

*Mastering the innovation*



**ROYAL CHEF "S"**

**ROSINOX**  
Grandes Cuisines



# ROYAL CHEF "S"

Royal Chef "S" is a range of modules which are suspended and adaptable for most of kitchen types, for commercial and catering kitchens. It perfectly meets the requirements regarding health and safety rules in the field of Grande Cuisine. This range has been developed integrating the standards guaranteeing the safety of the users.

## 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
- AISI 316L stainless steel base, 8 mm thick, for direct heat stock pot kettles (10 mm for 250 litre models)
- AISI 316L stainless steel base, 25/10 thick, for bain-marie stock pot kettles
- Bimetallic heat diffusing base made of 8 mm mild steel and 2 mm of 304 stainless steel on the cooking side, for bratt pans



## Functions

- Compact range, 900 mm depth, available in modules width 200, 300, 400, 600, 800, 1000, 1200, 1400, 1600, 1700, 1800 and 2000 mm
- Royal Chef "S" may be installed against a wall or in a central position, on a base or supporting structure
- 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
- Evacuation of burnt gas by flue
- Mechanical stops on control knobs of electrical appliances with thermostat
- Kettles heat insulated by means of rock wool panels covered
- Easy access of the components from the front, facilitating maintenance
- Each module is delivered on an installation trolley which allows a quick positioning on the supporting item (masonry or structure) and a precise adjustment

## Pleasant appearance and modern design



- 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 459 (appliances with power supply):
  - protection of persons against electrical contacts,
  - protection of electrical equipment against penetration of water,
  - mechanical protection of electrical elements

## Hygiene

- All of the modules are suspended 300 mm from the ground
- High quality stainless steel (304, austenitic)
- Butt-jointed edges between appliances with mechanical connection, ensuring perfect tightness between the modules
- Absence of any screws or other fixings
- Drip trays under open burners recovering all the overflow, if any



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



- 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

# ROYAL CHEF "S"

Royal Chef "S" is a wide modular and suspended range, comprising 91 elements. Assemble the kitchen of your choice, there is an adequate solution to meet all your requirements.

Modules	Refer to page	Surface / capacity	Module type	Modules available width (mm)																Energy <sup>(1)</sup>		
				Upper	Compact	200	300	400	600	800	1000	1200	1400	1600	1700	1800	2000	Gaz	Electricity	Steam		
Open burners and/or seering plate with or without simmering plate	6	2 / 4 open burners PCF 40 / 50 dm <sup>2</sup>	□			●	●	●	●									◇				
Electric hot plates with or without simmering plate	6	20 / 2 x 20 dm <sup>2</sup>	□			●	●	●											◇			
Glass-ceramic radiant hobs	8	2 heating rings	□			●													◇			
Glass-ceramic induction hobs	8	2 / 4 heating rings	□			●	●												◇			
Cast iron grills (reversible gas model - fixed electric model)	9	20 dm <sup>2</sup>	□			●												◇	◇			
Plancha	9	40 dm <sup>2</sup>	□				●											◇	◇			
Fry-tops, steel / bimetallic / chrome (smooth and/or ribbed)	9	20 / 40 dm <sup>2</sup>	□			●	●											◇	◇			
Lava stone grill	9	20 dm <sup>2</sup>	□			●												◇				
High Performance fryers	11	15 / 18 / 25 / 28 litres	□			●												◇	◇			
Chip scuttle	12	GN 1/1	□			●													◇			
Pasta cookers	13	30 litres	□			●												◇	◇			
Bains-Marie	14	GN 1/1 / GN 2/1	□			●	●												◇			
Neutrals	14		□	●	●	●	●	●	●	●												
Direct heat stock pots	15	100 / 150 / 250 litres	□							●	●							◇	◇			
Bain-marie stock pots	16	100 / 150 / 250 litres	□							●	●							◇	◇			
Bain-marie stock pots with direct steam supply	17	100 / 150 / 250 litres	□							●	●								◇			
Tilting bratt pans	18	50 / 80 dm <sup>2</sup> 125 / 200 litres	□								●		●					◇	◇			
<b>Multi-function without pressure</b> tilting bratt pans	21	60 / 80 dm <sup>2</sup> 150 / 200 litres	□									●	●					◇	◇			
<b>Multi-function without pressure</b> tilting bratt pans, <b>with non stick mixing device</b>	22	60 / 80 dm <sup>2</sup> 150 / 200 litres	□									●	●					◇	◇			
Multi-function <b>pressurised</b> tilting bratt pans	23	60 / 80 dm <sup>2</sup> 150 / 200 litres	□										●	●				◇	◇			

