Mastering the innovation

ROYAL CHEF 800

ROSINOX
Grandes Cuisines

ROYAL CHEF 800

- **Modular range with butt-joined edges.**

- **304 stainless steel top and side structures, 30/10 thick.**

- **Depth 800 mm. Height of the work top: 900 mm.**

- **Stainless steel control panel with ergonomic profile.**

- **Rounded front edge.**

- **Depending on model, cooking hob with raised rear edge, back plate removing burnt gas or flue (fryers).**

- **Standard 150 mm high feet, as standard on compact or lower elements.**

- **Hidden screws in order to facilitate cleaning.**

- **Easy access of the components facilitating maintenance.**

- **Open cupboards with floor, back and internal side panels (doors optional). Fryers and pasta cookers (compact elements) fitted with cupboards with door (standard). Internal corner profile in order to facilitate cleaning.**

- **Standard kettle base: AISI 316L stainless steel 25/10 thick for bain-marie stock pots, bimetallic 8 + 2 mm for bratt pans.**

Electric version

- Voltage 400 V 3P + N + E or 230 V 1P + E (depending on model).

- Complies with the NF EN 60335-1, NF EN 60529 standards and the CE standards.

- Electrical safety protection index IP359.

Gas version

- **Open burners 10/7 kW**, 10/4.5 kW, 7/4.5 kW and 4.5/4.5 kW (built-in pilot lights) standard fitted with stainless steel grid and removable drip tray.

- In option, electrical ignition by continuous sparking, **Induct'Flam** (Rosinox patent, electrical device of container detection on open burners - Energy saving: burner functions only in presence of metal container - Power supply 230 V 1P + E necessary), removable water drip tray with overflow, etc.

- Electrical ignition by continuous sparking (230 V 1P + E) standard on all hidden burners. On ovens, fryers, bain-marie stock pots and bratt pans, electronical ignition by continuous sparking and **flame monitoring by ionization** (advantages: easier ignition with reinforced spark plug and safety increased thanks to stoppage of the gas supply within 5 seconds maxi after flame turning off). Safety by thermocouple on all the other appliances.

- Complies with the NF EN 203-1, NF EN 203-2 standards and the CE standards.

PRINCIPLE OF THE ROYAL CHEF 800

Make up your cooking set according to your requirements: Royal Chel 800, a range of upper, lower and compact elements to combine according to your needs. Many possible configurations: complete appliances on feet or to put on base, upper elements to put or for "bridge"assembly.
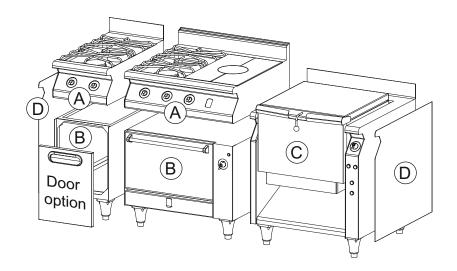
Elements on feet or to put on base *(see drawing opposite)*

- Choose the upper element(s) (A) to combine with one or more lower elements (B) (the possible incompatibilities are indicated). You can also add compact elements (C).
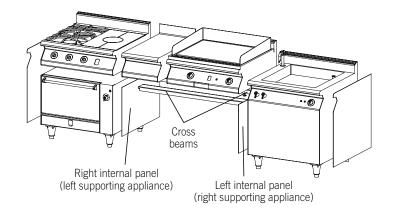
  Your cooking set is now complete.

  All the lower or compact elements are standard supplied with feet. The pair of end panels ( ) (left and right) finishing the assembly must be ordered separately.

- According to configuration, the following finishing options remain to be selected:

  - replacement of standard feet by levelling devices for assembly on base,

  - stainless steel rear panels (if necessary),

  - plate rest bar, etc.

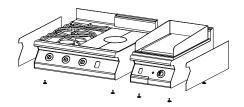## Upper element "bridge" assembly *(see drawing opposite)*

- Select the left and right supporting Royal Chef 800 appliances on feet (like ranges, stock pots, bratt pans, etc). Provide for the two end panels (750 mm high) which are not supplied with the equipment (optional).

- Select the upper elements to be assembled as a "bridge".

