



PREMIUM LINE RM 700

Strength and precision

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.

Premium line RM 700

Solution for our demanding clients



Line RM 700 offers the solution for more demanding clients in the **professional series** of kitchen units. Many years of experience with the production of kitchen units and the requirements of the users were fully integrated during the development and production of the RM unit.

The RM 700 unit is a **professional solution** for very demanding operations. We place emphasis on particular on **high quality, performance, reliability, top class** technical solution, **user friendly** solutions, and **attractive design**.

Its strong features include high performance, **pressed tanks** with round inner corners, and ergonomic front panels with operating and control elements.



During the installation of modules into the **central block**, the standardized dimensions 40, 80 and 120 enable the use of 700 series on one side, and 900 on the other side. All devices are **modular**, i.e. they are fixed with **sub-bases**.

The bearing strips enable the formation of a bridge as a good option for comfortable maintenance of the floor surface and the concept of **front cooking**.

All units are made of CrNi 18/10 class **AISI 304** stainless steel with **1.5 mm thickness**. The sub-base legs are also made of stainless steel and are height adjustable. The whole unit complies with protection **IP24**; therefore it is protected against the penetration of foreign solid items and splashing water.

RM 700 Strength and precision

All constructed with accuracy and care for everyday use

High performance burners Smile Power 8,5 kW

The effective burner system reaches high burning efficiency

Chrome coated grill plate

Due to non-adhesive surface, it can prepare various meal types without interrupting their structure

Sub-base Base

The robust sub-bases are recognized for their resistance and also modern design which matches all modules RM 700.

Pasta cookers

Heating units with increased resistance to salt and residual food.



High performance deep fryer Ultimate Power

Due to competition-free output up to 0.96 kW/l, the deep fryer prepares large amounts of meals whilst maintaining high quality

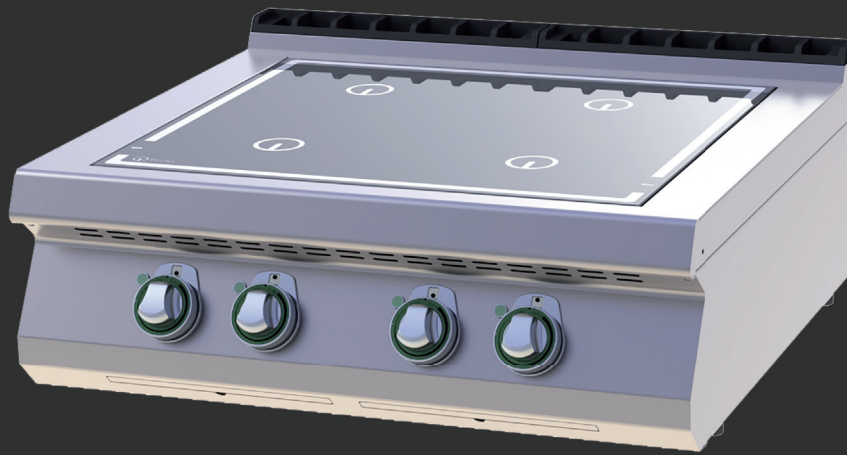
Resistant stainless steel

The entire line of stainless steel CrNi 18/10 class AISI 304



Induction hobs

Powered by  **Berner**



5 version's high performance

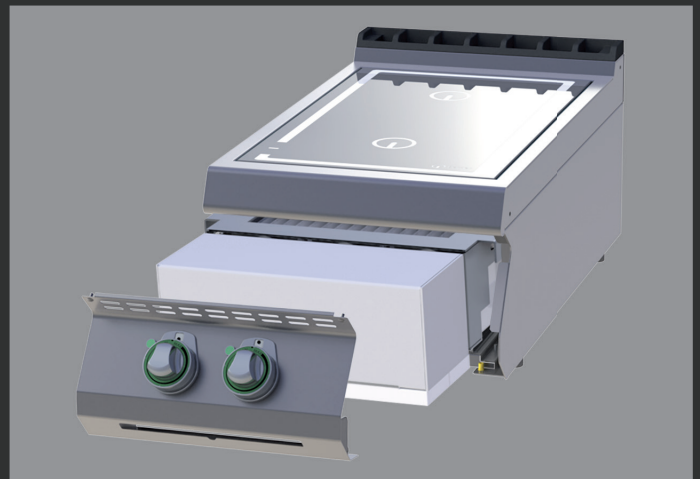
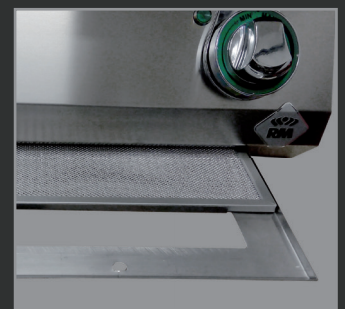
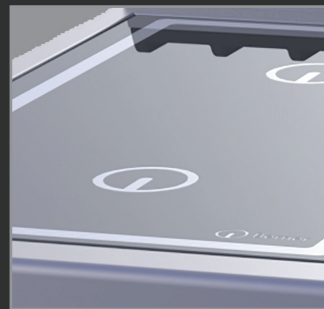
- If dimensions are identical, even version with high power is available
- Modules with higher performance achieve up to 5 kW power input
- Due to higher performance, boiling point can be reached in shorter time than in standard models - 1l of water can get to boiling point within 2 minutes

Easy filter exchange

- Easy cooling system filter exchange with no use of tools
- Due to the user friendly construction design, filter can be easily accessed from the exposed side of the appliance
- By simple extension of the drawer on the front panel the filter can be exchanged or cleaned - The ease of the exchange is caused by all RM induction filters being identical

