



REDFOX 900 LINE
Smart solution and durability

Passion and quality...

If you want to be successful in your business you must work honestly



Rudolf Heinz-Richter established his puppet company in 1892. Three decades later, Ladislav Mrkvička starting making shoes in Kralupy nad Vltavou. Both companies were successful and their development was terminated by nationalization after WWII.

The tradition was resurrected in 1994 when the descendants of both entrepreneur families, Jan Richter and Ladislav Mrkvička, met and established RM Gastro. The passion of puppet makers and honest effort of shoe makers was combined and resulted in great products which helped to modernize Czech gastronomy.

We are RM Gastro - recognized European manufacturer of professional cooking equipment



We use our extensive experience from more than twenty years of existence on the market, the skills of our employees and partner relation with our suppliers and customers. This enables us to offer top technologies, precision processing, quality material, and unrivalled service. We always introduce elaborated solution and first class care required for the equipment of professional kitchen.

Our kitchen equipment is suitable for cooks in all types of kitchen operations: From fast food, pizzeria, bars, coffee shops, sweet shops, restaurants, hotels, factory and school diners, meal producers. Each kitchen from us is unique, our passion for detail and emphasis on quality unites them.

REDFOX 900 LINE

Smart solution and durability



The cooking line REDFOX 900 is a professional solution for **high-performance cooking** units dispensing **more than 300** meals a day.

The emphasis is put mainly on the high performance and user friendliness. Among the strong features of the REDFOX 900 line is the **high performance** of all units, pressed lines with rounded inner angles and the ergonomic front panel with operation and control devices.

All the worktop modules are made of **AISI 304**. The bases are made of AISI 430. The legs of the bases are also



made of stainless steel and are adjustable in height. The construction allows easy installation with the possible positioning of the line to the wall or as a **central cooking block**. All modules have an edge rim which prevents the penetration of the food between the side walls; in addition, it is possible to mount connecting strips as an accessory that connect the line into one unit and fully close the side parts.

All bases are equipped with **massive legs** that allow to adjust the considerable inequalities. All gas models are supplied as natural-gas models with supplied **propane-butane** jets. All connection points are located on the back of the device.

REDFOX 900 LINE

Professional solution for highly demanding catering units

Resistant stainless steel

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

Rounded/square plates 3,5 kW

Equipped with a high-quality plates 300 mm with cast iron housing and internal thermostatic protection against overheating

Griddles with iron or chromed surface

Hard chrome plate with perfect non-adhesive surface

Electr. oven 2/1 static or 1/1 convection



Autoclave version of boiling kettle

Thanks to the autoclave higher cooking temperature is achieved (up to 130 °C, the boiling point of water at atmospheric pressure is about 100 °C) and therefore the meals are cooked faster

Full bottom Heat

The heating elements / burners are placed all over the bottom thus there is no formation of undesirable cold zones



Cold zone

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

Electric cooking ranges and oven

The selection of electric boiling tops or ranges with convection or static oven in GN sizes

