

*Mastering the innovation*



**ROSICHEF**

**ROSINOX**  
Grandes Cuisines



**A solid and high performance line designed for commercial and institution catering.**

## Structure

- 304 stainless steel top (austenitic) of 30/10 thickness
- 304 stainless steel cover trim
- 304 stainless steel fabricated frame
- Strengthened elements exposed to heat
- Round kettles for 100 and 150 litre direct heat and bain-marie stock pots (rectangular kettles for the 200 litre models)
- Very thick stainless steel base for tilting bratt pans
- 900 mm depth

## Functions

- Electrical ignition by continuous sparking (depending on model), standard on covered burners, optional on open burners
- Standard pilot light on open and covered burners
- Very high performance gas burners with thermocouple safety device
- Gastrostandard 2/1 ovens, height 340 mm
- Oven doors balanced by a cast iron counterweight, heat insulated and fitted with an insulated handle
- Evacuation of burnt gases via the back plate or flue (depending on model)
- Mechanical stops on electrical appliance control knobs
- Access to components on the front for easier maintenance
- Kettles insulated by rockwool panels



ROSICHEF unit




## Pleasant appearance

- Modern design
- Rounded edges on the front

## Compliance

All our equipment complies:

- with  standards
- with NF EN 203-1, NF EN 203-2, NF EN 60335-1 and NF C 20-010 standards (depending on model)
- safety index IP 359 (electrically powered appliances)



## Hygiene

- High quality 304 stainless steel (austenitic)
- Butt-jointed edges between appliances with mechanical connection of modules
- No exposed screws
- Stainless steel strips
- Rounded stainless steel control strips for easier cleaning
- Backsplash with rounded internal corners
- 150 mm high standard feet in composite material for greater strength (stainless steel feet optional)
- Tilting stock pot and bratt pan kettles with rounded corners
- 304 stainless steel for all parts in contact with food
- Kettles with surround for stock pots and fryers

# RANGES

## Gas ranges

A full line of ranges made to your choice of configuration:

Cooking surfaces in 800 mm wide modules with open burners or seering plate, or a combination of the two, either on Gastro-standard 2/1 gas oven or on double Gastrostandard 1/1 open cupboard (doors optional).

A 1200 mm wide model completes this line of ranges: seering plate combined with two open burners on Gastrostandard 2/1 gas oven and Gastrostandard 1/1 open cupboard.

**Open burners** 10 and 7 kW fitted with very high performance burners, with flame control and with thermocouple and pilot light safety device, controlled by a 3 position tap with safety lock. Stainless steel grids on removable stainless steel drip trays.

**Gas seering plate** fitted with a stainless steel burner with thermocouple and pilot light safety device, controlled by a 4 position tap with safety lock. Electrical ignition by continuous sparking. Very thick cast iron plate in 3 or 4 parts (two plates with buffer and spreading ring depending on model).



121 G FND - RF



121 G - FND 1200 - RF with door option

**Gastrostandard 2/1** "circulation" type gas natural convection oven fitted with 2 stainless steel linear burners with thermocouple and pilot light safety device, controlled by a thermostat. Electrical ignition by continuous sparking.

Stainless steel oven casing insulated with high density insulating material. Enamelled sheet sides with runners. Stainless steel insulated door balanced by a counterweight and fitted with an insulated handle. Cast iron base plate. A wire shelf is supplied with the oven. Useful interior oven height: 340 mm.

**Double Gastrostandard 1/1 open cupboard** (optional: doubled doors equipped with an insulated handle) - supplied with floor. The cupboard can be fitted with 2 shelf kits (option) to take Gastrostandard 1/1 trays.

## Electric ranges

Two rectangular electric hot plates on Gastrostandard 2/1 electric oven, on double Gastrostandard 1/1 open cupboard (doors optional), or on Gastrostandard 2/1 heating cupboard.

Very thick machined cast iron **electric hot plates** with stainless steel shielded heating elements.

Each plate has 2 heating areas controlled separately by an energy controller. Drip channel around the plates.

**Gastrostandard 2/1 electric oven** fitted with 2 sets (roof and bases plates) of 3 stainless steel shielded heating elements. Each set of elements is controlled separately by a precision thermostat. Stainless steel oven casing heat insulated with high density insulating material. Enamelled sheet sides with runners. Insulated stainless steel door balanced by a counterweight and fitted with an insulated handle.

Stainless steel base plate. A wire shelf is supplied with the oven. Useful interior oven height: 340 mm.

**Double Gastrostandard 1/1 open cupboard** (optional: doubled doors equipped with an insulated handle) - supplied with floor. The cupboard can be fitted with 2 shelf kits (option) to take Gastrostandard 1/1 trays.

**Gastrostandard 2/1 heating** cupboard fitted with two doubled doors equipped with an insulated handle. Heat insulation. Heating by two stainless steel shielded elements regulated by a precision thermostat (30 °C - 110 °C). Allows 4 Gastrostandard 2/1 grids (not supplied).

## Combined ranges

**Cooking hob** in 800 mm wide modules with 2 right or left open burners and a searing plate, on Gastrostandard 2/1 electric oven or on Gastrostandard 2/1 heating cupboard.



