



RM PIZZA OVENS
Premium 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 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.

RM PIZZA OVENS

Premium 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.

All pizza ovens of P series are available in one-chamber or two-chamber models. These are ovens for **maximum utilization**. The numerical designation of the stoves represents the number of pizzas with the diameter from 25 to 35 cm that can be put into one chamber. Each chamber has **separate controls**, upper and lower heating elements, upper and lower safety thermostats with tripping temperature of up to 500°C and separate lightning of the particular chambers. The upper as well as the lower walls of the chamber are of **refractory stones**. The control panel is equipped with a **digital thermometer**. Thanks to the thermostats for particular elements it is possible to individually control the temperature which ensures even baking on the upper and lower parts of the pizza. If necessary it is possible to order stands for the ovens.



RM PIZZA OVENS

Professional pizza baking

Steam outlet - ventilation

Chimney for discharging steam - common to all chambers

Regulator of steam outlet

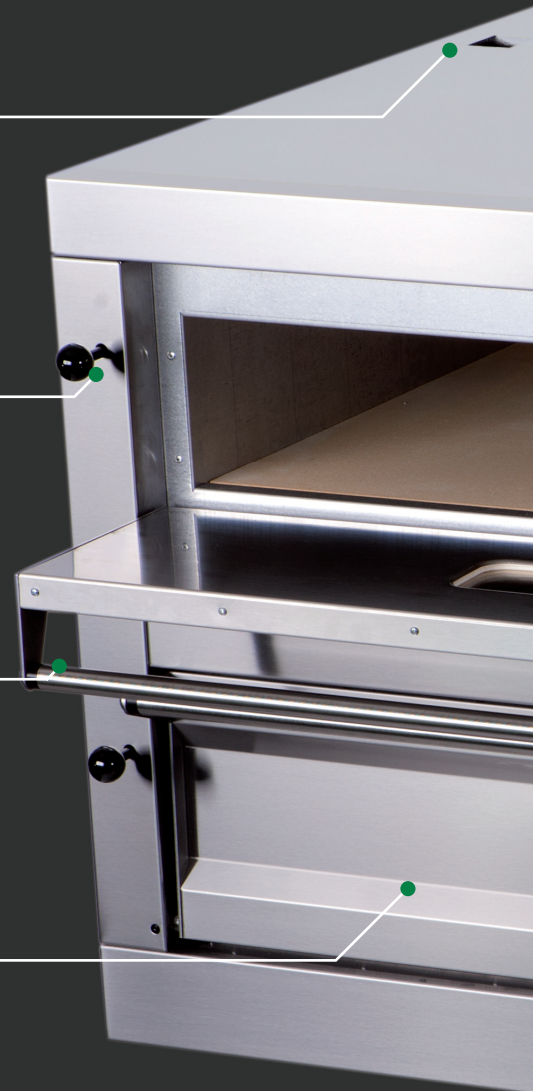
Simple regulation of steam outlet

Large handles

Handles the entire length of the door

Stainless-steel

Whole casing of the oven from stainless steel



Refractory stones

Plates with the thickness of 14 mm accumulate the heat

Digital thermometer

Digital thermometer placed on the front side



P pizza ovens

High standard of features



Refractory stones

- Refractory stones on the upper as well as lower part of the chamber
- Plates with the thickness of 14 mm accumulate heat so that they maintain stable temperature in the chamber
- The lower heating element is under the refractory stone
- Any replacement of the body involves only the removal of the refractory stone that can be easily placed back again

Digital thermometer

- The pizza oven is equipped with a digital thermometer on the front part
- Each chamber is equipped with a digital thermometer, the thermometer shows the temperature directly inside the oven, in two-chamber pizza ovens place on each other
- The digital thermometer shows general and visible numeric values of the temperature

Stainless steel

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



Table of products

P pizza ovens

Model	Line	mm	kg	kW	V / Hz	mm internal
P 4	Pizza oven 4 pizzas	980 x 920 x 420	80,8	4,8	400/3N/50-60	700 x 700 x 150
P 6	Pizza oven 6 pizzas	980 x 1280 x 420	114,6	7,2	400/3N/50-60	700 x 1050 x 150
P 6 L	Pizza oven 6 pizzas/wide	1310 x 905 x 420	118	8	400/3N/50-60	1050 x 700 x 150
P 9	Pizza oven 9 pizzas	980 x 920 x 760	145,3	12	400/3N/50-60	1050 x 1050 x 150
P 8	Pizza oven 8 pizzas	1310 x 1270 x 420	160	9,6	400/3N/50-60	2 x 700 x 700 x 150
P 12	Pizza oven 12 pizzas	980 x 1255 x 760	205,3	14,4	400/3N/50-60	2 x 700 x 1050 x 150
P 12 L	Pizza oven 12 pizzas/wide	1310 x 910 x 760	211,1	16	400/3N/50-60	2 x 1050 x 700 x 150
P 18	Pizza oven 18 pizzas	1310 x 1270 x 760	288,6	24	400/3N/50-60	2 x 1050 x 1050 x 150

What We Offer...

