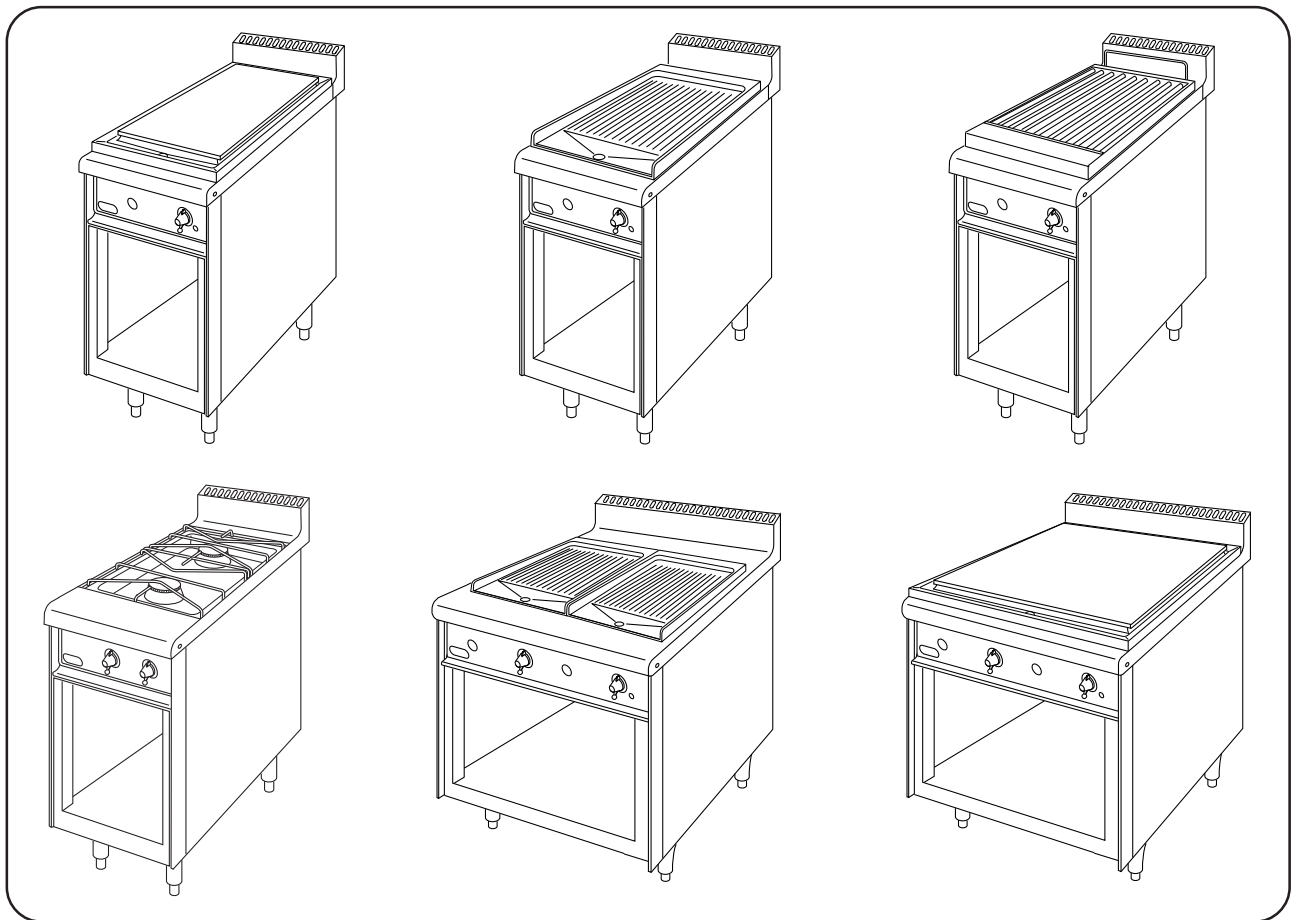


Rosichef 900



Accessories gas

CE

Grills

Lava stone grill

Fry-tops

Two open burners

Neutrals

Instructions

Dear Customer,

You have just purchased a ROSINOX Grandes Cuisines kitchen appliance, and we congratulate you for your discernment.

