

Mastering the innovation



ROYAL CHEF MODULAIRE

ROSINOX
Grandes Cuisines



ROYAL CHEF MODULAIRE

Functions

- Compact range, 930 mm depth, available in modules width 400, 600, 800, 1000, 1200, 1600 and 1700 mm
- High productivity cooking elements with performance maintained over a period of time
- Electrical ignition by continuous sparking, standard on hidden burners and optional on open burners



- Pilot light standard on open and hidden burners
- Very high performance gas burners, made of stainless steel tube, very thick



- Thermocouple safety device on all the burners

- Gastrostandard ovens (useful internal dimensions L. 540 x D. 700 mm) and large capacity ovens (useful internal dimensions L. 600 x D. 800 mm), with loading height 300 mm



- Oven doors balanced by a cast iron counterweight, heat insulated and fitted with an insulated handle

- Evacuation of burnt gas by flue, 700 mm high (depending on models)
- Mechanical stops on control knobs of electrical appliances
- Easy access of the components from the front, facilitating maintenance
- Kettles heat insulated by means of rock wool panels covered



Structure

- 304 austenitic stainless steel top, 30/10 thick, with strenghteners
- 304 stainless steel cover trim
- Independent frames, made of 35 x 35 mm square tube, 304 stainless steel, very thick
- Strengthened elements exposed to heat
- Kettle base, 10 mm thick, for direct heat stock pots (AISI 316 L stainless steel base) and bratt pans (bimetallic base)
- AISI 316L stainless steel kettle base, 25/10 thick, for bain-marie stock pots



An aesthetic look underlines its solidity

- Top with rounded front edges and rounded raised rear edges as back plate
- Control identification easy to read



Standards

- Each appliance complies with EC standards and French standards NF EN 203-1, NF EN 203-2, NF EN 60335-1 and NF C 20-010 (depending on models)
- Safety protection index IP 359 (appliances with power supply):
 - protection of persons against electrical contacts,
 - protection of electrical equipment against penetration of water,
 - mechanical protection of electrical elements

Hygiene

- High quality stainless steel (304, austenitic)
- Butt-jointed edges between appliances with mechanical connection, and perfect tightness between the modules ensured by a flexible seal, which is high temperature resistant
- Drip trays under open burners recovering all the overflow, if any



- Control panels made of 304 stainless steel
- Top with rounded edges, making it easy to clean
- Back plate with rounded raised rear edges



- Stainless steel standard feet, 100 or 150 mm high, resistant to cleaning products
- Rounded internal corners for the stock pot and bratt pan kettles



- 304 stainless steel for all parts in contact with food
- Kettles with surrounded board on stock pots, fryers and Bains-Marie, ensuring hygiene and safety at the alimentary areas of cooking

Kit hoyal cheff modulaire the kitchen to ease





Assemble your cooking unit depending on your requirements.

Royal Chef Modulaire is a range of upper, lower and compact elements to be associated in order to meet all your requirements.

	Upper elements				Autonomous peripheral products
	Flush fitting top units	Complete top units	Lower elements	Compact elements	
Open burners and/or searing plate - with or without simmering plate	● (p. 6)				
Electric hot plate	● (p. 6)				
Glass-ceramic radiant and induction hobs				● (p. 9)	
Resting plates	● (p. 6)				
Static ovens			● (p. 7)		
Ranges				● (p. 8)	
Cast iron grills	● (p. 10)				
Fry-tops, steel / bimetallic / chrome	● (p. 10)				
Plancha	● (p. 10)				
Lava stone grill				● (p. 11)	
Standard fryers		● (p. 12)		● (p. 12)	
High Performance fryers				● (p. 13)	
Chip scuttle		● (p. 14)			
Frying groups with basket raising and moving device - chips reserve				● (p. 15)	
Pasta cookers				● (p. 16)	
Bains-Marie	● (p. 17)	● (p. 17)			
Neutrals		● (p. 18)			
Heating cupboard - Plate heating cabinets			● (p. 19)	● (p. 19)	
Stainless steel square tube supports			● (p. 20)		
Frames with runners			● (p. 20)		
Frames with façade			● (p. 20)		
Services cupboards			● (p. 20)		
Storing cupboards			● (p. 20)		
Direct heat stock pots				● (p. 21)	
Bain-marie stock pots				● (p. 22)	
Bain-marie mini stock pot					● (p. 23)
Tilting bratt pans				● (p. 24)	
Mini bratt pan					● (p. 25)
Salamanders					● (p. 26)



Principe de la configuration modulaire

Choose the flush fitting element(s)  or complete upper element(s)  to be associated with one or several lower element(s) . You can also add compact elements . The assembly compose your cooking unit (backed or central)

You must then select the finishing elements  (optional) :

- end panels with stainless steel lateral edge,
- end plates for central range,
- stainless steel feet, 100 or 150 mm high, levelling devices for mounting on base, or mobile base,
- stainless steel rear panels for compact elements,
- plate rest bar.



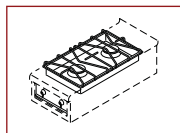
SH



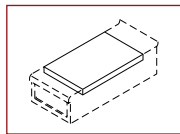
Searing plate, 50 dm² and 2 right open burners, 10 / 7 kW



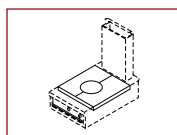
Fire proof high insulation lining under searing plate



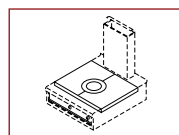
2 FN 10.7 - M
2 FN 4.5 - M



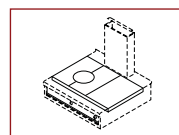
Resting plate 200 - M
Resting plate 400 - M



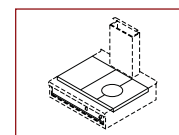
PCF 40 - M



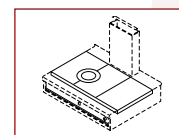
PCF 50 - M



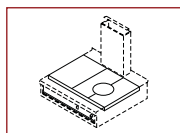
PCF 40 + PLMD - M



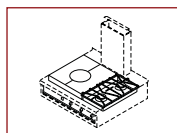
PCF 40 + PLMG - M



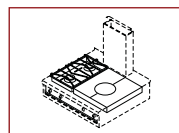
PCF 50 + PLMD - M



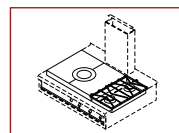
PCF 50 + PLMG - M



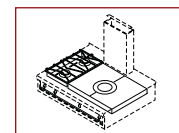
PCF 40 + 2 FND 10.7 - M



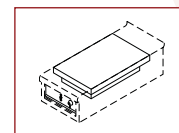
PCF 40 + 2 FNG 10.7 - M



PCF 50 + 2 FND 10.7 - M



PCF 50 + 2 FNG 10.7 - M



PLE 25 - M

Open burners, 10, 7 and 4.5 kW (depending on models) fitted with very high performance burners, with thermocouple and pilot light safety device, controlled by a 4 position tap with safety lock. Stainless steel wire grids on removable stainless steel drip trays.

Searing plates, 40 or 50 dm², fitted with a cast iron burner with thermocouple and pilot light safety device, controlled by a 4 position tap with safety lock. A fire proof high insulation lining concentrates the heat and improves performance. A seal fitted on the grooved frame in stainless steel ensures the tightness around the plate. Three piece machined cast iron plate, very thick (two spike plates with buffer, with or without spreading ring offset - depending on models). Electrical ignition by continuous sparking.

A 25 dm² simmering plate, made of machined cast iron and very thick, may be associated with the searing plate. Heating is gained by circulation of burnt gas from the searing plate.

Searing plate, electric, 25 dm² (special Rosinox feature), made of machined cast iron, very thick, with a temperature gradient which decreases from the front to the back with a searing plate area. Shielded stainless steel heating elements flanged under the plate by means of a thick counter-plate and strengtheners. Heating elements regulated by a precision thermostat acting on a power contactor. Counter-plate heat insulated with high density insulating material. On / Off and control lamps. Stainless steel drip drawer.

