



**REDFOX
LINE
600**

**UTILITY VALUE
FUNCTIONALITY
RELIABILITY
EASY TO USE**





If you want to be successful in your business, you must do it honestly.

Rudolf Heinz-Richter founded his puppet company in 1892. Three decades later, Ladislav Mrkvička began to make shoes in Kralupy nad Vltavou. Both companies were successful, and their development was terminated by nationalization after the Second World War.

The tradition was brought back to life. In 1994, the descendants of both business families, Jan Richter and Ladislav Mrkvička, met and established RM Gastro. The passion for detail of the puppeteers and the honest business approach of shoemakers merged and resulted in exceptional products that help modernize Czech gastronomy.

REDFOX

Practical kitchens made by RM Gastro



Are you fitting a brand new kitchen or expanding small or medium sized professional kitchens? If you are looking for kitchen equipment that you know will be used every day, equipment you can rely on in day-to-day operation and equipment that will not be a burden to your business, then the REDFOX brand is designed 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 can be used in a variety of professional kitchens. The range of their use is really wide. Both small bistros or fast food venues, for which, for example, the snack range of products is ideal, as well as restaurants, company and school canteens, or kitchens of accommodation facilities will find the REDFOX range desirable. REDFOX products are indeed a universal solution for many kitchens.

The REDFOX brand is a modifiable and functional solution. REDFOX offers a wide portfolio of products to cater for professional kitchens of any type and focus. In REDFOX you can find cooking lines, snack or pizza equipment. If you are looking for reliable products of European quality at a price that will also provide added value, choose REDFOX.

Our REDFOX products are a practical and reliable solution that many professional kitchens have already decided for.

REDFOX 600 LINE

Snack cooking line

The extensive range of modular units is a perfect match for fast food and small-range catering companies up to 100 meals per day. High power outputs and solid construction features provide very good results compared to the investment involved. Space-saving solution for the units where the size matters but at the same time the need for strong and professional performance of equipment is among priorities. Wide selection of models and options is a key platform for creating a compact customized cooking line.



Cooking ranges and ovens

Wide selection of boiling tops or ranges with convection oven



Griddle plates

Wide selection of electric griddle plates with 10 mm top plate with excellent heat conduction



Multifunction fry top

Widespread use in one device



Lava stone grills

Choice of medium duty burner with single tube construction or heavy duty burner for excellent heat distribution



Electric water grill

Direct heating of resistance elements



Electric fryers

Solid support of heating elements ensures a proper cold zone underneath resistances



Electric pasta cookers

Pressed basin and front panel made of AISI 304



Bain marie

Pressed basins with ergonomic inner shapes and angles



Neutral modules and sub-bases

A wide range of models - made of stainless steel

The construction solution enables a simple assembly with the option to place the line to the wall or as a free-standing cooking unit. Wide ranging offer of stands enables variable combinations such as the location of more top modules on one base. All stands are fitted with strong legs which manage to balance significant unevenness. The legs in individual top modules are used for fitting the modules in the base and preventing potential shifting of the top module. All gas modules are delivered in the design for natural gas consumption, with the nozzles for propane-butane included in the package. All connection points are located on the device rear side.



REDFOX 600 LINE

The extensive range of modular snack units

Griddles with iron or chromed surface

Hard chrome plate with perfect non-adhesive surface

Pressed GN basins for easy maintenance

The pressing prevents contamination from penetrating the welds and corners of the basin

Resistant stainless steel

The top plate from stainless steel CrNi 18/10 class AISI 304

Electric convection oven GN 1/1; 3,13 kW

Fan-assisted oven inside the lower cabinet (grid GN 1/1 included as standard)