- Calculate the total length of the bridge by adding the respective widths of the different upper elements.

- Select a pack of 2 cross beams of equal length (600 - 800 - 1000 - 1200 - 1400 - 1600 - 2000 or 2400 mm). In case of "bridge" assembly of a single upper element (width 400 - 600 - 800 or 1000 mm depending on model), do not provide for cross beams.

- Provide for the two cross beam support internal panels.

Cross beams

Right internal panel
(left supporting appliance)

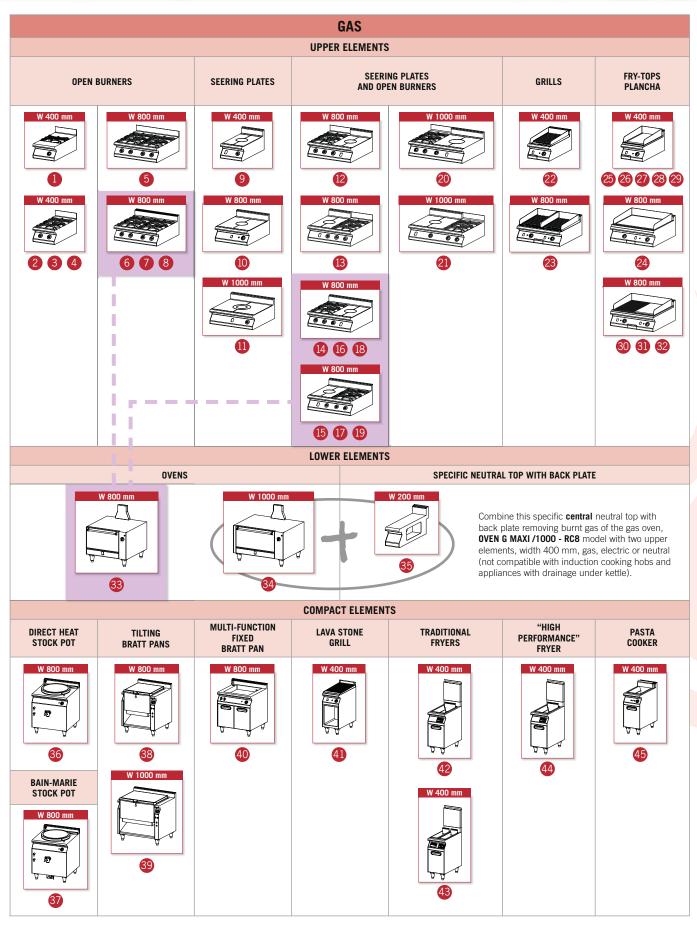Left internal panel
(right supporting appliance)

Upper elements to put on flat surfaces
(see drawing opposite)

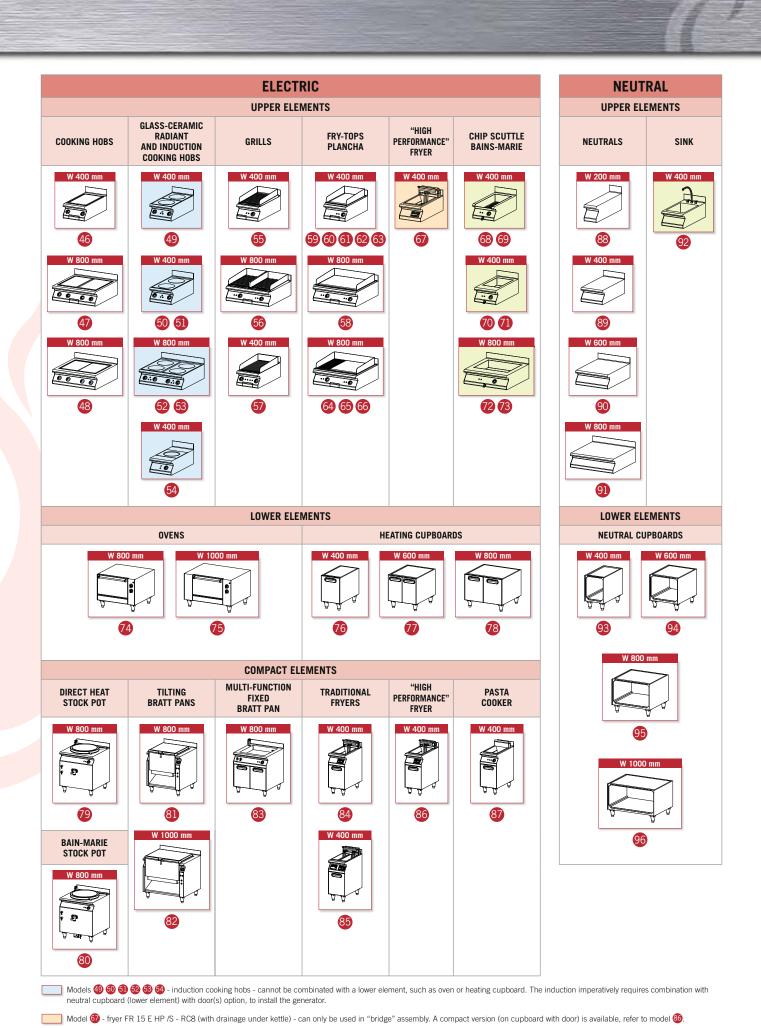**1.** Select the upper elements to put. Provide for the two end panels (245 mm high) which are not supplied with the upper elements (optional).