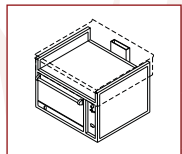


FLUSH FITTING UPPER ELEMENTS: OPEN BURNERS - SEERING PLATES - ELECTRIC HOT PLATE

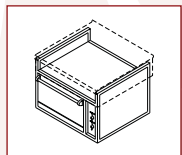
Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H (mm)	Description
GAS ENERGY				
OPEN BURNERS				
2 FN 10.7 - M	17,0		400 x 930 x 250	2 open burners, 10/7 kW
2 FN 4.5 - M	9,0		400 x 930 x 250	2 open burners, 4,5/4,5 kW
RESTING PLATES				
RESTING PLATE 200 - M			200 x 930 x 250	Cast iron resting plate - width 200 mm
RESTING PLATE 400 - M			400 x 930 x 250	Cast iron resting plate - width 400 mm
GAS SEERING PLATES				
PCF 40 - M	10,0	230 V 1P + E ⁽¹⁾	600 x 930 x 250	Gas searing plate, 40 dm ²
PCF 50 - M	13,7	230 V 1P + E ⁽¹⁾	800 x 930 x 250	Gas searing plate, 50 dm ²
PCF 40 + PLMD - M	10,0	230 V 1P + E ⁽¹⁾	1000 x 930 x 250	Gas searing plate, 65 dm ² with simmering plate on the right
PCF 40 + PLMG - M	10,0	230 V 1P + E ⁽¹⁾	1000 x 930 x 250	Gas searing plate, 65 dm ² with simmering plate on the left
PCF 50 + PLMD - M	13,7	230 V 1P + E ⁽¹⁾	1200 x 930 x 250	Gas searing plate, 75 dm ² with simmering plate on the right
PCF 50 + PLMG - M	13,7	230 V 1P + E ⁽¹⁾	1200 x 930 x 250	Gas searing plate, 75 dm ² with simmering plate on the left
GAS SEERING PLATES AND OPEN BURNERS				
PCF 40 + 2 FND 10.7 - M	27,0	230 V 1P + E ⁽¹⁾	1000 x 930 x 250	Gas searing plate, 40 dm ² and 2 right open burners, 10/7 kW
PCF 40 + 2 FNG 10.7 - M	27,0	230 V 1P + E ⁽¹⁾	1000 x 930 x 250	Gas searing plate, 40 dm ² and 2 left open burners, 10/7 kW
PCF 50 + 2 FND 10.7 - M	30,7	230 V 1P + E ⁽¹⁾	1200 x 930 x 250	Gas searing plate, 50 dm ² and 2 right open burners, 10/7 kW
PCF 50 + 2 FNG 10.7 - M	30,7	230 V 1P + E ⁽¹⁾	1200 x 930 x 250	Gas searing plate, 50 dm ² and 2 left open burners, 10/7 kW
ELECTRIC ENERGY				
ELECTRIC HOT PLATE				
PLE 25 - M	6,6	400 V 3P + N + E ⁽²⁾	400 x 930 x 250	Electric hot plate, 25 dm ² (special Rosinox feature)

⁽¹⁾ Power supply for control circuit with ignition by continuous sparking on hidden burners (optional on open burners)

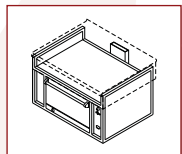
⁽²⁾ Power supply 230 V 3P + Earth optional



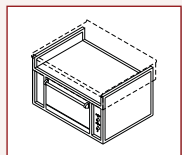
OVEN
G GASTRO 2/1 - M



OVEN
E GASTRO 2/1 - M



OVEN
G EURO 800 x 600 - M



OVEN
E EURO 800 x 600 - M



Gas oven EURO 800 x 600 – M

Gas ovens, format Gastrostandard 2/1 or Eurostandard 800 x 600, with natural convection of the “air circulation” type, fitted with stainless steel burner with thermocouple and pilot light safety device, controlled by a regulation unit. A precision thermostat (sequential burner with probe) controls the temperature. Electrical ignition by continuous sparking. On / Off and control lamps.

Electric ovens, format Gastrostandard 2/1 or Eurostandard 800 x 600, fitted with two groups of three stainless steel shielded heating elements. Each group of elements, roof and base, is regulated separately by a precision thermostat acting on a power contactor with On / Off and control lamps.

Enamelled sheet oven casing, heat insulated by means of rock wool panels. 304 stainless steel façade. 304 stainless steel door, heat insulated by means of rock wool, fitted with an insulated knob and cast iron counterbalance. Stainless steel sheet (Gastrostandard 2/1 ovens) or cast aluminium (Eurostandard 800 x 600 ovens) inner face door. Seal fixed on the façade providing the heat seal of the door. The oven comes with one wire shelf. Sides with runners and ribbed base plate made of enamelled steel sheet (Gastrostandard 2/1 and Eurostandard 800 x 600 electric ovens), or cast iron (Eurostandard 800 x 600 gas oven). Sides with runners made of stainless steel sheet and ribbed base plate made of cast iron, on the Gastrostandard 2/1 gas oven.

CE LOWER ELEMENTS: OVENS				
Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H (mm)	Description
GAS OVENS				
OVEN G GASTRO 2/1 - M	12,0	230 V 1P + E ⁽¹⁾	1000 x 930 x 500	Gas oven, Gastrostandard 2/1
FOUR G EURO 800 x 600 - M	13,7	230 V 1P + E ⁽¹⁾	1200 x 930 x 500	Gas oven, Eurostandard 800 x 600
ELECTRIC OVENS				
OVEN E GASTRO 2/1 - M	8,2	400 V 3P + N + E ⁽²⁾	1000 x 930 x 500	Electric oven, Gastrostandard 2/1
FOUR E EURO 800 x 600 - M	11,2	400 V 3P + N + E ⁽²⁾	1200 x 930 x 500	Electric oven, Eurostandard 800 x 600

⁽¹⁾ Power supply for control circuit with ignition by continuous sparking

⁽²⁾ Power supply 230 V 3P + Earth optional

Gas range 121 G FND EURO 800 x 600 - M



Gas ranges:

- one searing plate, 40 dm² and two open burners (located on the left or right) on a Gastrostandard 2/1 gas oven
- one searing plate, 50 dm² and two open burners (located on the left or right) on an Eurostandard 800 x 600 gas oven

Electric ranges:

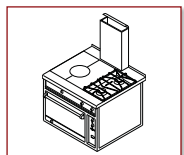
- two electric hot plates, 25 dm² separated by a resting plate, width 200 on a Gastrostandard 2/1 electric oven
- two electric hot plates, 25 dm² on an Eurostandard 800 x 600 electric oven

Options and accessories:

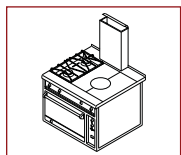
- Finishing elements:** End panel for upper module
- End panel for compact element
 - End plate for central range
 - Plate rest bar
 - Pair of stainless steel feet, 100 or 150 mm high
 - Stainless steel rear panel for compact element

- Other options:** Electrical ignition by continuous sparking for open burners
- Replacement of 2 standard open burners, 10/7 kW by 2 open burners, 4.5/4.5 kW or 4.5/7.0 kW
 - Flue with safety flap back (for gas ovens and gas ranges)
 - Mobile base (depending on models)

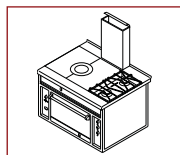
Accessory: Lighting taper with taper rack



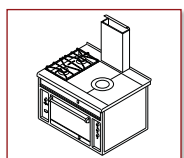
121 G FND GN 2/1 - M



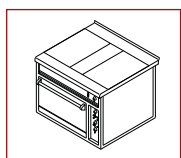
121 G FNG GN 2/1 - M



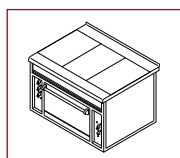
121 G FND EURO
800 x 600 - M



121 G FNG EURO
800 x 600 - M



201 E GN2/1 - M



301 E EURO
800 x 600 - M



COMPACT ELEMENTS: RANGES

Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H ⁽¹⁾ (mm)	Description
GAS RANGES				
121 G FND GN 2/1 - M	39,0	230 V 1P + E ⁽²⁾	1000 x 930 x 900	Range: searing plate, 40 dm ² and 2 right open burners, 10/7 kW on GN 2/1 gas oven
121 G FNG GN 2/1 - M	39,0	230 V 1P + E ⁽²⁾	1000 x 930 x 900	Range: searing plate, 40 dm ² and 2 left open burners, 10/7 kW on GN 2/1 gas oven
121 G FND EURO 800 x 600 - M	44,4	230 V 1P + E ⁽²⁾	1200 x 930 x 900	Range: searing plate, 50 dm ² and 2 right open burners, 10/7 kW on Eurostandard 800 x 600 gas oven
121 G FNG EURO 800 x 600 - M	44,4	230 V 1P + E ⁽²⁾	1200 x 930 x 900	Range: searing plate, 50 dm ² and 2 left open burners, 10/7 kW on Eurostandard 800 x 600 gas oven
ELECTRIC RANGES				
201 E GN 2/1 - M	21,4	400 V 3P + N + E ⁽³⁾	1000 x 930 x 900	Range: 2 electric hot plates and 1 resting plate in the middle on GN 2/1 electric oven
301 EURO 800 x 600 - M	31,0	400 V 3P + N + E ⁽³⁾	1200 x 930 x 900	Range: 3 electric hot plates on Eurostandard 800 x 600 electric oven

⁽¹⁾ With 150 mm high feet

⁽²⁾ Power supply for control circuit with ignition by continuous sparking on hidden burners (optional on open burners)

⁽³⁾ Power supply 230 V 3P + Earth optional

● ROSSI ASSOCIATI A S P A INDUCTIONS HOBS

The principle of cooking by induction necessitates the use of ferritic pans; this consists of starting and then stopping the generator by means of bringing the pan into contact with the hob. Only the pan and its contents absorb the energy, thus guaranteeing rapid and economical heating. The design of the inductors allows the absorbed power to be reduced simply by moving the pan away and thus adjust it to suit the requirements. As the hob remains cold, there is no risk of burning except on the pan.