401 E - RF



# RANGES



101 G - RF

## Options:

### Specific to gas ranges:

- Open burners 4.5 and 7 kW • Electrical lighting by continuous sparking on open burners

### Common to all ranges:

- Double or single door kit for cupboard
- Kit right and left with runners for Gastrostandard 1/1 trays for cupboard
- Intermediary shelf for cupboard
- Stainless steel back cover panel
- Stainless steel feet



041 G - RF



121 G - FND - RF  
121 M - FND - RF



121 G - FNG - RF  
121 M - FNG - RF



121 G - FND 1200 - RF



121 G - FNG 1200 - RF



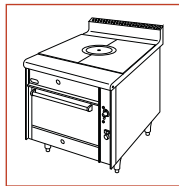
041 G - RF



061 G - PLD - RF



061 G - PLG - RF



101 G - RF



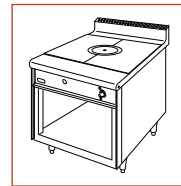
120 G - FND - RF



120 G - FNG - RF



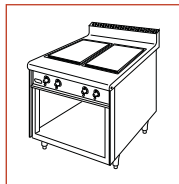
040 G - RF



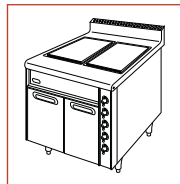
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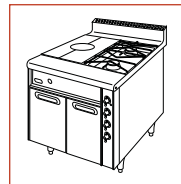
401 E - RF



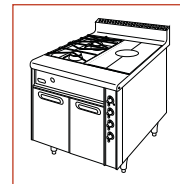
400 E - RF



400 E - ET - RF



120 M - FND ET - RF



120 M - FNG ET - RF



040 M - ET - RF



## RANGES

Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H <sup>(1)</sup> (mm)	Description
<b>GAS RANGES</b>				
121 G - FND - RF	36,3	230 V 1P + E <sup>(2)</sup>	800 x 900 x 900	Seering plate and 2 open burners on the right on GN 2/1 oven
120 G - FND - RF	23,8	230 V 1P + E <sup>(2)</sup>	800 x 900 x 900	Seering plate and 2 open burners on the right on open cupboard
121 G - FNG - RF	36,3	230 V 1P + E <sup>(2)</sup>	800 x 900 x 900	Seering plate and 2 open burners on the left on GN 2/1 oven
120 G - FNG - RF	23,8	230 V 1P + E <sup>(2)</sup>	800 x 900 x 900	Seering plate and 2 open burners on the left on open cupboard
121 G - FND 1200 - RF	39,5	230 V 1P + E <sup>(2)</sup>	1200 x 900 x 900	Seering plate and 2 open burners on the right on GN 2/1 oven and open cupboard
121 G - FNG 1200 - RF	39,5	230 V 1P + E <sup>(2)</sup>	1200 x 900 x 900	Seering plate and 2 open burners on the left on GN 2/1 oven and open cupboard
061 G - PLD - RF	63,5	230 V 1P + E <sup>(2)</sup>	1200 x 900 x 900	6 open burners on GN 2/1 oven and open cupboard on the right
061 G - PLG - RF	63,5	230 V 1P + E <sup>(2)</sup>	1200 x 900 x 900	6 open burners on GN 2/1 oven and open cupboard on the left
041 G - RF	46,5	230 V 1P + E <sup>(2)</sup>	800 x 900 x 900	4 open burners on GN 2/1 oven
040 G - RF	34,0		800 x 900 x 900	4 open burners on open cupboard
101 G - RF	22,5	230 V 1P + E <sup>(2)</sup>	800 x 900 x 900	Seering plate on GN 2/1 oven
100 G - RF	10,0	230 V 1P + E <sup>(2)</sup>	800 x 900 x 900	Seering plate on open cupboard
<b>ELECTRIC RANGES</b>				
401 E - RF	20,0	400 V 3P + N + E <sup>(3)</sup>	800 x 900 x 900	2 electric hot plates on GN 2/1 electric oven
400 E - RF	12,0	400 V 3P + N + E <sup>(3)</sup>	800 x 900 x 900	2 electric hot plates on open cupboard
400 E - ET - RF	14,0	400 V 3P + N + E <sup>(3)</sup>	800 x 900 x 900	2 electric hot plates on GN 2/1 heating cupboard
<b>COMBINED RANGES</b>				
121 M - FND - RF	23,8 / 8,0 <sup>(4)</sup>	400 V 3P + N + E <sup>(3)</sup>	800 x 900 x 900	Seering plate and 2 right open burners on GN 2/1 electric oven
121 M - FNG - RF	23,8 / 8,0 <sup>(4)</sup>	400 V 3P + N + E <sup>(3)</sup>	800 x 900 x 900	Seering plate and 2 left open burners on GN 2/1 electric oven
120 M - FND ET - RF	23,8 / 2,0 <sup>(5)</sup>	230 V 1P + E	800 x 900 x 900	Seering plate and 2 right open burners on GN 2/1 heating cupboard
120 M - FNG ET - RF	23,8 / 2,0 <sup>(5)</sup>	230 V 1P + E	800 x 900 x 900	Seering plate and 2 left open burners on GN 2/1 heating cupboard
040 M - ET - RF	34,0 / 2,0 <sup>(5)</sup>	230 V 1P + E	800 x 900 x 900	4 open burners on GN 2/1 heating cupboard

(1) Cooking surface height, total overall height with backplash: 1020 mm - (2) Power supply for control circuit with ignition by continuous sparking - (3) 3P 230 V optional - (4) electric oven - (5) Heating cupboard



020 G - RF

ROSINOX Grandes Cuisines also includes in its Rosichef 900 line a series of accessories which suit all types of requirements.

These accessories are fitted onto the lower part of a GN 1/1 single or double (depending on model) open cupboard supplied with floor (optional: doubled door equipped with an insulated handle, standard on models with induction plate) The cupboard can be fitted with 1 shelf kit (option) to take Gastrostandard 1/1 trays.