2. According to the quantity of appliances selected, provide for 4 levelling devices for each appliance.

GAS

UPPER ELEMENTS

OPEN BURNERS		SEERING PLATES	SEERING PLATES AND OPEN BURNERS		GRILLS	FRY-TOPS PLANCHA

W 400 mm	W 800 mm	W 400 mm	W 800 mm	W 1000 mm	W 400 mm	W 400 mm
①	⑤	⑨	⑫	⑳	㉒	㉕ ㉖ ㉗ ㉘ ㉙

W 400 mm	W 800 mm	W 800 mm	W 800 mm	W 1000 mm	W 800 mm	W 800 mm
② ③ ④	⑥ ⑦ ⑧	⑩	⑬	㉑	㉓	㉔

		W 1000 mm	W 800 mm			W 800 mm
		⑪	⑭ ⑯ ⑱			㉚ ㉛ ㉜

			W 800 mm			
			⑮ ⑰ ⑲			

LOWER ELEMENTS

OVENS		SPECIFIC NEUTRAL TOP WITH BACK PLATE

W 800 mm	W 1000 mm	W 200 mm
㉝	㉞	㉟

Combine this specific **central** neutral top with back plate removing burnt gas of the gas oven, **OVEN G MAXI /1000 - RC8** model with two upper elements, width 400 mm, gas, electric or neutral (not compatible with induction cooking hobs and appliances with drainage under kettle).

COMPACT ELEMENTS

DIRECT HEAT STOCK POT	TILTING BRATT PANS	MULTI-FUNCTION FIXED BRATT PAN	LAVA STONE GRILL	TRADITIONAL FRYERS	"HIGH PERFORMANCE" FRYER	PASTA COOKER

W 800 mm	W 800 mm	W 800 mm	W 400 mm	W 400 mm	W 400 mm	W 400 mm
㊱	㊳	㊵	㊶	㊷	㊹	㊺

BAIN-MARIE STOCK POT	W 1000 mm			W 400 mm		
	㊴			㊸		

W 800 mm						
㊲						

- - - Upper elements especially dedicated to gas oven, OVEN G GN 2/1 /800 - RC8 model (lower element, width 800 mm). They are fitted with complete back plate, allowing the evacuation of burnt gas from the oven with which it is associated in lower part.