Depending on models, the **glass-ceramic induction hobs** are fitted with 2 or 4 heating rings (Ø 270 mm). Glass-ceramic hob (690 x 370 mm, 1 or 2 hobs depending on models), 6 mm thick, with special heat treatment. Each heating ring has an inductor controlled by means of a potentiometer which permits the heat to be raised gradually and precisely, with a visual verification by means of a warning light. One or two independent generators (depending on models) located in the bottom part of the casing (away from the hot zone) supply power to the heating rings. Each heating ring has a thermal safety device. Power on by means of a switch with a lamp. Dimensions (mm): 690 x 370 (each hob).

In lower part, services cupboard fitted (depending on models) with one or two 304 stainless steel door(s) (Rosinox registered model), lined and heat insulated, with stainless steel hinges. Automatic closing by means of a mechanical pawl.



Glass-ceramic induction hob
INDUCTION 2 x 3.5 - M

● ROSSI ASSOCIATI A S P A INDUCTIONS HOBS

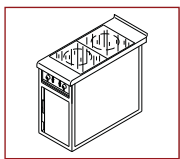
Glass-ceramic radiant hob is fitted with 2 independent hobs (370 x 370 mm), which have a high power rating, offering a large cooking surface, that can be used independently, searing and simmering plate.

This flat surface is easy to clean. Glass-ceramic surface, 6 mm thick, with adapted heat treatment.

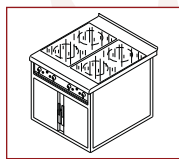
Each radiant heating element, individually regulated by a precision

thermostat, is fitted with a device to protect it against overheating. Quick time required to heat up and for cooling. Low electrical consumption due to the power rating being limited when empty. On / Off and control lamps.

In lower part, services cupboard fitted with one 304 stainless steel door (Rosinox registered model), lined and heat insulated, with stainless steel hinge. Automatic closing by means of a mechanical pawl.



2 PL VITRO RAD - M
INDUCTION 2 x 3.5 - M
INDUCTION 2 x 5.0 - M



INDUCTION 4 x 3.5 - M
INDUCTION 4 x 5.0 - M

Options and accessories:

- Finishing elements: End panel for compact element • End plate for central range • Plate rest bar • Pair of stainless steel feet, 100 or 150 mm high
- Stainless steel rear panel for compact element

Other option: Mobile base



COMPACT ELEMENTS: GLASS-CERAMIC HOBS

Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H ⁽¹⁾ (mm)	Description
GLASS-CERAMIC RADIANT HOBS				
2 PL VITRO RAD - M	8,0	400 V 3P + E	400 x 930 x 900	2 glass-ceramic radiant hobs on services cupboard
GLASS-CERAMIC INDUCTION HOBS				
INDUCTION 2 x 3.5 - M	7,0	400 V 3P + N + E	400 x 930 x 900	Glass-ceramic induction hob - 2 heating rings - on services cupboard (1 generator, 2 inductors)
INDUCTION 2 x 5.0 - M	10,0	400 V 3P + N + E	400 x 930 x 900	Glass-ceramic induction hob - 2 heating rings - on services cupboard (1 generator, 2 inductors)
INDUCTION 4 x 3.5 - M	14,0	400 V 3P + N + E	800 x 930 x 900	Glass-ceramic induction hob - 4 heating rings - on services cupboard (1 generator, 4 inductors)
INDUCTION 4 x 5.0 - M	20,0	400 V 3P + N + E	800 x 930 x 900	Glass-ceramic induction hob - 4 heating rings - on services cupboard (2 generators, 4 inductors)

⁽¹⁾ With 150 mm high feet



Reversible cast iron grill plate, ribbed (GR REV G - M model)

Gas reversible grill, 20 dm² fitted with a very thick cast iron plate, ribbed on 2 faces (meat side, fish side). Steel ball joint for pivoting movements. Handle is made of insulated material. Grill plate supported by a cast iron cradle, with an evacuation grill for burnt gas. Grease collector running into a stainless steel drip drawer. Self-cleaning is carried out by turning the face to be cleaned onto the flames of the burner (Rosinox patent).

Four linear stainless steel burner with thermocouple and pilot light safety device, controlled by a 4 position tap. Electrical ignition by continuous sparking.

Electric fixed grill, 20 dm² with very thick ribbed cast iron plate. Built-in grease collector running into a stainless steel drip drawer.

Three shielded stainless steel heating elements, partly built-in and flanged under the plate by means of a thick counter-plate and strengtheners. Regulation by a precision thermostat acting on a power contactor. Counter-plate heat insulated with high density insulating material. On / Off and control lamps. In its maximum position, the plate temperature ensures the pyrolysis of the cooking residues.



Drip channel and drip drawer (PLSN 20 G - M model)

Plancha, 40 dm², gas or electric, fitted with a bimetallic heat diffusing base plate, smooth. Welded and sealed drip channel around the plate, which runs into a stainless steel drip drawer. The plate has 2 heating areas controlled separately.

On the gas model, each heating area has a four linear stainless steel burner with thermocouple and pilot light safety device, controlled by a 4 position tap. Electrical ignition by continuous sparking.

On the electric model, shielded stainless steel 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. On / Off and control lamps.

Standard removable splash guard.

Fry-tops, 20 dm², gas or electric, fitted with a smooth or ribbed plate, very thick, steel, chrome or smooth bimetallic. Welded and sealed drip channel around the plate, which runs into a stainless steel drip drawer.

On the gas version, stainless steel sheet firebox. Four linear stainless steel burner with thermocouple and pilot light safety device, controlled by a 4 position tap for steel and stainless steel plates, or by a thermostatic unit for the chrome plate. Electrical ignition by continuous sparking.

On the electric version, shielded stainless steel heating elements, 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. On / Off and control lamps.

Standard removable splash guard.

Chrome fry-tops, 40 dm² (gas or electric) **and 56 dm²** (electric only), fitted with a very thick steel plate, either smooth or ribbed (1/2 or 1/3 on the left), 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.

The plate has 2 heating areas (40 dm² models) or 3 heating areas (56 dm² models) controlled separately.

Welded and sealed drip channel around the plate, which runs into a stainless steel drip drawer or which may be connected directly to the used water collector (56 dm² models).

Standard removable splash guard.

On the gas version, each heating area has a four linear stainless steel burner with thermocouple and pilot light safety device, controlled by a thermostatic unit. Electrical ignition by continuous sparking.

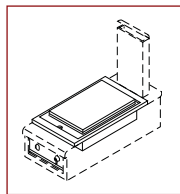
On the electric version, shielded stainless steel heating elements. Each heating area is controlled by an energy controller, backed up by a thermostat to protect against overheating and acting on a power contactor. Counter-plate heat insulated with high density insulating material. On / Off and control lamps.