<sup>(1)</sup> Depending on models



## Simplicity of installation of Royal Chef “S”

The constraints of installation of “suspended” cooking units can sometimes be an obstacle in choosing this type of configuration. ROSINOX Grandes Cuisines has thus considerably simplified the implementation of Royal Chef “S” by designing an installation trolley receiving each suspended module from the moment of its manufacture.

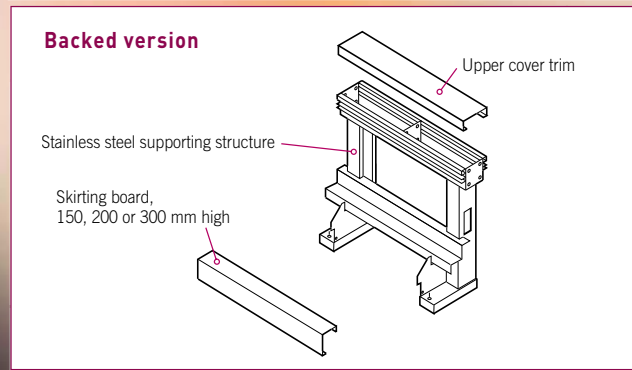
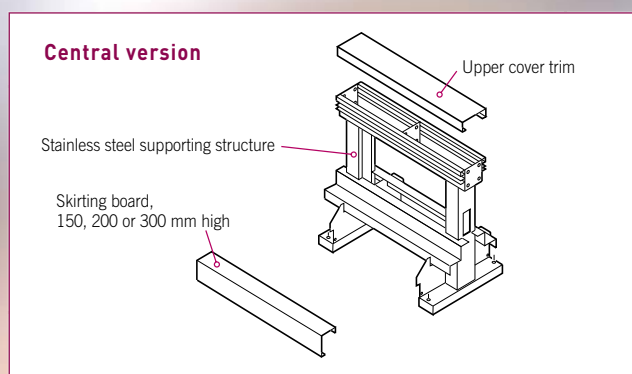
During installation, the assembly is directly positioned on the location of the assembly, ready to be fixed. Four adjustment screws at the rear lower part, enable the adjustment of each module.

## A real revolution in the implementation of the suspended: supporting structure made of stainless steel

ROSINOX Grandes Cuisines proposes an alternative to the support masonry for suspended elements: a supporting structure made of stainless steel. In order to facilitate the installation to the maximum, to overcome the unforeseeable problems caused by some of the masonry and to rationalise the suspended elements to the maximum, ROSINOX Grandes Cuisines commercialises, a stainless steel supporting structure, following a modular concept (available in modules, width 1000, 1200, 1400, 1600, 1700, 1800 and 2000 mm) designed to support all types of Royal Chef “S” appliances. Two versions are available: one for a cooking unit in central position, the other for a cooking unit in backed position.

Each successively positioned structural element is also used for drilling template on the floor. The installation of various Royal Chef “S” modules is facilitated by the positioning slots. The bolting is made accessible through a system of ducts. At the rear part, a space is completely freed and reserved for the passage of the pipes.

It is also possible to add a supporting module later in order to suspend complementary appliances there.



Stainless steel upper cover trim of the structure, seal and stainless steel skirting boards (available in height 150, 200 and 300 mm) complete the assembly.