We would like to thank you for your confidence in us and trust your purchase will give you the top quality service you justly expect.

May we however draw your attention to the fact that we can in no way be held responsible for any damage to our appliance if hydrochloric acid or other aggressive products are used in the premises where they are kept, whether during installation or when used thereafter.

THIS APPLIANCE MUST ONLY BE INSTALLED AND CONNECTED UP BY A QUALIFIED INSTALLER, IN COMPLIANCE WITH THE RULES AND STANDARDS IN FORCE, IN A PLACE WHERE THERE IS ADEQUATE VENTILATION.

Our appliances are designed for professional use and must only be used by qualified personnel. With regard to safety, they have been designed and made according to applicable regulations and in particular directives 98/37/EC, 2004/108/EC, 2006/95/EC and 90/396/EEC relative to reconciling Member States' legislation concerning machines, gas and electrical equipment. We could not be held responsible in the event of accident or of degradation caused by an appliance we manufacture of which the use was diverted of that for which it is intended.

All characteristics are given for information purposes only. In the aim of improving the quality on an ongoing basis, ROSINOX Grandes Cuisines reserves the right to make technical modifications to its appliances in line with the conditions stipulated in article 3 of french decree no. 78.464 dated 24/03/78.

INTRODUCTION

**To familiarise yourself with your new appliance, we ask you
TO READ THESE INSTRUCTIONS FOR USE CAREFULLY
so that you are fully aware of the precautions to be taken when using it.**

Safety instructions

Your full attention should be given to the safety instructions and important remarks which appear in the manual under the following headings:



Instructions which must be respected to guarantee your safety when working.

CAUTION

INDICATES THAT THERE IS A POSSIBLE RISK OF EQUIPMENT DAMAGE.

IMPORTANT !

USEFUL INFORMATION TO MAKE OUR APPLIANCES EASIER TO USE.

Identification plate

The identification plate is located on the front bar of the frame, underneath, or inside the door (option door).

Appliance adjusted for

APPAREIL RÉGLÉ POUR :

Country → PAYS

Gas type → GAZ

mbar

CET APPAREIL DOIT ÊTRE INSTALLÉ
CONFORMÉMENT AUX RÉGLEMENTATIONS
EN VIGUEUR ET UTILISÉ DANS UN
ENDROIT BIEN AÉRÉ.
CONSULTER LES NOTICES AVANT
D'INSTALLER ET D'UTILISER L'APPAREIL

ROSINOX			
23, rue Félix Chédin 18020 - BOURGES CEDEX			
MODELE		Appliance reference	
N° de série	Année		Serial number - Year
Catégorie :		Type	
Débit calorifique Qn	kW	Pays	
G20	20	mbar	m3/h
G25	20 / 25	mbar	/ m3/h
G30	29 / 50	mbar	/ kg/h
G31	37 / 50	mbar	/ kg/h
U commande	U puissance		V
f	Hz	Intensité	A Puissance kW
Eau pression maxi		bar	
		Certification number	
N° constructeur 0039		Made in France	

This appliance must be installed in compliance with the standards in force and used in a well-ventilated place.
Please refer to the manuals before installing and using it.

CAUTION
DO NOT APPLY SOLVENT OR ACETONE ON THE IDENTIFICATION PLATE.

SUMMARY

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GUARANTEE

The contract guarantee covers either a straight exchange of, or repair of, parts found to be defective, after inspection by our engineering department, and excludes any other indemnities of any kind whatever.

Duration

Our appliances are guaranteed for one year, **dating from delivery to the first purchaser.**

Conditions for application of the guarantee

You must only use your appliance in conditions which conform to **the normal conditions of use**, under which the appliance was designed to work, in accordance with the instruction manual. If these conditions are not complied with, our guarantee will no longer apply and our responsibility cannot be involved. The guarantee does not cover faults of any kind whatever for which the purchaser can be held responsible, resulting from, for instance: poor installation, acts relating to use (operation, maintenance not conforming to the maintenance manual, use by unqualified personnel, modification of the equipment, negligence, failure to monitor).