Excellent service access

- Excellent access to induction generator
- Option to extend the entire generator; after dismantling the front panel and releasing 2 generator screws
- The entire generator can be ejected and needed operations performed in just a few simple steps





Cooking ranges

Wide range of burners adaptable to the kitchen type
Output and consumption will not be a compromise



Smile Power (Gas burners)

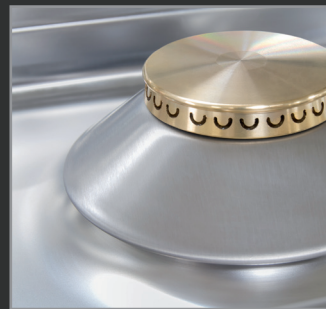
- Specially shaped brass burners Supreme
- Due to specially shaped openings in the burner in “U” shape, it is possible to achieve higher efficiency in gas burning. It enables reaching high performance with acceptable consumption
- Complete disassembly enables simple maintenance of the burner, desk, and the jets

Smart Control (Electric plates)

- Internal thermostatic protection against overheating
- Even when the staff forget to switch off an empty plate, the thermostatic protection reduces the power of the top to avoid its damage
- This saves electricity and participates in safe operation of the kitchen

Collapsible top

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



Cooking ranges with ovens

Electric ovens with high output and string insulation



Hygiene Groove

- Pressed top desk of the stove SP and SPB
- The pressing prevents contamination from penetrating the welds and corners of the stop desk
- The burners are placed on elevated pressing which protects the burner in case spillage during cooking
- Cleaning and maintenance is more efficient and faster

Electric ovens

- GN 1/1 circulating;
- GN 2/1 static
- GN 3/1 static

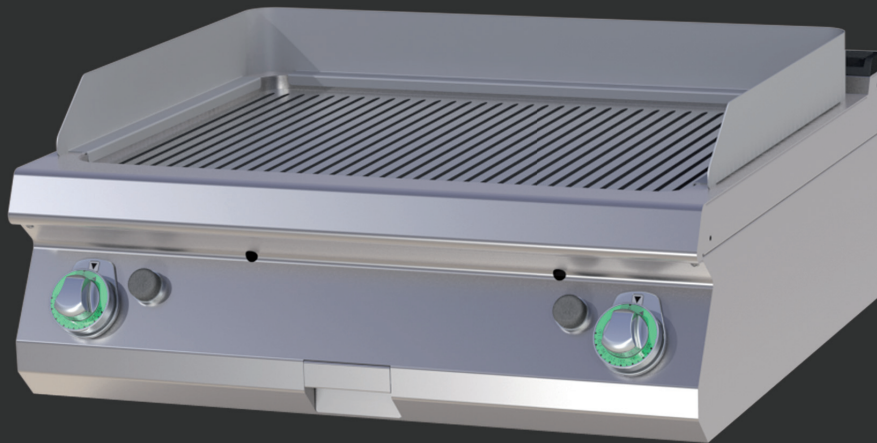
Gas ovens

- GN 2/1 static
- GN 3/1 static



Griddle plates

Grooved and smooth desk for all meal types
– limited solely to recipes



Weld Plate

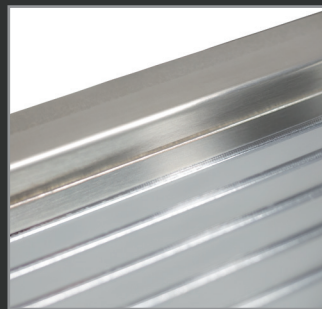
- System of connecting the stove to upper plate
- The system fulfils even the most demanding hygienic standards - The meal residues do not penetrate the peripheral joints due to Weld Plate; the joints are common in standard grill stoves in the same category
- Cleaning and maintenance is more efficient and faster

Extremely 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

Chrome coated top plate

- Chrome coated desk with perfect smooth 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
- Due to great surface features, maintenance and cleaning is simpler





Gas lava stone grills

Professional performance and comfortable operation for heavy-performing catering units



Removable burner

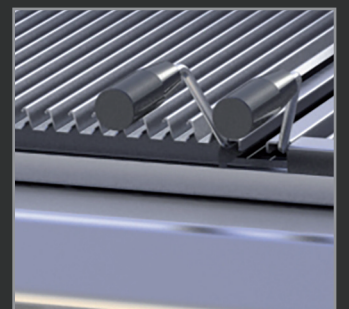
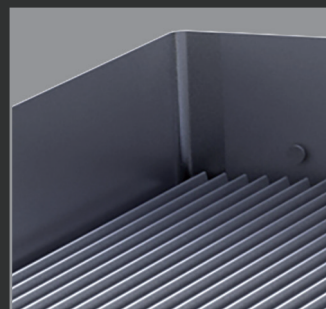
- Easily accessible gas burner
- Because of the design of the appliance, the burner is easily available and can be removed without problems
- Due to easy detachment, service and maintenance are much simpler

Hygienic Groove

- Pressed top plate of the lava stone grill
- The pressing prevents the dirt and excessive fat from getting out of the tank
- Cleaning of dry residues on the sides of the appliance is therefore unnecessary

Removable splash cover

- The splash cover is detachable from the upper plate
- The cover is used as protection against splashing oil and other liquids
- After detaching the cover as well as the appliance can be thoroughly cleaned



Bain maries

Leave matters unrelated to cooking to others
– Semi fill system



Semi Fill

- Reliable system of semi-automatic filling
- One pressing starts automatically filling water
- No need to hose filling or with cooking vessels with water

Hygiene Groove

- Pressed bain marie tank
- The pressing prevents contamination from penetrating the welds and corners of the bain marie
- Cleaning and maintenance is more efficient and faster

