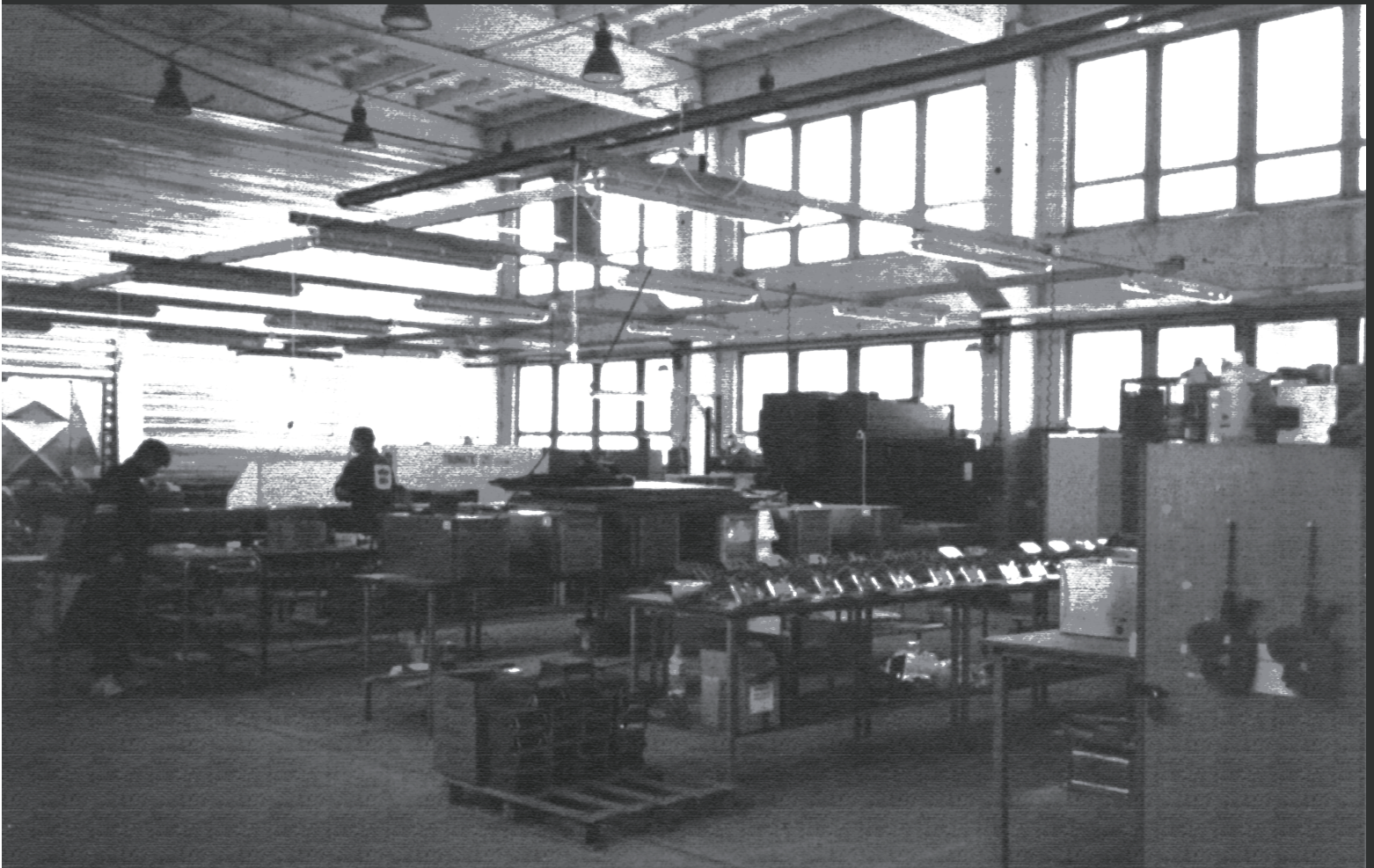




REDFOX PIZZA OVENS
Comfort line

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 three 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 PIZZA OVENS

Comfort line



Pizza ovens are devices suitable for **all types of operation**. But they are best used in pizzerias and facilities where pizzas and other similar meals are prepared.