## Cooking hobs

**2 open burners** 10 and 7 kW fitted with «high performance» burners with flame control and with thermocouple and pilot light safety device. Each burner is controlled by a 3 position tap with safety lock. Stainless steel grid on removable stainless steel stamped drip tray.

**Electric hot plate** with stainless steel shielded heating elements. 13 mm thick machined cast iron plate with 2 heating areas controlled separately by an energy controller. Drip channel around the plate.

**Glass-ceramic radiant cooking hobs** with 2 independent high power rings controlled separately by a precision thermostat. They can be used independently. The flat surface is easy to clean. 6 mm thick glass-ceramic plate with adapted heat treatment. Power restriction device when running without a pan.

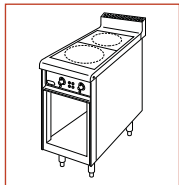
**Glass-ceramic induction cooking hobs** with 2 or 4 independent rings (depending on model) controlled separately by a potentiometer, and protected by a thermal safety device. Glass-ceramic surface, 6 mm thick, with special heating treatment.



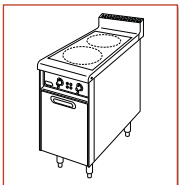
PL Vitro Rad - RF  
with door option



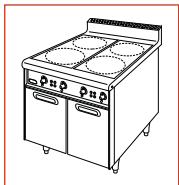
200 E - RF



PL Vitro Rad - RF



INDUCTION 2 X 3.5 - RF  
INDUCTION 2 X 5.0 - RF



INDUCTION 4 X 3.5 - RF  
INDUCTION 4 X 5.0 - RF



020 G - RF

### Options:

- Induct'Flam electrical system for detecting vessels on open burners
- Open burners 4.5 and 7 kW
- Electrical ignition by continuous sparking on open burners
- Single door kit for cupboard
- Kit right and left with runners for Gastrostandard 1/1 trays for the cupboard
- Intermediary shelf for cupboard
- Stainless steel back covertrim
- Stainless steel feet



200 E - RF  
with door option

ACCESSORIES - Cooking hobs				
Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H <sup>(1)</sup> (mm)	Description
<b>OPEN BURNERS</b>				
020 G - RF	17		400 x 900 x 900	2 open burners on open cupboard
<b>ELECTRIC HOT PLATES</b>				
200 E - RF	6,0	400 V 3P + N + E <sup>(2)</sup>	400 x 900 x 900	Electric hot plate with 2 heating areas on open cupboard
PL Vitro Rad - RF	8,0	400 V 3P + N + E	400 x 900 x 900	2 glass-ceramic radiant hobs on open cupboard
Induction 2 x 3.5 - RF	7,0	400 V 3P + N + E	400 x 900 x 900	Glass-ceramic induction hob (1 generator / 2 inductors) on GN 1/1 cupboard with door
Induction 2 x 5.0 - RF	10,0	400 V 3P + N + E	400 x 900 x 900	Glass-ceramic induction hob (1 generator / 2 inductors) on GN 1/1 cupboard with door
Induction 4 x 3.5 - RF	14,0	400 V 3P + N + E	800 x 900 x 900	2 glass-ceramic induction hobs (1 generator / 2 inductors) on 2 x GN 1/1 cupboard with doors
Induction 4 x 5.0 - RF	20,0	400 V 3P + N + E	800 x 900 x 900	2 glass-ceramic induction hobs (2 generators/ 4 inductors) on 2 x GN 1/1 cupboard with doors

(1) Working height, total overall height with backsplash: 1020 mm - (2) 3P 230 V optional

# STOCK POTS

ROSINOX Grandes Cuisines offers 2 types of stock pots: direct heat stock pots and bain-marie stock pots.

100 and 150 litre round kettles, 200 litre rectangular. Available in gas or electric versions.

## DIRECT HEAT STOCK POTS

Kettle with 8 mm thick AISI 316L stainless steel heat diffusing base. Rounded front edges, kettle with surround and backsplash with rounded corners. 304 stainless steel clip. Hinged and balanced 304 stainless steel lid with handle.

Hot / cold water supply tap. Drainage by stop valve with fold-down key on the front. Removable stainless steel strainer.

For gas versions, stainless steel plate firebox. Cast iron burner with flame control (2 stainless steel linear burners for the 200 litre model) controlled by a regulation unit with thermocouple and pilot light safety device. A thermostat regulates the temperature at the base of the kettle. Electrical ignition by continuous sparking.

The 100 and 150 litre electric direct heat stock pot models are fitted with stainless steel shielded heating elements and regulated by thermostat. Connecting box accessible from the façade.



MCD 100 G - RF  
MCD 150 G - RF  
MCD 100 E - RF  
MCD 150 E - RF



MCD 200 G - RF

### Options:

- Stainless steel back panel
- Stainless steel feet

CE DIRECT HEAT STOCK POTS				
Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H <sup>(3)</sup> (mm)	Description
<b>GAS DIRECT HEAT STOCK POTS</b>				
MCD 100 G - RF	24,5	230 V 1P + E <sup>(1)</sup>	800 x 900 x 900	100 litre gas direct heat stock pot - round kettle
MCD 150 G - RF	24,5	230 V 1P + E <sup>(1)</sup>	800 x 900 x 900	150 litre gas direct heat stock pot - round kettle
MCD 200 G - RF	30,0	230 V 1P + E <sup>(1)</sup>	1200 x 900 x 900	200 litre gas direct heat stock pot - rectangular kettle
<b>ELECTRIC DIRECT HEAT STOCK POTS</b>				
MCD 100 E - RF	12,0	400 V 3P + N + E <sup>(2)</sup>	800 x 900 x 900	100 litre electric direct heat stock pot - round kettle
MCD 150 E - RF	12,0	400 V 3P + N + E <sup>(2)</sup>	800 x 900 x 900	150 litre electric direct heat stock pot - round kettle

(1) Power supply for control circuit with ignition by continuous sparking - (2) 3P 230 V optional  
(3) Working height, total overall height of 1030 mm for 100 and 150 litre models, 1020 mm for 200 model.