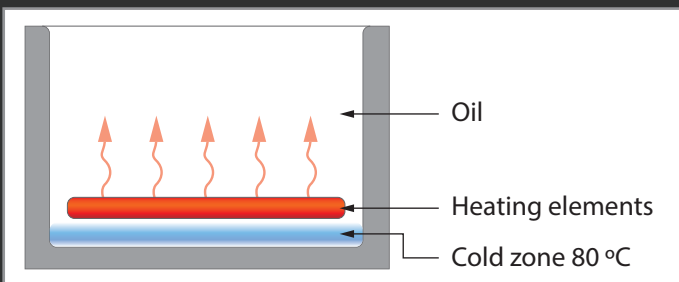


Liquidproof Knobs

- Resistant control elements
- The control elements such as button and switch are water-proof, water and hot sauces cannot penetrate the device
- Maintenance is much simpler and the device service life is also extended

Fryers

Cold Zone is required for longer oil maintenance and healthier deep frying



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 cooking is healthier and tastier

Ultimate Power

- Selected fryers with output up to 0,96 kW/l
- The fryer is immediately ready for use and temperatures do not drop even in case of higher operation
- If during frying, the oil temperature drops, fries and other frozen products would start absorbing oil and the product quality would drop - This is prevented by our unique system ultimate power

Hygiene Groove

- Pressed fryer tank
- The pressing shape prevent oil leakage outside the tank – e.g. after placing the fries and increasing the level, oil does not drain but remains in the pressed part
- The cleaning of dry oil on the device sides is therefore unnecessary





Pasta cookers

Pasta and vegetable cooking has never been so easy



Filling valve

- Direct tank filling by means of tap
- The operators can regulate the filling speed for individual tanks, if required
- No need to hose filling or filling with cooking vessels with water

Resistant heating unit

- Special material of rotary heating unit Incoloy 825
- It includes high resistant to salt and waste (e.g. residual particles from pasta or vegetables)
- The appliance thus reaches high service life

Liquid proof Knobs

- Resistant control elements
- The button and the tap are both resistant to liquids and solid sticky particles such as pasta residues and vegetables
- They can therefore be used in more difficult conditions





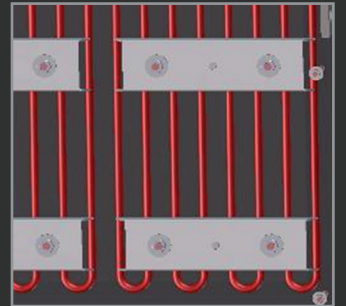
Tilting pans

Effective cooking and frying on the whole pan surface
The pan bottom is used at 100%



Full Bottom Heat

- Homogenous bottom heating
- The heating elements are placed on the full surface of the bottom which prevents the formation of adverse cold zones
- During cooking, it is possible to use 100 % surface and increase the number of cooked portions



The pan tilting with side suspension

- The lift arms are placed on the pan sides
- The whole mechanism is not in the way of the heating element, as is common in other pans with lower location

High performance

- Output power up to 0,21 kW per litre of liquid at full tank filling
- The pan is prepared very fast in the operating temperature, and it reacts quickly to temperature increasing during cooking
- Due to high performance, the pan suitable for high load operations



Boiling kettles

Simple and useful at the same time

Semi-automatic duplicator filling - Semi fill



Semi Fill

- Semi-automatic filling of duplicator
- One pressing starts automatic filling of duplicator by means of electrical valve
- Due to the absence of probes which calcify easily, there is no subsequent hazard of defect, it is also not necessary to buy softeners and other devices for water treatment

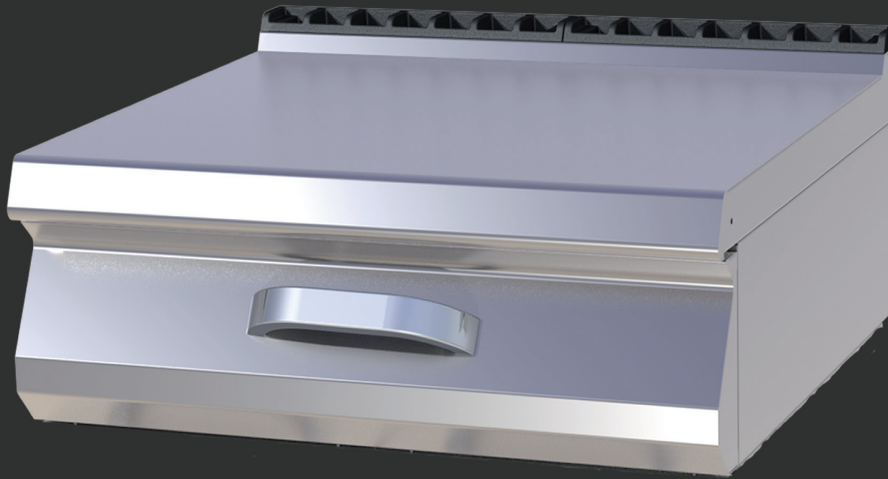
Ergo Hold

- Top ergonomic handle
- Simple method of the upper boiler lid lifting
- Due to bent shape of the handle there is no risk of burning - Ergonomic shape enables simpler handling of the lid



Neutral modules & cabinets

Solid stainless sub-base or neutral module with practical draw



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

Draw

- Extractable draw for cooking vessels in neutral modules
- Suitable space for kitchen devices and other tools
- The draw is completely extractable, it contains cooking vessel with depth 150 mm within full length