Support feet adjustable in its height



Cold zone

Area between the heating unit and the basins with lower oil temperature

Choice of grids for fish or meat

Perfect for grilling meat, fish and dry food



Cooking ranges and ovens

Wide selection of boiling tops or ranges with convection oven



Upper plate thickness 0,8 mm from AISI 304, the rest AISI 430 ▪ High resistance quality burners with performance ▪ Stainless grid from AISI 304 with 10 mm diameter poles ▪ Control only with the regulation knob. ▪ Safety element – thermocouple ▪ Pressed top plate enables comfortable maintenance ▪ Fan assisted oven GN 1/1, inserts with 5 guiding bars ▪ Temperature regulation 50-300 °C, safety thermostat 360°C ▪ In module 990 mm timer 90 min ▪ Stainless chimney



Heavy duty burners

- Brass burners with performance up to 8kW
- Higher efficiency of gas burning can be achieved due to modern and heavy duty nozzles. It enables reaching high performance with acceptable consumption
- Complete disassembly enables simple maintenance of the burner, desk, and the nozzles



Thermostatic protection

- Internal thermostatic safety against the plate overheating
- Automatic disconnection of thermocouples during overheating
- The system protects the plate itself and saves electricity and participates in save operation of the kitchen.



Griddle plates

Wide selection of electric griddle plates with 10 mm top plate with excellent heat conduction



Selection of modules of 330, 660, 990 mm width ▪ The option of several surface variants and the plate materials ▪ Smooth or ribbed surface, the option of surface combination ▪ The plate material is steel or hard chrome steel ▪ Griddle plate thickness is 10 mm – it guarantees smaller temperature fluctuation ▪ Plate rim (space coverage) is welded on both sides ▪ Fat drawer with 1 litre volume ▪ Simple control by means of the main switch and regulation knob



Hard chrome top plate

- Hard chrome plate with perfect non-adhesive surface
- During cooking on chrome coated surface, the flavours do not mix – when changing the prepared meals, such as meat and vegetables or fish. Quality remains high as expected by your customers.
- Maintenance and cleaning is simpler due to great surface features.

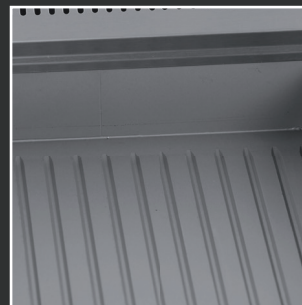


Plate welded to the frame

- System for connecting the plate to the upper frame
- The system fulfils even the most demanding hygienic standards
- The meal residues do not penetrate the peripheral joints due to welding; the joints are common in standard griddle plates in the same category.
- Cleaning and maintenance is more efficient.

Multifunction fry top

Widespread use in one device



Smooth plate ▪ Outlet for easier cleaning and maintenance ▪ High speed of heating - ready for use in 15 minutes ▪ The Possibility of frying / cooking ▪ Thanks to a frame around the entire circumference of the plate ▪ Plate thickness is 10 mm – it guarantees smaller temperature fluctuation

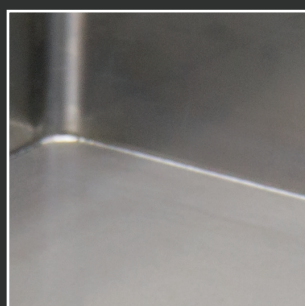


Plate welded to the frame

- System for connecting the plate to the upper frame
- The system fulfils even the most demanding hygienic standards The meal residues do not penetrate the peripheral joints due to welding; the joints are common in standard griddle plates in the same category.
- Cleaning and maintenance is more efficient.



Drain valve with the pin

- The pan drain is secured with teflon pin
- The drain is secured with the teflon pin resistant to high temperatures during thermal preparation of the dish. The content can be drained via the from drain by removing the knob
- Due to the drain system, it is not necessary to handle the device in any way.

Lava stone grills

Choice of medium duty burner with single tube construction or heavy duty burner for excellent heat distribution



Selection of modules of 330, 660 mm width ▪ Two types of burners with output 4 kW and 6,5 kW ▪ GLS burner is removable, GL is fixed in the burner chamber ▪ The selection of grid for meat or fish ▪ Grid material AISI 304 ▪ 660 mm module contains 2 independent burners ▪ Plate rim (space coverage) is welded on both sides which Guarantees better hygienic conditions ▪ Fat drawer with 1 litre volume ▪ Control only with the regulation knob



Top plate and welded rim

- System of connecting the rim to the top plate
- The system fulfils even the most demanding hygienic standards The residues of materials do not penetrate the peripheral joints due to the welding
- The rim is elevated on the rear side and on the sides. It prevents contamination from meal juices in the area outside the grill.



