



Large capacity kettles BIQ

Partner for cooking in
big way

Utility value

Functionality

Reliability

Easy to use





If you want to be successful in your business in the long term, you have to do it honestly.

Rudolf Heinz-Richter founded his puppet firm as early as 1892. Three decades later, Ladislav Mrkvička started sewing shoes in Kralupy nad Vltavou. Both firms were successful and their development was only ended by nationalisation after the Second World War.

However, the tradition was resurrected. In 1994, the descendants of both business families, Jan Richter and Ladislav Mrkvička, came together and founded RM Gastro. The passion for detail of the puppeteers and the honest fortel of the shoemakers came together to create exceptional products that are helping to modernise Czech gastronomy.

REDFOX

Are you setting up a brand new kitchen or expanding an established small or medium-sized catering operation? If you are looking for kitchen equipment that you know you will use every day, is easy to use and reliable, the following REDFOX catalogue is for you. Because the right choice of technology and equipment for your kitchen is a very important decision that will affect your work.

Our reliable and functional REDFOX products find their application in a wide variety of catering operations. The variety of applications is really wide. Small bistros and fast-food outlets, for which the snack range is suitable, but also restaurants, canteens and kitchens in factories and schools or kitchens in accommodation facilities. REDFOX products are a truly versatile solution for many kitchens.

The REDFOX brand will become a dynamic and functional solution for your kitchen. REDFOX

represents a wide portfolio of products and technologies that will equip a complete catering operation of any type and focus. In the REDFOX catalogue, you will find everything from lines and snack equipment to refrigeration, kettles and dishwashers. If you are looking for reliable products of European quality at a price that will be a pleasant added value for you, then choose REDFOX.

Our REDFOX products are a practical, functional and reliable solution that many catering establishments in the Czech Republic have already opted for. We have been operating on the Czech domestic market since 1994, but we rely on experience gained from all over the world. Our wish and goal is that you too will become one of those who will appreciate the quality of the REDFOX brand and who will be satisfied with it.



Large-capacity kettles BIQ



The new large-capacity REDFOX BIQ boilers allow you to cook really big.

Thanks to its square design, it offers a third more cooking capacity than its round predecessors with similar dimensions.

The appliance also allows cooking directly in the gastro-pot, either in water or steam. You will save time thanks to easier handling of the food being prepared, multiple types of food can be cooked at once (pasta, potatoes, dumplings, etc.).

It takes 90 minutes for the largest 300 l version to reach working temperature.

We offer both electric and gas versions in 200 and 300 l versions.

In the table below you will find a comparison of the volumes of BI boilers and our new BIQ:

Product	Dimension (mm)	Servings of soup	Servings of sauce
BI 90/100	800x900x900	300	660
BI 90/150	800x900x900	450	1 000
BIQ 90/100 200	1 000x930x900	600	1 330
BIQ 90/140 300	1 400x930x900	900	2 000

Smart solutions



Semi-automatic or automatic duplicator committing

Semi-automatic filling provides a virtually maintenance-free system with a long service life and low operating and maintenance requirements.

The automatic filling solves the entire filling cycle by itself, thus saving time for the plant operator who can focus on raw material preparation.

Automatic duplicator venting

Separate pressure control in the intermediate casing ensures safe use and comfortable operation.



Mark in a container

Control over the amount of food in the boiler for efficient cooking.

Large-capacity kettles BIQ

Capacity of the device

A capacity of up to 300 litres ensures 900 servings of soup or 2000 servings of sauce at once.

Lid handle

Positioned outside the cooking vessel to minimize the risk of burns and operator safety, plus minimal effort for the operator in any position.