ELECTRIC						NEUTRAL	
UPPER ELEMENTS						**UPPER ELEMENTS**	
COOKING HOBS	GLASS-CERAMIC RADIANT AND INDUCTION COOKING HOBS	GRILLS	FRY-TOPS PLANCHA	"HIGH PERFORMANCE" FRYER	CHIP SCUTTLE BAINS-MARIE	NEUTRALS	SINK
W 400 mm ㊻	W 400 mm ㊾	W 400 mm ㊻ (55)	W 400 mm (59)(60)(61)(62)(63)	W 400 mm (67)	W 400 mm (68)(69)	W 200 mm (88)	W 400 mm (92)
W 800 mm (47)	W 400 mm (50)(51)	W 800 mm (56)	W 800 mm (58)		W 400 mm (70)(71)	W 400 mm (89)	
W 800 mm (48)	W 800 mm (52)(53)	W 400 mm (57)	W 800 mm (64)(65)(66)		W 800 mm (72)(73)	W 600 mm (90)	
	W 400 mm (54)					W 800 mm (91)	

LOWER ELEMENTS			**LOWER ELEMENTS**	
OVENS		HEATING CUPBOARDS	NEUTRAL CUPBOARDS	
W 800 mm (74)	W 1000 mm (75)	W 400 mm (76) W 600 mm (77) W 800 mm (78)	W 400 mm (93)	W 600 mm (94)
			W 800 mm (95)	
			W 1000 mm (96)	

COMPACT ELEMENTS					
DIRECT HEAT STOCK POT	TILTING BRATT PANS	MULTI-FUNCTION FIXED BRATT PAN	TRADITIONAL FRYERS	"HIGH PERFORMANCE" FRYER	PASTA COOKER
W 800 mm (79)	W 800 mm (81)	W 800 mm (83)	W 400 mm (84)	W 400 mm (86)	W 400 mm (87)
BAIN-MARIE STOCK POT	W 1000 mm (82)		W 400 mm (85)		
W 800 mm (80)					