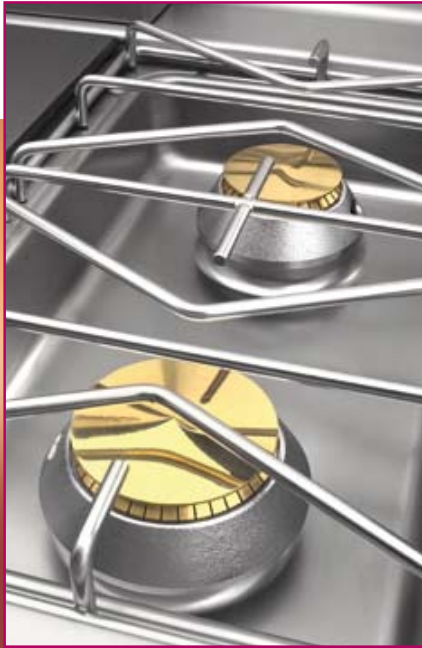


## Finishing elements

Optional: end panels made of 304 stainless steel, with flat or rounded lateral edge for upper or compact elements, end panels for central or backed supporting structure - made of stainless steel or granite - and inspection hatches will give a final touch to your Royal Chef “S” cooking unit.

# COOKING HOBS

Gas seering plate, 50 dm<sup>2</sup> and 2 x 2 open burners, 10/7 kW



Open burners, 10 and 7 kW  
on removable drip tray



**Two or four 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.

**Seering plates, 40 or 50 dm<sup>2</sup>,** 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.

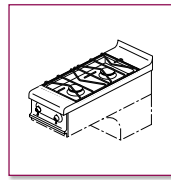
**A 25 dm<sup>2</sup> simmering plate,** made of machined cast iron and very thick, may be associated with a seering plate. Heating is gained by circulation

of burnt gas from the seering plate. Stainless steel flues set on a heightening, ensuring the evacuation of the burnt gas, in accordance with the sanitation and combustion standards.

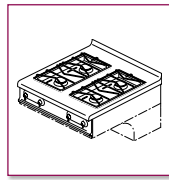
**Seering plate, electric, 20 dm<sup>2</sup>** (special Rosinox feature), made of machined cast iron, very thick, with a temperature gradient which decreases from the front to the back with a seering plate area. Shielded stainless steel heating elements, placed directly under the plate. The plate has two heating areas controlled separately by an energy controller acting on a power contactor. Counter-plate heat insulated with high density insulating material. On / Off lamp. Drip channel around the plate. Electrical connecting box located behind the lower cover trim.

## Options:

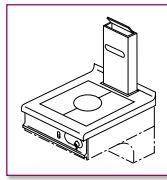
Replacement of 2 standard open burners, 10/7 kW by 2 open burners, 4.5/4.5 kW or 4.5/7.0 kW • Electrical ignition by continuous sparking on open burners • Digital controls (electrical appliances) • Control circuit 24 V (electrical models)



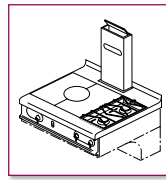
2 FN 4.5 - S  
2 FN 10.7 - S



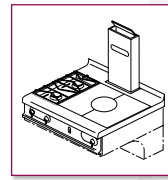
2 x 2 FN 10.7/800 - S  
2 x 2 FN 10.7/1000 - S