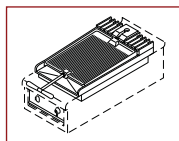
GR REV G - M



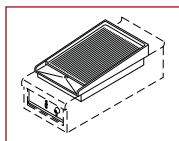
PLSN 20 G - M with bimetallic plate



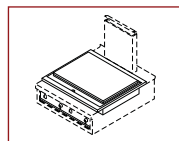
PLSN 20 G - M
(smooth or ribbed)



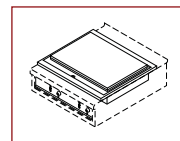
GR REV G - M



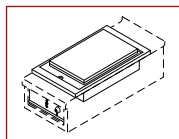
GR E - M



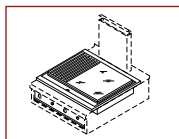
PSB 40 G - M



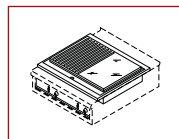
PSB 40 E - M



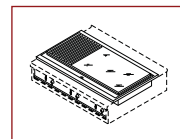
PLSN 20 E - M
(smooth or ribbed)



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



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



PCL 56 E - M
PCR 56 E 1/3 - M
PCR 56 E 1/2 - M



FLUSH FITTING UPPER ELEMENTS: GRILLS - PLANCHA - FRY-TOPS

Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H (mm)	Description
GAS ENERGY				
GAS GRILL				
GR REV G - M	12,0	230 V 1P + E ⁽¹⁾	400 x 930 x 250	Gas reversible grill, 20 dm ²
GAS PLANCHA				
PSB 40 G - M	15,7	230 V 1P + E ⁽¹⁾	800 x 930 x 250	Gas plancha, 40 dm ² with smooth bimetallic plate
GAS FRY-TOPS				
PLSN 20 G - M	8,0	230 V 1P + E ⁽¹⁾	400 x 930 x 250	Gas fry-top, 20 dm ² - steel / bimetallic / chrome (smooth and/or ribbed)
PCL 40 G - M	15,7	230 V 1P + E ⁽¹⁾	800 x 930 x 250	Gas chrome fry-top, 40 dm ² , smooth
PCR 40 G 1/3 - M	15,7	230 V 1P + E ⁽¹⁾	800 x 930 x 250	Gas chrome fry-top, 40 dm ² , ribbed, 1/3 on the left
PCR 40 G 1/2 - M	15,7	230 V 1P + E ⁽¹⁾	800 x 930 x 250	Gas chrome fry-top, 40 dm ² , ribbed, 1/2 on the left
ELECTRIC ENERGY				
ELECTRIC GRILL				
GR E - M	7,2	400 V 3P + N + E ⁽²⁾	400 x 930 x 250	Gril fixe électrique 20 dm ²
ELECTRIC PLANCHA				
PSB 40 E - M	14,4	400 V 3P + N + E ⁽²⁾	800 x 930 x 250	Electric plancha, 40 dm ² with smooth bimetallic plate
ELECTRIC FRY-TOPS				
PLSN 20 E - M	7,2	400 V 3P + N + E ⁽²⁾	400 x 930 x 250	Electric fry-top, 20 dm ² - steel / bimetallic / chrome (smooth and/or ribbed)
PCL 40 E - M	14,4	400 V 3P + N + E ⁽²⁾	800 x 930 x 250	Electric chrome fry-top, 40 dm ² , smooth
PCR 40 E 1/3 - M	14,4	400 V 3P + N + E ⁽²⁾	800 x 930 x 250	Electric chrome fry-top, 40 dm ² , ribbed, 1/3 on the left
PCR 40 E 1/2 - M	14,4	400 V 3P + N + E ⁽²⁾	800 x 930 x 250	Electric chrome fry-top, 40 dm ² , ribbed, 1/2 on the left
PCL 56 E - M	21,6	400 V 3P + N + E ⁽²⁾	1200 x 930 x 250	Electric chrome fry-top, 56 dm ² , smooth
PCR 56 E 1/3 - M	21,6	400 V 3P + N + E ⁽²⁾	1200 x 930 x 250	Electric chrome fry-top, 56 dm ² , ribbed, 1/3 on the left
PCR 56 E 1/2 - M	21,6	400 V 3P + N + E ⁽²⁾	1200 x 930 x 250	Electric chrome fry-top, 56 dm ² , ribbed, 1/2 on the left

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



Gas lava stone grill, on services cupboard. Stainless steel wire grid (diameter 8 mm), sloping. Lava stone container and stainless steel firebox.

Powerful four linear stainless steel burner with thermocouple and pilot light safety device, controlled by a 4 position tap. Electrical ignition by continuous sparking.

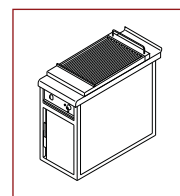
Services cupboard fitted with one 304 stainless steel door (Rosinox registered model), lined and heat insulated, with stainless steel hinge. Automatic closing by means of a mechanical pawl.

Options and accessories:

- Finishing elements:** End panel for upper module • End panel for compact element • End plate for central range • Plate rest bar • Pair of stainless steel feet, 100 or 150 mm high • Stainless steel rear panel for compact element

Other option:
Mobile base (depending on models)

Accessory:
Lighting taper with taper rack



GR 20 PLA G - M



COMPACT ELEMENT: GAS LAVA STONE GRILL

Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H ⁽²⁾ (mm)	Description
GR 20 PLA G - M	12,0	230 V 1P + E ⁽¹⁾	400 x 930 x 900	Gas lava stone grill on services cupboard

(1) Power supply for control circuit with ignition by continuous sparking
(2) With 150 mm high feet



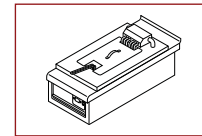
Electric fryer, 12 litres, with 304 stainless steel kettle.

Min/max oil level marks. Kettle is heat insulated by means of rock wool panels covered with stainless steel sheet. Kettle with surrounded board to form a seal between the kettle and the top. Drainage by a large diameter round stop tap located under the kettle. 304 stainless steel removable lid, fitted with a handle.

Steel wire basket with support for draining.

Shielded stainless steel heating element regulated by an electronic thermostat acting on a power contactor and stopping the oil bath going above 180 °C.

The electronic thermostat is fitted with a system to melt solid fats, and is backed up by a safety thermostat. The heating element is in the oil itself and is hinged at the back to make cleaning easier. A microswitch cuts the electric control circuit when the element is raised. On / Off and control lamps.



FR 15 E - M

COMPLETE UPPER ELEMENT: STANDARD FRYER						
Model	Useful capacity (litres)	Frozen chips hourly output ⁽¹⁾ (kg)	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H (mm)	Description
ELECTRIC STANDARD FRYER						
FR 15 E - M	12	18	9,0	400 V 3P + N + E ⁽²⁾	400 x 930 x 250	Electric fryer, 12 litres

⁽¹⁾ Hourly output of 6x6 frozen chips in stabilized cooking (-18 °C before cooking)
⁽²⁾ 3P 230 V optional



Fryers gas, 54 litres and electric, 60 litres are fitted with a cold zone kettle, with min/max oil level marks. Kettle is heat insulated by means of rock wool panels covered with stainless steel sheet. Drainage by a large diameter drain off valve with fold-down key, located on façade. 304 stainless steel lid, hinged and balanced by means of two arms with stainless steel springs. Broad handle made of 304 stainless steel tube.

Basket with mobile support for draining.

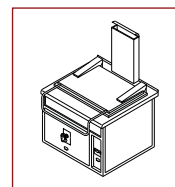
with internal lining, removing burnt gas in accordance with hygiene and combustion requirements.

Electric fryer, 60 litres is fitted with six shielded stainless steel immersion elements regulated by an electronic thermostat acting on a power contactor and stopping the oil bath going above 180 °C. The electronic thermostat is fitted with a system to melt solid fats, and is backed up by a safety thermostat. On / Off and control lamps.

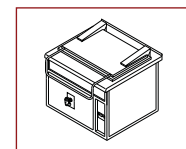
Gas fryer, 54 litres is fitted with two radiating tubes crossing the oil bath. Heating surface is increased thanks to welded recuperation blades on the outside of the kettle. Stainless steel sheet firebox.

Cast iron burners with thermocouple and pilot light safety device, controlled by a regulation unit. A fire proof high insulation lining concentrates the heat and improves performance.

An electronic thermostat stops the oil bath temperature going above 180 °C, and is backed up by a safety thermostat. The electronic thermostat is fitted with a system to melt solid fats. Electrical ignition by continuous sparking. On / Off and control lamps. 304 stainless steel lue



FR 54 G - M



FR 60 E - M

COMPACT ELEMENTS: STANDARD FRYERS						
Model	Useful capacity (litres)	Frozen chips hourly output ⁽¹⁾ (kg)	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H ⁽⁴⁾ (mm)	Description
GAS STANDARD FRYER						
FR 54 G - M	54	60	65,0	230 V 1P + E ⁽²⁾	1000 x 930 x 900	Gas fryer, 54 litres
ELECTRIC STANDARD FRYER						
FR 60 E - M	60	65	36,0	400 V 3P + N + E ⁽³⁾	1000 x 930 x 900	Electric fryer, 60 litres

⁽¹⁾ Hourly output of 6x6 frozen chips in stabilized cooking (-18 °C before cooking)
⁽²⁾ Power supply for control circuit with ignition by continuous sparking
⁽³⁾ 3P 230 V + Earth optional
⁽⁴⁾ With 150 mm high feet

ROXOX | EQUIPMENT | AVAILABLE | MODELS

ROSINOX Grandes Cuisines offers a range of “High Performance” gas and electric fryers covering capacities from 15 to 28 litres, ensuring a high hourly production. Available in compact elements, width 400 mm, these fryers have a stainless steel kettle with polished top and surrounded board, ensuring absolute hygiene of the oil bath. They also have min/max oil level marks. 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, and drainage by large diameter round stop tap. Oil recovery tank with filtering element (electrical models only). Melt cycle mode.