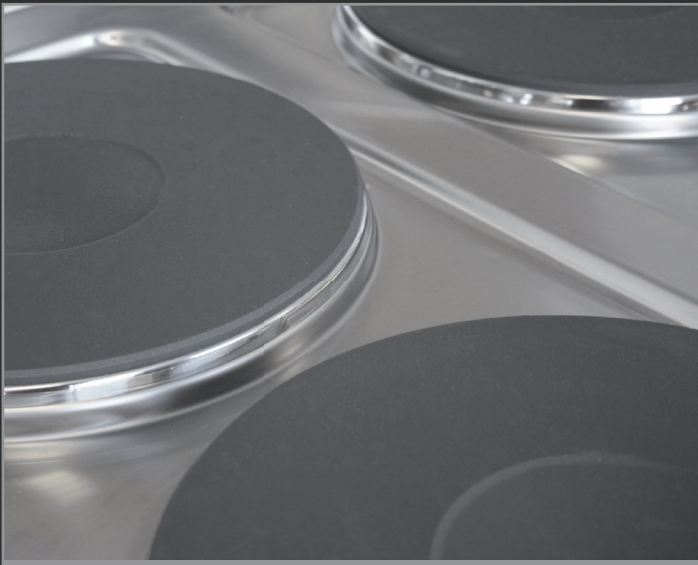


Hygienic groove

- Pressed top plate of the cooking range
- Thanks to the pressed plate the dirt does not get into the joints and corners of the top plate of the oven
- Cleaning and maintenance is much more effective and faster

Waste drawer

- Waste drawer in electric cookers with solid top plates
- The drawer is used to capture impurities that are formed during cooking
- The captured impurities do not get into the inner parts of the cooker so that it is easier to keep the device clean



Gas cooking ranges and oven

Heavy duty brass burner SP with unique heat distribution



Powerful burners

- Brass burners SP with the power of up to 8 kW
- Thanks to modern and powerful jets you can achieve higher effectiveness in gas combustion, so it is possible to achieve high performance at reasonable consumption
- Complete demounting allows easy maintenance of burners, the plate as well as of the jets



Collapsible top

- Collapsible top of SP burners
- Gas stoves with burners Supreme (SP) include simple collapsible lower desk
- Access to gas lines and jets is therefore simple



Griddle plates

Electric griddle plates with 15 mm top plate with excellent heat conduction



Connection of the top plate to the frame

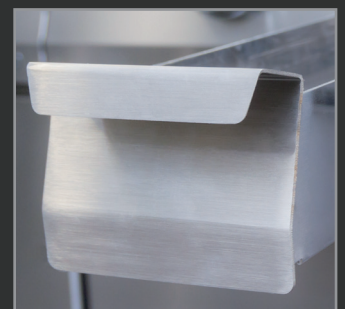
- System of the heating plate connected to the upper frame
- System fulfilling the most demanding hygiene standards
The ingredient leftovers do not get into the external joints due the welding that occur among the standard grill plates in the same category
- So cleaning and maintenance is much more effective

Chrome top plate

- Chrome plate with the thickness of 15 mm with a non-stick surface
- During cooking on a chrome surface the tastes do not mix up - when you change the cooked meals, e. g. meat and vegetables or fish, so the quality is still on a high level as the customers expect it
- Due to the excellent surface properties the maintenance and cleaning are easier

High volume of fat reservoir

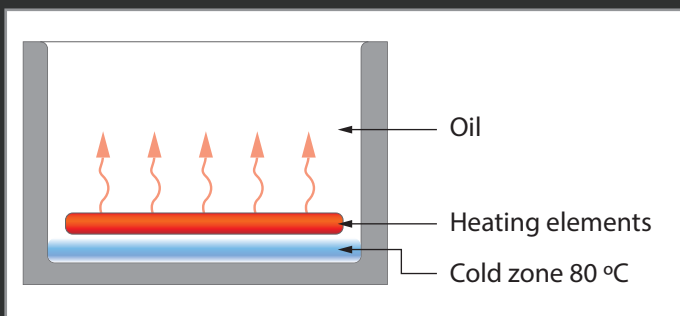
- Fat reservoir with volume 2.5 litres
- Due to large volume, the reservoir does not easily fill even during intense cooking
- It is not necessary to think of pouring out, and you can focus just on cooking - Large volume can also be used for final cleaning. It absorbs more liquid





Electric fryers

Rotating resistances with a solid support, ensuring a proper cold zone underneath



Cold Zone

- Space between the heating element and the basic with low-temperature oil
- Consequently, the built-up ingredient and food leftovers (e. g. flour, bread crumbs, chips) do not burn and the waste products (especially carcinogens) are not absorbed back into the meal
- Oil achieves higher durability and at the same time frying is healthier and tastier