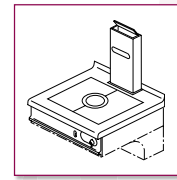
PCF 40 - S



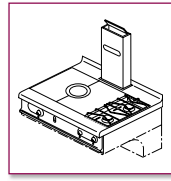
PCF 40 + 2 FND 10.7 - S



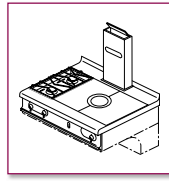
PCF 40 + 2 FNG 10.7 - S



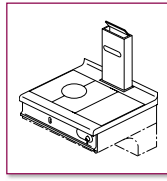
PCF 50 - S



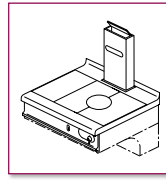
PCF 50 + 2 FND 10.7 - S



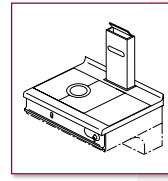
PCF 50 + 2 FNG 10.7 - S



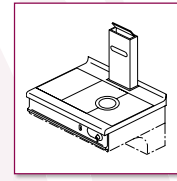
PCF 40 + PLMD - S



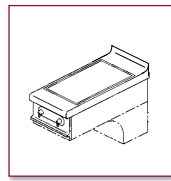
PCF 40 + PLMG - S



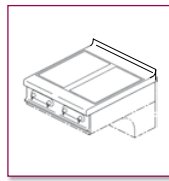
PCF 50 + PLMD - S



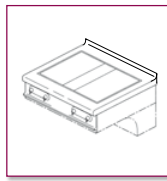
PCF 50 + PLMG - S



PLE - S



2 PLE - S



2 PLE + PLM - S

<b>OPEN BURNERS - SEERING PLATES - ELECTRIC HOT PLATES</b>					
Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H (mm)	Description	
<b>GAS ENERGY</b>					
<b>OPEN BURNERS</b>					
2 FN 10.7 - S	17.0		400 x 900 x 600	2 open burners, 10/7 kW	
2 FN 4.5 - S	9.0		400 x 900 x 600	2 open burners, 4.5/4.5 kW	
2 x 2 FN 10.7.10.7/800 - S	34.0		800 x 900 x 600	4 open burners, 10/7/10/7 kW	
2 x 2 FN 10.7.10.7/1000 - S	34.0		1000 x 900 x 600	4 open burners, 10/7/10/7 kW	
<b>GAS SEERING PLATES</b>					
PCF 40 - S	10.0	230 V 1P + E <sup>(1)</sup>	800 x 900 x 600	Gas seering plate, 40 dm <sup>2</sup>	
PCF 40 + PLMD - S	10.0	230 V 1P + E <sup>(1)</sup>	1000 x 900 x 600	Gas seering plate, 65 dm <sup>2</sup> with simmering plate on the right	
PCF 40 + PLMG - S	10.0	230 V 1P + E <sup>(1)</sup>	1000 x 900 x 600	Gas seering plate, 65 dm <sup>2</sup> with simmering plate on the left	
PCF 50 - S	13.7	230 V 1P + E <sup>(1)</sup>	1000 x 900 x 600	Gas seering plate, 50 dm <sup>2</sup>	
PCF 50 + PLMD - S	13.7	230 V 1P + E <sup>(1)</sup>	1200 x 900 x 600	Gas seering plate, 75 dm <sup>2</sup> with simmering plate on the right	
PCF 50 + PLMG - S	13.7	230 V 1P + E <sup>(1)</sup>	1200 x 900 x 600	Gas seering plate, 75 dm <sup>2</sup> with simmering plate on the left	
<b>GAS SEERING PLATES AND OPEN BURNERS</b>					
PCF 40 + 2 FND 10.7 - S	27.0	230 V 1P + E <sup>(1)</sup>	1000 x 900 x 600	Gas seering plate, 40 dm <sup>2</sup> and 2 right open burners, 10/7 kW	
PCF 40 + 2 FNG 10.7 - S	27.0	230 V 1P + E <sup>(1)</sup>	1000 x 900 x 600	Gas seering plate, 40 dm <sup>2</sup> and 2 left open burners, 10/7 kW	
PCF 50 + 2 FND 10.7 - S	30.7	230 V 1P + E <sup>(1)</sup>	1200 x 900 x 600	Gas seering plate, 50 dm <sup>2</sup> and 2 right open burners, 10/7 kW	
PCF 50 + 2 FNG 10.7 - S	30.7	230 V 1P + E <sup>(1)</sup>	1200 x 900 x 600	Gas seering plate, 50 dm <sup>2</sup> and 2 left open burners, 10/7 kW	
<b>ELECTRIC ENERGY</b>					
<b>ELECTRIC HOT PLATES</b>					
PLE - S	5.5	400 V 3P + N + E <sup>(2)</sup>	400 x 900 x 600	Electric hot plate, 20 dm <sup>2</sup> (special Rosinox feature)	
2 PLE - S	11.0	400 V 3P + N + E <sup>(2)</sup>	800 x 900 x 600	2 electric hot plates, 20 dm <sup>2</sup> (special Rosinox feature)	
2 PLE + PLM - S	11.0	400 V 3P + N + E <sup>(2)</sup>	1000 x 900 x 600	2 electric hot plates, 20 dm <sup>2</sup> (special Rosinox feature) and simmering plate	

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

<sup>(2)</sup> Power supply 230 V 3P + Earth optional

# GLASS-CERAMIC COOKING HOBS



Glass-ceramic radiant hob  
2 PL VITRO RAD - S

## GLASS-CERAMIC RADIANT HOB

The **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.