This guarantee will not apply should the purchaser or a third party attempt to carry out a repair.

It does not apply in the case of normal wear and tear, in particular the replacement of plates, grids, burners or other parts exposed to flames.

Furthermore it does not apply to resistors or electrical components susceptible to damage from voltage boosting or other causes not resulting from design faults.

Surface cracks on enamelled appliances or enamelled parts of appliances are never considered to be result of faulty manufacture, and are not covered by the guarantee. Any faulty parts which are replaced must be returned to the manufacturer.

The guarantee does not apply to utensils and accessories not forming an integral part of the appliance.

We can on no account be held liable for direct or indirect consequences of any defect, whether the said consequences involve people or property.

In all cases, please contact as quickly as possible the installer who sold you the appliance equipped with this manual and installed it, as he will be responsible for After-Sales Service.

Spare parts

In the event of a claim, or when ordering a spare part, please mention the **EXACT MODEL OF THE APPLIANCE, A DESCRIPTION OF THE PART** and **THE SERIAL NUMBER** which appears on the identification plate (see the "Identification plate" paragraph).

1. TO ORDER A SPARE PART:

- contact your installer.

2. TO MAKE A CLAIM:

- contact your installer.

* After the guarantee period has expired, ROSINOX advise you to conclude a maintenance contract with your installer.

PRESENTATION

ROSINOX Grandes Cuisines' range of Rosichef 900 appliances is a set of elements suitable for all types of kitchens. Designed and manufactured for professional use by caterers and restaurants.

Specific features

They may be installed against a wall or in a central position.

All of the elements are supplied on 150 mm adjustable feet.

Sturdy austenitic stainless steel construction, 30/10 thick for the tops, 10/10 for the other cover trims.

Advantages

Perfect hygiene is guaranteed and cleaning made easy by the rounded front edges, the back plate rounded internal corner and the absence of any screws or other fixings.

The following pages list the characteristics of the Rosichef 900 accessories:

- **Grills**
- **Neutrals**
- **Lava stone grill**
- **2 open burners**
- **Smooth or ribbed fry-top**
- **Bimetallic and chrome fry-tops**

All of the accessories are fitted on a GN 1/1 or 2 x GN 1/1 services cupboard with door available in option.

GN 1/1 services cupboard (width 400 mm)

- Delivered with a floor and a back.
- The appliance comes with a GN 1/1 stainless steel tray H. 40 mm, fitted on runners (grills, fry-top).
- The appliance comes with a stainless steel drip drawer, fitted on runners (lava stone grill).

Options: - 304 stainless steel door, double walled with mechanical latch, which has an inset insulated handle, and is hinged on 2 stainless steel pivots,

- shelf kit, comprising a floor (special), two runners and one shelf.

2 x GN 1/1 services cupboard (width 800 mm)

- Delivered with a floor and a back.
- The appliance comes with a GN 1/1 stainless steel tray H. 40 mm, fitted on runners (fry-tops).

Options: - 2 double walled 304 stainless steel doors with mechanical latch, which have an inset insulated handle, and are hinged on 2 stainless steel pivots,

- 1 kit 2 x 2 shelves, comprising a floor (special), four runners and two shelves.

Grills

Presentation

GR 20G-RF

Comprising:

- One grill plate gas
- One services cupboard width 400 mm

GR 2 x 20G-RF

Comprising:

- Two grill plates gas
- One services cupboard width 800 mm

Description

- Stainless steel sheet firebox.
- Very thick (12 mm) ribbed cast iron plate; the gauge between the ribs is 12.5 mm, and they are 5 mm deep, the base of the grooves and the tops of the ribs are rounded.
- Grill plate equipped with a grease collector which runs into a stainless steel GN 1/1 tray H. 40 mm fitted on runners.
- Four linear stainless steel burner with thermocouple and pilot light safety device, controlled by a 4 position tap (Off - Lighting - Full flame - Slow).
- Electrical ignition by continuous sparking.