Table of products

Ranges

Model	Line	mm	kg	kW	V / Hz	Burners / plates kW
SPI 704 E	Induction hob	400 x 730 x 300	37	7	400/3N/50-60	2 x 3,5
SPI 704 ES	Induction hob	400 x 730 x 300	42	10	400/3N/50-60	2 x 5
SPI 704 E WOK	Wok induction hob	400 x 730 x 300	43	3,5	400/3N/50-60	3,5
SPI 704 ES WOK	Wok induction hob	400 x 730 x 300	31	5	400/3N/50-60	5
SPI 708 E	Induction hob	800 x 730 x 300	68	14	400/3N/50-60	4 x 3,5
SPI 708 ES	Induction hob	800 x 730 x 300	76	20	400/3N/50-60	4 x 5
SPI 740 E	Induction hob	400 x 730 x 900	48	7	400/3N/50-60	2 x 3,5
SPI 740 ES	Induction hob	400 x 730 x 900	67	3,5	400/3N/50-60	2 x 5
SPI 740 ES WOK	Wok induction hob	400 x 730 x 900	41	10	400/3N/50-60	3,5
SPI 740 E WOK	Wok induction hob	400 x 730 x 900	42	5	400/3N/50-60	5
SPI 780 E	Induction hob	800 x 730 x 900	88	14	400/3N/50-60	4 x 3,5
SPI 780 ES	Induction hob	800 x 730 x 900	94	20	400/3N/50-60	4 x 5
SP 704 E	Electric range	400 x 730 x 300	23,6	5,2	400/3N/50-60	2 x 2,6
SP 708 E	Electric range	800 x 730 x 300	42,3	10,4	400/3N/50-60	4 x 2,6
SP 7012 E	Electric range	1200 x 730 x 300	51	15,6	400/3N/50-60	6 x 2,6
SP 740 E	Electric range	400 x 730 x 900	34,8	5,2	400/3N/50-60	2 x 2,6
SP 780 E	Electric range	800 x 730 x 900	59,5	10,4	400/3N/50-60	4 x 2,6
SP 7120 E	Electric range	1200 x 730 x 900	73	15,6	400/3N/50-60	6 x 2,6
SPQ 704 E	Electric range	400 x 730 x 300	27,9	5,2	400/3N/50-60	2 x 2,6
SPQ 708 E	Electric range	800 x 730 x 300	51,9	10,4	400/3N/50-60	4 x 2,6
SPQ 7012 E	Electric range	1200 x 730 x 300	65	15,6	400/3N/50-60	6 x 2,6
SPQ 740 E	Electric range	400 x 730 x 900	39,1	5,2	400/3N/50-60	2 x 2,6
SPQ 780 E	Electric range	800 x 730 x 900	68,2	10,4	400/3N/50-60	4 x 2,6
SPQ 7120 E	Electric range	1200 x 730 x 900	86	15,6	400/3N/50-60	6 x 2,6
SPL 704 E	Electric range	400 x 730 x 300	42,3	6	400/3N/50-60	2 x 3
SPL 708 E	Electric range	800 x 730 x 300	78,5	12	400/3N/50-60	4 x 3
SPL 7012 E	Electric range	1200 x 730 x 300	236	18	400/3N/50-60	6 x 3
SPL 740 E	Electric range	400 x 730 x 900	53,6	6	400/3N/50-60	2 x 3
SPL 780 E	Electric range	800 x 730 x 900	94,7	12	400/3N/50-60	4 x 3
SPL 7120 E	Electric range	1200 x 730 x 900	257	18	400/3N/50-60	6 x 3
SPB 704 G	Gas range	400 x 730 x 300	22,1	9,5	-	3,5 + 6
SPB 708 G	Gas range	800 x 730 x 300	42,1	21,5	-	3,5 + 3 x 6
SPB 7012 G	Gas range	1200 x 730 x 300	63,2	31	-	2 x 3,5 + 4 x 6
SPB 740 G	Gas range	400 x 730 x 900	33,3	9,5	-	3,5 + 6
SPB 780 G	Gas range	800 x 730 x 900	58,4	21,5	-	3,5 + 3 x 6
SPB 7120 G	Gas range	1200 x 730 x 300	90,7	31	-	2 x 3,5 + 4 x 6
SP 704 G	Gas range	400 x 730 x 300	26,6	12	-	4,5 + 7,5
SP 708 G	Gas range	800 x 730 x 300	50,7	27	-	4,5 + 3 x 7,5
SP 7012 G	Gas range	1200 x 730 x 300	76,3	39	-	2 x 4,5 + 4 x 7,5
SP 740 G	Gas range	400 x 730 x 900	39	12	-	4,5 + 7,5
SP 780 G	Gas range	800 x 730 x 900	67	27	-	4,5 + 3 x 7,5
SP 7120 G	Gas range	1200 x 730 x 300	105	39	-	2 x 4,5 + 4 x 7,5
SPS 704 G	Gas range	400 x 730 x 300	26,7	12,5	-	4 + 8,5
SPS 708 G	Gas range	800 x 730 x 300	49,2	29,5	-	4 + 3 x 8,5
SPS 7012 G	Gas range	1200 x 730 x 300	74,9	42	-	2 x 4 + 4 x 8,5
SPS 7012A G	Gas range	1200 x 730 x 300	74,9	42	-	2 x 4 + 4 x 8,5
SPS 7012B G	Gas range	1200 x 730 x 300	74,9	46,5	-	4 + 5 x 8,5
SPS 740 G	Gas range	400 x 730 x 900	38	12,5	-	4 + 8,5
SPS 780 G	Gas range	800 x 730 x 900	65,5	29,5	-	4 + 3 x 8,5
SPS 7120 G	Gas range	1200 x 730 x 900	102,7	42	-	2 x 4 + 4 x 8,5
SPS 7120A G	Gas range	1200 x 730 x 900	102,7	42	-	2 x 4 + 4 x 8,5
SPS 7120B G	Gas range	1200 x 730 x 900	102,7	46,5	-	4 + 5 x 8,5
STPS 708 G	Gas range	800 x 730 x 300	70,7	19,3	-	6,6 + 4 + 8,5
STPS 7012 G	Gas range	1200 x 730 x 300	96,4	31,8	-	6,6 + 4 + 3 x 8,5
STPS 780 G	Gas range	800 x 730 x 900	98,5	19,3	-	6,6 + 4 + 8,5
STPS 7120 G	Gas range	1200 x 730 x 300	134,5	31,8	-	6,6 + 4 + 3 x 8,5
ST 708 G	Gas range	800 x 730 x 300	83	10,8	-	10,8
ST 780 G	Gas range	800 x 730 x 900	99	10,8	-	10,8