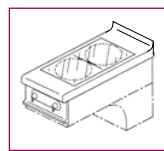
## GLASS-CERAMIC INDUCTION HOBS

**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.**

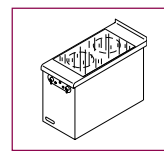
Depending on models, the **glass-ceramic induction hobs** are fitted with 2 or 4 heating rings (Ø 270 mm). Glass-ceramic hob (690 x 370 mm, 1 or 2 hobs depending on models), 6 mm thick, with special heat treatment. Each heating ring has an inductor controlled by means of a potentiometer which permits 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.

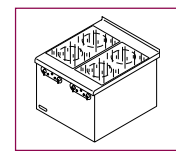
**Option: Digital controls**



2 PL VITRO RAD - S



INDUCTION 2 x 3.5 - S



INDUCTION 4 x 3.5 - S

CE					
GLASS-CERAMIC HOBS					
Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H (mm)	Description	
<b>GLASS-CERAMIC RADIANT HOBS</b>					
<b>2 PL VITRO RAD - S</b>	8.0	400 V 3P + E	<b>400</b> x 900 x 600	2 glass-ceramic radiant hobs	
<b>GLASS-CERAMIC INDUCTION HOBS</b>					
<b>INDUCTION 2 x 3.5 - S</b>	7.0	400 V 3P + E	<b>400</b> x 900 x 600	Glass-ceramic induction hob - 2 heating rings, 3.5 kW (1 generator, 2 inductors)	
<b>INDUCTION 2 x 5.0 - S</b>	10.0	400 V 3P + E	<b>400</b> x 900 x 600	Glass-ceramic induction hob - 2 heating rings, 5 kW (1 generator, 2 inductors)	
<b>INDUCTION 4 x 3.5 - S</b>	14.0	400 V 3P + E	<b>800</b> x 900 x 600	Glass-ceramic induction hob - 4 heating rings, 3.5 kW (1 generator, 4 inductors)	
<b>INDUCTION 4 x 5.0 - S</b>	20.0	400 V 3P + E	<b>800</b> x 900 x 600	Glass-ceramic induction hob - 4 heating rings, 5 kW (2 generators, 4 inductors)	



# GRILLS - PLANCHA - FRY-TOPS

**Gas reversible grill, 20 dm<sup>2</sup>** 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 GN 1/2 tray fitted on runners. 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 dm<sup>2</sup>** with very thick ribbed cast iron plate. Grease collector running into a stainless steel GN 1/2 tray fitted on runners.

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. Electrical connecting box located behind the lower cover trim.

**Plancha, 40 dm<sup>2</sup>**, 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 GN 1/1 tray fitted on runners. The plate has 2 heating areas controlled separately.

Standard removable splash guard.

On the gas model, each heating area has a 4 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. Electrical connecting box located behind the lower cover trim.

**Fry-tops, 20 dm<sup>2</sup>**, gas or electric, fitted with a smooth or ribbed plate (depending on models), very thick, steel, bimetallic or chrome. Welded and sealed drip channel around the plate, which runs into a stainless steel GN 1/2 tray fitted on runners.

Standard removable splash guard.

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 bimetallic 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. Electrical connecting box located behind the lower cover trim.

Gas fry-top, 20 dm<sup>2</sup> PLSN 20 G - S (bimetallic, smooth)



**Chrome fry-tops, 40 dm<sup>2</sup>** (gas or electric), 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 controlled separately.

Welded and sealed drip channel around the plate, which runs into a stainless steel GN 1/1 tray fitted on runners.

Standard removable splash guard.

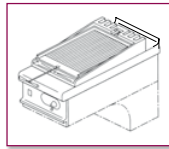
On the gas version, each heating area has a 4 linear stainless steel burner with thermocouple and pilot light safety device, controlled by a thermostatic unit. Electrical ignition by continuous sparking.