Pizza ovens of the E, B and FP series represent a **wide portfolio** of these products. Snack pizza ovens of the FP series are more suitable for facilities with smaller numbers of pizzas dispensed. Snack pizza ovens (without refractory stone) are suitable for the preparation of frozen pizzas to a diameter of 330 mm or snack. Pizza ovens including refractory stone are suitable for preparation freshly prepared pizzas to diameter 350 mm. Pizza ovens of the E and B series are suitable for specialized facilities with higher daily dispensing.

All these three series are available in one-chamber or two-chamber models. If necessary it is possible to order stands for the ovens.



REDFOX PIZZA OVENS

Smart solutions for any type of operation

Steam outlet - ventilation

Chimney for discharging steam - common to all chambers

Regulator of steam outlet

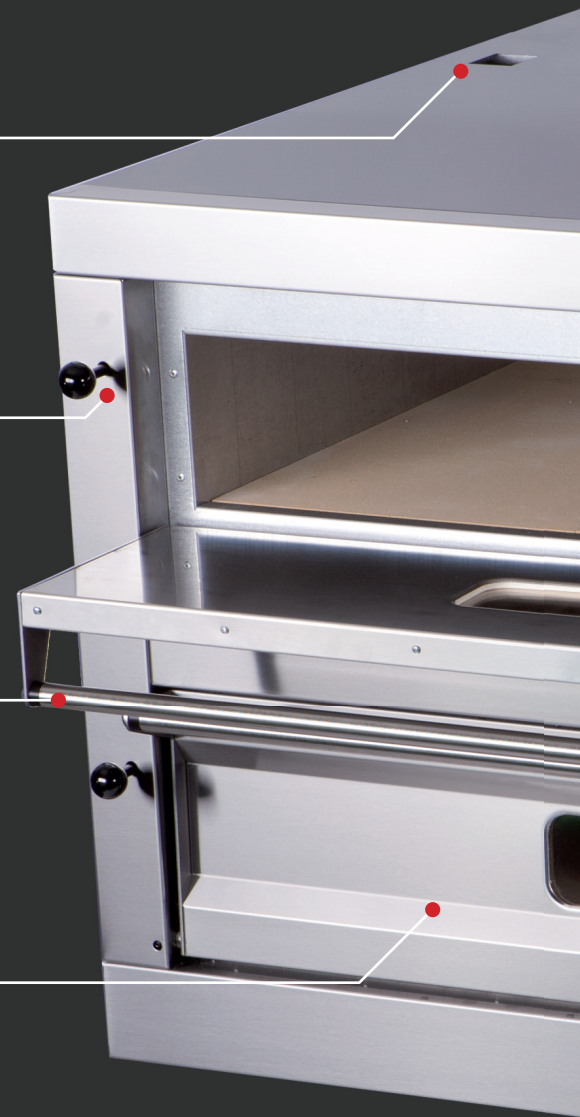
Simple regulation of steam outlet

Large handles

Handles the entire length of the door

Stainless-steel

Front part of the pizza oven, including door, from stainless steel



Refractory stones

Plates with the thickness of 14 mm accumulate heat

Analog thermometer

The temperature is still under control



Snack pizza ovens FPP and FP

Four series of snack ovens with refractory stones bottom



Separate control of the elements

- Separate control of upper and lower heating elements
- The heating elements are equipped with their own controls that is easy to use from the front part of the oven. (only models FP(38) and FP68(S))
- Thanks to the separate control the heating power can be better adapted to the preparation of meals.