Fryers are standard fitted with a nickel-plated wire basket which is perfectly suited for the fryer with a nominal load of 1.5 kg (FR 15 E HP - M and FR 18 G HP - M models) or 2.5 kg (FR 25 G HP - M and FR 30 E HP - M models) of chips. Basket hooking system for draining and removable lid.

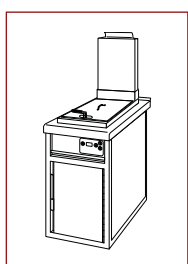
On the gas version, “**High Performance**” fryers, **18 and 25 litres** are fitted with 2 or 3 “torch”-type burners (depending on models) controlled by a regulation unit, with thermocouple and pilot light safety device. Electrical ignition by continuous sparking. Stainless steel firebox. Stainless steel flue, heat insulated, removing burnt gas in accordance with hygiene and combustion requirements. An electronic thermostat, backed up by a safety thermostat, stops the oil bath temperature going above 180 °C. Services cupboard fitted with one 304 stainless steel door (Rosinox registered model), lined and heat insulated, with stainless steel hinge. Automatic closing by means of a mechanical pawl.

On the electric version, “**High Performance**” fryers, **15 and 28 litres** are fitted with 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. Access to the drain off valve by tilting small door. Connecting box under the floor.

FR 30 E HP - M with option automatic lift 1 basket (or 2 half-baskets simultaneously)



Oil recovery tank and access to the drain off valve by tilting small door (FR 15 E HP - M and FR 30 E HP - M only)



FR 18 G HP - M
FR 25 G HP - M



FR 15 E HP - M
FR 30 E HP - M

CE COMPACT ELEMENTS: “HIGH PERFORMANCE” FRYERS						
Model	Useful capacity (litres)	Frozen chips hourly output ⁽¹⁾ (kg)	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H ⁽⁴⁾ (mm)	Description
“HIGH PERFORMANCE” GAS FRYERS						
FR 18 G HP - M	18	30	17,5	230 V 1P + E ⁽²⁾	400 x 930 x 900	“High Performance” gas fryer, 18 litres
FR 25 G HP - M	25	60	30,0	230 V 1P + E ⁽²⁾	400 x 930 x 900	“High Performance” gas fryer, 25 litres
“HIGH PERFORMANCE” ELECTRIC FRYERS						
FR 15 E HP - M	15	30	14,0	400 V 3P + N + E ⁽³⁾	400 x 930 x 900	“High Performance” electric fryer, 15 litres
FR 30 E HP - M	28	60	28,0	400 V 3P + N + E ⁽³⁾	400 x 930 x 900	“High Performance” electric fryer, 28 litres

⁽¹⁾ Hourly output of 6x6 frozen chips in stabilized cooking (-18 °C before cooking)

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

⁽³⁾ 3P 230 V + Earth optional

⁽⁴⁾ With 150 mm high feet

Options and accessories:

Finishing elements: End panel for upper module • End panel for compact element • End plate for central range • Plate rest bar
 • Pair of stainless steel feet, 100 or 150 mm high • Stainless steel rear panel for compact element

Special options for "High Performance" fryers: Automatic lift 1 basket with timer (or 2 half-baskets simultaneously) • Anti-fire lid (for fryer without automatic lift) • Integrated filtering system with filling pump (electrical models only) • Independent filtering tank on casters with filling pump

Special option for chip scuttle: Ceramic heating lamp

Other option: Mobile base (depending on models)

Accessories: Additional basket • Half-basket



Option automatic lift 1 basket (or 2 half-baskets simultaneously)



Independent filtering tank on casters (option)

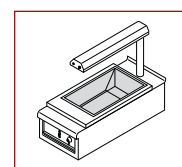


The **electric chip scuttle** may be used to drain chips, keep them hot and salt them before serving.

304 stainless steel kettle with surrounded board. Base sloping towards the front making it easy to clean. 304 stainless steel removable draining rack. Drainage pipe with stop tap located under the kettle.

Heating element with blades situated in a 304 stainless steel wall and controlled by an energy controller. On / Off and control lamps.

The chip scuttle can be fitted with a **ceramic heating lamp** (optional). Support rod and strip made of 304 stainless steel. Ceramic element with front control by switch and On / Off lamp.

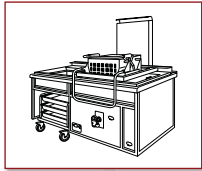


Chip scuttle - M (with optional ceramic heating lamp)

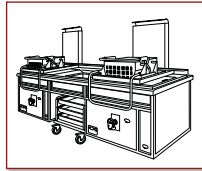


COMPLETE UPPER ELEMENT: CHIP SCUTTLE

Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H (mm)	Description
BS - M	0,75	230 V 1P + E	400 x 930 x 250	Electric chip scuttle



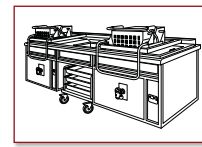
GFSG Single



GFDE Double



GFSE Single



GFDG Double



Electric double frying group GFDE

Gas or electric single frying groups comprise one chips reserve located on the right or left, one basket raising and moving device, and (depending on version) one gas fryer, 54 litres or one electric fryer, 60 litres.

Gas or electric double frying groups comprise one chips reserve located in the middle, two basket raising and moving devices, and (depending on version) two gas fryers, 54 litres or two electric fryers, 60 litres.

Chips reserve made of 304 stainless steel. Butt-jointed edges between the fryers providing a perfect seal. The rubber-coated castor trolley can receive 3 GN 2/1 trays.

Basket raising and moving device with broad handle for lowering and raising the basket above the oil bath. The basket support frame is fitted on bearings to provide sideways movement. Reinforced basket made of perforated 304 stainless steel sheet. Basket bottom flap opening control by a lockable handle.

Fryers gas, 54 litres and electric, 60 litres are fitted with a cold zone kettle, with min/max oil level marks. Kettle is heat insulated by means of rock wool panels covered with stainless steel sheet. Drainage by a large diameter drain off valve with fold-down key, located on façade.

Gas fryer, 54 litres is fitted with two radiating tubes crossing the oil bath. Heating surface is increased thanks to welded recuperation blades on the outside of the kettle. Stainless steel sheet firebox.

Cast iron burners with thermocouple and pilot light safety device, controlled by a regulation unit. A fire proof high insulation lining concentrates the heat and improves performance.

An electronic thermostat stops the oil bath temperature going above 180 °C, and is backed up by a safety thermostat. The electronic thermostat is fitted with a system to melt solid fats. Electrical ignition by continuous sparking. On / Off and control lamps. 304 stainless steel flue with internal lining, removing burnt gas in accordance with hygiene and combustion requirements.

Electric fryer, 60 litres is fitted with six shielded stainless steel immersion elements regulated by an electronic thermostat acting on a power contactor and stopping the oil bath going above 180 °C. The electronic thermostat is fitted with a system to melt solid fats, and is backed up by a safety thermostat. On / Off and control lamps.



COMPACT ELEMENTS: FRYING GROUPS

Model	Useful capacity (litres)	Frozen chips hourly output ⁽¹⁾ (kg)	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H ⁽⁴⁾ (mm)	Description
GAS FRYING GROUPS						
GFSG	54	60	65,0	230 V 1P + E ⁽²⁾	1800 x 930 x 900	Gas single frying group, 54 litres with chips reserve on the left or right
GFDG	2 x 54	120	130,0	230 V 1P + E ⁽²⁾	2800 x 930 x 900	Gas double frying group, 2 x 54 litres with chips reserve in the middle
ELECTRIC FRYING GROUPS						
GFSE	60	65	36,0	400 V 3P + N + E ⁽³⁾	1800 x 930 x 900	Electric single frying group, 60 litres with chips reserve on the left or right
GFDE	2 x 60	130	72,0	400 V 3P + N + E ⁽³⁾	2800 x 930 x 900	Electric double frying group, 2 x 60 litres with chips reserve in the middle

⁽¹⁾ Hourly output of 6x6 frozen chips in stabilized cooking (-18 °C before cooking)

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

⁽³⁾ 3P 230 V + Earth optional

⁽⁴⁾ With 150 mm high feet

Gas and electric pasta cookers are fitted with a 304 stainless steel kettle, 30 litres, with water level indicators (min-max). The kettle base is sloping towards the front to facilitate drainage. Protected heat insulation around the kettle. Top with raised edge and kettle with surrounded board to form a seal between the kettle and the top. Drainage by a large diameter round stop tap. Water filling electrovalve. 304 stainless steel sheet removable lid. Basket with support for draining (two half-baskets are delivered with the pasta cooker).