MBM 150 G - RF

## BAIN-MARIE STOCK POTS

Kettle with AISI 316L stainless steel heat diffusing base. Stainless steel double wall for the bain-marie kettle, 15/10 thick and 30/10 for the base. Rounded front edges, kettle with surround and backsplash with rounded corners. 304 stainless steel clip. Hinged and balanced 304 stainless steel lid with handle. Removable stainless steel strainer.

Hot / cold water supply tap. Drainage of the kettle by stop valve with fold-down key on the façade. Bain-marie drain tap. Air bleeder during initial pressure build-up. Vacuum release during cooling. Automatic filling and top up for the bain-marie controlled by an electrovalve and a level sensor.

Pressure switch limiting the pressure in the double wall to 0.3 bar. Precision thermostat regulating the bain-marie temperature. Safety device against lack of water provided by a temperature limiting device.

For gas versions, stainless steel plate firebox. Cast iron burner with flame control (2 stainless steel linear burners for the 200 litre model) controlled by a regulation unit with safety device. Electrical ignition by continuous sparking.

Heating of the electric bain-marie stock pots is provided by stainless steel shielded immersion elements. Connecting box accessible from the front



MBM 100 G - RF  
MBM 150 G - RF  
MBM 100 E - RF  
MBM 150 E - RF



MBM 200 G - RF

CE BAIN-MARIE STOCK POTS				
Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H <sup>(3)</sup> (mm)	Description
<b>GAS BAIN-MARIE STOCK POTS</b>				
MBM 100 G - RF	24,5	230 V 1P + E <sup>(1)</sup>	800 x 900 x 900	100 litre gas bain-marie stock pot - round kettle
MBM 150 G - RF	24,5	230 V 1P + E <sup>(1)</sup>	800 x 900 x 900	150 litre gas bain-marie stock pot - round kettle
MBM 200 G - RF	30,0	230 V 1P + E <sup>(1)</sup>	1200 x 900 x 900	200 litre gas bain-marie stock pot - rectangular kettle
<b>ELECTRIC BAIN-MARIE STOCK POTS</b>				
MBM 100 E - RF	18,0	400 V 3P + N + E <sup>(2)</sup>	800 x 900 x 900	100 litre electric bain-marie stock pot - round kettle
MBM 150 E - RF	27,0	400 V 3P + N + E <sup>(2)</sup>	800 x 900 x 900	150 litre electric bain-marie stock pot - round kettle

(1) Electric power supply for control circuit with ignition by continuous sparking - (2) 3P 230 V optional  
(3) Working height, total overall height of 1030 mm for 100 and 150 litre models, 1020 mm for 200 model

# TILTING BRATT PANS

Rounded front edges, kettle with surround and backsplash with rounded internal corners. Top with raised edge at the sides and back to form a seal between the kettle and the top (NF U 60-010 standard).

Hinged and balanced 304 stainless steel lid. Handle with insulated knob. 304 stainless steel clip. Kettle with heat diffusing bimetallic base comprising 8 mm mild steel and 2 mm 304 stainless steel standard on all models. Standard electric tilting by actuator with articulation of the front panel (manual tilting optional on 35 and 50 dm<sup>2</sup> models).

Spout with supply of hot and cold water controlled by taps situated on the front panel.

## GAS BRATT PANS

Stainless steel sheet firebox, heat insulated with high density insulating material.

Stainless steel linear burners (2, 4 and 6 on 35, 50 and 80 dm<sup>2</sup> models respectively) controlled by a 4 position tap with thermocouple and pilot light safety device. Electrical ignition by continuous sparking.



SBM 80 G - RF



SBM 35 G - RF



SBM 50 G - RF with manual tilting option



## ELECTRIC BRATT PANS

Stainless steel shielded elements flanged below the kettle base and controlled by an energy controller (with protection against overheating) acting on a power contactor.

Stainless steel sheet electric box heat insulated with high density insulating material, tilting for easier maintenance.

Connecting box placed in the frame bottom.

### Options and accessories:

#### Options:

- Manual tilting (only on 35 and 50 dm<sup>2</sup> models)
- Stainless steel back panel • Stainless steel feet

#### Accessories:

- Gastrostandard tray support hopper



SBM 35 G - RF



SBM 50 G - RF  
SBM 50 E - RF



SBM 80 G - RF  
SBM 80 E - RF

CE					BRATT PANS				
Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H <sup>(3)</sup> (mm)	Description					
<b>GAS BRATT PANS</b>									
SBM 35 G - RF	12,5	230 V 1P + E <sup>(1)</sup>	800 x 900 x 900	35 dm <sup>2</sup> gas bratt pan - electric tilting					
SBM 50 G - RF	25,0	230 V 1P + E <sup>(1)</sup>	1000 x 900 x 900	50 dm <sup>2</sup> gas bratt pan - electric tilting					
SBM 80 G - RF	37,5	230 V 1P + E <sup>(1)</sup>	1600 x 900 x 900	80 dm <sup>2</sup> gas bratt pan - electric tilting					
<b>ELECTRIC BRATT PANS</b>									
SBM 50 E - RF	16,7	400 V 3P + N + E <sup>(2)</sup>	1000 x 900 x 900	50 dm <sup>2</sup> electric bratt pan - electric tilting					
SBM 80 E - RF	28,0	400 V 3P + N + E <sup>(2)</sup>	1600 x 900 x 900	80 dm <sup>2</sup> electric bratt pan - electric tilting					