	Models	Power rating (kW)	Overall dimensions W x D x H (mm)	Description
CE				**GAS APPLIANCES**
				UPPER ELEMENTS
	OPEN BURNERS			
1	FN 10 /S - RC8	10	**400** x 800 x 245(*)	1 open burner, 10 kW
2	2 FN 10/7 /S - RC8	17	**400** x 800 x 245(*)	2 open burners, 10 kW (front) / 7 kW (rear)
3	2 FN 7/4.5 /S - RC8	11.5	**400** x 800 x 245(*)	2 open burners, 7 kW (front) / 4.5 kW (rear)
4	2 FN 4.5/4.5 /S - RC8	9	**400** x 800 x 245(*)	2 open burners, 4.5 kW
5	2 X 2 FN 10/7 /S - RC8	34	**800** x 800 x 245(*)	4 open burners, 10 kW + 10 kW (front) / 7 kW + 7 kW (rear)
6	2 x 2 FN 10/4.5 /S - RC8	29	**800** x 800 x 245(*)	4 open burners, 10 kW + 10 kW (front) / 4.5 kW + 4.5 kW (rear)
7	2 x 2 FN 7/4.5 /S - RC8	23	**800** x 800 x 245(*)	4 open burners, 7 kW + 7 kW (front) / 4.5 kW + 4.5 kW (rear)
8	2 x 2 FN 4.5/4.5 /S - RC8	18	**800** x 800 x 245(*)	4 open burners, 4.5 kW
	SEERING PLATES			
9	PCF 25 /S - RC8	6.75	**400** x 800 x 245(*)	Seering plate 25 dm² with buffer
10	PCF 40 /S - RC8	8	**600** x 800 x 245(*)	Seering plate 40 dm² with buffer
11	PCF 50 /S - RC8	8	**800** x 800 x 245(*)	Seering plate 50 dm² with buffer and spreading ring offset
	SEERING PLATES AND OPEN BURNERS			
12	PCF 25 + 2 FNG 10/7 /S - RC8	23.75	**800** x 800 x 245(*)	Seering plate 25 dm² and 2 left open burners, 10 kW (front) / 7 kW (rear)
13	PCF 25 + 2 FND 10/7 /S - RC8	23.75	**800** x 800 x 245(*)	Seering plate 25 dm² and 2 right open burners, 10 kW (front) / 7 kW (rear)
14	PCF 25 + 2 FNG 10/4.5 /S - RC8	21.25	**800** x 800 x 245(*)	Seering plate 25 dm² and 2 left open burners, 10 kW (front) / 4.5 kW (rear)
15	PCF 25 + 2 FND 10/4.5 /S - RC8	21.25	**800** x 800 x 245(*)	Seering plate 25 dm² and 2 right open burners, 10 kW (front) / 4.5 kW (rear)
16	PCF 25 + 2 FNG 7/4.5 /S - RC8	18.25	**800** x 800 x 245(*)	Seering plate 25 dm² and 2 left open burners, 7 kW (front) / 4.5 kW (rear)
17	PCF 25 + 2 FND 7/4.5 /S - RC8	18.25	**800** x 800 x 245(*)	Seering plate 25 dm² and 2 right open burners, 7 kW (front) / 4.5 kW (rear)
18	PCF 25 + 2 FNG 4.5/4.5 /S - RC8	15.75	**800** x 800 x 245(*)	Seering plate 25 dm² and 2 left open burners, 4.5 kW
19	PCF 25 + 2 FND 4.5/4.5 /S - RC8	15.75	**800** x 800 x 245(*)	Seering plate 25 dm² and 2 right open burners, 4.5 kW
20	PCF 40 + 2 FNG 10/7 /S - RC8	25	**1000** x 800 x 245(*)	Seering plate 40 dm² and 2 left open burners, 10 kW (front) / 7 kW (rear)
21	PCF 40 + 2 FND 10/7 /S - RC8	25	**1000** x 800 x 245(*)	Seering plate 40 dm² and 2 right open burners, 10 kW (front) / 7 kW (rear)
	GRILLS			
22	GR 20 G /S - RC8	8	**400** x 800 x 245(*)	1 ribbed cast iron gas grill plate, 20 dm²
23	GR 2 x 20 G /S - RC8	16	**800** x 800 x 245(*)	2 ribbed cast iron gas grill plates, 20 dm²
	PLANCHA			
24	PSB 40 G /S - RC8	15.7	**800** x 800 x 245(*)	Gas plancha with smooth bimetallic plate, 40 dm²
	FRY-TOPS			
25	PLSN 20 G AL /S - RC8	8	**400** x 800 x 245(*)	Gas smooth steel fry-top, 20 dm²
26	PLSN 20 G AR /S - RC8	8	**400** x 800 x 245(*)	Gas ribbed steel fry-top, 20 dm²