Power rating

10 kW (GR 20G-RF)

20 kW (GR 2 x 20G-RF)

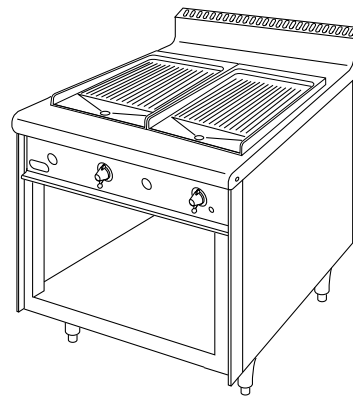
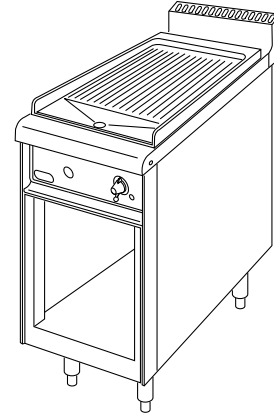
Dimensions of the grill plate (mm)

500 x 400

Weight

62 kg (GR 20G-RF)

120 kg (GR 2 x 20G-RF)



Neutrals

Presentation

Comprising:

- One top, work surface - width 400, 600 or 800 mm
- One services cupboard GN 1/1 width 400 mm and 2 x GN 1/1 width 800 mm

Description

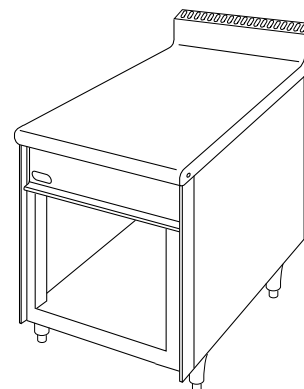
- Same specifications as the rest of the range with upper strip.

Weight

Neutre 400: 25 kg

Neutre 600: 28 kg

Neutre 800: 30 kg



Lava stone grill

Presentation

GR 20 PLAG-RF

Comprising:

- One grill with bars
- One services cupboard width 400 mm

Description

- Stainless steel sheet firebox.
- Stainless steel wire grid diameter 8 mm, sloping.
- Stainless steel lava stone container.
- Four linear stainless steel burner with thermocouple and pilot light safety device, controlled by a 4 position tap (Off - Lighting - Full flame - Slow).
- Electrical ignition by continuous sparking.

Power rating

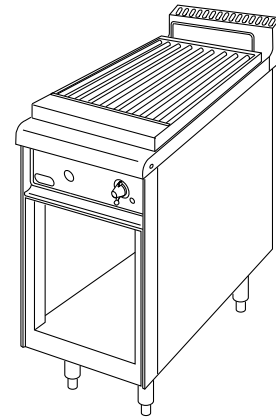
12 kW

Dimensions of the grid (mm)

555 x 375

Weight

62 kg



2 open burners

Presentation

020G-RF

Comprising:

- Two open gas burners
- One services cupboard width 400 mm

Description

- Very high performance burners with thermocouple and pilot light safety device; each burner is controlled by a 4 position tap with safety lock (Off - Lighting - Full flame - Slow).
 - Stainless steel wire grid on removable stainless steel drip tray.
- Options: - electrical ignition by continuous sparking,
- electrical system for detecting vessels Induct'Flam.

Power rating depending on version

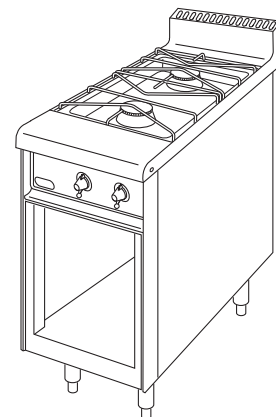
front open burner:	10 kW	7 kW	4,5 kW
rear open burner:	7 kW	4,5 kW	4,5 kW

Dimensions (mm)

630 x 400

Weight

53 kg



Do not install fryer beside open burners.