Triple winding

- Triple winding of the heating element
- The triple winding ensures longer lifetime of the heating element (the surface of the elements is less stressed per cm²), the fryer achieves the performance of up to 0.8 kW/l
- The fryer is almost immediately ready for use, at increased operation the temperature decrease is minimal





RM GASTRO
Robert Jüsch

Electric pasta cookers

Pressed basins with ergonomic inner shapes and angles



Durable heating element

- Special material of the heating element AISI 316
- Has higher resistance to salt and waste (e. g. residual particles from pasta or vegetables)
- So the device has longer lifetime

Angle pad

- Angle pad of the filling arm
- Convenient continuous water filling
- Due to the angle pad the water is not splashed on the upper plate even when the water pressure is low, and it keeps the continuous direction





Bratt pans

Resistance or gas burner covers whole area of tank bottom

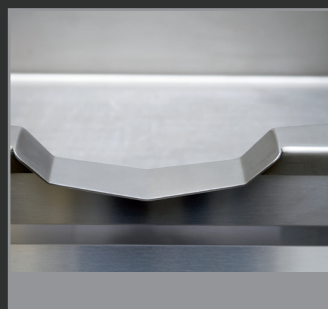


Full bottom heat

- Homogeneous bottom heat
- The heating elements / burners are placed all over the bottom thus there is no formation of undesirable cold zones
- During cooking it is possible to use 100% of the surface thus increasing the number of cooked portions of meal

Pan tilting with side hanging

- The lifting arms are placed on the sides of the pan
- So the whole mechanism does not interfere with the heating element as conventional pans that is from below





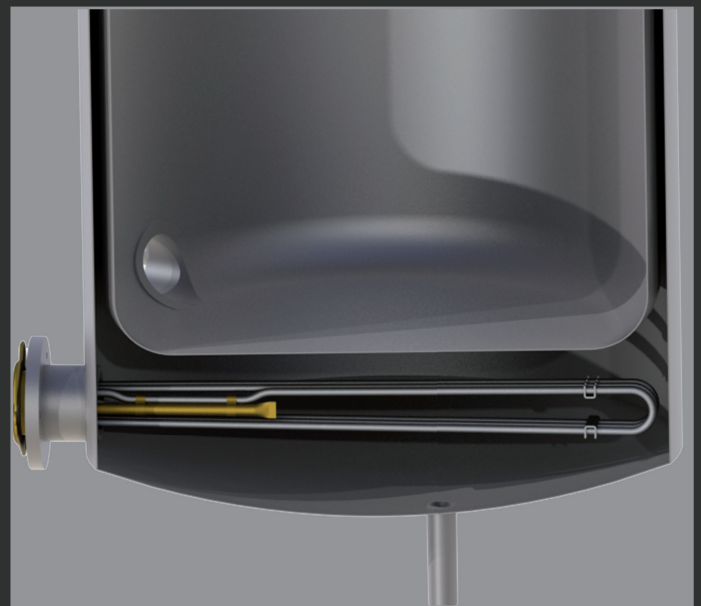
Boiling kettles

Bottom of tank made of AISI 316, autoclave versions of all models for more efficient operation time



AUTOCLAVE

- Autoclave - used for cooking with higher pressure than atmospheric pressure
- Possible autoclave for both volumes of boiling kettles
Hermetically closed lid with a seal on the principle of Papin pots
- Thanks to the autoclave higher cooking temperature is achieved (up to 130°C, the boiling point of water at atmospheric pressure is about 100°C) and therefore the meals are cooked faster
- and subsequent malfunction



Semi-fill

- Semi-automatic filling of the duplicator
- The duplicator is automatically filled via one press of the switch
- Thanks to the absence of probes there is no calcification and subsequent malfunction

Neutral modules

Top plate made of AISI 304 and stainless steel support legs



Drawer

- Neutral models 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

Parallel connections

- Much like the other models, the model in this line have neutral rectangular side edges for the use of parallel connections using a screw
- The connection minimizes the gap between the modules so it fulfills the high hygiene standards