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. Electrical connecting box located behind the lower cover trim.

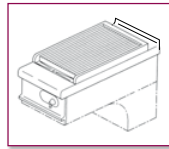
**Gas lava stone grill with bars, 20 dm<sup>2</sup>**, with stainless steel wire grid (diameter 8 mm), sloping. Lava stone container and stainless steel firebox.

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

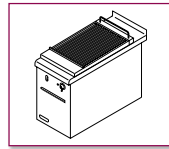
# GRILLS - PLANCHA - FRY-TOPS



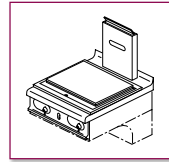
GR REV G - S



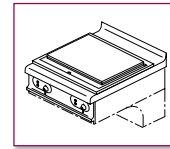
GR E - S



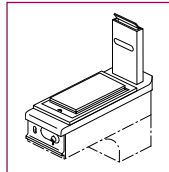
GR 20 PLA G - S



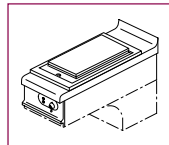
PSB 40 G - S



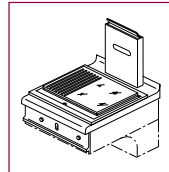
PSB 40 E - S



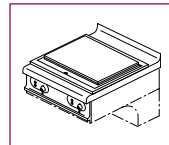
PLSN 20 G - S  
(smooth or ribbed)



PLSN 20 E - S  
(smooth or ribbed)



PCL 40 G - S  
PCR 40 G 1/3 - S  
PCR 40 G 1/2 - S  
(smooth or ribbed)



PCL 40 E - S  
PCR 40 E 1/3 - S  
PCR 40 E 1/2 - S  
(smooth or ribbed)

## Options:

Digital controls (electrical appliances) • Control circuit 24 V (electrical models)

CE GRILLS - PLANCHA - FRY-TOPS				
Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H (mm)	Description
<b>GAS ENERGY</b>				
<b>GAS GRILLS</b>				
GR REV G - S	12.0	230 V 1P + E <sup>(1)</sup>	400 x 900 x 600	Gas reversible grill, 20 dm <sup>2</sup>
GR 20 PLA G - S	12.0	230 V 1P + E <sup>(1)</sup>	400 x 900 x 600	Gas lava stone grill
<b>GAS PLANCHA</b>				
PSB 40 G - S	15.7	230 V 1P + E <sup>(1)</sup>	800 x 900 x 600	Gas plancha, 40 dm <sup>2</sup> with smooth bimetallic plate
<b>GAS FRY-TOPS</b>				
PLSN 20 G - S	8.0	230 V 1P + E <sup>(1)</sup>	400 x 900 x 600	Gas fry-top, 20 dm <sup>2</sup> - steel / bimetallic / chrome (smooth and/or ribbed)
PCL 40 G - S	15.7	230 V 1P + E <sup>(1)</sup>	800 x 900 x 600	Gas chrome fry-top, 40 dm <sup>2</sup> , smooth
PCR 40 G 1/3 - S	15.7	230 V 1P + E <sup>(1)</sup>	800 x 900 x 600	Gas chrome fry-top, 40 dm <sup>2</sup> , ribbed, 1/3 on the left
PCR 40 G 1/2 - S	15.7	230 V 1P + E <sup>(1)</sup>	800 x 900 x 600	Gas chrome fry-top, 40 dm <sup>2</sup> , ribbed, 1/2 on the left
<b>ELECTRIC ENERGY</b>				
<b>ELECTRIC GRILL</b>				
GR E - S	7.2	400 V 3P + N + E <sup>(2)</sup>	400 x 900 x 600	Electric fixed grill, 20 dm <sup>2</sup>
<b>ELECTRIC PLANCHA</b>				
PSB 40 E - S	14.4	400 V 3P + N + E <sup>(2)</sup>	800 x 900 x 600	Electric plancha, 40 dm <sup>2</sup> with smooth bimetallic plate
<b>ELECTRIC FRY-TOPS</b>				
PLSN 20 E - S	7.2	400 V 3P + N + E <sup>(2)</sup>	400 x 900 x 600	Electric fry-top, 20 dm <sup>2</sup> - steel / bimetallic / chrome (smooth and/or ribbed)
PCL 40 E - S	14.4	400 V 3P + N + E <sup>(2)</sup>	800 x 900 x 600	Electric chrome fry-top, 40 dm <sup>2</sup> , smooth
PCR 40 E 1/3 - S	14.4	400 V 3P + N + E <sup>(2)</sup>	800 x 900 x 600	Electric chrome fry-top, 40 dm <sup>2</sup> , ribbed, 1/3 on the left
PCR 40 E 1/2 - S	14.4	400 V 3P + N + E <sup>(2)</sup>	800 x 900 x 600	Electric chrome fry-top, 40 dm <sup>2</sup> , ribbed, 1/2 on the left