Smooth or ribbed fry-top

Presentation

PLSN 20G-RF

Comprising:

- One smooth or ribbed steel plate gas
- One services cupboard width 400 mm

Options

- Smooth bimetallic plate
- Smooth or ribbed chrome plate

Description

- Stainless steel sheet firebox.
- Smooth or ribbed steel plate, very thick, 12 mm.
- Welded and sealed drip channel around the plate, which runs into a stainless steel GN 1/1 tray H. 40 mm fitted on runners.
- Four linear stainless steel burner with thermocouple and pilot light safety device, controlled by:
 - a 4 position tap (Off - Lighting - Full flame - Slow) (steel and bimetallic plates),
 - a thermostatic unit (no electrical power required) (chrome plate).
- Electrical ignition by continuous sparking.

Power rating

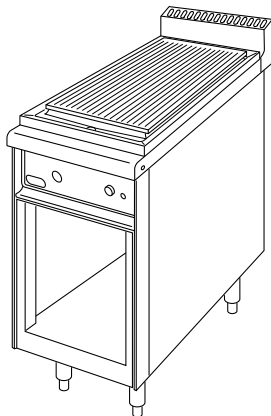
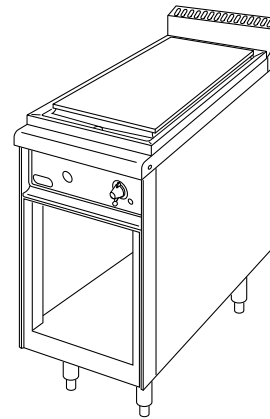
8 kW

Dimensions of the grill plate (mm)

570 x 320

Weight

82 kg



Bimetallic and chrome fry-tops

Presentation

PSB 40G-RF

Comprising:

- One gas plancha with smooth bimetallic plate
- One services cupboard width 800 mm

PCL 40G-RF or PCR 40G-RF

Comprising:

- One smooth or ribbed chrome fry-top gas
- One services cupboard width 800 mm

Description

Bimetallic fry-top

- Bimetallic heat diffusing base plate comprising 8 mm mild steel and 2 mm 304 stainless steel on the cooking side.
- Welded and sealed drip channel around the plate, which runs into a stainless steel GN 1/1 tray H. 40 mm fitted on runners.
- The plate has 2 heating areas controlled separately.

Chrome fry-top

- Very thick (20 mm) steel plate, either smooth or ribbed (1/2 or 1/3 on the left hand side), with a polished chrome coating, 50 microns thick which 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 GN 1/1 tray H. 40 mm fitted on runners.
- The plate has 2 heating areas controlled separately.

Gas equipment

- Each heating area has a 4 linear stainless steel burner with thermocouple and pilot light safety device, controlled by:
 - a 4 position tap (Off - Lighting - Full flame - Slow) (PSB 40G-RF),
 - a thermostatic unit (no electrical power required) (PCL 40G-RF - PCR 40G-RF).
- Electrical ignition by continuous sparking.

Power rating

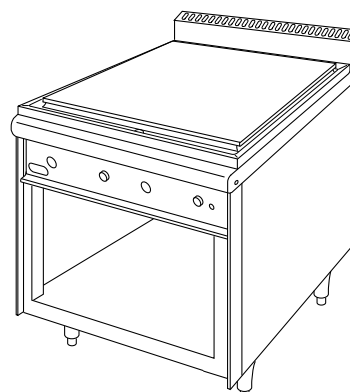
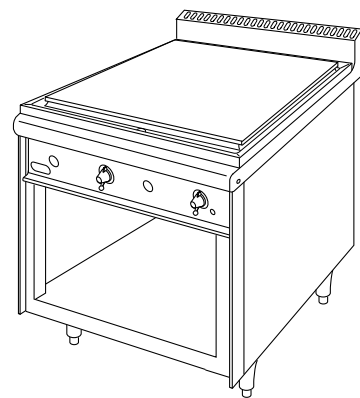
15.7 kW

Dimensions of the grill plate (mm)

720 x 570

Weight

150 kg



USE



When a gas appliance is not being used, the main gas supply tap must always be closed.
After use, the top and sides of the element will stay hot for a little while.