(1) Power supply for control circuit of the electric tilting and ignition by continuous sparking - (2) 3P 230 V optional

(3) Working height, total overall height with backslash: 1020 mm



# FRYERS

ROSINOX Grandes Cuisines offers a line of “High Performance” gas and electric fryers covering capacities from 15 to 28 litres, ensuring a high hourly production.

Available in 400 mm wide modules, these fryers have a stainless steel tank with polished top and surround ensuring absolute hygiene of the oil bath (NF U 60-010 standard). They also have a min/max oil level mark.

High density material heat insulated panels provide complete safety and contribute to the high output of these fryers.

Kettle base sloping towards the front facilitating drainage by gravity, large diameter round stop tap.

“Melt cycle” function for solid deep fat.

Fryers are fitted as standard with a nickel-plated wire basket which is perfectly suited for the fryer with a nominal load of 1.25 kg (FR 12 G - RF model), 1.5 kg (FR 15 E HP-RF and FR 18 G HP-RF models) or 2.5 kg (FR 25 G HP-RF and FR 30 E HP-RF models) of chips.

Basket hooking system for draining and removable lid.

Technical cupboard equipped with a stainless steel access door with an inset insulated handle.

## GAS FRYER

The gas fryer FR 12 G - RF model is equipped with a “torch”-type burner with thermocouple and pilot light safety device, controlled by a regulation unit.

Electrical ignition by continuous sparking. Stainless steel sheet firebox. 304 stainless steel flue removing burnt gas in accordance with hygiene and combustion requirements.



FR 12 G - RF

GAS FRYER						
Model	Useful capacity (litres)	Frozen chips hourly output <sup>(1)</sup> (kg)	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H <sup>(3)</sup> (mm)	Description
FR 12 G - RF	12	14	10	230 V 1 P + E <sup>(2)</sup>	400 x 900 x 900	12 litre gas fryer

(1) Hourly production of 6x6 frozen chips (- 18 °C before cooking)

(2) Electric power supply for control circuit with ignition by continuous sparking

(3) Top height, total overall height 1355 mm including flue

## “HIGH PERFORMANCE” FRYERS

### “HIGH PERFORMANCE” GAS FRYERS

2 or 3 “torch”-type burners controlled by a regulation unit, with thermocouple and pilot light safety device. Electrical ignition by continuous sparking. Stainless steel firebox. Insulated flue in stainless steel providing evacuation of the burnt gases, in accordance with sanitation and combustion standards.

An electronic thermostat, backed up by a safety thermostat, stops the oil bath temperature going above 180 °C.



FR 18 G HP - RF



FR 25 G HP - RF with optional automatic raising of 1 basket

## “HIGH PERFORMANCE” ELECTRIC FRYERS

Stainless steel shielded heating elements, which can be raised for easy cleaning. The elements are regulated by an electronic thermostat with digital controls acting on a power contactor, and stopping the oil bath temperature going above 180 °C.



FR 30 E HP - RF  
with optional automatic  
raising of 1 basket

### Options and accessories:

#### Options:

- Automatic raising of 1 basket (or 2 half-baskets simultaneously)
- Independent automatic raising of 2 half-baskets with timer (on FR 30 E HP – RF model only)
- Fire-proof lid (only on models without automatic raising)
- Oil recovery tank with filtering element (on electric models only)
- Built-in filtering system with pump for filling (on electric models only)
- Independent filtering tank on casters with filling pump
- Stainless steel back panel
- Stainless steel feet

#### Accessories:

- Additional basket
- Half-basket



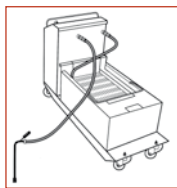
FR 15 E HP - RF  
with optional automatic  
raising of 1 basket



FR 18 G HP - RF  
FR 25 G HP - RF



FR 15 E HP - RF  
FR 30 E HP - RF



FILTERING TANK  
ON CASTERS



Independent filtering tank on  
casters (option)

“HIGH PERFORMANCE” FRYERS”						
Model	Useful capacity (litres)	Frozen chips hourly output <sup>(1)</sup> (kg)	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H <sup>(4)</sup> (mm)	Description
<b>GAS FRYERS</b>						
FR 18 G HP - RF	18	30	17,5	230 V 1P + E <sup>(2)</sup>	400 x 900 x 900	18 litre High Performance gas fryer
FR 25 G HP - RF	25	60	30,0	230 V 1P + E <sup>(2)</sup>	400 x 900 x 900	25 litre High Performance gas fryer
<b>ELECTRIC FRYERS</b>						
FR 15 E HP - RF	15	30	14,0	400 V 3P + N + E <sup>(3)</sup>	400 x 900 x 900	15 litre High Performance electric fryer
FR 30 E HP - RF	28	60	28,0	400 V 3P + N + E <sup>(3)</sup>	400 x 900 x 900	28 litre High Performance electric fryer

(1) Hourly production of 6x6 frozen chips (- 18 °C before cooking)

(2) Electric power supply for control circuit with ignition by continuous sparking - (3) 3P 230 V optional

(4) Top height, total overall height 1355 mm including flue for gas models, 1020 mm including backsplash for electric models

# PASTA COOKERS



CP 30 G - RF

ROSINOX Grandes Cuisines also includes in its Rosichef 900 line a gas or electric pasta cooker with a useful capacity of 30 litres. Available in 400 mm wide module, the pasta cooker is fitted with a 304 stainless steel kettle with raised edge and surrounded board guaranteeing perfect hygiene.