Ranges with ovens

Model	Line	mm	kg	kW	V / Hz	Burners / Plates kW	Ovens
SPT 780/21 E	Electric range with oven	800 x 730 x 900	97	16,7	400/3N/50-60	4 x 2,6	electric static oven
SPT 780/11 E	Electric range with oven	800 x 730 x 900	85,5	13,5	400/3N/50-60	4 x 2,6	convection oven
SPT 7120/21 E	Electric range with oven	1200 x 730 x 900	126	21,9	400/3N/50-60	6 x 2,6	electric static oven
SPT 7120/31 E	Electric range with oven	1200 x 730 x 900	140	24,3	400/3N/50-60	6 x 2,6	electric static oven
SPQT 780/21 E	Electric range with oven	800 x 730 x 900	101,9	16,7	400/3N/50-60	4 x 2,6	electric static oven
SPQT 780/11 E	Electric range with oven	800 x 730 x 900	94,2	13,5	400/3N/50-60	4 x 2,6	convection oven
SPQT 7120/21 E	Electric range with oven	1200 x 730 x 900	139	21,9	400/3N/50-60	6 x 2,6	electric static oven
SPQT 7120/31 E	Electric range with oven	1200 x 730 x 900	153	24,3	400/3N/50-60	6 x 2,6	electric static oven
SPLT 780/21 E	Electric range with oven	800 x 730 x 900	131	18,3	400/3N/50-60	4 x 3	electric static oven
SPLT 780/11 E	Electric range with oven	800 x 730 x 900	122,9	15,1	400/3N/50-60	4 x 3	convection oven
SPLT 7120/21 E	Electric range with oven	1200 x 730 x 900	300	24,3	400/3N/50-60	6 x 3	electric static oven
SPBT 780/21 GE	Gas range with oven	800 x 730 x 900	93,8	21,5 [G];6,3 [E]	400/3N/50-60	3,5 + 3 x 6	electric static oven
SPBT 780/21 G	Gas range with oven	800 x 730 x 900	101,6	27,5	-	3,5 + 3 x 6	gas static oven
SPBT 780/11 GE	Gas range with oven	800 x 730 x 900	85,4	21,5 [G];3,13 [E]	230/1N/50-60	3,5 + 3 x 6	convection oven
SPBT 7120/21 GE	Gas range with oven	1200 x 730 x 900	125,2	31 [G];6,3 [E]	400/3N/50-60	2 x 3,5 + 4 x 6	electric static oven
SPBT 7120/21 G	Gas range with oven	1200 x 730 x 900	125,2	37	-	2 x 3,5 + 4 x 6	gas static oven
SPT 780/21 GE	Gas range with oven	800 x 730 x 900	104,8	27 [G];6,3 [E]	400/3N/50-60	4,5 + 3 x 7,5	electric static oven
SPT 780/21 G	Gas range with oven	800 x 730 x 900	111,2	33	-	4,5 + 3 x 7,5	gas static oven
SPT 780/11 GE	Gas range with oven	800 x 730 x 900	94,9	27 [G];3,13 [E]	230/1N/50-60	4,5 + 3 x 7,5	convection oven
SPT 7120/21 GE	Gas range with oven	1200 x 730 x 900	139,3	39 [G];6,3 [E]	400/3N/50-60	2 x 4,5 + 4 x 7,5	electric static oven
SPT 7120/21 G	Gas range with oven	1200 x 730 x 900	150	45	-	2 x 4,5 + 4 x 7,5	gas static oven
SPT 7120/31 GE	Gas range with oven	1200 x 730 x 900	155	39 [G];8,7 [E]	400/3N/50-60	2 x 4,5 + 4 x 7,5	electric static oven
SPT 7120/31 G	Gas range with oven	1200 x 730 x 900	166	49,5	-	2 x 4,5 + 4 x 7,5	gas static oven
SPST 780/21 GE	Gas range with oven	800 x 730 x 900	100,2	29,5 [G];6,3 [E]	400/3N/50-60	4 + 3 x 8,5	electric static oven
SPST 780/21 G	Gas range with oven	800 x 730 x 900	111,2	35,5	-	4 + 3 x 8,5	gas static oven
SPST 780/11 GE	Gas range with oven	800 x 730 x 900	92,4	29,5 [G];3,13 [E]	230/1N/50-60	4 + 3 x 8,5	convection oven
SPST 7120/21 GE	Gas range with oven	1200 x 730 x 900	136,7	42 [G];6,3 [E]	400/3N/50-60	2 x 4 + 4 x 8,5	electric static oven
SPST 7120A/21 GE	Gas range with oven	1200 x 730 x 900	136,7	42 [G];6,3 [E]	400/3N/50-60	2 x 4 + 4 x 8,5	electric static oven
SPST 7120B/21 GE	Gas range with oven	1200 x 730 x 900	136,7	46,5 [G];6,3 [E]	400/3N/50-60	4 + 5 x 8,5	electric static oven
SPST 7120/21 G	Gas range with oven	1200 x 730 x 900	147	48	-	2 x 4 + 4 x 8,5	gas static oven
SPST 7120A/21 G	Gas range with oven	1200 x 730 x 900	147	48	-	2 x 4 + 4 x 8,5	gas static oven
SPST 7120B/21 G	Gas range with oven	1200 x 730 x 900	147	52,5	-	4 + 5 x 8,5	gas static oven
SPST-7120 31 GE	Gas range with oven	1200 x 730 x 900	150	42 [G];8,7 [E]	400/3N/50-60	2 x 4 + 4 x 8,5	electric static oven
SPST-7120 31 G	Gas range with oven	1200 x 730 x 900	162	52,5	-	2 x 4 + 4 x 8,5	gas static oven
STPST 780/21 GE	Gas range with oven	800 x 730 x 900	122,6	18,3 [G];6,3 [E]	400/3N/50-60	6,6 + 4 + 8,5	electric static oven
STPST 780/21 G	Gas range with oven	800 x 730 x 900	130,4	25,1	230/1N/50-60	6,6 + 4 + 8,5	gas static oven
STPST 7120/21 GE	Gas range with oven	1200 x 730 x 900	160	36,1 [G];6,3 [E]	400/3N/50-60	6,6 + 4 + 3 x 8,5	electric static oven
STPST 7120/21 G	Gas range with oven	1200 x 730 x 900	167,4	42,1	230/1N/50-60	6,6 + 4 + 3 x 8,5	gas static oven
STPST 7120/31 GE	Gas range with oven	1200 x 730 x 900	173	36,1 [G];8,7 [E]	400/3N/50-60	6,6 + 4 + 3 x 8,5	electric static oven
STPST 7120/31 G	Gas range with oven	1200 x 730 x 900	185	46,6	230/1N/50-60	6,6 + 4 + 3 x 8,5	gas static oven
STT 780/21 GE	Gas range with oven	800 x 730 x 900	173	10,8 [G];6,3 [E]	400/3N/50-60	10,8	electric static oven
STT 780/21 G	Gas range with oven	800 x 730 x 900	143	16,8	230/1N/50-60	10,8	gas static oven