27	PLSN 20 G BI /S - RC8	8	**400** x 800 x 245(*)	Gas smooth bimetallic fry-top, 20 dm²
28	PLSN 20 G CHL /S - RC8	8	**400** x 800 x 245(*)	Gas smooth chrome fry-top, 20 dm²
29	PLSN 20 G CHR /S - RC8	8	**400** x 800 x 245(*)	Gas ribbed chrome fry-top, 20 dm²
30	PLSN 40 G CHL /S - RC8	15.7	**800** x 800 x 245(*)	Gas smooth chrome fry-top, 40 dm²
31	PLSN 40 G CHLR 1/3 /S - RC8	15.7	**800** x 800 x 245(*)	Gas chrome fry-top, 40 dm², ribbed 1/3 on the left, smooth 2/3 on the right
32	PLSN 40 G CHLR 1/2 /S - RC8	15.7	**800** x 800 x 245(*)	Gas chrome fry-top, 40 dm², ribbed 1/2 on the left, smooth 1/2 on the right
				LOWER ELEMENTS
	OVENS			
33	**OVEN G GN 2/1 /800 - RC8**	12.5	**800** x 800 x 655	GN 2/1 gas oven with flame monitoring by ionization
34	**OVEN G MAXI /1000 - RC8**	12.5	**800** x 800 x 655	Gas oven large capacity, int. dim. H 300 x L 700 x D 700 (mm), with flame monitoring by ionization
35	**SPECIFIC CENTRAL NEUTRAL TOP WITH BACK PLATE**		**800** x 800 x 245	Specific central neutral top width 200 mm with back plate removing burnt gas to combine with the OVEN G MAXI /1000 - RC8 model and two upper elements, width 400 mm
				COMPACT ELEMENTS
	DIRECT HEAT STOCK POT			
36	**MCD 80 G - RC8**	19.6	**800** x 800 x 900(*)	Gas direct heat stock pot 80 litres, with round kettle, AISI 316L stainless steel heat diffusing base, 8 mm thick and flame monitoring by ionization
	BAIN-MARIE STOCK POT			
37	**MBM 80 G - RC8**	19.6	**800** x 800 x 900(*)	Gas bain-marie stock pot 80 litres, with round kettle, AISI 316L stainless steel heat diffusing base and flame monitoring by ionization
	TILTING BRATT PANS			
38	**SBM 35 G - RC8**	12.5	**800** x 800 x 900(*)	Gas tilting bratt pan 35 dm², capacity 80 litres, kettle depth 250 mm, bimetallic heat diffusing base, electric tilting and flame monitoring by ionization
39	**SBM 50 G - RC8**	23	**1000** x 800 x 900(*)	Gas tilting bratt pan 50 dm², capacity 110 litres, kettle depth 250 mm, bimetallic heat diffusing base, electric tilting and flame monitoring by ionization
	MULTI-FUNCTION FIXED BRATT PAN			
40	**SF MULTI G - RC8**	12.5	**800** x 800 x 900(*)	Gas bratt pan 35 dm², capacity 35 litres, with GN 2/1 fixed rectangular kettle, kettle depth 100 mm, bimetallic heat diffusing base and flame monitoring by ionization
	LAVA STONE GRILL			
41	**GR 20 PLA G - RC8**	12	**400** x 800 x 900(*)	Gas lava stone grill with bars
	TRADITIONAL FRYERS			
42	**FR 12 G - RC8**	10	**400** x 800 x 900(*)	Gas fryer, 1 kettle, capacity 12 litres, hourly output 14 kg (6 x 6 chips) and flame monitoring by ionization
43	**2 FR 8 G - RC8**	15	**400** x 800 x 900(*)	Gas fryer, 2 kettles, capacity 2 x 8 litres, hourly output 15 kg (6 x 6 chips) and flame monitoring by ionization
	"HIGH PERFORMANCE" FRYER			
44	**FR 18 G HP - RC8**	17.5	**400** x 800 x 900(*)	Gas "High Performance" fryer, 1 kettle, capacity 18 litres, hourly output 30 kg (6 x 6 chips) and flame monitoring by ionization
	PASTA COOKER			
45	**CP 30 G - RC8**	10	**400** x 800 x 900(*)	Gas pasta cooker, 1 kettle, capacity 30 litres