<sup>(1)</sup> Power supply for control circuit with ignition by continuous sparking

<sup>(2)</sup> Power supply 230 V 3P + Earth optional

# "HIGH PERFORMANCE" FRYERS

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 a min/max oil level mark. High density material heat insulated panels provide complete safety and contribute to the high output of these fryers. Kettle base sloping towards the front facilitating drainage by gravity, and drainage by large diameter round stop tap. Oil recovery tank on casters with filtering element (standard on electrical models). 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 - S and FR 18 G HP - S models) or 2.5 kg (FR 25 G HP - S and FR 30 E HP - S models) of chips. Basket hooking system for draining and removable lid.

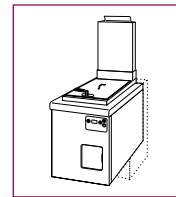
On the gas version, "High Performance" fryers 18 and 25 litres are fitted with 2 or 3 "torch"-type burners (depending on models) controlled by a regulation unit, with thermocouple and pilot light safety device. Electrical ignition by continuous sparking. Stainless steel firebox. Stainless steel flue, 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. On / Off and control lamps.

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. On / Off and control lamps. Electrical connecting box located behind the lower cover trim.

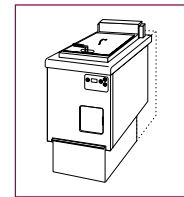


Independent filtering tank on casters with filling pump (option)

"High performance" electric fryers FR 30 E HP - S with option automatic lift 1 basket (or 2 half-baskets simultaneously)



FR 18 G HP - S  
FR 25 G HP - S



FR 15 E HP - S  
FR 30 E HP - S

## Options and accessories:

**Options:** Automatic lift 1 basket with timer (or 2 half-baskets simultaneously) • Automatic independent lifts for 2 half-baskets with timer (FR 30 E HP - S model only) • Replacement of the large basket (standard fittings) by 2 half-baskets • Anti-fire lid (for fryer without automatic lift) • Independent filtering tank on casters with filling pump

**Accessories:** Additional large basket • Half-baskets

"HIGH PERFORMANCE" FRYERS						
Model	Useful capacity (litres)	Frozen chips hourly output <sup>(1)</sup> (kg)	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H (mm)	Description
<b>GAS "High Performance" FRYERS</b>						
FR 18 G HP - S	18	30	17.5	230 V 1P + E <sup>(2)</sup>	400 x 900 x 600	Gas "High Performance" fryer, 18 litres
FR 25 G HP - S	25	60	30.0	230 V 1P + E <sup>(2)</sup>	400 x 900 x 600	Gas High Performance" fryer, 25 litres
<b>ELECTRIC "High Performance" FRYERS</b>						
FR 15 E HP - S	15	30	14.0	400 V 3P + N + E <sup>(3)</sup>	400 x 900 x 600	Electric "High Performance" fryer, 15 litres
FR 30 E HP - S	28	60	28.0	400 V 3P + N + E <sup>(3)</sup>	400 x 900 x 600	Electric "High Performance" fryer, 28 litres

<sup>(1)</sup> Hourly production of 6 x 6 frozen chips (-18 °C before cooking)

<sup>(2)</sup> Power supply for control circuit with ignition by continuous sparking

<sup>(3)</sup> Power supply 230 V 3P + Earth optional

# CHIP SCUTTLE

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

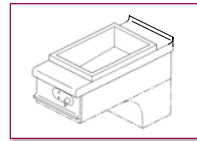
304 stainless steel kettle with surrounded board, which can receive one GN 1/1 (150 mm high) stainless steel tray. Base sloping towards the front making it easy to clean. 304 stainless steel draining rack. Drainage pipe with stop tap located under the kettle.