Heavy duty GS

- Heavy duty gas burners GS up to 6,5kW
- The burners include the outlet on both tube sides which provides balanced heat distribution for the whole grid surface. The meal is then evenly grilled
- Complete disassembly enables simple maintenance of the burner and the internal construction

Electric water grill

Direct heating of resistance elements



Upper plate thickness 0,8 mm from AISI 304, the rest AISI 430 ▪ Module width 330 mm, 1 heating zone ▪ Heating element material AISI 304 L ▪ GN 1/1 with depth 65 mm ▪ Removable rim around the plate (spillage cover) ▪ Simple control of the electrical variant by means of the main switch and regulation knob ▪ Regulation element is rheostat with positions 0-7 ▪ Simple shifting of electrical box on the guiding bar with safety device to prevent unwanted box extraction



Removable vessel with water

- System of connecting the rim to the top plate
- The system fulfils even the most demanding hygienic standards The residues of materials do not penetrate the peripheral joints due to the welding
- The rim is elevated on the rear side and on the sides. It prevents contamination from meal juices in the area outside the grill.



Direct meal heating

- Direct heating of the meals from the grill unit
- Meal is placed directly on the heating unit which is especially adjusted for the purposes – stainless steel surface AISI 304L.
- Maximum heating efficiency is achieved due to direct contact of the unit with the meal. The unit material guarantees simple cleaning and surface stability.

Electric fryers

Solid support of heating elements ensures a proper cold zone underneath resistances



The bench top models include the drain in the front part, fitted with a safety device to prevent unwanted water drainage ▪ The models with a base include the drainage in the base, fitted with stainless vessel and basket ▪ The fryers are equipped with practical holder of the baskets from stainless AISI 304 ▪ The fryers are equipped with safety thermostat to 235 °C ▪ Fully removable electrical box with the unit. It guarantees comfortable handling during the basin cleaning



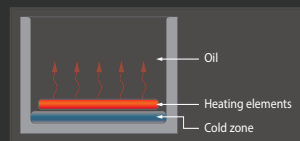
Double winding

- Double winding of the heating unit
- Double winding guarantees sufficient are for the heat conduction between the unit and oil.
- The fryer is immediately ready for use and temperatures do not significantly drop even in case of peak times.



Cold Zone

- Area between the heating unit and the bain maries with lower oil temperature
- This prevents burning and settled residues of materials and meals (e.g. flour, crumbs, fries), and the products (mostly carcinogens) are not absorbed back in meals.
- Oil reaches higher service life and cooking is healthier and tastier.





Electric pasta cookers

Pressed basin and front panel made of AISI 304



External basin filling. i.e. no water supply ▪ Simple control by means of one regulation knob ▪ The drain is placed in the front part, fitted with a safety clip to prevent unwanted water drainage ▪ Signalling of the heating elements with an indicator ▪ Drain $\frac{3}{4}$ ▪ The package includes also the fitting extension of the drain for simpler water drainage into the vessel ▪ GN $\frac{1}{2}$ 200 mm ▪ 8 litre volume for one basin ▪ The cookers include the safety thermostat ▪ Safety thermostat: 130 °C



Pressed top plate

- Practical pressing of the top pasta cooker plate
- The pressing is several millimetres deep and it is used as protection from overflowing
- If the liquid level rises during cooking, it flows safely in the pressing. The risk of liquid spilling outside the basin is reduced.



Resistant heating unit

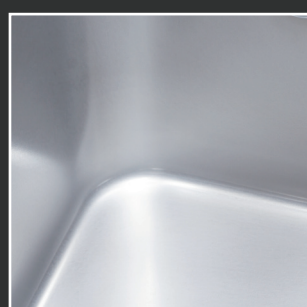
- Special material of the heating unit Incoloy 800
- It includes high resistant to salt and waste (e.g. residual particles from pasta or vegetables).
- The device reaches high service life.

