



REDFOX 700 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 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 700 LINE

Smart solution and durability



The cooking line REDFOX 700 is a professional kitchen solution that is precisely designed to fulfil all the basic kitchen needs, bringing maximum user comfort, user friendliness and durability according to modern cooking technologies and hygienic standards. Top plate panels are made of AISI 304 stainless steel, and are 1,2mm thick. Electric components of REDFOX 700 line are IPX4 certified. Module connectivity is secured by special stainless steel slats perfectly sealing units together. Installation is possible along the wall or even as a central block. An offset back panel allows easy installation of pipelines and wiring behind the devices. REDFOX 700 is designed to install „back-to-back“ together with REDFOX 900 and keep the REDFOX design concept.



REDFOX 700 LINE

Professional solution for highly demanding catering units

Double flame burners

For perfect heat distribution

Various griddle plate surfaces

Smooth, ribbed or combined surfaces

Large burner

To maximize the heat distribution

Cold zone

Extends the oil lifetime

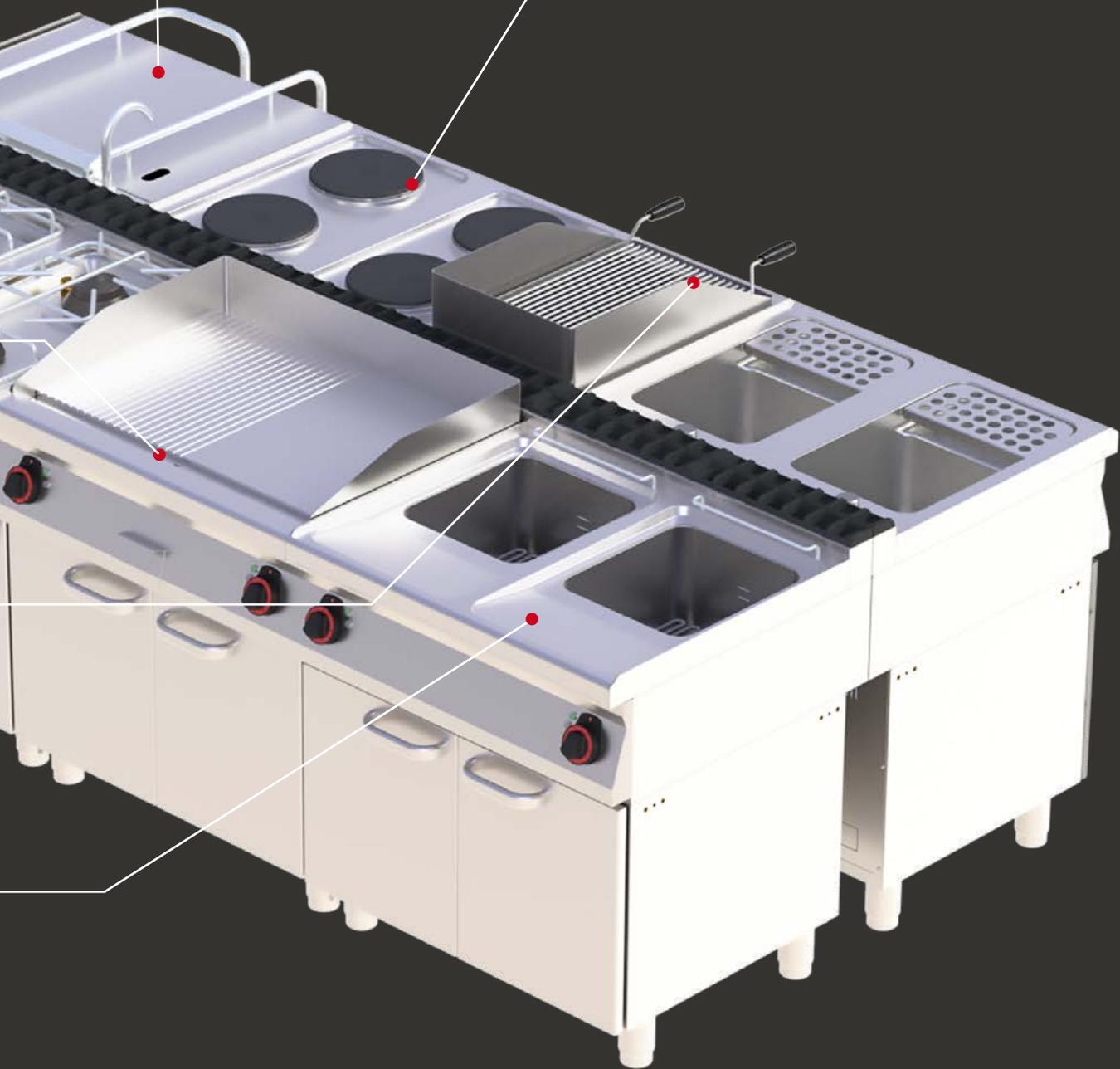


Full bottom heat

Ensures homogenous pan heating

Internal thermostatic protection

Prevents damage by overheating



Electric cooking ranges

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



Internal thermostatic protection

- Internal thermostatic protection against overheating
- Even if the staff forgets to switch off the empty plate, thermostatic protection reduces the plate output to prevent its damage
- It saves electricity and participates in safe operation of the kitchen.

Full stainless ovens

- Full stainless oven chambers
- Whole internal space of the oven is produced from stainless steel with pressing and rounding.
- Cleaning and maintenance is more efficient and faster.



Gas cooking ranges

Double flame burner SP with unique heat distribution



Heavy duty double flame burners

- Brass burners SP with performance up to 7,5 kW
- Brass burners SP include two lines of flame on the top of each other and pilot burners.
- Higher efficiency of gas burning can be achieved due to modern and heavy duty nozzles. It enables reaching high performance with acceptable consumption.



Pressed top plate

- Pressed top plate of the boiling top