Table of products

Ranges

Model	Line	mm	kg	kW	V / Hz	Burners / plates kW
SP 90/40 E	Boiling top	400 x 900 x 900	45,8	7	400/3N/50-60	2 x 3,5
SP 90/80 E	Boiling top	800 x 900 x 900	77,4	14	400/3N/50-60	4 x 3,5
SPQ 90/40 E	Boiling top	400 x 900 x 900	45	7	400/3N/50-60	2 x 3,5
SPQ 90/80 E	Boiling top	800 x 900 x 900	76,6	14	400/3N/50-60	4 x 3,5
SPL 90/40 E	Boiling top	400 x 900 x 900	61	6	400/3N/50-60	2 x 3
SPL 90/80 E	Boiling top	800 x 900 x 900	105,3	12	400/3N/50-60	4 x 3
SP 90/40 G	Boiling top	400 x 900 x 900	43	16	-	5 + 8
SP 90/80 G	Boiling top	800 x 900 x 900	72,9	24,5	-	3,5 + 5 + 2 x 8

Ranges with oven

Model	Line	mm	kg	kW	V / Hz	Burners / plates kW	Ovens
SPT 90/80 11 E	Electric range with oven	800 x 900 x 900	100,9	17,13	400/3N/50-60	4 x 3,5	convection oven
SPT 90/80 21 E	Electric range with oven	800 x 900 x 900	107,4	20	400/3N/50-60	4 x 3,5	static oven
SPQT 90/80 11 E	Electric range with oven	800 x 900 x 900	100,1	17,13	400/3N/50-60	4 x 3,5	convection oven
SPQT 90/80 21 E	Electric range with oven	800 x 900 x 900	106,6	20,3	400/3N/50-60	4 x 3,5	static oven
SPLT 90/80 11 E	Electric range with oven	800 x 900 x 900	128,8	15,13	400/3N/50-60	4 x 3	convection oven
SPLT 90/80 21 E	Electric range with oven	800 x 900 x 900	135,3	18,3	400/3N/50-60	4 x 3	static oven
SPT 90/80 11 GE	Gas range with oven	800 x 900 x 900	97	24,5 [G];3,13 [E]	230/1N/50-60	3,5 + 5 + 2 x 8	convection oven
SPT 90/80 21 GE	Gas range with oven	800 x 900 x 900	100,5	24,5 [G];6,3 [E]	400/3N/50-60	3,5 + 5 + 2 x 8	static oven

Griddle plate

Model	Line	mm	kg	kW	V / Hz	Top
FTH 90/40 E	Griddle plate	400 x 900 x 900	71	6	400/3N/50-60	smooth
FTHC 90/40 E	Griddle plate – chromed	400 x 900 x 900	71	6	400/3N/50-60	smooth chrome
FTR 90/40 E	Griddle plate	400 x 900 x 900	71	6	400/3N/50-60	ribbed
FTRC 90/40 E	Griddle plate – chromed	400 x 900 x 900	71	6	400/3N/50-60	ribbed chrome
FTH 90/80 E	Griddle plate	800 x 900 x 900	126,3	12	400/3N/50-60	smooth
FTHC 90/80 E	Griddle plate – chromed	800 x 900 x 900	126,3	12	400/3N/50-60	smooth chrome
FTR 90/80 E	Griddle plate	800 x 900 x 900	126,3	12	400/3N/50-60	ribbed
FTRC 90/80 E	Griddle plate – chromed	800 x 900 x 900	126,3	12	400/3N/50-60	ribbed chrome
FTHR 90/80 E	Griddle plate	800 x 900 x 900	126,3	12	400/3N/50-60	combined
FTHRC 90/80 E	Griddle plate – chromed	800 x 900 x 900	126,3	12	400/3N/50-60	combined chrome