Bain marie

Pressed basins with ergonomic inner shapes and angles



Basin size GN 1/1 with depth 163 mm for inserting GN 150 mm ▪ BM-30 EL one basin, BM-60 EL two basins ▪ Operating thermostat 30-90 °C ▪ External basin filling, i.e. no water supply ▪ Simple control by means of one regulation knob ▪ The drain is placed in the front part, fitted with a safety device to prevent unwanted water drainage ▪ Signalling of the heating elements with an indicator ▪ Drain $\frac{3}{4}$ ▪ The package includes also the fitting extension for simpler water drainage into the vessel



Pressed basin

- Pressed bain-marie basin
- The pressing prevents contamination from penetrating the welds and corners of the bain-marie
- Cleaning and maintenance is more efficient and faster.



Waterproof control

- Resistant control elements
- The control elements such as the regulation knob and the switch are waterproof, there is a smaller risk that water or other liquid penetrate the device.
- Maintenance is much simpler and the device service life is also extended.

Neutral modules and sub-bases

A wide range of models - made of stainless steel



Full stainless steel design ▪ Press top plate ▪ Operating module with a sink including the tap ▪ Neutral cabinets with heated benchtop – temperature range 30-90 °C, 0,7kW 230/1N ▪ High stainless chimney



Drawer

- Cabinets with an extendable drawer for gastronomic containers
- Suitable storage space for gastronomic containers as well as other equipment
- The drawer is fully extendable, it is possible to place a gastronomic container throughout its length



Resistant heating unit



Table of products

Ranges

Model	Line	mm	kg	kW	V / Hz	Burners / plates kW
SP 30 EL	Electric range	330 x 600 x 290	15,4	3	230/1N/50-60	2 x 1,5
SP 30 ELS	Electric range	330 x 600 x 290	15,6	4	400/3N/50-60	2 x 2
SP 60 ELS	Electric range	660 x 600 x 290	30,7	8	400/3N/50-60	4 x 2
SP 60 ELS 230V	Electric range	660 x 600 x 290	30,7	8	230/3N/50-60	4 x 2
SP 90/5 ELS	Electric range	990 x 600 x 290	39,8	10	400/3N/50-60	5 x 2
SP 90 ELS	Electric range	990 x 600 x 290	40,8	12	400/3N/50-60	6 x 2
SP 90 ELS 230V	Electric range	990 x 600 x 290	40,8	12	230/3N/50-60	6 x 2
SP 30 GL	Gas range	330 x 600 x 290	12,6	6,6	230/1N/50-60	3,6 + 3
SP 60 GL	Gas range	660 x 600 x 290	22,3	13,2	230/1N/50-60	2 x 3,6 + 2 x 3
SP 90/5 GL	Gas range	990 x 600 x 290	31,3	16,8	230/1N/50-60	3 x 3,6 + 2 x 3
SP 90 GL	Gas range	990 x 600 x 290	31,9	19,8	230/1N/50-60	3 x 3,6 + 3 x 3
SP 30 GLS	Gas range	330 x 600 x 290	17,4	9	230/1N/50-60	2 x 4,5
SP 60 GLS	Gas range	660 x 600 x 290	31,6	18	230/1N/50-60	4 x 4,5
SP 90/5 GLS	Gas range	990 x 600 x 290	44,3	22,5	230/1N/50-60	5 x 4,5
SP 90 GLS	Gas range	990 x 600 x 290	46,2	27	230/1N/50-60	6 x 4,5
SP 30/1 GLS	Gas range	330 x 600 x 290	15,5	4,5	230/1N/50-60	4,5
SP 31 GLS	Gas range	330 x 600 x 290	15,9	8	230/1N/50-60	8
SP 60/2 GLS	Gas range	660 x 600 x 290	28	9	230/1N/50-60	2 x 4,5
SP 62 GLS	Gas range	660 x 600 x 290	30	16	230/1N/50-60	2 x 8
SP 90/3 GLS	Gas range	990 x 600 x 290	40,5	13,5	230/1N/50-60	3 x 4,5
SP 93 GLS	Gas range	990 x 600 x 290	43,4	24	230/1N/50-60	3 x 8