- The pressing prevents contamination from penetrating the welds and corners of the boiling top.
- Cleaning and maintenance is more efficient and faster.



Griddle plates

Electric griddle plates with 12 mm top plate with excellent heat conduction



Removable splash guard

- Detachable splash guard
- You can easily remove the splash guard and wash it separately
- Comfortable and easy cleaning of the griddle plate welding seams and splash guard



Large griddle surface

- Enlarged griddle surface
- Working zone is as wide as the device itself
- Provides maximum possible capacity



Gas lava grills

Gas lava grill with large burner for proper heat distribution



Removable burner

- Easily removable gas burner
- Appliance is designed for easy burner access and removal
- Service and maintenance is easy and comfortable

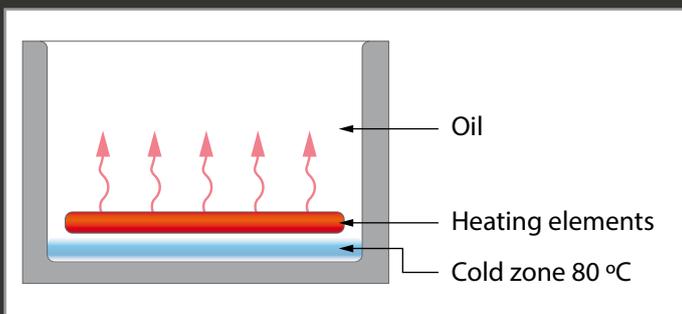
Pilot flame

- Appliance is equipped with pilot flame burner
- Started by piezo ignition and further igniting the main burners
- Ensures instant switch to operation mode



Deep Fryers

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



Cold Zone

- Area between the heating element and the tank 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 frying is healthier and tastier.

Triple winding

- Triple winding of the heating unit
- Triple winding guarantees longer service life of the unit (the unit surface is less loaded per cm²), the fryer reaches performance up to 1 kW/l
- The fryer is immediately ready for use and temperatures do not drop even in case of frequent operation.



Electric pasta cookers

Corrosion resistant basins made of AISI 316L



Filling tap

- Direct tank filling by means of a tap for version with the base
- The service can regulate the speed with the tap for filling when required. Overflow channel provides continual water replacement.
- Water quality inside the tank is adequate even after a longer period of continual operation

Durable heating element

- Special material of the heating element INCOLOY 825
- It includes high resistant to salt and waste (e.g. residual particles from pasta or vegetables).
- Long lifetime and high hygienic standards of the device



Bratt pans

Resistance or gas burner covers whole area of tank bottom



Full bottom heat

- Homogeneous bottom heat
- The heating elements 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.