Stone grills

Model	Name	mm	kg	kW	V / Hz
GL 704 G	Lava stone grill	400x730x422	34	7,5	230/1N/50-60
GL 708 G	Lava stone grill	800x730x364	55	15	230/1N/50-60
GL 740 G	Lava stone grill	400x730x1007	45	7,5	230/1N/50-60
GL 780 G	Lava stone grill	800x730x960	71	15	230/1N/50-60

Fryers

Model	Name	mm	kg	kW	V / Hz	kW / l	Basket
FE 704/13 E	Electric fryers 13l	400 x 730 x 313	24,2	12,5	400/3N/50-60	0,96	28 x 29,5
FE 708/13 E	Electric fryers 2 x 13l	800 x 730 x 313	44,2	25	400/3N/50-60	0,96	28 x 29,5
FE 740/13 E	Electric fryers 13l	400 x 730 x 900	45,3	9,9	400/3N/50-60	0,76	21,5 x 30
FE 780/13 E	Electric fryers 2 x 13l	800 x 730 x 900	77,4	19,8	400/3N/50-60	0,76	21,5 x 30
FE 740/17 E	Electric fryers 17l	400 x 730 x 900	45,2	13,5	400/3N/50-60	0,8	28 x 30
FE 780/17 E	Electric fryers 2 x 17l	800 x 730 x 900	79,7	27	400/3N/50-60	0,8	28 x 30
FE 740/15 G	Gas fryer 15 l	400x730x1060	44	12	230/1N/50-60	-	280 x 295
FE 780/15 G	Gas fryer 2x15 l	800x730x1060	78	24	230/1N/50-60	-	280 x 295
FE 740/17 G	Gas fryer 17 l	400 x 730 x 900	42	15	230/1N/50-60	-	280 x 300
FE 780/17 G	Gas fryer 2x17 l	800 x 730 x 900	59	30	230/1N/50-60	-	280 x 300

Pasta cookers

Model	Name	mm	kg	kW	V / Hz	L
VT 740 E	Electric pasta cooker	400 x 730 x 900	51,2	7,5	400/3N/50-60	23
VT 780 E	Electric pasta cooker	800 x 730 x 900	74,9	13	400/3N/50-60	2 x 23

Bain maries

Model	Name	mm	kg	kW	V / Hz	Bath
BM 704 E	Bain marie	400 x 730 x 300	23	1,2	230/1N/50-60	GN 1/1 - 200
BM 708 E	Bain marie	800 x 730 x 300	27	2,4	230/1N/50-60	GN 2/1 - 200
BM 740 E	Bain marie	400 x 730 x 900	28,6	1,2	230/1N/50-60	GN 1/1 - 200
BM 780 E	Bain marie	800 x 730 x 900	43,3	2,4	230/1N/50-60	GN 2/1 - 200