Fryer

Model	Line	mm	kg	kW	V / Hz	kW / l	Baskets
FE 90/40 17 E	Electric fryer 17 l	400 x 900 x 900	52,4	13,5	400/3N/50-60	0,8	280 x 300 x 120
FE 90/80 17 E	Electric fryer 2x17 l	800 x 900 x 900	89,7	27	400/3N/50-60	0,8	2 x 280 x 300 x 120

Pasta cooker

Model	Line	mm	kg	kW	V / Hz	L
VT 90/40 E	Electric pasta cooker	400 x 900 x 900	52,1	12	400/3N/50-60	33
VT 90/80 E	Electric pasta cooker	800 x 900 x 900	89,8	24	400/3N/50-60	2 x 33

Tilting bratt pan

Model	Line	mm	kg	kW	V / Hz	Bottom	Tilt
BR 90/80 E	Tilting bratt pan 80 l	800 x 900 x 900	129,7	15	400/3N/50-60	steel	manual
BR 90/80 E/N	Tilting bratt pan 80 l	800 x 900 x 900	129,6	15	400/3N/50-60	stainless	manual
BRM 90/80 E	Tilting bratt pan 80 l	800 x 900 x 900	132,6	15	400/3N/50-60	steel	automatic
BRM 90/80 E/N	Tilting bratt pan 80 l	800 x 900 x 900	132,5	15	400/3N/50-60	stainless	automatic
BR 90/120 E	Tilting bratt pan 120 l	1200 x 900 x 900	176,5	18	400/3N/50-60	steel	manual
BR 90/120 E/N	Tilting bratt pan 120 l	1200 x 900 x 900	176,4	18	400/3N/50-60	stainless	manual
BRM 90/120 E	Tilting bratt pan 120 l	1200 x 900 x 900	180	18	400/3N/50-60	steel	automatic
BRM 90/120 E/N	Tilting bratt pan 120 l	1200 x 900 x 900	179,9	18	400/3N/50-60	stainless	automatic
BR 90/80 G	Tilting bratt pan 80 l	800 x 900 x 900	135,6	22	230/1N/50-60	steel	manual
BR 90/80 G/N	Tilting bratt pan 80 l	800 x 900 x 900	135,6	22	230/1N/50-60	stainless	manual
BRM 90/80 G	Tilting bratt pan 80 l	800 x 900 x 900	138,6	22	230/1N/50-60	steel	automatic
BRM 90/80 G/N	Tilting bratt pan 80 l	800 x 900 x 900	138,6	22	230/1N/50-60	stainless	automatic
BR 90/120 G	Tilting bratt pan 120 l	1200 x 900 x 900	183,5	30	230/1N/50-60	steel	manual
BR 90/120 G/N	Tilting bratt pan 120 l	1200 x 900 x 900	183,5	30	230/1N/50-60	stainless	manual
BRM 90/120 G	Tilting bratt pan 120 l	1200 x 900 x 900	188	30	230/1N/50-60	steel	automatic
BRM 90/120 G/N	Tilting bratt pan 120 l	1200 x 900 x 900	188	30	230/1N/50-60	stainless	automatic

Boiling kettle

Model	Line	mm	kg	kW	V / Hz	L
BI 90/100 E	Boiling kettle 100 l	800 x 900 x 900	116,8	21	400/3N/50-60	100
BI 90/150 E	Boiling kettle 150 l	800 x 900 x 900	125,2	21	400/3N/50-60	150
BIA 90/100 E	Boiling kettle 100 l	800 x 900 x 900	121,9	21	400/3N/50-60	100
BIA 90/150 E	Boiling kettle 150 l	800 x 900 x 900	130,5	21	400/3N/50-60	150
BI 90/100 G	Boiling kettle 100 l	800 x 900 x 900	134,7	22,5	230/1N/50-60	100
BI 90/150 G	Boiling kettle 150 l	800 x 900 x 900	144	22,5	230/1N/50-60	150
BIA 90/100 G	Boiling kettle 100 l	800 x 900 x 900	141,8	22,5	230/1N/50-60	100
BIA 90/150 G	Boiling kettle 150 l	800 x 900 x 900	150,1	22,5	230/1N/50-60	150