Neutral modules

Top plate made of AISI 304 and stainless steel support legs



Drawer with GN

- GN size fully extendable drawer
- GN 1/1-150 mm perfectly fits into the drawer
- Comfortable and easier work for your staff

Chimney with grid

- Chimney with cast iron grid
- Worktop is designed to look the way as other products
- Design and integrity of the kitchen line REDFOX 700



Table of products

Ranges

Model	Line	mm	kg	kW	V / Hz	Burners / plates kW
SP 70/04 E	Boiling top	400 x 722 x 330	20	5,2	400/3N/50-60	2x 2,6
SP 70/08 E	Boiling top	800 x 722 x 330	39	10,4	400/3N/50-60	4x 2,6
SP 70/012 E	Boiling top	1200 x 722 x 330	56	15,6	400/3N/50-60	6x 2,6
SP 70/40 E	Boiling top	400 x 722 x 867	32	5,2	400/3N/50-60	2x 2,6
SP 70/80 E	Boiling top	800 x 722 x 867	55	10,4	400/3N/50-60	4x 2,6
SP 70/120 E	Boiling top	1200 x 722 x 867	80	15,6	400/3N/50-60	6x 2,6
SPB 70/04 G	Boiling top	400 x 720 x 330	25	9,5	230/1N/50-60	3,5 + 6
SPB 70/08 G	Boiling top	800 x 720 x 330	32	21,5	230/1N/50-60	3,5 + 3x 6
SPB 70/012 G	Boiling top	1200 x 720 x 330	55	31	230/1N/50-60	2x 3,5 + 4x 6
SPB 70/40 G	Boiling top	400 x 720 x 908	28	9,5	230/1N/50-60	3,5 + 6
SPB 70/80 G	Boiling top	800 x 720 x 908	48	21,5	230/1N/50-60	3,5 + 3x 6
SPB 70/120 G	Boiling top	1200 x 720 x 908	69	31	230/1N/50-60	2x 3,5 + 4x 6
SP 70/04 G	Boiling top	400 x 720 x 330	30	12	-	4,5 + 7,5
SP 70/08 G	Boiling top	800 x 720 x 330	50	27	-	4,5 + 3x 7,5
SP 70/012 G	Boiling top	1200 x 720 x 330	68	39	-	2x 4,5 + 4x 7,5
SP 70/40 G	Boiling top	400 x 720 x 908	46	12	-	4,5 + 7,5
SP 70/80 G	Boiling top	800 x 720 x 908	65	27	-	4,5 + 3x 7,5
SP 70/120 G	Boiling top	1200 x 720 x 908	92	39	-	2x 4,5 + 4x 7,5

Ranges with oven

Model	Line	mm	kg	kW	V / Hz	Burners / plates kW	Ovens
SPT 70/80-11 E	Electric range with oven	800 x 736 x 908	80	13,4	400/3N/50-60	4x 2,6	convection oven
SPT 70/80-21 E	Electric range with oven	800 x 736 x 908	89	16,7	400/3N/50-60	4x 2,6	static oven
SPT 70/120-11 E	Electric range with oven	1200 x 736 x 908	111	18,6	400/3N/50-60	6x 2,6	convection oven
SPT 70/120-21 E	Electric range with oven	1201 x 736 x 908	120	21,9	400/3N/50-60	6x 2,6	static oven
SPBT 70/80 11 GE	Gas range with oven	800 x 736 x 908	73	21,5	230/1N/50-60	3,5 + 3x 6	convection oven
SPBT 70/80 21 G	Gas range with oven	800 x 736 x 908	84	21,5	-	3,5 + 3x 6	static oven
SPBT 70/80 21 GE	Gas range with oven	800 x 736 x 908	83	21,5	400/3N/50-60	3,5 + 3x 6	static oven
SPBT 70/120 21 G	Gas range with oven	1200 x 736 x 908	129	31	-	2x 3,5 + 4x 6	static oven
SPBT 70/120 21 GE	Gas range with oven	1200 x 736 x 908	115	31	400/3N/50-60	2x 3,5 + 4x 6	static oven
SPT 70/80-11 GE	Gas range with oven	800 x 736 x 908	78	27	230/1N/50-60	4,5 + 3x 7,5	convection oven
SPT 70/80-21 G	Gas range with oven	800 x 736 x 908	105	27	-	4,5 + 3x 7,5	static oven
SPT 70/80-21 GE	Gas range with oven	800 x 736 x 908	98	27	400/3N/50-60	4,5 + 3x 7,5	static oven
SPT 70/120-21 G	Gas range with oven	1200 x 736 x 908	141	45	-	2x 4,5 + 4x 7,5	static oven
SPT 70/120 21 GE	Gas range with oven	1200 x 720 x 908	125	39	400/3N/50-60	2x 4,5 + 4x 7,5	static oven

