



PROFESSIONAL EQUIPMENT AT EXCEPTIONAL PRICES



REDFOX – A Smart Choice for Professional Gastronomy

The **REDFOX** brand delivers highly functional equipment with modern, practical, and reliable solutions for professional kitchens.

We are a European leader in professional kitchen equipment. Our customers benefit from advanced technologies, and first-class service. With our own development and production facilities, we guarantee precise craftsmanship and high-quality materials. Chefs from fast-food outlets to luxury hotels rely on us.



70 000

Products per year

We manufacture with a focus on efficiency and quality.

7 700

m²

Modern production facility in Veselí nad Lužnicí.

30 YEARS

Of experience

We are a solid pillar of the professional gastronomy scene.



Main Benefits

European quality at exceptional price

B2B ordering system

Stock availability & fast delivery

Service & support
In-house production, large stock of spare parts, and English-speaking assistance

Our Services

With REDFOX you get more than just equipment.

	Complete product range		Fast delivery & large stock
	Technical and sales training available		Showrooms in Czechia, Poland and Slovakia
	Online technical support available in Czech and English		Fast and reliable service, repairs, and maintenance
	Online ordering with easy returns		Up to 90% of spare parts in stock
	Europe-wide shipping, including direct delivery to end customers		Standardized solutions for common projects

New Online Catalogue **REDFOX**

www.redfoxprofessional.com

Modern catalogue design

Easy search and product filtering

Recommended Retail Price

Segments

You can find REDFOX equipment in canteens, restaurants, pizzerias, cafés, and bars. Each type of operation has its own specific requirements – and we offer solutions to meet them all. Our technologies are practical, reliable, and easy to combine, supporting both small operations and large-capacity kitchens.



School Canteens

Reliable and durable equipment for everyday large-scale cooking. Our technologies help cook healthy and economical meals, ensuring smooth service even during high-volume operations.



Catering & Staff Canteens

Efficient solutions for mass catering with a focus on performance and reliability. Robust REDFOX equipment ensures smooth operations and high capacity without compromising quality.



Pizzerias

Equipment for perfect pizza and fast service. From preparation to baking, we provide tools that support outstanding quality and speed in your kitchen.



Hotels & Restaurants

Complete portfolio of kitchen equipment for professional gastronomy. With the wide REDFOX range, you can deliver top-class service to your guests and ensure efficient everyday operation.



Cafés

Practical equipment for quick preparation of snacks and drinks. Compact, reliable solutions make it easy to serve coffee, desserts, and light meals efficiently.



Bars

Equipment for smooth and fast bar operations. REDFOX devices help you handle demanding workloads and always deliver excellent service to your guests.



MAMA'S BURGER



PROJECT STORY

Mama's Burger is a brand rooted in Ostrava, which earned its reputation thanks to an honest approach and high-quality ingredients. A turning point came when it was featured by Zdeněk Pohlreich in the TV show Yes, Chef!. From then on, a new story began – and its next chapter led to the heart of Pardubice, where a new brick-and-mortar restaurant was opened.

The entire kitchen concept was designed by our project specialist, Matěj Funiok, featuring the REDFOX brand.

OUR SOLUTION

The entire operation was designed and equipped exclusively with Czech-made technology.

- REDFOX cooking line
- Salamander SE 40
- Griddle grill
- Complete range of REDFOX refrigerated tables
- Fryer
- Custom stainless-steel components to complete the setup
- REDFOX QQI 102 dishwasher

This concept resulted in a kitchen that is practical, ergonomic, and aesthetically pleasing.

CUSTOMER'S MAIN NEEDS

- A kitchen designed to manage quick service and busy rush hours.
- Focus on quality, reliability, and design
- An ergonomic and long-term functional solution

RESULT IN PRACTICE

- Fast and smooth operation, even during peak hours
- Ergonomic layout, ensuring staff comfort
- Unique REDFOX design that gives the kitchen a professional yet authentic character
- Tailor-made solution meeting the customer's exact needs

PROJECT IMPLEMENTATION

The project was led by Matěj Funiok, who ensured the whole solution was designed with a focus on ergonomics, efficiency, and a modern look. The challenge was to combine high demands on quality and speed of preparation with a friendly design that highlights the character of Mama's Burger.

Build a Kitchen That Fits Your Needs

Every operation is unique, so you need equipment that adapts to you. REDFOX offers a wide range of devices that can be easily combined to create the perfect solution. Gain a reliable partner that simplifies your work and supports your daily operations.

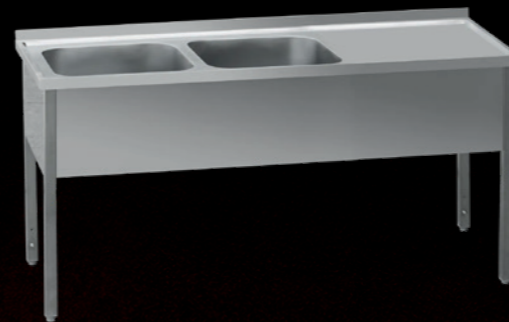
Refrigerated Tables

70 mm Insulation: better food preservation, lower energy consumption, and reduced losses.



Electric Pizza Ovens

Pizza ovens can be stacked to optimize space and workflow.



Dishwashing Tables

Dishwashing tables with optional sinks and draining boards—suitable for any catering operation.

Hot Dog Machines

Aluminum plate ensures efficient heating of a full basket of sausages with low energy consumption.



Blast chillers

Equipped with a 4-point probe, SHF blast chillers ensure precise temperature control.



Bains marie

The heating elements are always located under the tank bottom, making maintenance and cleaning much easier.



Durable Chrome Griddle Plates

Next-generation surface ensures durability and easy maintenance.



Electric convection oven

Three-speed fans with automatic reversal ensure perfectly even baking results.



Refrigerators and Freezers

Forced-air circulation: stable, HACCP-compliant temperatures ensuring energy savings even with frequent door openings.



Undercounter QQI Dishwashers

Equipped with an Archimedes filter, increasing cleaning efficiency from 62% to 83%.



QQI Hood-type Dishwashers

Pressed basket supports ensure easy cleaning and maintain hygienic standards.



REDFOX 700 Line

The top and work surfaces of the kitchen modules are made of 1.2 mm thick AISI 304 stainless steel.



Ovens for quick preparation

Advanced steam and air technology for faster preparation.



Automatic Coffee Machine X680

Thanks to the advanced 2700 W boiler, the system can deliver hot water very quickly.



Cooking range combined

Removable burners allow easy cleaning of the top surface and GN containers, simplifying daily maintenance and saving both time and money.



Counter Refrigerated Display Cases

Glass hygienic cover protects food while ensuring compliance with hygiene standards.





Reliable Solution for Every Operation

Choose equipment that combines quality,
functionality, and reliability.

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