Ranges with oven

Model	Line	mm	kg	kW	V / Hz	Burners / plates kW	Oven
SPT 60 ELS	Electric range with oven	660 x 600 x 860	66,2	11,13	400/3N/50-60	4 x 2	convection oven
SPT 60 ELS 230V	Electric range with oven	660 x 600 x 860	66,2	11,13	230/3N/50-60	4 x 2	convection oven
SPT 90/5 ELS	Electric range with oven	990 x 600 x 860	86,8	13,13	400/3N/50-60	5 x 2	convection oven
SPT 90 ELS	Electric range with oven	990 x 600 x 860	87,8	15,13	400/3N/50-60	6 x 2	convection oven
SPT 90 ELS 230V	Electric range with oven	990 x 600 x 860	87,8	15,13	230/3N/50-60	6 x 2	convection oven
SPT 60 GL	Gas range with oven	660 x 600 x 860	60,5	13,2 [G];3,13 [E]	230/1N/50-60	2 x 3,6 + 2 x 3	convection oven
SPT 90/5 GL	Gas range with oven	990 x 600 x 860	78,6	16,8 [G];3,13 [E]	230/1N/50-60	3 x 3,6 + 2 x 3	convection oven
SPT 90 GL	Gas range with oven	990 x 600 x 860	79,1	19,8 [G];3,13 [E]	230/1N/50-60	3 x 3,6 + 3 x 3	convection oven
SPT 60 GLS	Gas range with oven	660 x 600 x 860	70	18 [G];3,13 [E]	230/1N/50-60	4 x 4,5	convection oven
SPT 90/5 GLS	Gas range with oven	990 x 600 x 860	91,6	22,5 [G];3,13 [E]	230/1N/50-60	5 x 4,5	convection oven
SPT 90 GLS	Gas range with oven	990 x 600 x 860	93,5	27 [G];3,13 [E]	230/1N/50-60	6 x 4,5	convection oven
SPT 62 GLS	Gas range with oven	660 x 600 x 860	70	16 [G];3,13 [E]	230/1N/50-60	2 x 4,5	convection oven
SPT 93 GLS	Gas range with oven	990 x 600 x 860	90,7	24 [G];3,13 [E]	230/1N/50-60	3 x 4,5	convection oven
PT 90 EL	Oven	990 x 600 x 570	54,1	3,13	230/1N/50-60	-	convection oven