Discharge valve 1

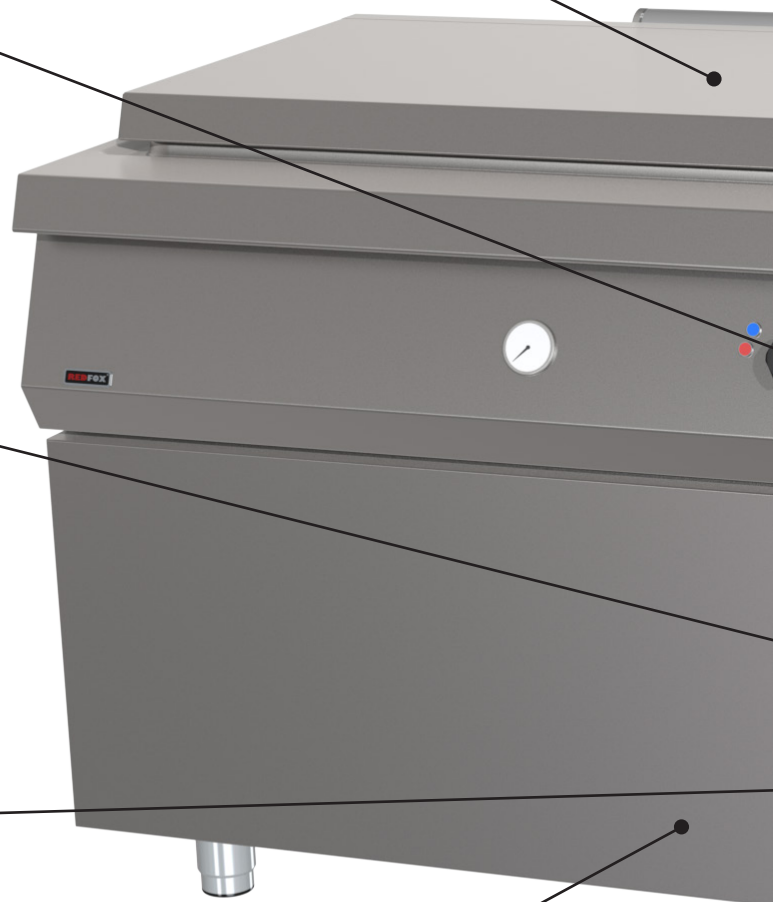
Positioned for operator convenience during mixing. Its conical doughing guarantees a longer life.