Griddle plates

Model	Name	mm	kg	kW	V / Hz	Plate
FTH 704 E	Electric griddle plate	400 x 730 x 300	40	4,5	400/3N/50-60	smooth
FTHC 704 E	Electric griddle plate	400 x 730 x 300	40	4,5	400/3N/50-60	smooth chrome
FTR 704 E	Electric griddle plate	400 x 730 x 300	40	4,5	400/3N/50-60	ribbed
FTRC 704 E	Electric griddle plate	400 x 730 x 300	40	4,5	400/3N/50-60	ribbed chrome
FTH 708 E	Electric griddle plate	800 x 730 x 300	72,2	9	400/3N/50-60	smooth
FTHC 708 E	Electric griddle plate	800 x 730 x 300	72,2	9	400/3N/50-60	smooth chrome
FTR 708 E	Electric griddle plate	800 x 730 x 300	72,2	9	400/3N/50-60	ribbed
FTRC 708 E	Electric griddle plate	800 x 730 x 300	72,2	9	400/3N/50-60	ribbed chrome
FTHR 708 E	Electric griddle plate	800 x 730 x 300	72,2	9	400/3N/50-60	combined
FTHRC 708 E	Electric griddle plate	800 x 730 x 300	72,2	9	400/3N/50-60	combined chrome
FTH 740 E	Electric griddle plate	400 x 730 x 900	50,9	4,5	400/3N/50-60	smooth
FTHC 740 E	Electric griddle plate	400 x 730 x 900	50,9	4,5	400/3N/50-60	smooth chrome
FTR 740 E	Electric griddle plate	400 x 730 x 900	50,9	4,5	400/3N/50-60	ribbed
FTRC 740 E	Electric griddle plate	400 x 730 x 900	50,9	4,5	400/3N/50-60	ribbed chrome
FTH 780 E	Electric griddle plate	800 x 730 x 900	88,5	9	400/3N/50-60	smooth
FTHC 780 E	Electric griddle plate	800 x 730 x 900	88,5	9	400/3N/50-60	smooth chrome
FTR 780 E	Electric griddle plate	800 x 730 x 900	88,5	9	400/3N/50-60	ribbed
FTRC 780 E	Electric griddle plate	800 x 730 x 900	88,5	9	400/3N/50-60	ribbed chrome
FTHR 780 E	Electric griddle plate	800 x 730 x 900	88,5	9	400/3N/50-60	combined
FTHRC 780 E	Electric griddle plate	800 x 730 x 900	88,5	9	400/3N/50-60	combined chrome
FTH 704 G	Gas griddle plate	400 x 730 x 300	41	7	230/1N/50-60	smooth
FTHC 704 G	Gas griddle plate	400 x 730 x 300	41	7	230/1N/50-60	smooth chrome
FTR 704 G	Gas griddle plate	400 x 730 x 300	40,5	7	230/1N/50-60	ribbed
FTRC 704 G	Gas griddle plate	400 x 730 x 300	40,5	7	230/1N/50-60	ribbed chrome
FTH 708 G	Gas griddle plate	800 x 730 x 300	75,2	14	230/1N/50-60	smooth
FTHC 708 G	Gas griddle plate	800 x 730 x 300	75,2	14	230/1N/50-60	smooth chrome
FTR 708 G	Gas griddle plate	800 x 730 x 300	73,8	14	230/1N/50-60	ribbed
FTRC 708 G	Gas griddle plate	800 x 730 x 300	73,8	14	230/1N/50-60	ribbed chrome
FTHR 708 G	Gas griddle plate	800 x 730 x 300	74,5	14	230/1N/50-60	combined
FTHRC 708 G	Gas griddle plate	800 x 730 x 300	74,5	14	230/1N/50-60	combined chrome
FTH 740 G	Gas griddle plate	400 x 730 x 900	51,9	7	230/1N/50-60	smooth
FTHC 740 G	Gas griddle plate	400 x 730 x 900	51,9	7	230/1N/50-60	smooth chrome
FTR 740 G	Gas griddle plate	400 x 730 x 900	51,4	7	230/1N/50-60	ribbed
FTRC 740 G	Gas griddle plate	400 x 730 x 900	51,4	7	230/1N/50-60	ribbed chrome
FTH 780 G	Gas griddle plate	800 x 730 x 900	91,5	14	230/1N/50-60	smooth
FTHC 780 G	Gas griddle plate	800 x 730 x 900	91,5	14	230/1N/50-60	smooth chrome
FTR 780 G	Gas griddle plate	800 x 730 x 900	90,1	14	230/1N/50-60	ribbed
FTRC 780 G	Gas griddle plate	800 x 730 x 900	90,1	14	230/1N/50-60	ribbed chrome
FTHR 780 G	Gas griddle plate	800 x 730 x 900	90,8	14	230/1N/50-60	combined
FTHRC 780 G	Gas griddle plate	800 x 730 x 900	90,8	14	230/1N/50-60	combined chrome

Tilting pans

Model	Name	mm	kg	kW	V / Hz	Bottom	Tilting
BR 780 E	Tilting bratt pan 50 l	800 x 730 x 900	153,2	10,5	400/3N/50-60	steel	manual
BR 780 E/N	Tilting bratt pan 50 l	800 x 730 x 900	153,2	10,5	400/3N/50-60	stainless	manual
BRM 780 E	Tilting bratt pan 50 l	800 x 730 x 900	157,4	10,5	400/3N/50-60	steel	automatic
BRM 780 E/N	Tilting bratt pan 50 l	800 x 730 x 900	157,4	10,5	400/3N/50-60	stainless	automatic
BR 780 G	Tilting bratt pan 50 l	800 x 730 x 900	159,2	12	230/1N/50-60	steel	manual
BR 780 G/N	Tilting bratt pan 50 l	800 x 730 x 900	159,2	12	230/1N/50-60	stainless	manual
BRM 780 G	Tilting bratt pan 50 l	800 x 730 x 900	163,4	12	230/1N/50-60	steel	automatic
BRM 780 G/N	Tilting bratt pan 50 l	800 x 730 x 900	163,4	12	230/1N/50-60	stainless	automatic