Grills - Fry-tops - Lava stone grill

Recommendations for use

Grills - Steel fry-top

When using for the first time, heat the grill plate with nothing on it for 30 minutes to burn off the oil the plate was coated with in the factory to protect against corrosion.

CAUTION

BRUSH THE GRILL PLATE WITH A METAL BRUSH.

If you do not do this, the flavour of the foods will be affected.

Lava stone grill

When using for the first time, make sure that the lava stones (5 kg) are evenly spread in the container. Heat for 30 minutes to burn off any impurities.

Bimetallic fry-top

Before using it for the first time, clean the cooking surface with hot water and a mild detergent, then rinse and dry correctly.

CAUTION

NEVER LEAVE THE FRY-TOP TO HEAT WITH NOTHING ON.

It will overheat and go out of shape and be incapable of giving satisfactory cooking results ever again.

Starting up

The grill control knob is located on the strip.

The supply tap to the burner has a safety lock. This means that the operator must press the control knob to free the safety catch before turning it to one of the 4 positions.

Lighting

Turn on the gas supply tap.

Press the knob of the burner selected lightly and turn it to the left, to the "Lighting" position.

In this position, press the ignition button and the continuous sparking system will light the pilot light. Hold in this position for 15 to 20 seconds, then release the pressure on the knob. Open the lighting hole shutter and check that the pilot light is lit.

The burner is ready to function. The maximum power will be obtained on the "Full flame" position, minimum power may be selected by turning the knob progressively until the "Slow" stop is reached.

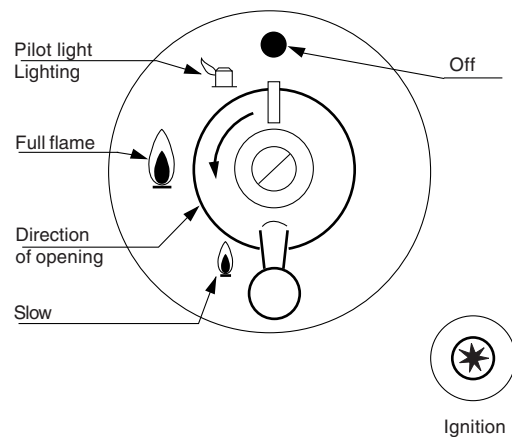
When starting up from cold, it is necessary to remain on "Full flame" for 15 to 20 minutes to reach the cooking temperature.

Turning the burner off

If use is interrupted for a short while and with a view to economy, bring the knob back to the "Pilot light" position where a stop prevents it being accidentally turned off.

Turning off completely

Starting from the "Pilot light" position, press the knob and turn to the "Off" position.



Open burners

The open burner control knobs are located on the strip. There is a mark next to each control knob to show which burner has been selected. The open burner taps have a safety lock. This means that the operator must press the control knob to free the safety catch before turning it to one of the 4 positions.

Starting up

Lighting

Turn on the gas supply tap.

Hold a taper light against the pilot light of the selected burner. Press the knob lightly and turn it to the left, to the "Lighting" position. Push in the knob and hold it in this position for 15 to 20 seconds.

Release the knob and the pilot light should remain lit. The burner is ready to function. The maximum power will be obtained on the "Full flame" position, minimum power may be selected by turning the knob progressively until the "Slow" stop is reached.

Electrical ignition by continuous sparking (option)

Turn on the gas supply tap.

Press the knob of the burner selected lightly and turn it to the left, to the "Lighting" position.

In this position, press the ignition button, the continuous sparking system will light the pilot light. Hold in this position for 15 to 20 seconds, then release the pressure on the knob. Check that the pilot light is lit.

The burner is ready to function. The maximum power will be obtained on the "Full flame" position, minimum power may be selected by turning the knob progressively until the "Slow" stop is reached.