(*) Cooking hob height, add 100 mm for overall height with back plate.

	Models	Power rating (kW)	Overall dimensions W x D x H (mm)	Description
CE				**ELECTRICAL APPLIANCES**
				UPPER ELEMENTS
	COOKING HOBS			
46	200 E /S - RC8	6	**400** x 800 x 245[*]	Cast iron electric hot plate with 2 heating areas
47	400 E /S - RC8	12	**800** x 800 x 245[*]	2 cast iron electric hot plates with 2 heating areas
	SEERING PLATE			
48	PCF E /S -RC8	12	**800** x 800 x 245[*]	Electric seering plate
	GLASS-CERAMIC COOKING HOBS			
49	PL VITRO RAD /S - RC8	8	**400** x 800 x 245[*]	2 glass-ceramic radiant hobs
50	INDUCTION 2 x 3.5 /S - RC8	7	**400** x 800 x 245[*]	Glass-ceramic induction hob, 2 x 3.5 kW, 1 generator, 2 inductors
51	INDUCTION 2 x 5 /S - RC8	10	**400** x 800 x 245[*]	Glass-ceramic induction hob, 2 x 5 kW, 1 generator, 2 inductors
52	INDUCTION 4 x 3.5 /S - RC8	14	**800** x 800 x 245[*]	Glass-ceramic induction hob, 4 x 3.5 kW, 1 generator, 4 inductors
53	INDUCTION 4 x 5 /S - RC8	20	**800** x 800 x 245[*]	Glass-ceramic induction hob, 4 x 5 kW, 1 generator, 4 inductors
54	WOK INDUCTION /S - RC8	5	**400** x 800 x 245[*]	Glass-ceramic induction hob, wok dia. 300 mm, 1 generator, 1 inductor
	GRILLS			
55	GR 20 E /S - RC8	6	**400** x 800 x 245[*]	1 ribbed cast iron electric grill plate, 20 dm²
56	GR 2 x 20 E /S - RC8	12	**800** x 800 x 245[*]	2 ribbed cast iron gas grill plates, 20 dm²
57	GR VITRO RAD /S - RC8	3.6	**400** x 800 x 245[*]	Ribbed glass-ceramic radiant grill, 20 dm²
	PLANCHA			
58	PSB 40 E /S - RC8	12	**800** x 800 x 245[*]	Electric plancha with smooth bimetallic plate, 40 dm²
	FRY-TOPS			
59	PLSN 20 E AL /S - RC8	6	**400** x 800 x 245[*]	Electric smooth steel fry-top, 20 dm²
60	PLSN 20 E AR /S - RC8	6	**400** x 800 x 245[*]	Electric ribbed steel fry-top, 20 dm²
61	PLSN 20 E BI /S - RC8	6	**400** x 800 x 245[*]	Electric smooth bimetallic steel fry-top, 20 dm²
62	PLSN 20 E CHL /S - RC8	6	**400** x 800 x 245[*]	Electric smooth chrome fry-top, 20 dm²
63	PLSN 20 E CHR /S - RC8	6	**400** x 800 x 245[*]	Electric ribbed chrome fry-top, 20 dm²
64	PLSN 40 E CHL /S - RC8	12	**800** x 800 x 245[*]	Electric smooth chrome fry-top, 40 dm²
65	PLSN 40 E CHLR 1/3 /S - RC8	12	**800** x 800 x 245[*]	Electric chrome fry-top, 40 dm², ribbed 1/3 on the left, smooth 2/3 on the right
66	PLSN 40 E CHLR 1/2 /S - RC8	12	**800** x 800 x 245[*]	Electric chrome fry-top, 40 dm², ribbed 1/2 on the left, smooth 1/2 on the right
	"HIGH PERFORMANCE" FRYER			
67	FR 15 E HP /S - RC8	13.5	**400** x 800 x 245[*]	Electric "High Performance" fryer, 1 kettle, capacity 15 litres, hourly output 30 kg (6 x 6 chips)
	CHIP SCUTTLES			
68	BS AF VS /S - RC8	0.75	**400** x 800 x 245[*]	Electric GN 1/1 heating chip scuttle with front access and drainage under kettle
69	BS AF VF /S - RC8	0.75	**400** x 800 x 245[*]	Electric GN 1/1 heating chip scuttle with front access and drainage on the façade
	BAINS-MARIE			
70	BME GN 1/1 VS /S - RC8	2.2	**400** x 800 x 245[*]	GN 1/1 electric Bain-marie with drainage under kettle
71	BME GN 1/1 VF /S - RC8	2.2	**400** x 800 x 245[*]	GN 1/1 electric Bain-marie with drainage on the façade
72	BME GN 2/1 VS /S - RC8	4.4	**400** x 800 x 245[*]	GN 2/1 electric Bain-marie with drainage under kettle
73	BME GN 2/1 VF /S - RC8	4.4	**400** x 800 x 245[*]	GN 2/1 electric Bain-marie with drainage on the façade
				LOWER ELEMENTS
	OVENS			
74	OVEN E GN 2/1 /800 - RC8	8	**800** x 800 x 655	GN 2/1 electric oven
75	OVEN E MAXI /1000 - RC8	8	**800** x 800 x 655	Electric oven large capacity, int. dim. H 300 x L 700 x D 700 (mm)
	HEATING CUPBOARDS			
76	PLC 400 - RC8	1	**400** x 800 x 655	Heating cupboard with door and intermediate shelf
77	PLC 600 - RC8	2	**600** x 800 x 655	Heating cupboard with 2 doors and intermediate shelf
78	PLC 800 - RC8	2	**800** x 800 x 655	Heating cupboard with 2 doors and intermediate shelf
				COMPACT ELEMENTS
	DIRECT HEAT STOCK POT			
79	MCD 80 E - RC8	12	**800** x 800 x 900[*]	Electric direct heat stock pot 80 litres, with round kettle and AISI 316L stainless steel heat diffusing base, 8 mm thick
	BAIN-MARIE STOCK POT			
80	MBM 80 E - RC8	18	**800** x 800 x 900[*]	Electric bain-marie stock pot 80 litres, with round kettle and AISI 316L stainless steel heat diffusing base
	TILTING BRATT PANS			
81	SBM 35 E - RC8	10.5	**800** x 800 x 900[*]	Electric tilting bratt pan 35 dm², capacity 80 litres, kettle depth 250 mm, bimetallic heat diffusing base and electric tilting
82	SBM 50 E - RC8	16.7	**1000** x 800 x 900[*]	Electric tilting bratt pan 50 dm², capacity 110 litres, kettle depth 250 mm, bimetallic heat diffusing base and electric tilting
	MULTI-FUNCTION FIXED BRATT PAN			
83	SF MULTI E - RC8	10.5	**800** x 800 x 900[*]	Electric bratt pan 35 dm², capacity 35 litres, with GN 2/1 fixed rectangular kettle, kettle depth 100 mm and bimetallic heat diffusing base
	TRADITIONAL FRYERS			
84	FR 12 E - RC8	10	**400** x 800 x 900[*]	Electric fryer, 1 kettle, capacity 12 litres, hourly output 14 kg (6 x 6 chips)
85	2 FR 8 E - RC8	15	**400** x 800 x 900[*]	Electric fryer, 2 kettles, capacity 2 x 8 litres, hourly output 15 kg (6 x 6 chips)
	"HIGH PERFORMANCE" FRYER			
86	FR 15 E HP - RC8	14	**400** x 800 x 900[*]	Electric "High Performance" fryer, 1 kettle, capacity 18 litres, hourly output 30 kg (6 x 6 chips)
	PASTA COOKER			
87	CP 30 E - RC8	12	**400** x 800 x 900[*]	Electric pasta cooker, 1 kettle, capacity 30 litres