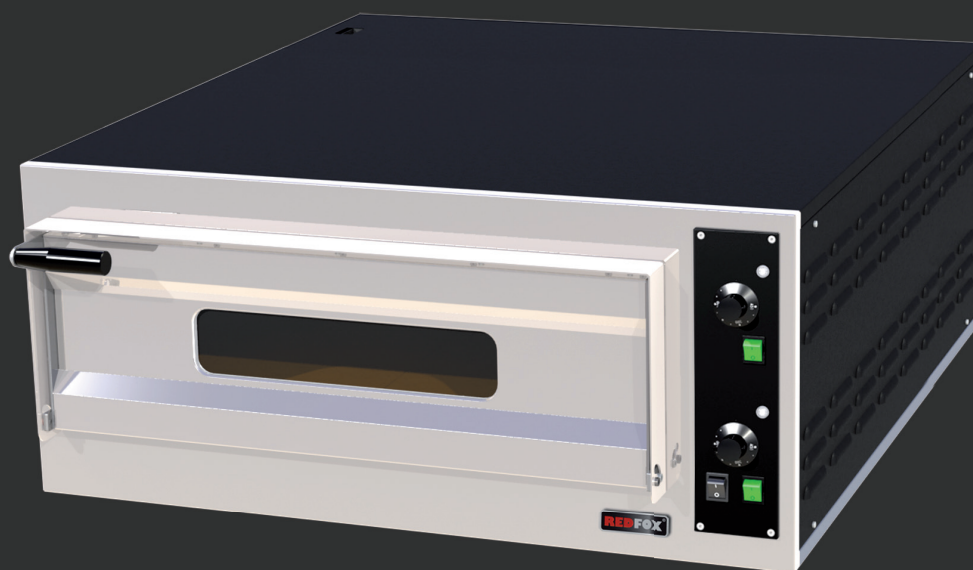
Practical waste drawer

- Extendable tank for impurities
- Drawer placed under the grid of the pizza oven (only models FPP36 and FP36)
- All parts of the meal that are released during baking fall through the grid and are moved to the extendable drawer. So cleaning is much more easier and effective.



B pizza ovens

Elemental range of ovens

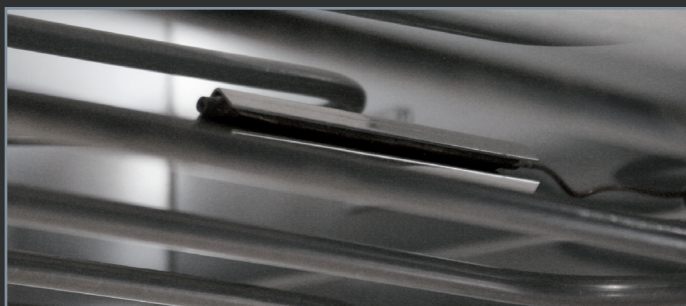


Pizza diameter 500 mm

- Chamber ready to accommodate a pizza with the diameter of 500 mm
- Thanks to the dimensions of the chamber the pizza oven can be used for baking pizzas with the diameter of 500 mm, or it is possible to place inside a gastronomic container GN 1/1 (only B4/50 and B8/50)
- The size of the chamber ensure optimal energy recovery

Two thermostats for each chamber

- Regulation and safety thermostat
- Each chamber is equipped with a regulation thermostat that controls the required chamber temperature as well as a safety thermostat that serves as a safety device
- So the device fulfills the strict safety requirements



E pizza ovens

Comprehensive range of professional ovens



Pizza diameter 500 mm

- Chamber ready to accommodate a pizza with the diameter of 500 mm
- Thanks to the dimensions of the chamber the pizza oven can be used for baking pizzas with the diameter of 500 mm, or it is possible to place inside a gastronomic container GN 1/1 (only E4/50 and E8/50)
- The size of the chamber ensure optimal energy recovery



Stainless-steel front part

- Front part of the pizza oven, including door, from stainless steel
- Front part, including the door (with glass), made of quality stainless steel
- So the pizza oven remains in excellent condition for a long period of time.



EPP ovens

Static heat & chambers completely made of stainless steel



Powerful heating elements with passive distribution

- Heating elements achieve sufficient power for confectionery production and bakery
- Heating elements are evenly distributed in the chamber at the top and bottom
- The Chamber does not include a fan, this prevents drying of food



Stainless steel construction including chamber

- The cover and chamber made of stainless steel
- The bottom side of the chamber made of AISI 304 - This type of steel is not only resistant to water and moisture, it is also weak acids and other corrosive chemicals resistant.
- Strong material - the furnace is more protected against bending and deformation.



Table of products

Snack pizza ovens FPP a FP

Model	Line	mm	kg	kW	V / Hz	mm internal
FPP 36	Snack oven – digital control	505 x 410 x 215	16,5	1,75	230/1N/50-60	340 x 340
FP 36	Snack oven – manual control	505 x 410 x 215	15,2	1,75	230/1N/50-60	340 x 340
FP 36 R	Snack oven with stone	550 x 497 x 250	19,4	2	230/1N/50-60	410 x 370 x 90
FP 66 R	Snack oven with stone	550 x 497 x 380	28,7	3	230/1N/50-60	410 x 370 x 90
FP 37 R	Snack oven with stone	550 x 497 x 250	20,2	2	230/1N/50-60	410 x 370 x 90
FP 67 R	Snack oven with stone	550 x 497 x 380	30,4	2,7	230/1N/50-60	410 x 370 x 90
FP 38 R	Snack oven with stone	575 x 536 x 274	23,5	2	230/1N/50-60	410 x 370 x 90
FP 38 RS	Snack oven with stone/400° C	575 x 536 x 274	22,9	2	230/1N/50-60	410 x 370 x 90
FP 68 R	Snack oven with stone	577 x 537 x 478	38,7	3,4	230/3N/50-60	410 x 370 x 90
FP 68 RS	Snack oven with stone/400° C	550 x 536 x 488	39,3	3,4	230/3N/50-60	410 x 370 x 90

B pizza ovens

Model	Line	mm	kg	kW	V / Hz	mm internal
B 2	Pizza oven	950 x 548 x 412	45	4,4	400/3N/50-60	700 x 420 x 150
B 22	Pizza oven	950 x 548 x 763	73	8,8	400/3N/50-60	2 x 700 x 420 x 150
B 4	Pizza oven	955 x 910 x 420	46,7	4,8	400/3N/50-60	700 x 700 x 150
B 6	Pizza oven	955 x 1260 x 420	65,5	7,2	400/3N/50-60	700 x 1050 x 150
B 8	Pizza oven	955 x 910 x 760	96,1	9,6	400/3N/50-60	2 x 700 x 700 x 150
B 12	Pizza oven	955 x 1260 x 760	135,7	14,4	400/3N/50-60	2 x 700 x 1050 x 150
B 4/50	Pizza oven	775 x 710 x 510	34	4	400/3N/50-60	520 x 540 x 150
B 8/50	Pizza oven	775 x 710 x 380	51	6	400/3N/50-60	2 x 520 x 540 x 150

E pizza ovens

Model	Line	mm	kg	kW	V / Hz	mm internal
E 4	Pizza oven	980 x 909 x 412	54,2	4,8	400/3N/50-60	700 x 700 x 150
E 6	Pizza oven	980 x 1259 x 412	93,8	7,2	400/3N/50-60	700 x 1050 x 150
E 6 L	Pizza oven	1310 x 894 x 412	92,5	8	400/3N/50-60	1050 x 700 x 150
E 9	Pizza oven	1310 x 1253 x 412	109	12	400/3N/50-60	1050 x 1050 x 150
E 8	Pizza oven	980 x 905 x 763	128,5	9,6	400/3N/50-60	2 x 700 x 700 x 150
E 12	Pizza oven	980 x 1259 x 763	155,7	14,4	400/3N/50-60	2 x 700 x 1050 x 150
E 12 L	Pizza oven	1310 x 912 x 763	169,1	16	400/3N/50-60	2 x 1050 x 700 x 150
E 18	Pizza oven	1310 x 1266 x 763	205,9	24	400/3N/50-60	2 x 1050 x 1050 x 150
E 4/50	Pizza oven	830 x 665 x 412	39	4	400/3N/50-60	550 x 550 x 150
E 8/50	Pizza oven	830 x 665 x 763	78	8	400/3N/50-60	2 x 550 x 550 x 150

EPP ovens

Model	Line	mm	kg	kW	V / Hz	mm internal
EPP 01	Confectionery and bakery ovens	950 x 902 x 660	60,7	4	400/3N/50-60	1 x GN 2/1
EPP 01 S	Confectionery and bakery ovens	950 x 902 x 660	60,6	6,3	400/3N/50-60	1 x GN 2/1
EPP 02	Confectionery and bakery ovens	950 x 902 x 1155	109	8	400/3N/50-60	2 x GN 2/1
EPP 02 S	Confectionery and bakery ovens	950 x 902 x 1155	109,1	12,6	400/3N/50-60	2 x GN 2/1
EPP 02 P	Confectionery and bakery ovens with base	950x902x1648	144,2	8	400/3N/50-60	2 x GN 2/1
EPP 02 SP	Confectionery and bakery ovens with base	950x902x1648	144,4	12,6	400/3N/50-60	2 x GN 2/1
EPP 03	Confectionery and bakery ovens	950 x 902 x 1650	156,4	12	400/3N/50-60	3 x GN 2/1
EPP 03 S	Confectionery and bakery ovens	950 x 902 x 1650	156,5	18,9	400/3N/50-60	3 x GN 2/1
EPP P	Neutral cabinet	950 x 870 x 660	35,2	-	-	5 x GN 2/1

What We Offer...

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

Products and technology

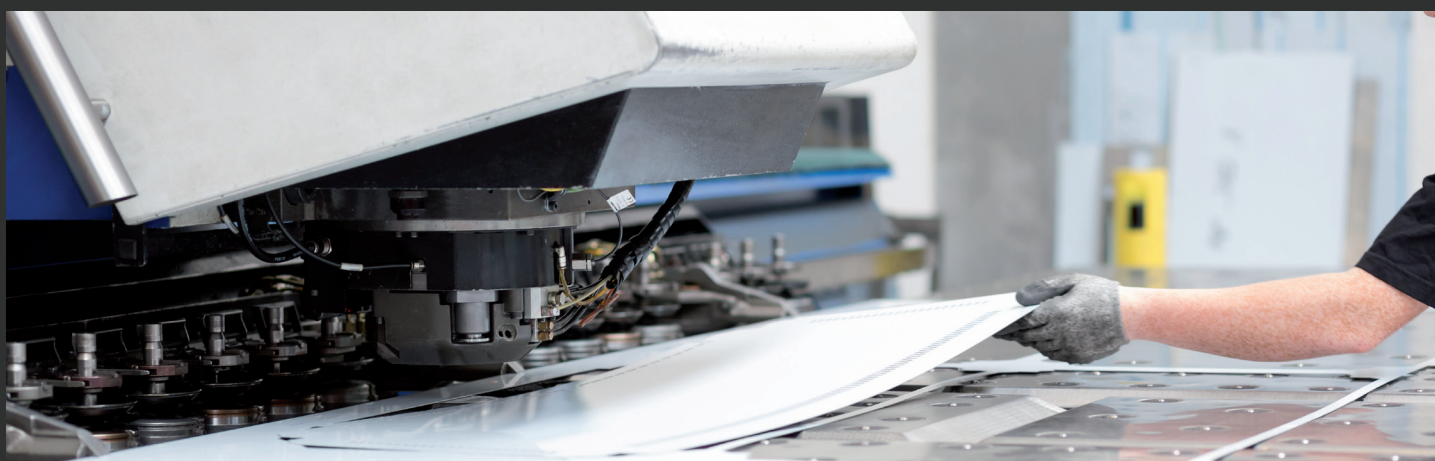
- 600, 700 and 900 lines
- equipment for pizzerias and bakeries
- table top equipment
- contact grills
- bain marries trolleys
- display cabinets, water baths and other accessories

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 Lužnici 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. One hundred and eighty 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