Services cupboard fitted with one 304 stainless steel door (Rosinox registered model), lined and heat insulated, with stainless steel hinge. Automatic closing by means of a mechanical pawl.

On the gas version, pasta cooker is fitted with a “torch”-type burner with thermocouple and pilot light safety device, controlled by a 4 position tap. A safety thermostat protects the kettle from any overheating. Stainless steel sheet firebox. Stainless steel flue removing burnt gas in accordance with hygiene and combustion requirements. Electrical ignition by continuous sparking.

On the electric version, pasta cooker is fitted with shielded stainless steel immersion elements, controlled by a 2 position switch providing two power rating levels. A safety thermostat cuts the electrical power supply in the event of a failure. On/Off lamp.

Options and accessories:

Finishing elements:

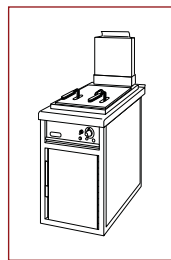
End panel for compact element • End plate for central range • Plate rest bar • Pair of stainless steel feet, 100 or 150 mm high • Stainless steel rear panel for compact element

Other options:

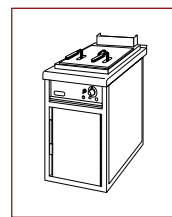
Automatic lift 1 basket with timer (or 2 half-baskets simultaneously) • Automatic independent lifts for 2 half-baskets with timer (CP 30 E - M model only) • Mobile base (depending on models)

Accessories:

Additional basket (L. 295 x W. 300 x D. 215 mm) • Half-basket (L. 150 x W. 300 x D. 215 mm)
• Basket 1/6 (L. 130 x W. 130 x D. 215 mm)



CP 30 G - M



CP 30 E - M

CE COMPACT ELEMENTS: PASTA COOKERS				
Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H ⁽³⁾ (mm)	Description
GAS PASTA COOKER				
CP 30 G - M	10,0	230 V 1P + E ⁽¹⁾	400 x 930 x 900	Gas pasta cooker, 30 litres on services cupboard
ELECTRIC PASTA COOKER				
CP 30 E - M	12,0	400 V 3P + N + E ⁽²⁾	400 x 930 x 900	Electric pasta cooker, 30 litres on services cupboard

⁽¹⁾ Power supply for control circuit with ignition by continuous sparking

⁽²⁾ 3P 230 V + Earth optional

⁽³⁾ With 150 mm high feet

Options and accessories:

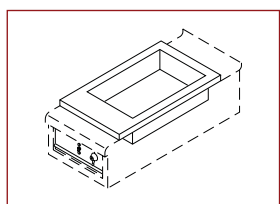
Two models are available. First one can receive a stainless steel GN 1/1 tray (150 mm high), the other one a stainless steel GN 2/1 tray or two stainless steel GN 1/1 trays (150 mm high).

Stainless steel kettle with surrounded board, heat insulated with high density insulating material. Drainage by stop tap located under the kettle. Shielded stainless steel heating elements with diffuser base, and regulated by a precision thermostat. On / Off and control lamps.

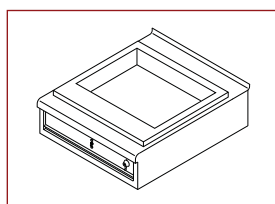
Options and accessories:

Finishing elements:
End panel for upper module

Other option: Water tap



BME GN 1/1 - M



BME GN 2/1 - M



UPPER ELEMENTS: ELECTRIC BAINS-MARIE

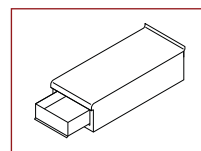
Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H (mm)	Description
BME GN 1/1 - M	2,2	230 V 1P + E	400 x 930 x 250	Electric Bain-marie, GN 1/1 (flush fitting upper element)
BME GN 2/1 - M	4,4	230 V 1P + E	800 x 930 x 250	Electric Bain-marie, GN 2/1 (complete upper element)

NEUTRAL WORK SURFACES

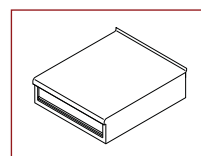
Stainless steel **neutral work surfaces**, available in width 400, 600, 800, 1000 and 1200 mm. The 400 mm model can be fitted with a drawer which can receive one GN 1/1 tray (100 mm high max). The elements are to be put on lower modules.



Neutral work surface on services cupboard, width 400

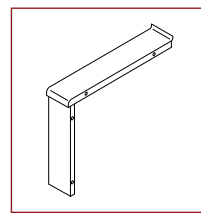


Neutral 400 T - M
(with drawer)



Neutral 400 - M
Neutral 600 - M
Neutral 800 - M
Neutral 1000 - M
Neutral 1200 - M

COMPLETE UPPER ELEMENTS: NEUTRALS		
Model	Overall dimensions W x D x H (mm)	Description
Neutral 400 - M	400 x 930 x 250	Neutral, width 400 mm
Neutral 400 T - M	400 x 930 x 250	Neutral, width 400 mm with drawer
Neutral 600 - M	600 x 930 x 250	Neutral, width 600 mm
Neutral 800 - M	800 x 930 x 250	Neutral, width 800 mm
Neutral 1000 - M	1000 x 930 x 250	Neutral, width 1000 mm
Neutral 1200 - M	1200 x 930 x 250	Neutral, width 1200 mm



Shelf 200 - M

A **shelf**, width 200 mm with façade strip, can also be inserted between two compact elements.

SHELF		
Model	Overall dimensions W x D x H (mm)	Description
Shelf 200 - M	200 x 930 x 750	Shelf, width 200 mm with façade strip (to insert between compact elements)

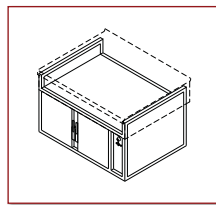
HEATING CUPBOARDS AND PLATE HEATING CABINETS

Heating cupboard and plate heating cabinets have an inner cover trim made of enamelled sheet. They are heat insulated by means of rock wool panels. Stainless steel doors are lined and heat insulated, with automatic closing by means of a mechanical pawl.



Heating cupboard, width 1200 mm, can receive GN 1/1 and 600 x 400 (2 x 6 levels) plates or grids. It is fitted with two shielded stainless steel heating elements, regulated by a precision thermostat. On / Off and control lamps.

As it is a lower element, it must imperatively be associated with an upper element.



HEATING CUPBOARD
1200 E - M

CE LOWER ELEMENT: HEATING CUPBOARD				
Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H (mm)	Description
HEATING CUPBOARD 1200 E - M	2,2	230 V 1P + E	1200 x 930 x 500	Heating cupboard, 2 doors - width 1200 mm - 2 x 6 levels, GN 1/1 and 600 x 400



Plate heating cabinets, width 400 and 800 mm, are standard fitted with a 304 stainless steel neutral work surface, 30/10 thick. A removable perforated shelf allows the space to be used at two different levels. Heated by one (width 400 mm) or two (width 800 mm) shielded stainless steel elements controlled by an energy controller. On / Off and control lamps.

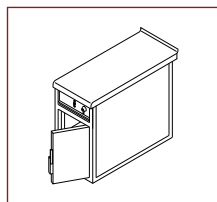


PLATE HEATING CABINET 400 E - M

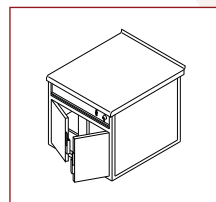
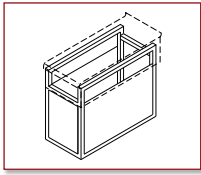


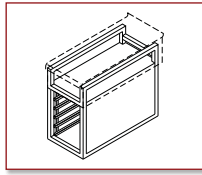
PLATE HEATING CABINET 800 E - M

CE COMPACT ELEMENTS: PLATE HEATING CABINETS				
Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H ⁽¹⁾ (mm)	Description
PLATE HEATING CABINET 400 E - M	1,1	230 V 1P + E	400 x 930 x 900	Plate heating cabinet, 1 door with neutral top - width 400 mm
PLATE HEATING CABINET 800 E - M	2,2	230 V 1P + E	800 x 930 x 900	Plate heating cabinet, 2 doors with neutral top - width 800 mm

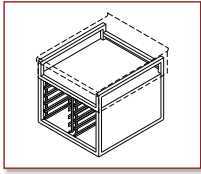
⁽¹⁾ With 150 mm high feet



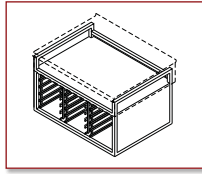
Frames with façade
Width 400 - 800 -
1000 - 1200