304 stainless steel top. Kettle base sloping forwards for drainage and water level indicator (min-max). 304 stainless steel sheet removable lid. Drainage by a round stop tap. Basket support. Protected heat insulation around the kettle. Door equipped with an inset insulated handle.

## GAS VERSION

“torch”-type burner controlled by tap with thermocouple and pilot light safety device. Stainless steel firebox. Electrical ignition by continuous sparking. Immersed stainless steel tubular exchanger. A safety thermostat protects the kettle from any overheating (due to lack of water). Insulated flue in stainless steel providing evacuation of burnt gases, in accordance with sanitation and combustion standards.

## ELECTRIC VERSION

Immersion element type heating elements controlled by a two-position selection switch providing two power rating levels. A safety thermostat cuts the electrical power supply in the event of a failure. On / Off lamp. Electrical connecting box behind the façade strip.

### Options et accessories:

#### Options:

- Automatic raising of 1 basket with timer
- Independant automatic raising of 2 half baskets with timer (on CP 30 E - RF only)

#### Accessories:

- Large basket: 295 x 300 x 215 h
- Basket 1/2: 150 x 300 x 215 h
- Basket 1/6: 130 x 130 x 215 h



Large basket (accessory)

Basket 1/2  
(2 baskets standard)

Basket 1/6 (accessories)



CP 30 G -RF



CP 30 E -RF



### PASTA COOKERS

Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H <sup>(3)</sup> (mm)	Description
<b>GAS PASTA COOKER</b>				
CP 30 G - RF	10,0	230 V 1P + E <sup>(1)</sup>	400 x 900 x 900	30 litre gas pasta cooker
<b>ELECTRIC PASTA COOKER</b>				
CP 30 E - RF	12,0	400 V 3P + N + E <sup>(2)</sup>	400 x 900 x 900	30 litre electric pasta cooker

(1) Power supply for control circuit with ignition by continuous sparking - (2) 3P 230 V optional

(3) Top height, total overall height 1580 mm including flue for gas model and 1020 mm including back plate for electric model



ROSINOX Grandes Cuisines also includes in its Rosichef 900 line a series of accessories which suit all types of requirements.

All these accessories are fitted onto the lower part of an open cupboard (optional: doubled door equipped with an insulated handle), single or double Gastrostandard 1/1, depending on model, supplied with bottom. Depending on the width of the module, the cupboard can be fitted with 1 or 2 shelf kits (option) to take Gastrostandard 1/1 trays.



GR 2 x 20 G - RF  
with double door kit option



GR 20 PLA G - RF



GR 20 G - RF

## GRILLS

**Gas grill on cupboard** fitted with one or two (depending on model) very thick cast iron ribbed grill plates with built-in grease collector. 2 stainless steel linear burners per plate controlled by a 4 position tap with thermocouple and pilot light safety device. Electrical ignition by continuous sparking.

**Lava stone gas grill on cupboard** fitted with one 304 stainless steel cooking grid (wire dia. 8 mm). Grid can be used in the horizontal or inclined position. Lava stone container, drip drawer and stainless steel firebox. Powerful stainless steel 4 linear burner controlled by a 4 position tap: off, lighting, full flame and slow. Thermocouple and pilot light safety device. Electrical ignition by continuous sparking.

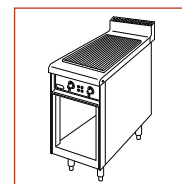
**Electric grill on cupboard** fitted with one or two very thick cast iron ribbed grill plates (depending on model), with built-in grease collector. Stainless steel shielded heating elements, regulated by thermostat.

**Radiant glass-ceramic grill** fitted with one grill plate with 2 heating areas. Radiant heating elements individually regulated by a precision thermostat.

Standard removable splash guard.



GR 20 PLA G - RF  
with door option



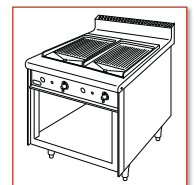
GR VITRO RAD - RF



GR 20 PLA G - RF



GR 20 G - RF  
GR 20 E - RF



GR 2 X 20 G - RF  
GR 2 X 20 E - RF

ACCESSORIES: GRILLS				
Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H <sup>(3)</sup> (mm)	Description
<b>GAS GRILL</b>				
GR 20 G - RF	10,0	230 V 1P + E <sup>(1)</sup>	400 x 900 x 900	Gas grill on open cupboard
GR 2 x 20 G - RF	20,0	230 V 1P + E <sup>(1)</sup>	800 x 900 x 900	Double gas grill on open cupboard
GR 20 PLA G - RF	12,0	230 V 1P + E <sup>(1)</sup>	400 x 900 x 900	Lava stone grill on open cupboard
<b>ELECTRIC GRILL</b>				
GR 20 E - RF	7,2	400 V 3P + N + E <sup>(2)</sup>	400 x 900 x 900	Electric grill on open cupboard
GR 2 x 20 E - RF	14,4	400 V 3P + N + E <sup>(2)</sup>	800 x 900 x 900	Double electric grill on open cupboard
GR Vitro Rad - RF	3,6	400 V single P + E <sup>(2)</sup>	400 x 900 x 900	Radiant glass-ceramic grill on open cupboard

(1) Power supply for control circuit with ignition by continuous sparking - (2) 3P 230 V optional - (3) Working height, total overall height with back plate: 1020 mm

# ACCESSORIES

## CHROME FRY TOPS 40 DM<sup>2</sup>

On 2 x GN 1/1 open cupboard, very thick steel plate, either smooth or ribbed (1/2 or 1/3 on the left hand side), with a polished chrome coating, 50 microns thick thus provides a hard surface which is scratch and shock resistant. Its flatness permits optimal heat exchange.