Griddle plates

Model	Line	mm	kg	kW	V / Hz	Top
FTH 30 EL	Griddle plate	330 x 600 x 290	23,7	3	230/1N/50-60	smooth
FTHC 30 EL	Griddle plate – chromed	330 x 600 x 290	23,7	3	230/1N/50-60	smooth chromed
FTR 30 EL	Griddle plate	330 x 600 x 290	23,7	3	230/1N/50-60	ribbed
FTRC 30 EL	Griddle plate – chromed	330 x 600 x 290	23,7	3	230/1N/50-60	ribbed chromed
FTH 60 EL	Griddle plate	660 x 600 x 290	44,6	6	400/3N/50-60	smooth
FTHC 60 EL	Griddle plate – chromed	660 x 600 x 290	44,6	6	400/3N/50-60	smooth chromed
FTHR 60 EL	Griddle plate	660 x 600 x 290	44,6	6	400/3N/50-60	combined
FTHRC 60 EL	Griddle plate – chromed	660 x 600 x 290	44,6	6	400/3N/50-60	combined chromed
FTH 90 EL	Griddle plate	990 x 600 x 290	73,4	9	400/3N/50-60	smooth
FTHC 90 EL	Griddle plate – chromed	990 x 600 x 290	73,4	9	400/3N/50-60	smooth chromed
FTHR 90 EL	Griddle plate	990 x 600 x 290	73,4	9	400/3N/50-60	combined
FTHRC 90 EL	Griddle plate – chromed	990 x 600 x 290	73,4	9	400/3N/50-60	combined chromed
FTH 30 GL	Griddle plate	330 x 600 x 290	25,4	4	230/1N/50-60	smooth
FTHC 30 GL	Griddle plate – chromed	330 x 600 x 290	25,4	4	230/1N/50-60	smooth chromed
FTR 30 GL	Griddle plate	330 x 600 x 290	25,4	4	230/1N/50-60	ribbed
FTRC 30 GL	Griddle plate – chromed	330 x 600 x 290	25,4	4	230/1N/50-60	ribbed chromed
FTH 60 GL	Griddle plate	660 x 600 x 290	47	8	230/1N/50-60	smooth
FTHC 60 GL	Griddle plate – chromed	660 x 600 x 290	48	8	230/1N/50-60	smooth chromed
FTHR 60 GL	Griddle plate	660 x 600 x 290	49	8	230/1N/50-60	combined
FTHRC 60 GL	Griddle plate – chromed	660 x 600 x 290	50	8	230/1N/50-60	combined chromed
FTH 90 GL	Griddle plate	990 x 600 x 290	76,7	12	230/1N/50-60	smooth
FTHC 90 GL	Griddle plate – chromed	990 x 600 x 290	76,7	12	230/1N/50-60	smooth chromed
FTHR 90 GL	Griddle plate	990 x 600 x 290	76,7	12	230/1N/50-60	combined
FTHRC 90 GL	Griddle plate – chromed	990 x 600 x 290	76,7	12	230/1N/50-60	combined chromed

Multifunction fry top

Model	Line	mm	kg	kW	V / Hz
FT 30 ELMK	Multifunction fry top	330 x 600 x 290	24,4	3	230/1N/50-60

Water grills

Model	Line	mm	kg	kW	V / Hz
GV 30 EL	Water grill	330 x 600 x 435	13,5	3,3	230/1N/50-60
GV 30 ELT	Water grill	330 x 600 x 435	13,5	4,08	400/3N/50-60

Lava stone grills

Model	Line	mm	kg	kW	V / Hz
GL 30 GL	Lava stone grill	330 x 600 x 290	18,8	4	230/1N/50-60
GL 30 GLS	Lava stone grill	330 x 600 x 290	20,6	6,5	230/1N/50-60
GL 60 GL	Lava stone grill	660 x 600 x 290	32	8	230/1N/50-60
GL 60 GLS	Lava stone grill	660 x 600 x 290	36,7	13	230/1N/50-60

Electric fryers

Model	Line	mm	kg	kW	V / Hz	kW / l	Baskets
FE 30 EL	Electric fryer 8 l	330 x 600 x 290	12,4	3	230/1N/50-60	0,38	210 x 235 x 100
FE 30 ELT	Electric fryer 8 l	330 x 600 x 290	13,7	6	400/3N/50-60	0,75	210 x 235 x 100
FE 60 EL	Electric fryer 2x8 l	660 x 600 x 290	23,1	6	230/1N/50-60	0,38	210 x 235 x 100
FE 60 ELT	Electric fryer 2x8 l	660 x 600 x 290	25,3	12	400/3N/50-60	0,75	210 x 235 x 100
FE 66 ELT	Electric fryer 16 l - 1 basket	660 x 600 x 290	22	9	400/3N/50-60	0,56	455 x 245 x 80
FE 66/2 ELT	Electric fryer 16 l - 2 baskets	660 x 600 x 290	22	9	400/3N/50-60	0,56	210 x 235 x 100
FE 66/3 ELT	Electric fryer 16 l - 3 baskets	660 x 600 x 290	22	9	400/3N/50-60	0,56	130 x 235 x 100
FE 31 ELT	Electric fryer 8 l	330 x 600 x 900	27,6	6	400/3N/50-60	0,75	210 x 235 x 100
FE 31/13 ELT	Electric fryer 13 l	330 x 660 x 900	31,7	9,9	400/3N/50-60	0,77	210 x 300 x 120
FE 61 ELT	Electric fryer 2x8 l	660 x 600 x 900	46,9	12	400/3N/50-60	0,75	210 x 235 x 100
FE 61/13 ELT	Electric fryer 2x13 l	660 x 600 x 900	54,8	19,8	400/3N/50-60	0,77	210 x 300 x 120

