each package also comes with table tents and a DVD containing photos, marketing materials, sample menus and recipes. With a Rok Cooking system, restaurants can provide their customers with entrees that are hot to the last bite, healthy, and incredibly delicious while saving tens of thousands of dollars annually in kitchen costs.

Technical Specifications: The Premier 650 is rated at 220-240V single phase, 50/60 Hz and 2900 Watts. The cord length is 6 feet and the US plug type is NEMA L6-20 locking. The non-US plug is a Pin & Sleeve 316P6S. The oven weighs approximately 330lbs.

Steve Wright, President of Rok Modern Stone-Age Cooking, says, “With the P650E, restaurants of any size and style can afford to implement our Rok Cooking systems and drive greater traffic, sales and profits for their establishments”

About Rok

Rok is the leader in the design, manufacture, and distribution of rock cooking products to restaurants and consumers. Their products are the highest quality and most affordable rock cooking products on the market. Experience modern stone-age cooking at its very finest.

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