Welded and sealed drip channel around the plate, which runs into a stainless steel tray. The plate has 2 heating areas controlled separately.

Standard removable splash guard.

## GAS VERSION

Each heating area has a 4 linear stainless steel burner with thermocouple and pilot light safety device, controlled by a thermostatic unit (no electrical power required). Electrical ignition by continuous sparking.

## ELECTRIC VERSION

Stainless steel shielded heating elements. Each heating area is controlled by an energy controller, backed up by a thermostat to protect against overheating and acting on a power contactor. Counter-plate heat insulated with high density insulating material.



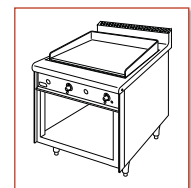
PCL 40 G - RF with double door kit option



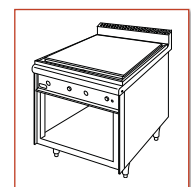
PLSN 20 G - RF (SMOOTH)  
PLSN 20 E - RF (SMOOTH)



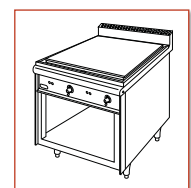
PLSN 20 G - RF (RIBBED)  
PLSN 20 E - RF (RIBBED)



PSB 40 G - RF  
PSB 40 E - RF



PCL 40 G - RF  
PCR 40 G 1/3 - RF  
PCR 40 G 1/2 - RF



PCL 40 E - RF  
PCR 40 E 1/3 - RF  
PCR 40 E 1/2 - RF

## PLANCHAS

**Gas plancha on double GN 1/1 cupboard**, with smooth bimetallic heat diffusing plate. Splash guard. Welded and sealed drip channel around the plate - for running. Plate with 2 heating areas, controlled separately. 304 stainless steel, 2 linear burners, with safety device and pilot light. Electrical ignition by continuous sparking.

**Electric plancha on double GN 1/1 cupboard**. Its presentation is identical to the gas version and is fitted with stainless steel shielded heating elements. Each heating area is controlled by an energy controller.

Standard removable splash guard.



PLSN 20 G - RF  
with door option



PSB 40 G - RF with  
double door kit option

## FRY TOPS

**Gas fry top on cupboard** fitted with a smooth or ribbed steel, stainless steel or chrome plated as required. Welded and sealed drip channel around the plate - for running. 2 stainless steel linear burners controlled by a thermostatic unit with thermocouple and pilot light safety device. Electrical ignition by continuous sparking.

**Electric fry top on cupboard**. Identical presentation to the gas version, it is fitted with stainless steel shielded heating elements regulated by thermostat.

Standard removable splash guard.

CE ACCESSORIES: PLANCHAS - FRY TOPS				
Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H <sup>(3)</sup> (mm)	Description
<b>GAS ENERGY</b>				
<b>GAS PLANCHAS</b>				
PSB 40 G - RF	15,7	230 V 1P + E <sup>(1)</sup>	800 x 900 x 900	Gas plancha with bimetallic plate on open cupboard
<b>GAS FRY TOPS</b>				
PLSN 20 G - RF	8,0	230 V 1P + E <sup>(1)</sup>	400 x 900 x 900	Gas fry top on open cupboard
PCL 40 G - RF	15,7	230 V 1P + E <sup>(1)</sup>	800 x 900 x 900	Gas chrome fry top 40 dm <sup>2</sup> , smooth, on open cupboard
PCR 40 G 1/3 - RF	15,7	230 V 1P + E <sup>(1)</sup>	800 x 900 x 900	Gas chrome fry top 40 dm <sup>2</sup> , ribbed 1/3 on the left hand side, on open cupboard
PCR 40 G 1/2 - RF	15,7	230 V 1P + E <sup>(1)</sup>	800 x 900 x 900	Gas chrome fry top 40 dm <sup>2</sup> , ribbed 1/2 on the left hand side, on open cupboard
<b>ELECTRICAL ENERGY</b>				
<b>ELECTRIC PLANCHAS</b>				
PSB 40 E - RF	14,4	400 V 3P + N + E <sup>(2)</sup>	800 x 900 x 900	Electric plancha with bimetallic plate on open cupboard
<b>ELECTRIC FRY TOPS</b>				
PLSN 20 E - RF	7,2	400 V 3P + N + E <sup>(2)</sup>	400 x 900 x 900	Electric fry top on open cupboard
PCL 40 E - RF	14,4	400 V 3P + N + E <sup>(2)</sup>	800 x 900 x 900	Electric chrome fry top 40 dm <sup>2</sup> , smooth, on open cupboard
PCR 40 E 1/3 - RF	14,4	400 V 3P + N + E <sup>(2)</sup>	800 x 900 x 900	Electric chrome fry top 40 dm <sup>2</sup> , ribbed 1/3 on the left hand side, on open cupboard
PCR 40 E 1/2 - RF	14,4	400 V 3P + N + E <sup>(2)</sup>	800 x 900 x 900	Electric chrome fry top 40 dm <sup>2</sup> , ribbed 1/2 on the left hand side, on open cupboard

(1) Power supply for control circuit with ignition by continuous sparking - (2) 3P 230 V optional - (3) Working height, total overall height with backsplash: 1020 mm



# ACCESSORIES

## BAIN-MARIE

Electric Bain-Marie with stainless steel tank and drain valve (under the tank or on the front), to take 1 or 2 150 mm high GN 1/1 tray (depending on model). 2 stainless steel shielded heating elements with diffusing plate and regulated by a precision thermostat.