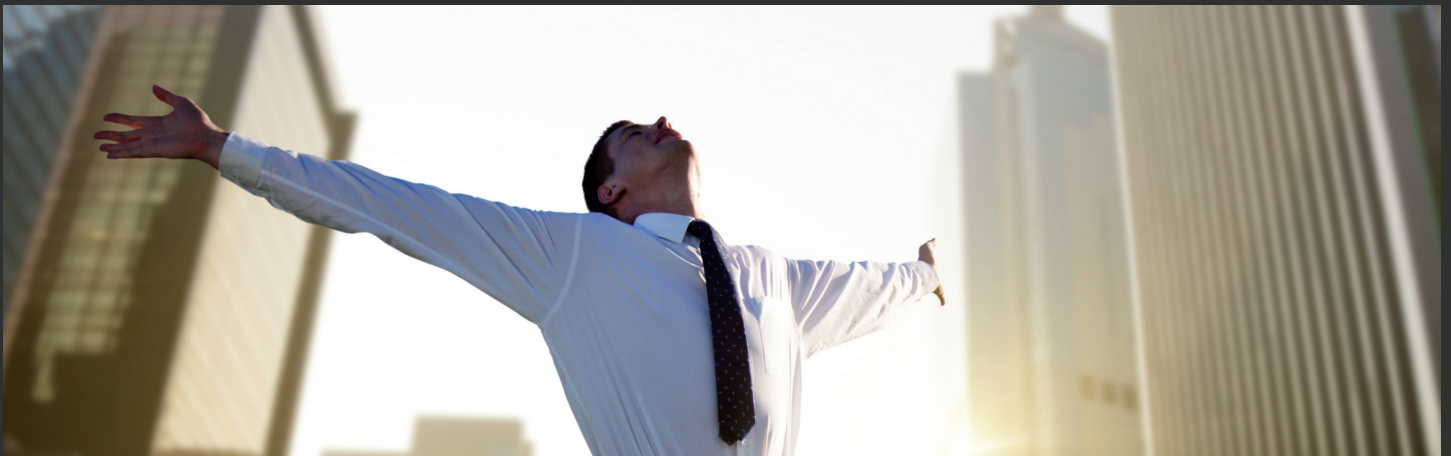
We are pleased to offer you a wide range of products and technology used in the catering field.

Products and technology

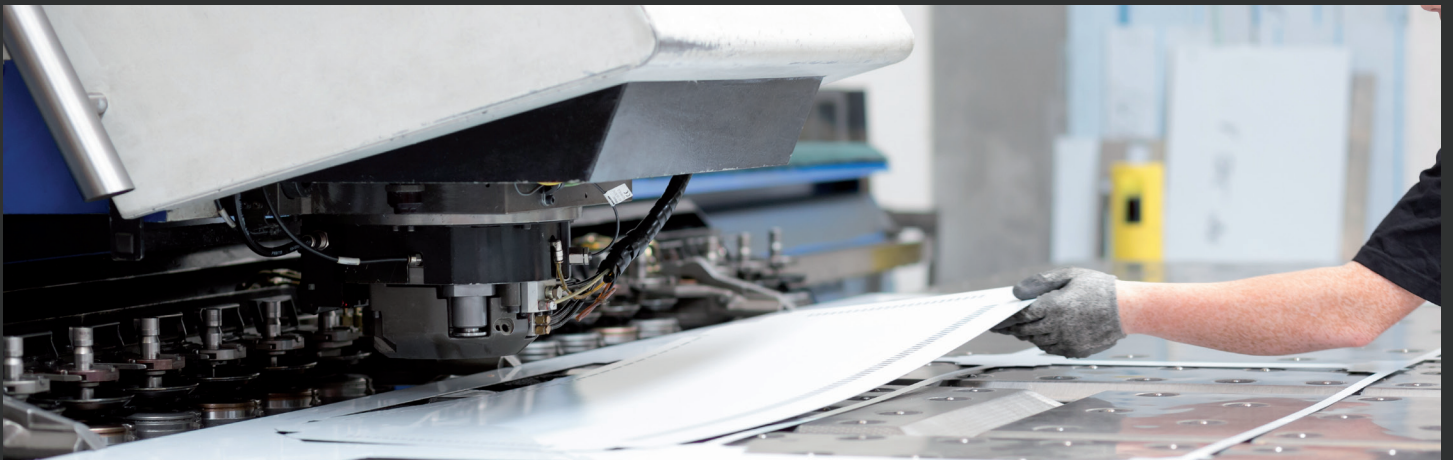
- 600, 700 and 900 lines
- equipment for pizzerias and bakeries
- table top equipment
- contact grills
- bain marries trolleys
- display cabinets, water baths and other accessories

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.

CONTACTS

PRODUCTION & INTERNATIONAL SALES

RM GASTRO s.r.o.
tř. ČSA 816
391 81 Veselí nad Lužnicí
Czech Republic

+420 381 582 284
+420 381 582 982
rmgastro@rmgastro.com
www.rmgastro.com

SALES DEPARTMENT CZECH REPUBLIC

RM GASTRO CZ s.r.o.
Náchodská 818/16
193 00 Praha 9
Czech Republic

+420 281 926 604
+420 281 922 477
info@rmgastro.cz
www.rmgastro.cz

SALES DEPARTMENT POLAND

RM GASTRO Polska Sp. z o.o.
ul. Sportowa 15a
43-450 Ustroń
Poland

+48 338 547 326
+48 338 547 052
info@rmgastro.pl
www.rmgastro.pl

SALES DEPARTMENT SLOVAKIA

RM Gastro Slovakia s.r.o.
Rybárska 1
915 01 Nové Mesto nad Váhom
Slovakia

+421 327 717 061
+421 327 717 325
obchod@rmgastro.sk
www.rmgastro.sk

RM GASTRO

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