work top

Model	Line	mm	kg	Drawer
PP 90/40	Neutral work top	400 x 900 x 900	41,7	GN 1/1 - 150
PP 90/80	Neutral work top	800 x 900 x 900	61,1	2 x GN 1/1 - 150
PP 90/40 D	Neutral work top	400 x 900 x 900	44,7	GN 1/1 - 150
PP 90/80 D	Neutral work top	800 x 900 x 900	68,3	2 x GN 1/1 - 150

What We Offer...

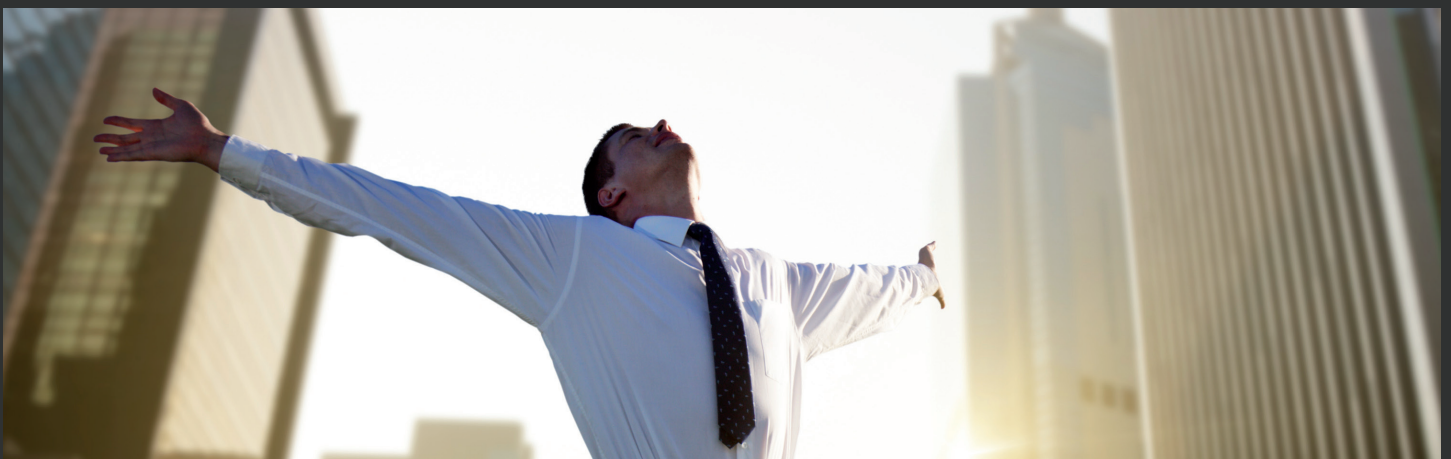
We are pleased to offer you a wide range of products and technology used in the catering field.

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



We guarantee superior quality, state-of-the-art production, high durability and an aesthetic value exceptional in each and every one of our kitchens because we design them and build them ourselves. Since 1998, Veselí nad Lužnicí has been the home of our modern production facilities.



Our production facilities feature an area of ten thousand square metres that brings light to more than seventy thousand new products every year. Hundreds of our employees work with modern production technology and production management solutions that are entirely oriented on quality. We take everything into consideration to ensure that our customers receive superior products that are made in compliance with the highest environmental standards and meet the necessary certifications based on current production regulations.



We believe that good gastronomy deserves a professional environment and our satisfied customers in more than fifty countries around the world have proven us correct. Nonetheless, we still make an effort to improve our products. Our innovation and development centre is continuously working to ensure that you receive only modern advanced products of superior value. Not only for today, but for the years to come.

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RM GASTRO

- responsibility and freedom
- decency and honesty
- the desire for perfection