Electrical system for detecting vessels Induct'Flam (option)

After lighting the pilot light, pull down the switch to start up the Induct'Flam system and the green lamp goes on.

The burner will not light up until a metal vessel is present on the sensor, irrespective of the diameter.

Removal of the vessel will generate controlled turning off of the burner (approx. 5 seconds). It will go back on instantly when the contact is resumed at the power corresponding to the position of the knob.

The system is temporarily deactivated by pulling up the switch and the white lamp goes on.

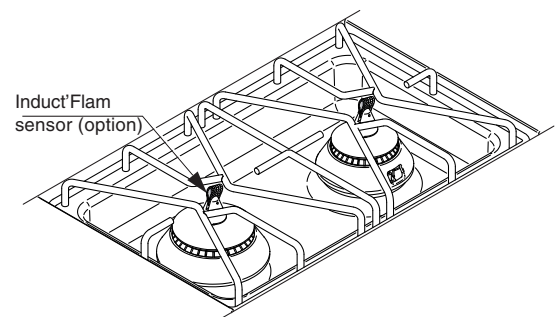
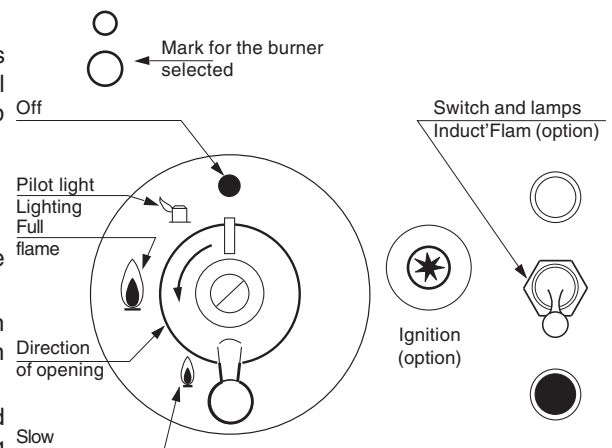
To stop the Induct'Flam system completely, place the switch in the central position so that the lamps go out.

Turning the burner off

Bring the knob back to the "Pilot light" position where a stop prevents it being accidentally turned off.

Turning pilot light off

Starting from the "Pilot light" position, press the knob and turn to the "Off" position, which corresponds to complete closure of the tap.



Chrome fry-tops

Recommendations for use

Before using it for the first time, clean the cooking surface with hot water and a mild detergent, then rinse and dry correctly.



CAUTION

NEVER LEAVE THE FRY-TOP TO HEAT WITH NOTHING ON.

It will overheat and go out of shape and be incapable of giving satisfactory cooking results ever again.

Lighting

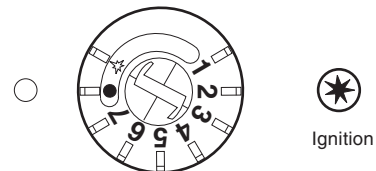
Turn on the gas supply tap.

Turn the thermostat knob so that the mark  is opposite the fixed mark .

Push in the knob together with the continuous sparking electric ignition button.

Wait 15 to 20 seconds then:

- release the knob,
- check that the pilot light is lit.



IMPORTANT !

IF THIS IS NOT THE CASE, WAIT FOR A FEW MINUTES BEFORE REPEATING THIS OPERATION.

Place the thermostat knob on the desired setting, and the burner will light automatically.


When starting up from cold, it is recommended to put the knob on "7" for 15 to 20 minutes to bring the grill plate up to a maximum temperature of 380 °C. Set the required cooking temperature using the graduated knob (from 1 to 7).

Turning the burner off

Bring the mark  of the thermostat knob opposite the fixed mark .

Continuous work is assured by the pilot light which ensures instant re-lighting on operating the knob.

Turning off completely

Turn the thermostat knob of the burner so that the mark  is opposite the fixed mark .

MAINTENANCE CLEANING

CAUTION

HIGHLY CORROSIVE PRODUCTS MUST NOT BE USED TO CLEAN APPLIANCES WE MANUFACTURE.