[*] Cooking hob height, add 100 mm for overall height with back plate.

ROYAL CHEF 800

CE

NEUTRALS		
Models	Overall dimensions W x D x H (mm)	Description
UPPER ELEMENTS		
NEUTRALS		
88 SHELF 200 /S - RC8	**200** x 800 x 245(*)	Stainless steel work top, width 200 mm
89 NEUTRAL 400 /S - RC8	**400** x 800 x 245(*)	Stainless steel work top, width 400 mm
90 NEUTRAL 600 /S - RC8	**600** x 800 x 245(*)	Stainless steel work top, width 600 mm
91 NEUTRAL 800 /S - RC8	**800** x 800 x 245(*)	Stainless steel work top, width 800 mm
SINK		
92 SINK /S - RC8	**400** x 800 x 245(*)	Stainless steel work top with built-in sink, hot and cold water supply tap and drainage under the sink
LOWER ELEMENTS		
NEUTRAL CUPBOARDS		
93 PL 400 - RC8	**400** x 800 x 655	Neutral open cupboard (door optional), width 400 mm
94 PL 600 - RC8	**600** x 800 x 655	Neutral open cupboard (doors optional), width 600 mm
95 PL 800 - RC8	**800** x 800 x 655	Neutral open cupboard (doors optional), width 800 mm
96 PL 1000 - RC8	**1000** x 800 x 655	Neutral open cupboard (doors optional), width 1000 mm

(*) Cooking hob height, add 100 mm for overall height with back plate.

Options and accessories:

On upper elements (depending on model): pair of end panels • electrical ignition by continuous sparking for open burners • Induct'Flam • removable water drip tray with overflow • plate rest bar • stainless steel rear panel • additional end panel • structural elements for "bridge"assembly • frame for stacking of upper elements on SBR refrigerated undercounter

On lower elements (depending on model): levelling devices for elements to put on base • 4 casters, among which 2 have brake replacing 4 standard feet • stainless steel feet • door(s), tray slide kit, 6 levels and intermediate shelf (on neutral cupboard)

On compact elements (depending on model): pair of end panels • plate rest bar • stainless steel rear panel • additional end panel • levelling devices for elements to put on base • 4 casters, among which 2 have brake replacing 4 standard feet • stainless steel feet • door (on gas lava stone grill)

CE

SYNEG   DEEE

ROSINOX
Grandes Cuisines

ALi GROUP

The sport of excellence

Rosinox reserves the right to make any design or technical changes to its appliances or range of appliances at any time

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