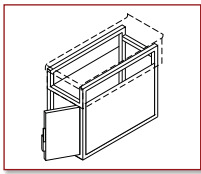
Frame with runners
Width 400



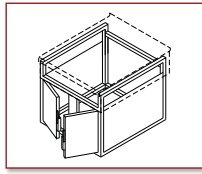
Frames with runners
Width 800 and 1000



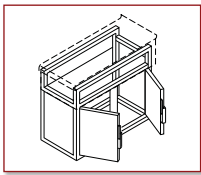
Frame with runners
Width 1200



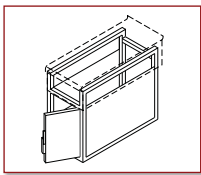
Services cupboards
1 façade door
Width 400 and 600



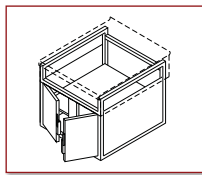
Services cupboards
2 façade doors
Width 800 - 1000 -1200



Services cupboards
2 side doors
Width 400 - 800 - 1000 - 1200



Storing cupboards
1 door
Width 400 and 600



Storing cupboards
2 doors
Width 800 - 1000 - 1200

These stainless steel elements, available in width 400, 600, 800, 1000, 1200 and 1600 mm (depending on models), enables to complete the cooking unit ideally. You can put on these elements complete upper elements, or flush fitting upper elements in their holding modules.

Single **modular support** and **frames with runners** can receive GN 1/1 trays, **frames with façade**, **services cupboards** or **storing cupboards** are fitted with doors, lined and heat insulated, with automatic closing by means of a mechanical pawl.

Back, floor, roof, intermediate panels and one shelf are standard delivered with storing cupboards.



Storing cupboard - width 800

Model	Width ⁽¹⁾ (mm)					
	400	600	800	1000	1200	1600
Square tube supports	•		•	•	•	•
Frames with runners for GN 1/1 trays	5 levels		2 x 5 levels	2 x 5 levels	3 x 5 levels	
Frames with façade	•		•	•	•	
Services cupboards with façade door(s)	1 door	1 door	2 doors	2 doors	2 doors	
Services cupboards with two side doors	•		•	•	•	
Storing cupboards	1 door	1 door	2 doors	2 doors	2 doors	

⁽¹⁾ Depth 930 mm, height 500 mm

COMPACT ELEMENTS: DIRECT HEAT STOCK POTS

AS DIRECT HEAT STOCK POTS

304 stainless steel top, 30/10 thick, with raised edge and kettle with surrounded board to form a seal between the kettle and the top (NF U 60-010 standard). 304 stainless steel clip, 25/10 thick. Heat insulated by means of rock wool panels covered with stainless steel sheet. Double walled 304 stainless steel lid which is hinged and balanced, with broad handle made of stainless steel tube. Water mixer tap with a swivelling spout. In façade, drainage of the kettle by drain off valve, with fold-down key and removable filter.

All gas models are fitted with a 304 stainless steel firebox. Electrical ignition by continuous sparking. The flue, also made of 304 stainless steel, with internal lining, remove burnt gas (in accordance with hygiene and combustion requirements).

On all models, On / Off and control lamps.



Drain off valve with fold-down key



Removable filter

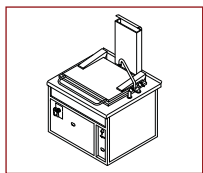
ELECTRIC DIRECT HEAT STOCK POT

Rectangular kettle with rounded corners and heat diffusing base made of AISI 316L stainless steel, 10 mm thick.

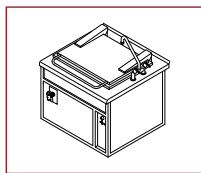
Gas models are fitted with stainless steel burners with thermocouple and pilot light safety device, controlled by a regulation unit. A precision thermostat (sequential burner with probe) protects the kettle against any possible overheating.

On the electric model, shielded stainless steel heating elements, flanged below the base of the kettle, regulated by thermostat (with protection against overheating) acting on a power contactor.

Direct heat stock pot
MCD 150 E - M



MCD 150 G - M
MCD 250 G - M



MCD 150 E - M



COMPACT ELEMENTS: DIRECT HEAT STOCK POTS

Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H ⁽³⁾ (mm)	Description
AS DIRECT HEAT STOCK POTS				
MCD 150 G - M	28,5	230 V 1P + E ⁽¹⁾	1000 x 930 x 900	Gas direct heat stock pot, 150 litres - rectangular kettle
MCD 250 G - M	41,0	230 V 1P + E ⁽¹⁾	1200 x 930 x 900	Gas direct heat stock pot, 250 litres - rectangular kettle
ELECTRIC DIRECT HEAT STOCK POT				
MCD 150 E - M	15,9	400 V 3P + N + E ⁽²⁾	1000 x 930 x 900	Electric direct heat stock pot, 150 litres - rectangular kettle

⁽¹⁾ Power supply for control circuit with ignition by continuous sparking

⁽²⁾ 3P 230 V + Earth optional

⁽³⁾ With 150 mm high feet



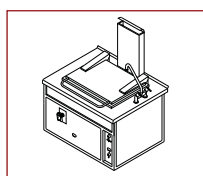
Gas bain-marie stock pot MBM 250 G - M

COMPACT ELEMENTS: BAIN-MARIE STOCK POTS

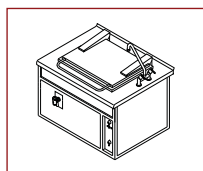
Rectangular kettle with rounded corners and AISI 316L stainless steel heat diffusing base, 25/10 thick. Automatic fill and top up for double wall using electrovalve and level sensor. Air bleed during initial pressure build-up. Calibrated safety device in case of excess pressure. Safety vacuum release when ready for cooling. Easy access to the double wall drain off valve located on the vertical strip.

Gas models are fitted with stainless steel burners with thermocouple and pilot light safety device, controlled by a regulation unit and a precision pressure switch limiting the pressure in the double wall to 0.3 bar. A precision thermostat (sequential burner with probe) controls the temperature of the double wall, making it possible to keep the temperature constant even when not boiling. Kettle is protected from any overheating due to lack of water.

On the electric models, heating is gained by shielded stainless steel immersion elements. A precision thermostat controls the temperature of the double wall and controls the power contactor. A safety pressure switch limits the pressure in the double wall to 0.3 bar. Temperature limiting device protecting against damage due to lack of water.



MBM 150 G - M
MBM 250 G - M



MBM 150 E - M
MBM 250 E - M

CE COMPACT ELEMENTS: BAIN-MARIE STOCK POTS				
Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H ⁽³⁾ (mm)	Description
GAS BAIN-MARIE STOCK POTS				
MBM 150 G - M	34,0	230 V 1P + E ⁽¹⁾	1200 x 930 x 900	Gas bain-marie stock pot, 150 litres - rectangular kettle
MBM 250 G - M	41,0	230 V 1P + E ⁽¹⁾	1200 x 930 x 900	Gas bain-marie stock pot, 250 litres - rectangular kettle
ELECTRIC BAIN-MARIE STOCK POTS				
MBM 150 E - M	18,2	400 V 3P + N + E ⁽²⁾	1200 x 930 x 900	Electric bain-marie stock pot, 150 litres - rectangular kettle
MBM 250 E - M	23,1	400 V 3P + N + E ⁽²⁾	1200 x 930 x 900	Electric bain-marie stock pot, 250 litres - rectangular kettle

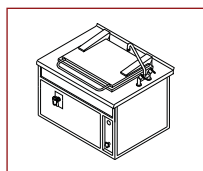
⁽¹⁾ Power supply for control circuit with ignition by continuous sparking

⁽²⁾ 3P 230 V + Earth optional

⁽³⁾ With 150 mm high feet

COMPACT ELEMENTS: BAIN-MARIE STOCK POTS

Steam bain-marie stock pots can be directly connected to a steam generator (customer supply). Useful pressure: 0.3 bar. Control of the steam inlet pressure by means of a steam valve tap.