NEVER WASH THE HORIZONTAL PARTS AND ACTIVE ELEMENTS WITH A HOSE.

DO NOT SPRAY WATER OR CLEANING PRODUCTS INSIDE THE BACK PLATES, FIREBOXES, BURNERS...



Ensure that the element to be cleaned is not too hot in order to avoid burning yourself.

Recommendations for maintenance

We recommend having a periodic service carried out by a qualified installer to ensure best results.

Open burners

After using, clean the stainless steel drip tray and grid, either by hand or by machine washing.

Burner caps and sensors (option Induct'Flam) are simply laid in position. Clean them with a sponge and soapy water, and wipe with kitchen roll.

Brush the caps if the holes are soiled. This operation should be carried out regularly to ensure the burner maintains its initial output.

Do not forget to replace the stainless steel drip tray and make sure the burner bodies are repositioned by turning them so that the hole of the pilot light is opposite; a locating device ensures correct positioning.

Grill plates

Each day after use, the plate must be heated up to its maximum temperature (to burn off greases) for several minutes, then rubbed down with a metal brush to eliminate burnt on deposits.

If the appliance is stopped for any length of time, oil the grill plate with cooking oil to avoid corrosion.

Steel fry-tops

Each day after use, the plate should be rubbed down with a metal brush or abrasive paper to eliminate charred deposits.

If the appliance is stopped for any length of time, oil the top with cooking oil to avoid corrosion.

Chrome and bimetallic fry-tops

After using, clean the plate using just a scraper with interchangeable blades.

Never use knives or other scrapers to clean the plate.

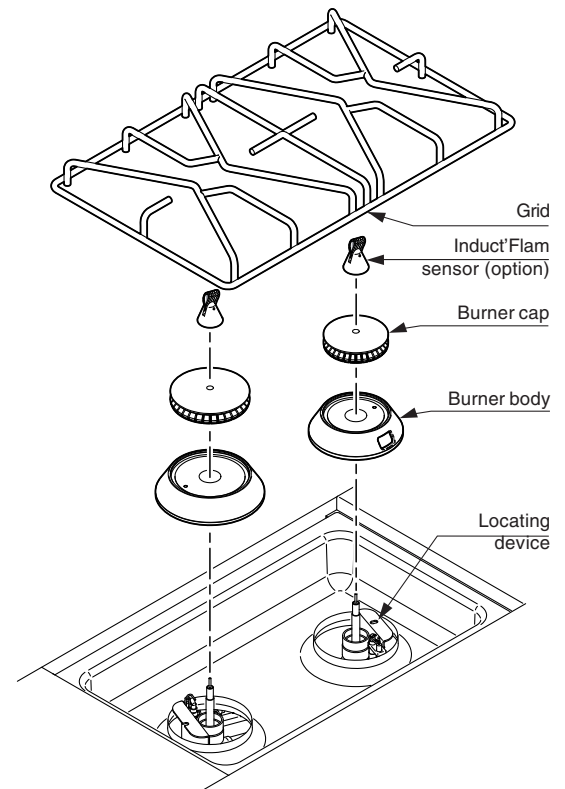
Abrasive products must never be used.

Stainless steel plates, kettles and parts

Use commercially available detergents, abrasive products must not be used to clean appliances we manufacture.

Lexan designs on the strips

In order for them to keep their original appearance, under no circumstances must they be rubbed with abrasive products. A normal solvent-free household detergent containing less than 5 % caustic soda is perfectly suitable.

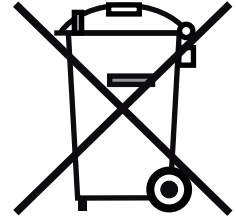


RECYCLING

ROSINOX Grandes Cuisines appliances are designed to last long. When an appliance is not economical to use/repair any more, you can disassemble it and recycle most of the components.



For the disposal of this professional electrical equipment at the end of its service life, you must comply with local regulations.



*Grandes Cuisines de Rosinox
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