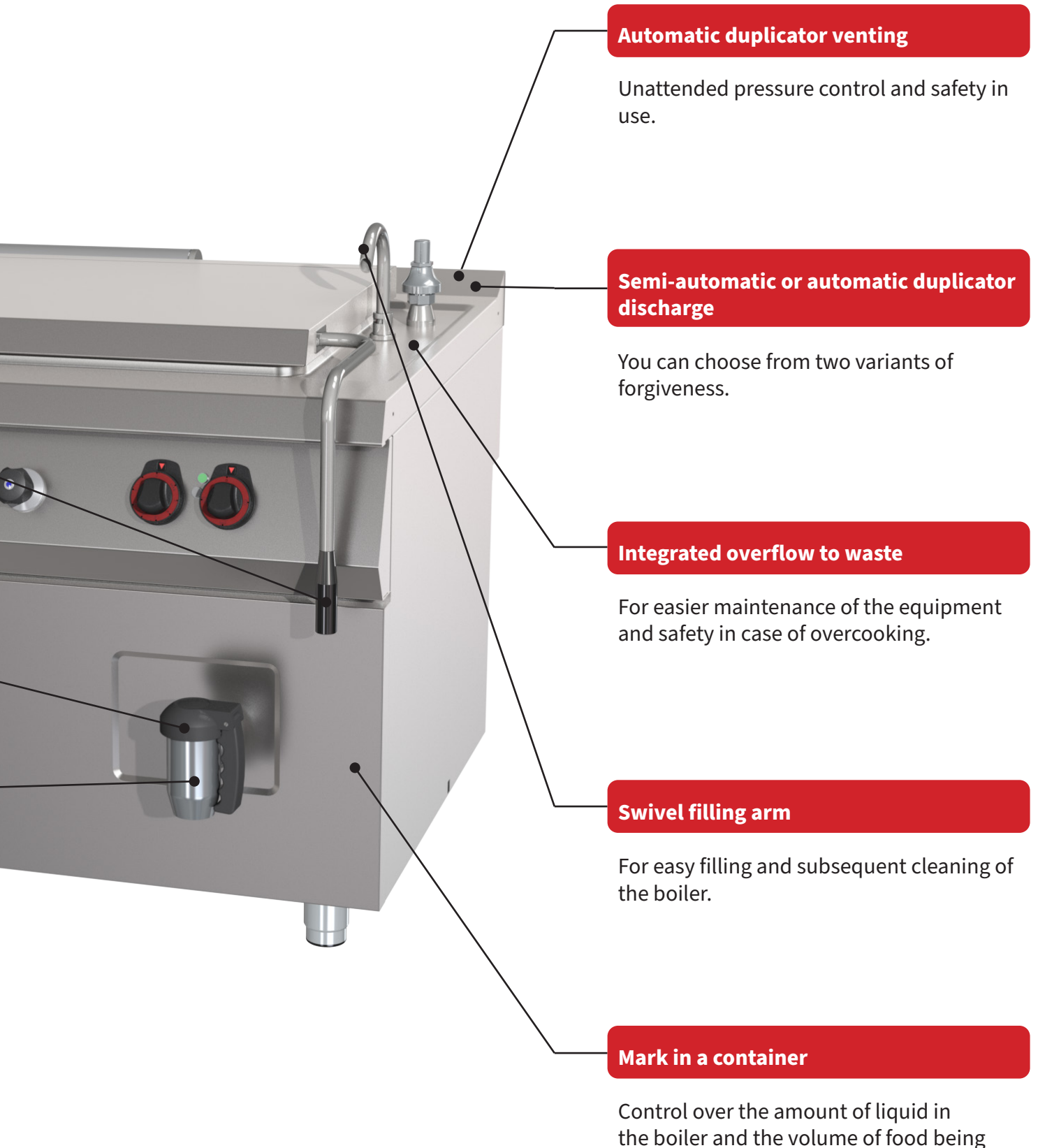
Discharge valve 2

2" size for quick emptying of the container with conical shape for full control of discharge pressure.

Drained bottom

Fast and more efficient cleaning of equipment.





Simple operation

Filling hanger

The swivel filling arm makes filling the boiler very easy, when it is not necessary to carry a large volume of water. The water is always at hand and thus available for other equipment, and cleaning is also much faster and more convenient.



Discharge valve

Located off-centre, it does not get in the way and allows the operator to stand close to the boiler during mixing.

The 2" size for quick emptying of the vessel and the conical shape for full control of discharge pressure control.

Conical seal with significantly increased longevity without the need for frequent replacement.

Lid handle

To minimize the risk of burns and ensure operator safety during opening, it is located outside the cooking zone.



Easy maintenance



Top plate

Thickness 2 mm in AISI 304 stainless steel. Resistance to thermal fluctuations and long service life of the material.

Drained bottom

The contents easily flow into the drain and does not need to be wiped with a squeegee

Cooking in gastronorm basin

Saves time thanks to easier handling of the food being prepared, multiple types of food can be cooked at once (pasta, potatoes, dumplings, etc.)



Integrated overflow to waste

Helper in case of food overflow or boiler cleaning.

Table of products

Model	mm	kg	V/Hz	kW	Total volume (l)	Working volume (l)
BIQ 90/100 200 E	1 000 x 930 x 900	188	400 / 50-60	24	200	183
BIQ 90/100 200 E AWF	1 000 x 930 x 900	190	400 / 50-60	24	200	183
BIQ 90/100 200 G	1 000 x 930 x 900	193	230 / 50-60	24	200	183
BIQ 90/100 200 G AWF	1 000 x 930 x 900	193	230 / 50-60	24	200	183
BIQ 90/140 300 E	1 400 x 930 x 900	238	400 / 50-60	32	300	280
BIQ 90/140 300 E AWF	1 400 x 930 x 900	240	400 / 50-60	32	300	280
BIQ 90/140 300 G	1 400 x 930 x 900	250	230 / 50-60	40	300	280
BIQ 90/140 300 G AWF	1 400 x 930 x 900	250	230 / 50-60	40	300	280



BIQ 90/100 200 E, G



BIQ 90/140 300 E, G



CONTACT

RM GASTRO CZ s.r.o.

Náchodská 818/16
193 00 Praha 9
Česká republika

Sales department

+420 281 926 604

obchod@rmgastro.cz

Service department

+420 281 869 242

servis@rmgastro.cz

www.rmgastro.cz

Obchodní partner: