



REDFOX SNACK

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 SNACK

Comprehensive range of snack units



Semi-automatic clam grills

Remote-switch function available for easy repeating of the latest chosen programme



Griddle plates

Electric and gas griddle plates with 10 mm top plate with excellent heat conduction



Panini grills

Excellent heat conduction - fast warm-up time



Lava stone grills

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



Electric fryers

Selection of different power outputs, basin volumes and basket configurations



Hot cupboards

Double walls assure proper air isolation to prevent thermal losses



Bain maries

Basin and front panel made of AISI 304 with drain tap and safety arm device



Hot dog machines and roller grills

Stainless steel housing with aluminium spikes



Sausage steamers

Single or double models with perforated stainless steel bottom above container with water



Electric crepes

Construction made of AISI 430, plate made of cast iron



Salamanders and toasters

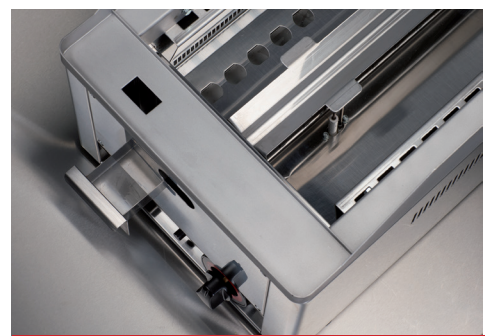
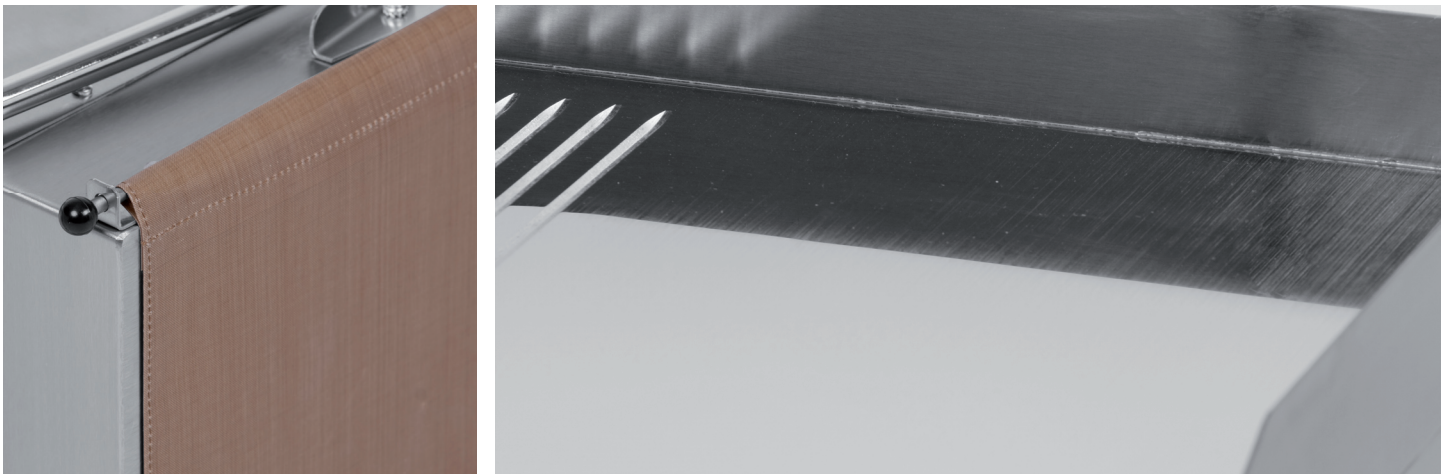
Removable back side panel - pass-through option



Pastry display cases

Neutral or heated versions of display equipment made of stainless steel

Comprehensive range of snack units is an ideal option for fast food and small catering units. Wide selection of models and options helps in setting up a compact customized configuration. Variety of different outputs and technical specifications of all snack products groups provide a good background for choosing the right solution of concrete catering units. More than 23 years of experience in snack equipment helped to build up a product with proper quality and reliability of equipment.



Semi-automatic clam grills

Remote-switch function available for easy repeating of the latest chosen programme



The surface of the lower plate is chromed, the top plate is covered with teflon sheet ▪ 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 ▪ Automatic lifting of the upper plate at the end of the program ▪ Function Remote-switch for simpler repetition of the selected program - just pull down the upper plate ▪ Acoustic signal of the program completion



Semi-automatic system

- Semiautomatic grill mode
- Automatic lifting of the upper plate, signal before the program end, self-balancing system of the upper plate, the option of interrupting the program
- Due to semi-automatic system, the device operation is autonomous, it can be operated by non-professional personnel



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.



Griddle plates

Electric and gas griddle plates with 10 mm top plate with excellent heat conduction



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
- Possible variant with safety thermostat
- Delivered with stainless steel scraper for cleaning burnt items



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.



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.

Multifunction fry top

Widespread use in one device



Full stainless steel design ▪ Control on shorter or longer side ▪ Surface of the plate from ground steel ▪ Round corners for effective cleaning ▪ 10 mm thick steel plate ▪ Indication of operation and heating ▪ 60 mm high peripheral rim ▪ Drain valve with teflon pin ▪ 2 voltage variants 230V 1N / 400V 3N

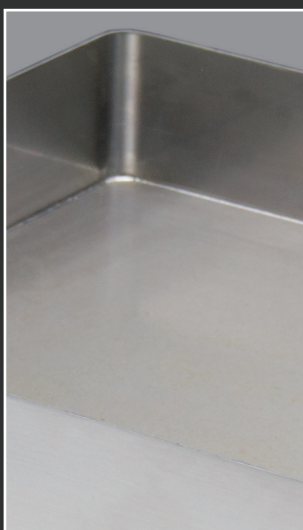


Plate welded to the frame

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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.

Panini grills

Excellent heat conduction - fast warm-up time



Heating plate thickness is 8 mm – it guarantees smaller temperature fluctuation ▪ After switching on the lower plate, the upper contact plate switches on automatically – one thermostat for both plates ▪ The heating zones operate independently in double modules ▪ Plate rim (space coverage) is welded on both sides ▪ Waste liquid basin ▪ Simple control of the electrical variant by means of the main switch and regulation knob ▪ Thermostat 50-300 °C ▪ Heating unit from quality stainless steel aisi 309



Teflon surface

- Steel heating plate with teflon sheet – only model PM 2015 LTF
- Teflon layer guarantees smooth non-adhesive surface suitable for preparing dishes and simple cleaning
- The dishes do not burn and stick to the heating plate



Heating plate thickness

- Heating plate thickness 8 mm
- Solid heating plate enable more heat accumulation resulting in the elimination of temperature fluctuation.
- Upon placing a meal on the heating plate, the temperature does not drop significantly, which guarantees continual operation

Electric water grill

Direct heating of resistance elements

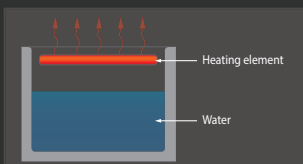


Module width 330 mm, 1 heating zone ▪ Unit material AISI 304 L ▪ GN 1/1 with depth 65 mm ▪ Removable rim around the plate (spray cover) ▪ Simple control of the electrical variant by means of the main switch and regulation knob ▪ Regulation element is rheostat with positions 0-7 ▪ Simple shifting of electrical box on the guiding bar with safety device to prevent unwanted box extraction ▪ Voltage 230V or 400V version



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.

Lava stone grills

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



Grill S for grilling fish, vegetable and dry food



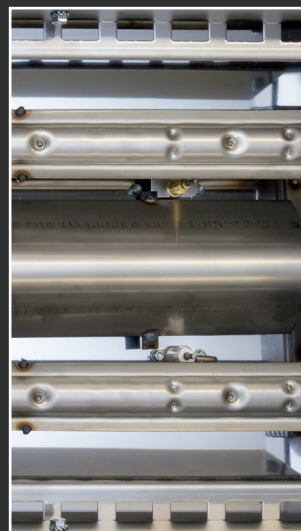
Grill M for grilling meat and greasy product

Two types of burners with output 4 kW and 6,5 kW ▪ GS burner is removable, G burner 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 ▪ Waste liquid basin with 1 L volume ▪ Control only with the regulation knob. The burner ignition is provided by integrated piezo lighter ▪ Safety element – thermocouple ▪ Gas supply G 1/2“



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 sides. It prevents juice spilling in the area outside the grill



Heavy duty GS

- Heavy duty gas burners GS up to 6,5 kW
- 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 fryers

Selection of different power outputs, basin volumes and basket configurations



Choice of basin volumes 5-30 litres and two basins or one basin

- The selection of top models or some models with a base
- Selected models include the drain in the front part, fitted with a safety device to prevent unwanted water drainage
- 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



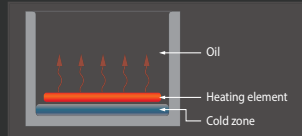
Double winding

- 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 basin 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.





Pasta cookers

Pressed basin with ergonomic inner shapes and angles



External basin filling ▪ 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 $\frac{3}{4}$ ▪ VT 07 E/V - The package includes also the fitting extension for simpler water drainage into the vessel ▪ GN $\frac{1}{2}$ 200 mm ▪ Basin volume 8 liters ▪ The boilers include the safety thermostat ▪ Safety thermostat: 130 °C ▪ Operation thermostat: 30-110 °C



Waterproof control

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



Resistant heating unit

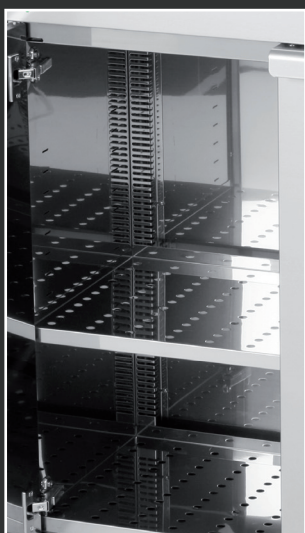
- Stainless heating element
- It includes high resistant to salt and waste (e.g. residual particles from pasta or vegetables).
- The device reaches high service life.

Hot cupboards

Double walls assure proper air isolation to prevent thermal losses



Full stainless steel design ▪ Double wall ▪ 1 or 2 doors – the option of opening direction ▪ 1 adjustable shelf ▪ Division according to the plate capacity ▪ Temperature range 30 - 90 °C



Stainless steel cupboard

- The base cupboard from stainless steel
- The cupboard, the walls, and the door base from stainless steel ensure the hygienic standard
- The device reaches higher lifetime and it is simple to maintain clean



Adjustable shelves

- Shelf placed in the cupboard is adjustable
- Due to the position changes, it is possible to adjust the size of the storage area For example more space in the upper part
- Position change guarantees the operation variability

Bain maries

Basin and front panel made of AISI 304 with drain tap and safety arm device



GN 1/1 models with drain or without drain ▪ Two tanks or one with depth 150 or 200 mm ▪ External basin filling ▪ 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 3/8 ▪ Operating thermostat 30-90 °C



Drain with safety device

- Bain marie basin drain with safety device
- Some models of bain marie include basin with front drain secured with a safety device
- The safety device prevents unwanted basin drainage



Basin GN 1/1

- Pressed basin of bain marie with capacity GN 1/1
- The pressing prevents contamination from penetrating the welds and corners of the bain-marie Standardized dimension provides the option of using catering boxes
- Cleaning and maintenance is more efficient and faster.



Hot dog machines and roller grills

Stainless steel housing with aluminium spikes



Full stainless steel design ▪ Spike temperature up to 100 °C ▪ Sausage heaters 30-90 °C Hotdog, 80-300 °C Roller grill ▪ Operation switch and indicator ▪ Glass vessel for heating sausages (hot-dog) ▪ Independent heating of the spikes and the vessel ▪ Spikes from polished aluminium ▪ Perforated bottom ▪ Spike length 190 mm ▪ Roller grill length 320 or 440 mm



Full stainless steel design

- Stainless steel walls
- The external part of the device is made from stainless steel to ensure the hygienic standard
- It also guarantees long service life of the device and simple maintenance and cleaning



Adjustable output switch

- The device includes the switch for the spike output
- The switch enables to adjust the device output. Two positions guarantee medium or heavy duty output of the spikes.
- The initial fast heating is provided by the full output position. Central output position is used to maintain the temperature of heated spike



Sausage steamers

Single or double models with perforated stainless steel bottom above container with water



Full stainless steel design ▪ Capacity 1 or 2 x GN ½ - 150 ▪ Heating units placed beneath the basin ▪ Power supply switch ▪ Indication of operation and heating ▪ Independent control for each basin ▪ Tilting lid ▪ False perforated bottom ▪ Drain cock with safety device



Drain with safety device

- Sausage steamer basin drain with safety device
- Some models of sausage steamer include basin with front drain secured with a safety device
- The safety device prevents unwanted basin drainage



Pressed basin

- Pressed basin of sausage steamer with capacity GN ½
- The pressing prevents contamination from penetrating the welds and corners of the sausage steamer
- Cleaning and maintenance is more efficient and faster.

Electric crepes

Construction made of AISI 430, plate made of cast iron



1 or 2x cast iron plate enamelled
 ▪ Diameter 350 mm ▪ Indication of operation and heating ▪ Including wooden accessories



Cast iron plates

- Cast iron enamel plates
- Cast iron guarantees even heat distribution, the enamelled surface ensures low adhesion to the plate
- Cast iron and enamelled surface enable simple meal preparation



Full stainless steel design

- Stainless steel walls
- The external part of the device is made from stainless steel to ensure the hygienic standard
- It also guarantees long service life of the device and simple maintenance and cleaning

Salamanders and toasters

Removable back side panel - pass-through option

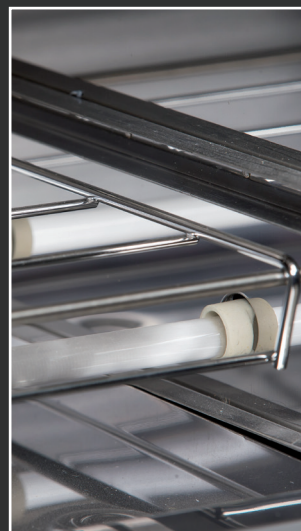


Models with two widths ▪ SE 70 M(S) with two rheostats, possible regulation of right and left side separately ▪ The option of extraction grid or sliding grid ▪ Sliding grid guarantees better handling with full grid ▪ Heating unit only on the top ▪ The disassembly option of the rear wall and the salamander becomes pass through from both sides ▪ Special unit from INCOLOY 800 ▪ Control by means of rheostats, positions 0-3 Double indicator green - white



Foot fitting of the grids

- Position adjustable grids by means of lever system
- Selected models of salamander include the option of position change by means of lever system It enables simple and fast handling with the meal
- It is not necessary to extract the meal, insulated lever provide fast and safe handling



Switching the upper and lower units

- The control element enables to switch the heating units for the toasters
- Simple setting enables switching between the upper heating unit and lower heating unit or concurrent mode of the upper and lower unit.
- This control enables effective setting of required heating mode

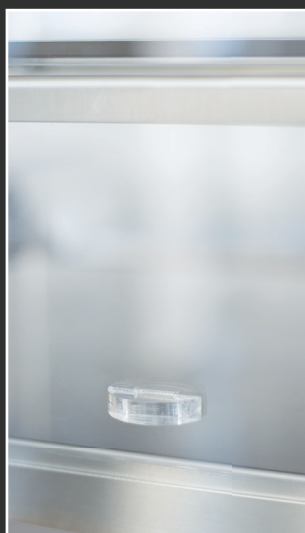


Pastry display cases

Neutral or heated versions of display equipment made of stainless steel

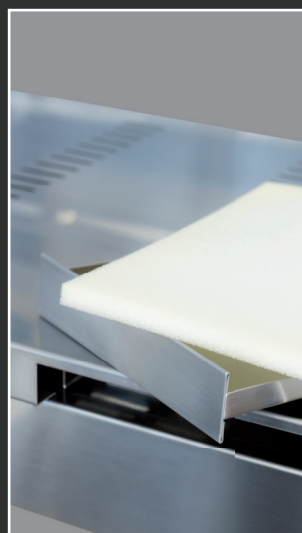


One and two storey design ▪
Temperature regulation 30-60 °C
(heated version) ▪ Moisturizing
(heated version) ▪ Double-sided
display



Double-sided opening

- Opening the display on the front and rear side
- It is possible to operate the display from both sides, just open it upwards
- The both sided handling enables to use the display for buffet servicing. The products can be added on one side and served on the other



Heating up the display

- Heating the display 30 - 60 °C
- The selected display models manage to maintain constant temperature up to 60 °C. The moisturizing sponge prevents fast drying of the products
- Due to heating it is possible to keep bakery products warm for longer period

Table of products

Clam grill

Model	Line	mm	kg	kW	V / Hz
KDA 33 ED	Semi-automatic clam grill	330 x 708/760 x 470	38	3 + 3	230/1N/50-60
KDA 63 ED	Semi-automatic clam grill	660 x 708/760 x 470	60	3 + 3 + 3	230/1N/50-60
KDA 66 ED	Semi-automatic clam grill	660 x 708/760 x 470	75	3 + 3 + 3 + 3	230/1N/50-60
FTHC 30 ED + KD 30 T	Clam grill - chromed	330 x 660 x 400	41,4	3 + 3	230/1N/50-60
FTHC 60 ED + KD 30 T	Clam grill - chromed	660 x 660 x 400	60	6 + 3	400/3N/50-60
FTHC 60 ED + 2x KD 30 T	Clam grill - chromed	660 x 660 x 400	79,2	6 + 3 + 3	400/3N/50-60
KD 30 T	Upper clam-grill plate	280 x 400 x 150	19,3	3	230/1N/50-60

Griddle plates

Model	Line	mm	kg	kW	V / Hz	Top
FTH 30 E	Griddle plate	330 x 540 x 220	23,7	3	230/1N/50-60	smooth
FTHC 30 E	Griddle plate - chromed	330 x 540 x 220	23,7	3	230/1N/50-60	smooth chromed
FTR 30 E	Griddle plate	330 x 540 x 220	23,7	3	230/1N/50-60	ribbed
FTRC 30 E	Griddle plate - chromed	330 x 540 x 220	23,7	3	230/1N/50-60	ribbed chromed
FTH 60 E	Griddle plate	660 x 540 x 220	40,6	6	400/3N/50-60	smooth
FTHC 60 E	Griddle plate - chromed	660 x 540 x 220	40,6	6	400/3N/50-60	smooth chromed
FTHR 60 E	Griddle plate	660 x 540 x 220	40,6	6	400/3N/50-60	combined
FTHRC 60 E	Griddle plate - chromed	660 x 540 x 220	40,6	6	400/3N/50-60	combined chromed
FTH 90 E	Griddle plate	990 x 540 x 220	69	9	400/3N/50-60	smooth
FTHC 90 E	Griddle plate - chromed	990 x 540 x 220	69	9	400/3N/50-60	smooth chromed
FTHR 90 E	Griddle plate	990 x 540 x 220	69	9	400/3N/50-60	combined
FTHRC 90 E	Griddle plate - chromed	990 x 540 x 220	69	9	400/3N/50-60	combined chromed
FTH 30 G	Griddle plate	330 x 600 x 220	24,3	4	400/3N/50-60	smooth
FTHC 30 G	Griddle plate - chromed	330 x 600 x 220	24,3	4	400/3N/50-60	smooth chromed
FTR 30 G	Griddle plate	330 x 600 x 220	24,3	4	230/1N/50-60	ribbed
FTRC 30 G	Griddle plate - chromed	330 x 600 x 220	24,3	4	230/1N/50-60	ribbed chromed
FTH 60 G	Griddle plate	660 x 600 x 220	44,9	8	230/1N/50-60	smooth
FTHC 60 G	Griddle plate - chromed	660 x 600 x 220	44,9	8	230/1N/50-60	smooth chromed
FTHR 60 G	Griddle plate	660 x 600 x 220	44,9	8	230/1N/50-60	combined
FTHRC 60 G	Griddle plate - chromed	660 x 600 x 220	44,9	8	230/1N/50-60	combined chromed
FTH 90 G	Griddle plate	990 x 540 x 220	76,4	12	230/1N/50-60	smooth
FTHC 90 G	Griddle plate - chromed	990 x 540 x 220	76,4	12	230/1N/50-60	smooth chromovaná
FTHR 90 G	Griddle plate	990 x 540 x 220	76,4	12	230/1N/50-60	combined
FTHRC 90 G	Griddle plate - chromed	990 x 540 x 220	76,4	12	230/1N/50-60	combined chromed
FT 30 MK	Multifunction fry top	330 x 530 x 220	24	3	230/1N/50-60	-
FT 30 MD	Multifunction fry top	530 x 330 x 220	24	3	230/1N/50-60	-

Panini grills

Model	Line	mm	kg	kW	V / Hz	Top
PS 2010 LB	Plate for light grilling	304 x 322 x 182	9,2	1,2	230/1N/50-60	smooth
PS 2010 RB	Plate for light grilling	304 x 322 x 182	8,7	1,2	230/1N/50-60	ribbed
PM 2015 LB	Plate for light grilling	387 x 322 x 182	12	1,8	230/1N/50-60	smooth
PM 2015 RB	Plate for light grilling	387 x 322 x 182	11,6	1,8	230/1N/50-60	ribbed
PD 2020 LB	Plate for light grilling	592 x 322 x 182	17,1	2,4	230/1N/50-60	smooth
PD 2020 RB	Plate for light grilling	592 x 322 x 182	16,4	2,4	230/1N/50-60	ribbed
PD 2020 MB	Plate for light grilling	592 x 322 x 182	16,7	2,4	230/1N/50-60	combined
PS 2010 L	Panini grill	304 x 405 x 182	16,3	3	230/1N/50-60	smooth
PS 2010 R	Panini grill	304 x 405 x 182	15,9	3	230/1N/50-60	ribbed
PM 2015 L	Panini grill	409 x 405 x 182	21,3	3	230/1N/50-60	smooth
PM 2015 LL	Panini grill	409 x 405 x 182	21,6	3	230/1N/50-60	smooth
PM 2015 R	Panini grill	409 x 405 x 182	20,8	3	230/1N/50-60	ribbed
PM 2015 LTF	Panini grill	409 x 405 x 182	21,3	3	230/1N/50-60	smooth
PD 2020 L	Panini grill	614 x 405 x 182	31,5	6	400/3N/50-60	smooth
PD 2020 R	Panini grill	614 x 405 x 182	30,7	6	400/3N/50-60	ribbed
PD 2020 M	Panini grill	614 x 405 x 182	31,1	6	400/3N/50-60	combined
PD 2020 LSL	Panini grill	614 x 405 x 182	24,5	4,2	400/3N/50-60	smooth
PD 2020 LSP	Panini grill	614 x 405 x 182	24,5	4,2	400/3N/50-60	smooth
PD 2020 RSL	Panini grill	614 x 405 x 182	23,7	4,2	400/3N/50-60	ribbed
PD 2020 RSP	Panini grill	614 x 405 x 182	23,7	4,2	400/3N/50-60	ribbed
PD 2020 MSL	Panini grill	614 x 405 x 182	24,1	4,2	400/3N/50-60	combined
PD 2020 MSP	Panini grill	614 x 405 x 182	23,9	4,2	400/3N/50-60	combined

Lava stone grills

Model	Line	mm	kg	kW	V / Hz
GL 30 G	Lava stone grill	330 x 540 x 220	16,5	4	230/1N/50-60
GL 60 G	Lava stone grill	660 x 540 x 220	29,2	8	230/1N/50-60
GL 30 GS	Lava stone grill	330 x 540 x 220	17,3	6,5	230/1N/50-60
GL 60 GS	Lava stone grill	660 x 540 x 220	32,6	13	230/1N/50-60
GV 30 E	Water grill	330 x 600 x 314	10,5	3,3	230/1N/50-60
GV 30 ET	Water grill	330 x 600 x 314	10,5	4,08	400/3N/50-60

Electric fryers

Model	Line	mm	kg	kW	V / Hz	kW / l	Baskets
FE 04 E	Electric fryer 5 l	180 x 420 x 300	5	2,1	230/1N/50-60	0,42	130 x 235 x 10
FE 07 E	Electric fryer 8 l	270 x 420 x 300	6,7	3	230/1N/50-60	0,38	210 x 235 x 100
FE 07 E/V	Electric fryer 8 l	270 x 420 x 370	7;8	3	230/1N/50-60	0,38	210 x 235 x 100
FE 44 E	Electric fryer 2x5 l	360 x 420 x 300	9,1	4,2	230/1N/50-60	0,42	130 x 235 x 100
FE 74 E	Electric fryer 5+8 l	450 x 420 x 300	10	5,1	230/1N/50-60	0,42 +0,38	210 x 235 x 100 + 130 x 235 x 100
FE 77 E	Electric fryer 2x8 l	540 x 420 x 300	11,1	6	230/1N/50-60	0,38	210 x 235 x 100
FE 77 E/V	Electric fryer 2x8 l	540 x 420 x 370	12	6	230/1N/50-60	0,38	210 x 235 x 100
FE 04	Electric fryer 5 l	180 x 420 x 300	5,6	2,1	230/1N/50-60	0,42	130 x 235 x 100
FE 04 S	Electric fryer 5 l	180 x 420 x 300	5,7	3	230/1N/50-60	0,6	130 x 235 x 100
FE 07	Electric fryer 8 l	270 x 420 x 300	6,7	3	230/1N/50-60	0,38	210 x 235 x 100
FE 07 S	Electric fryer 8 l	270 x 420 x 300	6,7	3,4	230/1N/50-60	0,43	210 x 235 x 100
FE 07 T	Electric fryer 8 l	270 x 420 x 300	9,4	6	400/3N/50-60	0,75	210 x 235 x 100
FE 07 V	Electric fryer 8 l	270 x 420 x 370	7,9	3	230/1N/50-60	0,38	210 x 235 x 100
FE 07 VT	Electric fryer 8 l	270 x 420 x 370	9,9	6	400/3N/50-60	0,75	210 x 235 x 100
FE 08	Electric fryer 8 l	248 x 517 x 370	8,7	3,4	230/1N/50-60	0,43	150 x 320 x 120
FE 08 V	Electric fryer 8 l	248 x 546 x 370	10	3,4	230/1N/50-60	0,43	150 x 320 x 120
FE 88	Electric fryer 2x8 l	460 x 517 x 370	16,4	6,8	230/1N/50-60	0,43	150 x 320 x 120
FE 88 V	Electric fryer 2x8 l	460 x 546 x 370	19	6,8	230/1N/50-60	0,43	150 x 320 x 120
FE 10 T	Electric fryer 11 l	360 x 420 x 370	12,2	8,1	400/3N/50-60	0,74	300 x 240 x 120
FE 10 TD	Electric fryer 11 l	360 x 420 x 370	12,1	8,1	400/3N/50-60	0,74	130 x 235 x 100
FE 44	Electric fryer 2x5 l	360 x 420 x 300	10	4,2	230/1N/50-60	0,42	130 x 235 x 100
FE 44 S	Electric fryer 2x5 l	360 x 420 x 300	11	6	230/1N/50-60	0,6	130 x 235 x 100
FE 74	Electric fryer 5+8 l	450 x 420 x 300	11	5,1	230/1N/50-60	0,42 +0,38	210 x 235 x 100 + 130 x 235 x 100
FE 77	Electric fryer 2x8 l	540 x 420 x 300	12	6	230/1N/50-60	0,38	210 x 235 x 100
FE 77 S	Electric fryer 2x8 l	540 x 420 x 300	11,1	6,8	400/3N/50-60	0,43	210 x 235 x 100
FE 77 T	Electric fryer 2x8 l	540 x 420 x 300	16,1	12	400/3N/50-60	0,75	210 x 235 x 100
FE 77 V	Electric fryer 2x8 l	540 x 420 x 370	14,1	6	230/1N/50-60	0,38	210 x 235 x 100
FE 77 VT	Electric fryer 2x8 l	540 x 420 x 370	18,9	12	400/3N/50-60	0,75	210 x 235 x 100
FE 1010 T	Electric fryer 2x11 l	540 x 420 x 300	23,4	16,2	400/3N/50-60	0,74	300 x 240 x 120
FE 1010 TD	Electric fryer 2x11 l	720 x 420 x 370	22,8	16,2	400/3N/50-60	0,74	130 x 235 x 100
FE 30 T	Electric fryer 16 l	540 x 450 x 370	15,8	9	400/3N/50-60	0,56	455 x 245 x 80
FE 60 T	Electric fryer 30 l	670 x 650 x 370	25	15	400/3N/50-60	0,5	570 x 440 x 80
FE 60 T/P	Electric fryer 30 l	670 x 650 x 900	35	15	400/3N/50-60	0,5	570 x 440 x 80
IL 1	Lamp with resistance	270 x 300 x 500	3	0,5	230/1N/50-60	-	-
UH 12	Fry dump basin	270 x 330 x 220	5,3	0,35	230/1N/50-60	-	-
UHL 11	Fry dump with upper heat	330 x 550 x 380	5,4	0,5	230/1N/50-60	-	-
BMV 1115 + IL3	Fry dump with ceramic lamp	330 x 540 x 1,2	12,3	1,2	230/1N/50-60	-	-

Pasta cookers

Model	Line	mm	kg	kW	V / Hz	Baskets
VT 07 E	Pasta cooker	270 x 420 x 370	7,5	3,4	230/1N/50-60	1x 210 x 235 or 3x 138 x 100
VT 07 E / V	Pasta cooker with tap	270 x 420 x 370	8,7	3,4	230/1N/50-60	1x 210 x 235 or 3x 138 x 100

Bain maries

Model	Line	mm	kg	kW	V / Hz	Basin
BM 1115	Bain marie	330 x 540 x 220	10	1,5	230/1N/50-60	GN 1/1 - 150
BM 2115	Bain marie	660 x 540 x 220	18,7	3	230/1N/50-60	GN 1/1 - 150
BMV 1115	Bain marie	330 x 540 x 220	10	1,5	230/1N/50-60	GN 1/1 - 150
BMV 2115	Bain marie	660 x 540 x 220	19	3	230/1N/50-60	GN 1/1 - 150
BM 1120	Bain marie	600 x 390 x 300	15,6	1,5	230/1N/50-60	GN 1/1 - 200
BMV 1120	Bain marie	600 x 390 x 300	14,3	1,5	230/1N/50-60	GN 1/1 - 200
BMV 2120	Bain marie	800 x 600 x 300	22	3	230/1N/50-60	GN 1/1 - 200
BM 01 D	Bain marie 1 pot - dry	300 x 300 x 350	6,8	0,2	230/1N/50-60	-
BM 01 W	Bain marie 1 pot - wet	300 x 300 x 350	7,6	0,35	230/1N/50-60	-
BM 02 D	Bain marie 2 pots - dry	300 x 600 x 350	11	0,4	230/1N/50-60	-
BM 02 W	Bain marie 2 pots - wet	300 x 600 x 350	12,9	0,7	230/1N/50-60	-
BM 04 D	Bain marie 4 pots - dry	450 x 600 x 350	15,5	0,8	230/1N/50-60	-
BM 04 W	Bain marie 4 pots - wet	450 x 600 x 350	18,6	1,4	230/1N/50-60	-
BM 06 D	Bain marie 6 pots - dry	750 x 600 x 350	22,3	1,2	230/1N/50-60	-
BM 06 W	Bain marie 6 pots - wet	750 x 600 x 350	27,6	2,1	230/1N/50-60	-

Hot cupboards

Model	Line	mm	kg	kW	V / Hz	Plate
OTS 45	Hot cupboard	400 x 460 x 570	20	0,4	230/1N/50-60	30
OTS 48	Hot cupboard	400 x 460 x 870	25,6	0,75	230/1N/50-60	60
OTS 78	Hot cupboard	800 x 460 x 870	42,3	1,5	230/1N/50-60	120

Hot dog machines

Model	Line	mm	kg	kW	V / Hz
HD 01	Hot dog machine - 1 spike	220 x 220 x 250	2	0,1	230/1N/50-60
HD 02	Hot dog machine - 2 spikes	220 x 220 x 250	2,3	0,1	230/1N/50-60
HD 03	Hot dog machine - 3 spikes	220 x 220 x 250	3,6	0,1	230/1N/50-60
HD 04	Hot dog machine - 4 spikes	260 x 300 x 290	4,5	0,1	230/1N/50-60
HD N	Hot dog container with divider	260 x 300 x 350	6,7	1	230/1N/50-60
HD N / K	Hot dog container with basket	260 x 300 x 350	7,3	1	230/1N/50-60
HD 03 N	Hot dog machine - 3 spikes/container	480 x 300 x 350	9,4	1,1	230/1N/50-60
HD 03 N / K	Hot dog machine - 3 spikes/container	480 x 300 x 350	10	1,1	230/1N/50-60
HD 04 N	Hot dog machine - 4 spikes/container	480 x 300 x 350	10,5	1,1	230/1N/50-60
HD 04 N / K	Hot dog machine - 4 spikes/container	480 x 300 x 350	11,1	1,1	230/1N/50-60

Hot dog roller grills

Model	Line	mm	kg	kW	V / Hz
CW 6	Hot dog roller grill	460 x 270 x 200	9	1,35	230/1N/50-60
CW 8	Hot dog roller grill	460 x 350 x 200	11,5	1,8	230/1N/50-60
CW 8 / 44	Hot dog roller grill	540 x 350 x 200	12,5	2,1	230/1N/50-60
CW 10 / 44	Hot dog roller grill	540 x 430 x 200	14	2,25	230/1N/50-60

Sausage/vegetables steamers

Model	Line	mm	kg	kW	V / Hz
WE 12	Sausage/vegetables steamer	265 x 330 x 220	6,1	1	230/1N/50-60
WEV 12	Sausage/vegetables steamer/tap	265 x 330 x 220	6,3	1	230/1N/50-60
WE 11	Sausage/vegetables steamer	530 x 330 x 220	11	2	230/1N/50-60
WEV 11	Sausage/vegetables steamer/tap	530 x 330 x 220	11,5	2	230/1N/50-60

Crepe machines

Model	Line	mm	kg	kW	V / Hz
CRE 135	Crepe machine	380 x 380 x 190	16	2,4	230/1N/50-60
CRE 235	Crepe machine	760 x 380 x 190	30	4,3	400/3N/50-60

Salamanders

Model	Line	mm	kg	kW	V / Hz
SE 40 S	Salamander	600 x 370 x 380	17	2,2	230/1N/50-60
SE 70 S	Salamander	880 x 370 x 380	23,3	4,4	400/3N/50-60
SE 70 S / 230 V	Salamander	880 x 370 x 380	23,1	3,2	230/3N/50-60
SE 40 M	Salamander	600 x 370 x 380	17,9	2,2	230/1N/50-60
SE 70 M	Salamander	880 x 370 x 380	25,7	4,4	400/3N/50-60
SE 70 M / 230 V	Salamander	880 x 370 x 380	25,6	3,2	230/3N/50-60

Toasters

Model	Line	mm	kg	kW	V / Hz
TO 920 GH	Quartz tube toaster	348 x 274 x 288	7,4	1,6	230/1N/50-60
TO 930 GH	Quartz tube toaster	453 x 274 x 288	8,8	2	230/1N/50-60
TO 940 GH	Quartz tube toaster	375 x 274 x 403	9,8	2,4	230/1N/50-60
TO 960 GH	Quartz tube toaster	452 x 274 x 403	11,7	3	230/1N/50-60

Pastry display cases

Model	Line	mm	kg	kW	V / Hz
VEC 510	Heated pastry display case	500 x 350 x 270	8,7	0,4	230/1N/50-60
VEC 810	Heated pastry display case	800 x 350 x 270	14	0,7	230/1N/50-60
VEC 520	Heated pastry display case	500 x 350 x 410	11,6	0,4	230/1N/50-60
VEC 820	Heated pastry display case	800 x 350 x 410	17	0,7	230/1N/50-60
VEN 510	Neutral pastry display case	500 x 350 x 200	4,7	-	-
VEN 810	Neutral pastry display case	800 x 350 x 200	6,6	-	-
VEN 520	Neutral pastry display case	500 x 350 x 340	7,6	-	-
VEN 820	Neutral pastry display case	800 x 350 x 340	10,7	-	-

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

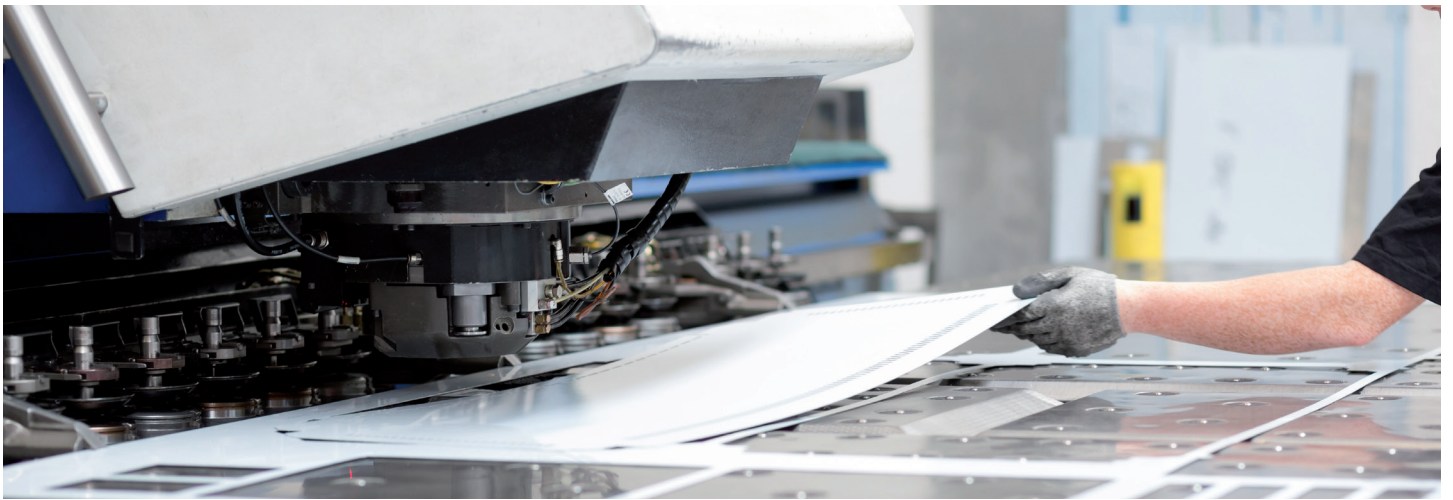
Customer Service and Solutions

- 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 pleasure to introduce our customers 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 satisfied 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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