Fry dump

Model	Line	mm	kg	kW	V / Hz
UH 30 EL	Fry dump with ceramic lamp	330 x 600 x 570	13	0,85	230/1N/50-60

Pasta cookers

Model	Line	mm	kg	kW	V / Hz
VT 30 EL	Pasta cooker	330 x 600 x 290	10,3	3	230/1N/50-60
VT 60 EL	Pasta cooker	660 x 600 x 290	18,5	6	230/1N/50-60

Bain maries

Model	Line	mm	kg	kW	V / Hz	Basin
BM 30 EL	Bain marie	330 x 600 x 290	12,9	1,5	230/1N/50-60	GN 1/1 - 200
BM 60 EL	Bain marie	660 x 600 x 290	22,8	3	230/1N/50-60	2x GN 1/1 - 200

Wash basin unit

Model	Line	mm	kg
UM 30 L	Wash basin unit	330 x 600 x 290	9,6

Work tops

Model	Line	mm	kg	kW
PP 30 L	Neutral work top	330 x 600 x 290	7,2	-
PP 60 L	Neutral work top	660 x 600 x 290	12,8	-
PP 60 EL	Elektric work top	660 x 600 x 290	13,4	0,7

Neutral cabinets

Model	Line	mm	kg
PO 30 L	Neutral cabinet	330 x 510 x 570	12,3
PO 60 L	Neutral cabinet	660 x 510 x 570	16,5
PO 90 L	Neutral cabinet	990 x 510 x 570	21,5
PO 120 L	Neutral cabinet	1320 x 510 x 570	25,9
P 30 L	Neutral cabinet	330 x 530 x 570	9,1
P 60 L	Neutral cabinet	660 x 530 x 570	11,7
PD 30 L	Neutral cabinet	330 x 530 x 570	12,1
PD 60 L	Neutral cabinet	660 x 530 x 570	17,5
PZ 30 L	Neutral cabinet	330 x 530 x 570	21
PZ 60 L	Neutral cabinet	660 x 530 x 570	27

What we offer...

We are pleased to offer you a wide range of products and technology used in the catering field.

Products and technology

- 600, 700 and 900 lines
- equipment for pizzerias and bakeries
- table top equipment
- contact grills
- bain marries trolleys
- display cabinets, water baths and other accessories

Customer Service and Solutions

- consultation and concept design of catering services
- designing kitchen operations
- assistance in the selection of optimal technology
- delivery and professional installation
- guaranteed customer service
- regular maintenance and up-dates
- expansion of existing operations
- integrated made-to-measure solutions



RM Gastro

We are a leading European manufacturer and supplier of professional gastronomic equipment. It is our immense pleasure to introduce our customers to the sophisticated and functional REDFOX products, state-of-the-art RM technology, as well as turn-key solutions and first-class care required by professional kitchens. We treat our business partners, co-workers and surroundings with respect and responsibly. We have been operating on the Czech domestic market since 1994, but we also rely on the experience gathered from around the world. Our desire and goal is that you also become one of those who appreciate the quality of our brands and who will be happy with them.



The production plant in Veselí nad Lužnicí, which underwent reconstruction in 2017, has a production area of 7,700 m² and produces more than 50,000 products annually. RM Gastro employs nearly 270 people and more than a hundred of them work in the production plant with modern production technologies, where the production management system is fully quality oriented. Everything is created so that our customers receive a high-quality product, made in compliance with the strictest environmental standards and suitable type of certification according to the relevant standards.




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