Boiling kettles

Model	Name	mm	kg	kW	V / Hz	L
BI 780 E	Boiling kettle 50 l	800 x 730 x 900	72	12	400/3N/50-60	50

Neutral modules

Model	Name	mm	kg	Draw
PP 704	pracovní plocha	400 x 730 x 300	22	GN 1/1 - 150
PP 708	pracovní plocha	800 x 730 x 300	38,9	2 x GN 1/1 - 150
PP 740	pracovní plocha	400 x 730 x 900	35,3	GN 1/1 - 150
PP 780	pracovní plocha	800 x 730 x 900	55,2	2 x GN 1/1 - 150

Sub-bases

Model	Name	mm	kg
P 740	podstavba otevřená	400 x 730 x 600	11,2
P 740 D	podstavba s dveřma	400 x 730 x 600	15,2
P 780	podstavba otevřená	800 x 730 x 600	16,3
P 780 D	podstavba s dveřma	800 x 730 x 600	24,2
P - 7120	podstavba otevřená	1200 x 730 x 600	21,6
P - 7120 D	podstavba s dveřma	1200 x 730 x 600	35,7

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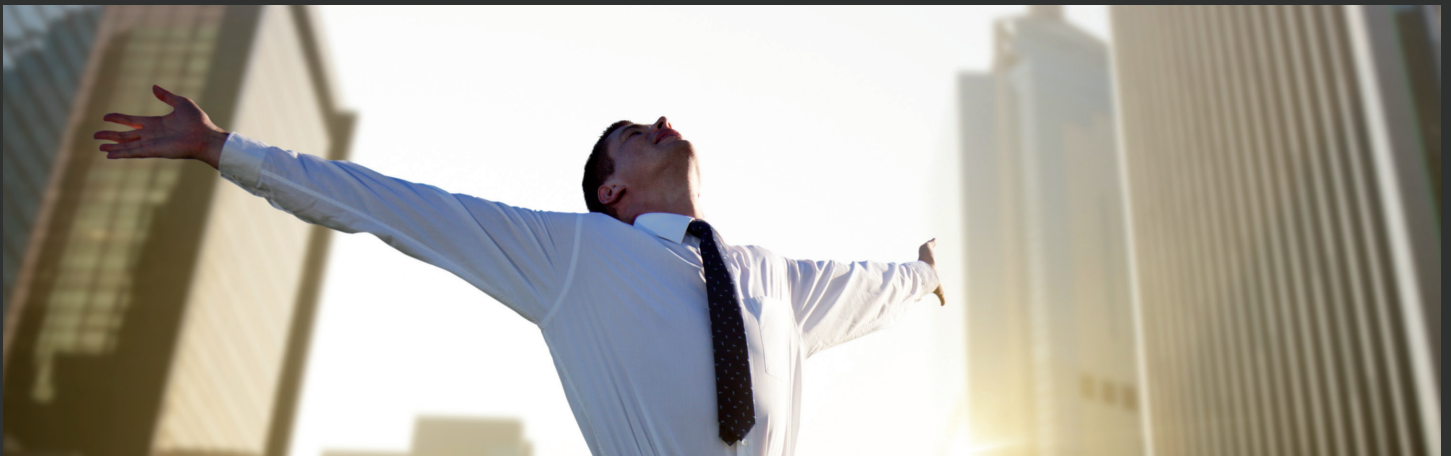
We are pleased to offer you a wide range of products and technology used in the catering field.

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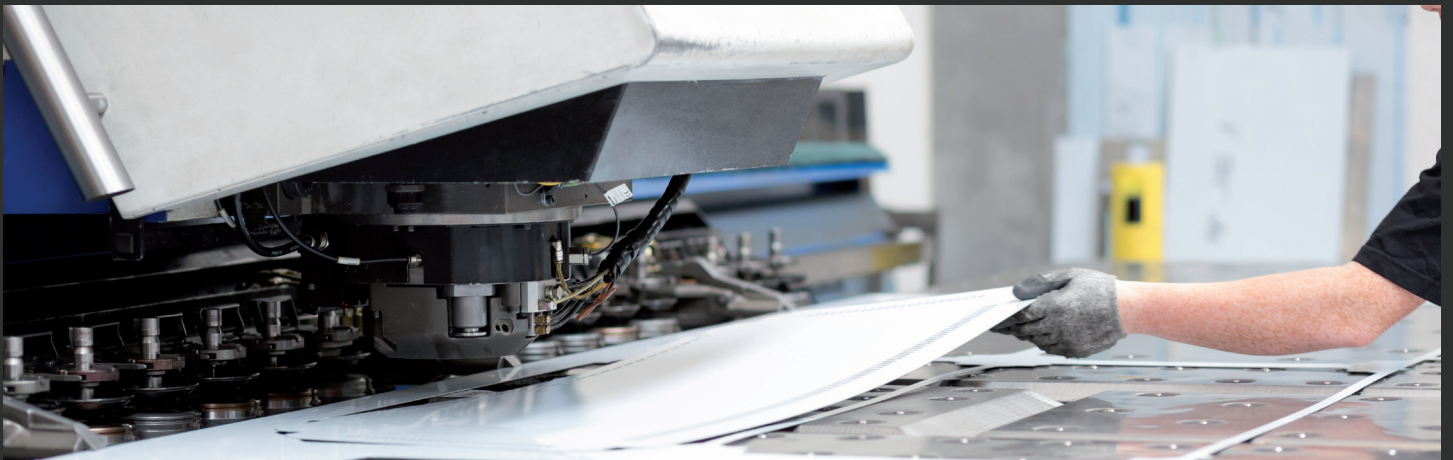
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CONTACTS

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

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- decency and honesty
- the desire for perfection