Griddle plate

Model	Line	mm	kg	kW	V / Hz	Top
FTH 70/04 E	Griddle plate	400 x 722 x 360	36	4,5	400/3N/50-60	smooth
FTR 70/04 E	Griddle plate	400 x 722 x 360	36	4,5	400/3N/50-60	ribbed
FTH 70/08 E	Griddle plate	800 x 722 x 360	66	2x 4,5	400/3N/50-60	smooth
FTHR 70/08 E	Griddle plate	800 x 722 x 360	66	2x 4,5	400/3N/50-60	combined
FTR 70/08 E	Griddle plate	800 x 722 x 360	66	2x 4,5	400/3N/50-60	ribbed
FTH 70/40 E	Griddle plate	400 x 722 x 950	47	4,5	400/3N/50-60	smooth
FTR 70/40 E	Griddle plate	400 x 722 x 950	47	4,5	400/3N/50-60	ribbed
FTH 70/80 E	Griddle plate	800 x 722 x 950	81	2x 4,5	400/3N/50-60	smooth
FTHR 70/80 E	Griddle plate	800 x 722 x 950	81	2x 4,5	400/3N/50-60	combined
FTR 70/80 E	Griddle plate	800 x 722 x 950	81	2x 4,5	400/3N/50-60	ribbed
FTH 70/04 G	Griddle plate	400 x 722 x 360	38	7	-	smooth
FTR 70/04 G	Griddle plate	400 x 722 x 360	38	7	-	ribbed
FTH 70/08 G	Griddle plate	800 x 722 x 360	69	2x 7	-	smooth
FTHR 70/08 G	Griddle plate	800 x 722 x 360	69	2x 7	-	combined
FTR 70/08 G	Griddle plate	800 x 722 x 360	69	2x 7	-	ribbed
FTH 70/40 G	Griddle plate	400 x 722 x 950	49	7	-	smooth
FTR 70/40 G	Griddle plate	400 x 722 x 950	49	7	-	ribbed
FTH 70/80 G	Griddle plate	800 x 722 x 950	87	2x 7	-	smooth
FTHR 70/80 G	Griddle plate	800 x 722 x 950	87	2x 7	-	combined
FTR 70/80 G	Griddle plate	800 x 722 x 950	87	2x 7	-	ribbed

Grills

Model	Line	mm	kg	kW	V / Hz
GL 70/04 G	Lava stone grill	400 x 740 x 426	26	6,5	-
GL 70/08 G	Lava stone grill	800 x 740 x 426	53	2x 6,5	-
GL 70/40 G	Lava stone grill	400 x 740 x 1004	42	6,5	-
GL 70/80 G	Lava stone grill	800 x 740 x 1004	69	2x 6,5	-

Fryer

Model	Line	mm	kg	kW	V / Hz	kW / l	Baskets
FE 70/04 E	Electric fryer 13 l	400 x 722 x 330	22	12,5	400/3N/50-60	0,96	280 x 295 x 100
FE 70/08 E	Electric fryer 2x13 l	800 x 722 x 330	40	13,5	400/3N/50-60	1	2x 280 x 295 x 100
FE 70/40 E	Electric fryer 17 l	400 x 723 x 908		2x 12,5	400/3N/50-60	0,73	280 x 300 x 120
FE 70/80 E	Electric fryer 2x17 l	800 x 723 x 908		2x 13,5	400/3N/50-60	0,79	2x 280 x 300 x 120
FE 70/40 G	Gas fryer 15 l	400 x 725 x 1066	44	12	-	0,8	280 x 295 x 100
FE 70/80 G	Gas fryer 2x15 l	800 x 725 x 1066	71	12	-	0,8	2x 280 x 295 x 100