BME GN 1/1- RF  
with door option



BS - RF with optional door  
and ceramic heating lamp

## ELECTRIC CHIP SCUTTLE

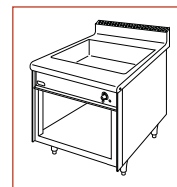
GN 1/1 electric heating chip scuttle (with drainage under kettle or on façade). Heating element with blades placed under the tank regulated by thermostat. A ceramic heating lamp can be added (optional).



BS AF - RF



BS - RF / BME GN 1/1- RF



BME GN 2/1 - RF

ACCESSORIES: BAIN-MARIE / CHIP SCUTTLE				
Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H <sup>(1)</sup> (mm)	Description
BS AF - RF	0,75	230 V 1P + E	400 x 900 x 900	Electrical chip scuttle with front access on open cupboard
BS - RF	0,75	230 V 1P + E	400 x 900 x 900	Electric chip scuttle on open cupboard
BME GN 1/1 - RF	2,2	230 V 1P + E	400 x 900 x 900	Electric Bain-Marie GN 1/1 on open cupboard
BME GN 2/1 - RF	4,4	230 V 1P + E	800 x 900 x 900	Electric Bain-Marie GN 2/1 on open cupboard

(1) Top height, total overall height with backslash: 1020 mm

## NEUTRALS

These are elements of 200, 400, 600 and 800 mm width. They consist of a stainless steel work surface on open cupboard (except for the 200 mm model which is supplied with front panel).



NEUTRE 800 - RF

## HEATING CUPBOARDS

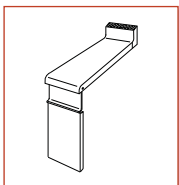
400 and 800 mm wide modules. Stainless steel work top with back plate on open cupboard fitted with one or two doors (depending on models). 4 level runner capacity to take GN 1/1 or GN 2/1 (depending on model) grids (not supplied). Stainless steel shielded elements regulated by a precision thermostat.



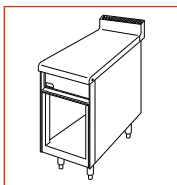
NEUTRE 400 - RF  
with optional kit of runners  
(containers not supplied)

### Options for accessories:

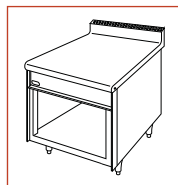
- Single or double door for cupboards
- Side double door on cupboard
- Kit right and left with runners for Gastrostandard 1/1 trays for cupboard
- Intermediary shelf for cupboard
- Stainless steel back panel
- Stainless steel feet



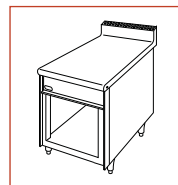
TABLETTE 200 - RF



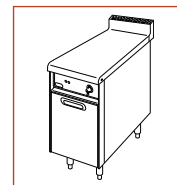
NEUTRE 400 - RF



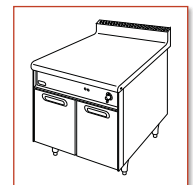
NEUTRE 600 - RF



NEUTRE 800 - RF



ETS 400 - RF



ETS 800 - RF



### ACCESSORIES: NEUTRALS AND HEATING CUPBOARDS

Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H <sup>(1)</sup> (mm)	Description
<b>NEUTRALS</b>				
Tablette 200 - RF			200 x 900 x 900	Neutral 200 wide
Neutre 400 - RF			400 x 900 x 900	Neutral 400 wide on open cupboard
Neutre 600 - RF			600 x 900 x 900	Neutral 600 wide on open cupboard
Neutre 800 - RF			800 x 900 x 900	Neutral 800 wide on open cupboard
<b>HEATING CUPBOARDS</b>				
ETS 400 - RF	1,0	230 V 1P + E	400 x 900 x 900	GN 1/1 heating cupboard 1 door
ETS 800 - RF	2,0	230 V 1P + E	800 x 900 x 900	GN 1/1 heating cupboard 2 doors

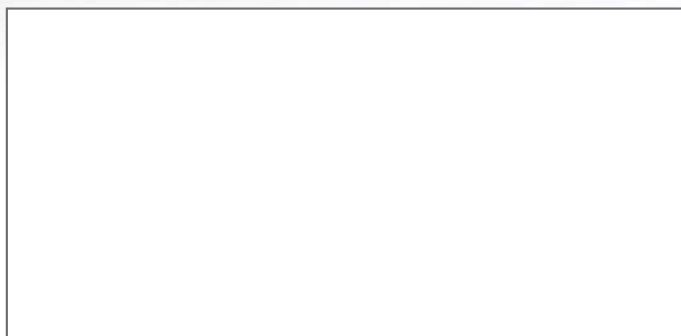
(1) Working height, total overall height with backsplash: 1020 mm



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