MBM 150 V - M
MBM 250 V - M

CE COMPACT ELEMENTS: BAIN-MARIE STOCK POTS - DIRECT STEAM SUPPLY ⁽¹⁾			
Model	Power supply (Volts)	Overall dimensions W x D x H ⁽³⁾ (mm)	Description
MBM 150 V - M	230 V 1P + E ⁽²⁾	1200 x 930 x 900	Steam bain-marie stock pot, 150 litres - rectangular kettle
MBM 250 V - M	230 V 1P + E ⁽²⁾	1200 x 930 x 900	Steam bain-marie stock pot, 250 litres - rectangular kettle

⁽¹⁾ Direct steam supply from a remote steam generator (customer supply) - useful pressure 0.3 bar

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

⁽³⁾ With 150 mm high feet

Options on electric direct heat and bain-marie stock pots:

- Power supply 230 V / 3P (electrical models) • Digital controls (MCD 150 E - M and MBM 150 E - M models only)
- Control circuit 24 V

Autonomous peripheral product: Electric bain-marie mini stock pot

Small capacity and high power for the **mini stock pot, 35 litres** from ROSINOX Grande Cuisines. Compact, light and mobile, it can be moved easily making its use and cleaning easy.

Kettle (useful capacity 35 litres) with 304 stainless steel hemispherical base and clip, fitted with spout. Manual tilting is controlled by 7 position lever with safety brake. 304 stainless steel removable lid.

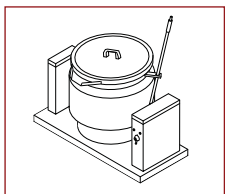
Water filling in the double wall using quarter turn tap. Useful pressure: 1 bar. Water gauge glass. Safety valve and manometer.

Heating is ensured by three shielded heating elements and controlled by a thermocycle regulation, which owing to its very high precision allows the use of this mini stock pot in cooking, pastry making or delicatessen.

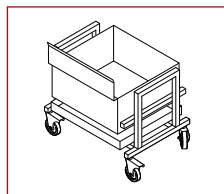
The mini stock pot can be put on a support table (optional) with casters, among which two have a brake. A removable case, fitted on telescopic runners, can receive one GN 1/1 (150 mm high) tray. Fixed draining board with connector for flexible connection to a duct.



Mini stock pot MBM 35 E on support table on casters (option)



MBM 35 E



Option support table on casters on mini stock pot MBM 35 E

Option:

- 100 % stainless steel support table on casters



AUTONOMOUS PERIPHERAL PRODUCT: ELECTRIC BAIN-MARIE MINI STOCK POT

Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H (mm)	Description
MBM 35 E	10,5	400 V 3P + N + E ⁽¹⁾	800 x 700 x 1140⁽²⁾	Electric bain-marie mini stock pot, 35 litres with manual tilting

⁽¹⁾ 3P 230 V + Earth optional

⁽²⁾ Height with support table



Tilting bratt pan SBM 50 E - M

Options and accessories:

Kettle with rounded corners and bimetallic heat diffusing base made of 8 mm mild steel and 2 mm of 304 stainless steel on the cooking side. 304 stainless steel clip, 25/10 thick. Heat insulated by means of rock wool panels and a high density insulating material. Double walled 304 stainless steel lid which is hinged and balanced, with broad handle made of stainless steel tube. Hot / cold water mixer tap, with a swivelling spout.

Electrical tilting by actuator (manual tilting optional). When the kettle is tilted, a safety microswitch controls the extinguishing and starting up of the heating.

Options and accessories:

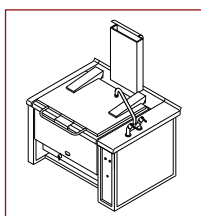
Gas models are fitted with a 304 stainless steel firebox. Stainless steel linear multi-burners with thermocouple and pilot light safety device, controlled by a regulation unit. An energy controller controls the heating. Electrical ignition by continuous sparking. The 304 stainless steel flue, with internal lining, remove burnt gas (in accordance with hygiene and combustion requirements).

Options and accessories:

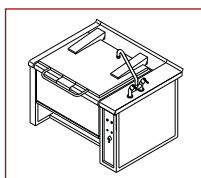
Electric models are fitted with shielded stainless steel heating elements, flanged below the base of the kettle and controlled by an energy controller (with a protective device against overheating) acting on a power contactor. On / Off and control lamps.



Gas tilting bratt pan SBM 50 G - M



SBM 50 G - M
SBM 80 G - M



SBM 50 E - M
SBM 80 E - M

Options and accessories:

- Options: Manual tilting • Single work top between two kettles • Compound of bent pipe and shower with flexible hose fitted on bracket replacing standard water mixer tap • Power supply 230 V / 3P (SBM 50 E - M and SBM 80 E - M models) • Digital controls with electronic regulation of the kettle base temperature • Control circuit 24 V (electrical models)

Accessory: Gastrostandard tray support hopper



COMPACT ELEMENTS: TILTING BRATT PANS

Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H ⁽³⁾ (mm)	Description
GAS BRATT PANS				
SBM 50 G - M	23,0	230 V 1P + E ⁽¹⁾	1200 x 930 x 900	Gas bratt pan, 50 dm ² - electrical tilting
SBM 80 G - M	38,0	230 V 1P + E ⁽¹⁾	1700 x 930 x 900	Gas bratt pan, 80 dm ² - electrical tilting
ELECTRIC BRATT PANS				
SBM 50 E - M	16,5	400 V 3P + N + E ⁽²⁾	1200 x 930 x 900	Electric bratt pan, 50 dm ² - electrical tilting
SBM 80 E - M	28,1	400 V Tri + N + E ⁽²⁾	1700 x 930 x 900	Electric bratt pan, 80 dm ² - electrical tilting

⁽¹⁾ Power supply for control circuit with ignition by continuous sparking

⁽²⁾ 3P 230 V + Earth optional

⁽³⁾ With 150 mm high feet

Autonomous peripheral product: Electric Mini Bratt Pan

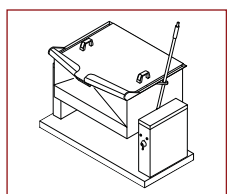
Small capacity and high power for the **mini bratt pan, 35 dm²** from ROSINOX Grande Cuisines. Compact, light and mobile, it can be moved easily making its use and cleaning easy.

Kettle of 35 dm² is fitted with bimetallic heat diffusing flat base with rounded internal corners and spout. Manual tilting is controlled by 7 position lever with safety brake. 304 stainless steel removable lid.

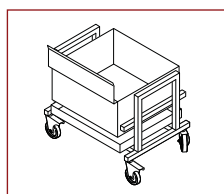
Heating is provided by three shielded heating elements, flanged below the base of the kettle, regulated by thermostat (with protection against overheating). On / Off and control lamps.

The mini bratt pan can be put on a support table (optional) with casters, among which two have a brake. A removable casing, fitted on telescopic runners, can receive one GN 1/1 tray, 150 mm high. Fixed draining board with connector for flexible connection to a duct.

Mini bratt pan SBM 35 E
on support table on casters (option)



SBM 35 E



Option support table on casters
on mini bratt pan SBM 35 E

Option:

- 100 % stainless steel support table on casters



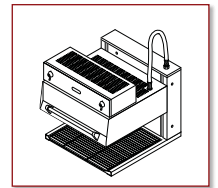
AUTONOMOUS PERIPHERAL PRODUCT: ELECTRIC MINI BRATT PAN

Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H (mm)	Description
SBM 35 E	10,5	400 V 3P + N + E ⁽¹⁾	800 x 790 x 1115⁽²⁾	Electric mini bratt pan, 35 dm ² with manual tilting

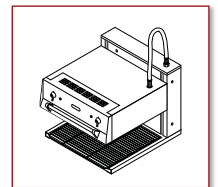
⁽¹⁾ 3P 230 V + Earth optional
⁽²⁾ Height with support table

Autonomous peripheral products: Salamanders

Gas salamander SPM 25 G



SPM 25 G



SPM 25 E

Options:

- Salamander support (to be put)
- Side panel kit for salamander

Available in gas or electric version, **salamanders** are essential appliances which will complement any kitchen range. Thanks to their large infrared radiation surface, which is perfectly regular, and to their movable ceiling, salamanders enable «au gratin» cooking, reheating, keeping hot or “finishing-off” cooking. Lateral freedom enable using gratin and long oval dishes of all sizes. The movable ceiling is fitted with a broad handle made of insulating material.

These salamanders can be put on a work surface, on a wall support or on a shelf above the range, making it easy to use.

Two independent heating areas for energy efficiency. On the gas model, the infrared radiation is provided by two stainless steel linear burners with two rows of flames. A 3 position tap with safety lock controls separately the two heating areas.

On the electric model, the infrared radiation is provided by six shielded stainless steel elements. Each heating area is controlled separately by a rotating switch with On / Off lamp.



AUTONOMOUS PERIPHERAL PRODUCTS: SALAMANDERS

Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H (mm)	Description
GAS SALAMANDER				
SPM 25 G	8,0		650 x 660 x 490	Gas salamander with movable ceiling
ELECTRIC SALAMANDER				
SPM 25 E	4,5	400 V 3P + N + E	650 x 660 x 590	Electric salamander with movable ceiling





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