Pasta cooker

Model	Line	mm	kg	kW	V / Hz	L	Basin
VT 70/04 E	Electric pasta cooker	400 x 722 x 332	17	4,5	400/3N/50-60	16	308 x 336 x 213
VT 70/08 E	Electric pasta cooker	800 x 722 x 332	32	9	400/3N/50-60	2 x 16	2x 308 x 336 x 213
VT 70/40 E	Electric pasta cooker	400 x 737 x 908	40	6	400/3N/50-60	23	306 x 340 x 320
VT 70/80 E	Electric pasta cooker	800 x 737 x 908	71	12	400/3N/50-60	2 x 23	2x 306 x 340 x 320

Tilting bratt pan

Model	Line	mm	kg	kW	V / Hz	Bottom	Tilt
BR 70/80 E	Tilting bratt pan 50 l	800 x 782 x 1039	133	10,5	400/3N/50-60	steel	manual
BR 70/80 E/N	Tilting bratt pan 50 l	800 x 782 x 1039	133	10,5	400/3N/50-60	stainless	manual
BR 70/80 G	Tilting bratt pan 50 l	800 x 782 x 1039	138	12	-	steel	manual
BR 70/80 G/N	Tilting bratt pan 50 l	800 x 782 x 1039	138	12	-	stainless	manual

Work top

Model	Line	mm	kg	Drawer
PP 70/04	Neutral work top	400 x 721 x 288	19	GN 1/1 - 150
PP 70/08	Neutral work top	800 x 721 x 288	30	2x GN 1/1 - 150
PP 70/40	Neutral work top	400 x 721 x 867	30	GN 1/1 - 150
PP 70/80	Neutral work top	800 x 721 x 867	46	2x GN 1/1 - 150

Work top

Model	Line	mm	kg
P 70/40	Neutral cabinet	400 x 577 x 591	13
P 70/80	Neutral cabinet	800 x 577 x 591	16
P 70/120	Neutral cabinet	1200 x 577 x 591	21
P 70/40 D	Neutral cabinet	400 x 655 x 591	15
P 70/80 D	Neutral cabinet	800 x 655 x 591	23
P 70/120 D	Neutral cabinet	1200 x 655 x 591	35

What We Offer...

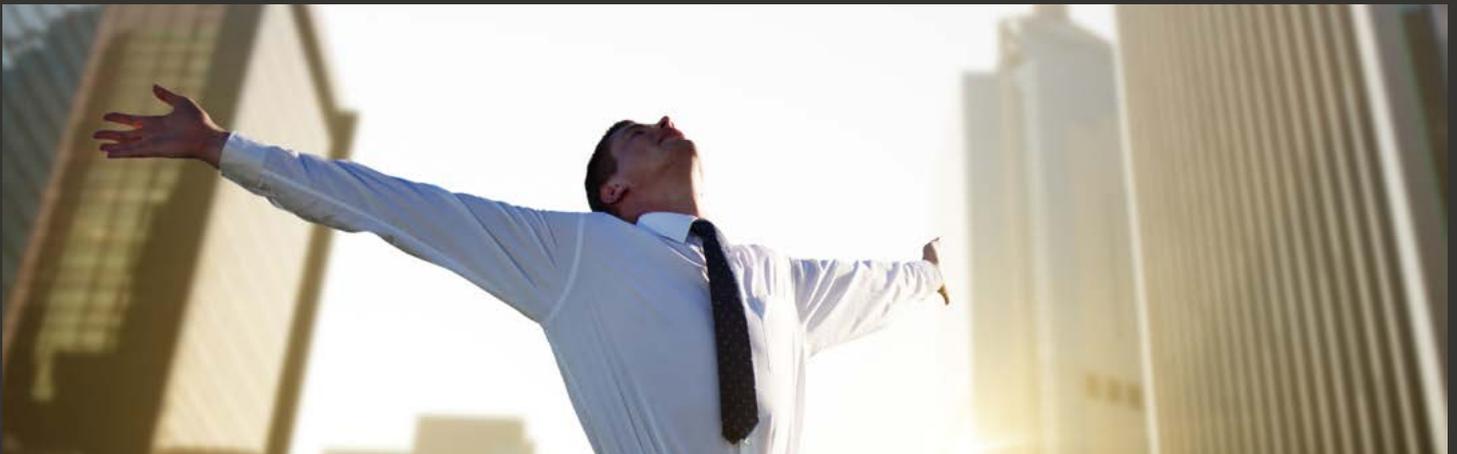
We are pleased to offer you a wide range of products and technology used in the catering field.

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.

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