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.

## Options:

Ceramic heating lamp • Digital controls



BS - S

CE					CHIP SCUTTLE				
Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H (mm)	Description					
BS - S	0.75	230 V 1P + E	400 x 900 x 600	Electric chip scuttle					

# PASTA COOKERS

**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. Baskets with support for draining (two half-baskets are delivered with the pasta cooker). Access to the drain off valve by small door.

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.

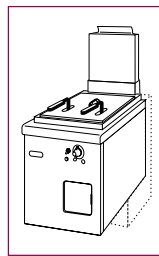
## Options and accessories:

### Options:

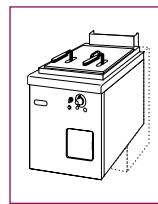
Automatic lift 1 basket with timer (or 2 x 1/2 baskets simultaneously) • Automatic independent lifts for 2 half-baskets with timer (CP 30 E - S model only)

### Accessories:

Large 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 - S



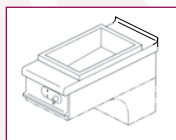
CP 30 E - S

PASTA COOKERS				
Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H (mm)	Description
<b>GAS PASTA COOKER</b>				
CP 30 G - S	10.0	230 V 1P + E <sup>(1)</sup>	400 x 900 x 600	Gas pasta cooker, 30 litres
<b>ELECTRIC PASTA COOKER</b>				
CP 30 E - S	12.0	400 V 3P + N + E <sup>(2)</sup>	400 x 900 x 600	Electric pasta cooker, 30 litres

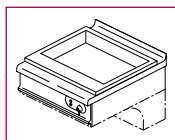
<sup>(1)</sup> Power supply for control circuit with ignition by continuous sparking  
<sup>(2)</sup> Power supply 230 V 3P + Earth optional

# ELECTRIC BAINS-MARIE – NEUTRALS

## ELECTRIC BAINS-MARIE



BME GN 1/1 - S



BME GN 2/1 - S

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:

Water tap • 150 mm heightening for drain off valve • Digital controls

ELECTRIC BAINS-MARIE				
Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H (mm)	Description
BME GN 1/1 - S	2.2	230 V 1P + E	400 x 900 x 600	Electric Bain-Marie, GN 1/1
BME GN 2/1 - S	4.4	230 V 1P + E	800 x 900 x 600	Electric Bain-Marie, GN 2/1

## NEUTRALS

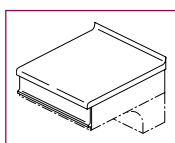
Stainless steel neutral work surfaces, available in width 200, 300, 400, 600, 800, 1000 and 1200 mm, completing the cooking unit ideally. 304 stainless steel top, 30/10 thick, with rounded front edges and raised rear edges.

Neutral work surface, width 400 mm



NEUTRALS		
Model	Overall dimensions W x D x H (mm)	Description
Neutral 200 - S	200 x 900 x 600	Neutrals, width 200 mm
Neutral 300 - S	300 x 900 x 600	Neutrals, width 300 mm
Neutral 400 - S	400 x 900 x 600	Neutrals, width 400 mm
Neutral 600 - S	600 x 900 x 600	Neutrals, width 600 mm
Neutral 800 - S	800 x 900 x 600	Neutrals, width 800 mm
Neutral 1000 - S	1000 x 900 x 600	Neutrals, width 1 000 mm
Neutral 1200 - S	1200 x 900 x 600	Neutrals, width 1 200 mm

A **shelf**, width 100 mm with façade strip, can also be inserted between two upper or compact elements.



Neutrals

Width 200 - 300 - 400 - 600 - 800 - 1000 - 1200

SHELF		
Model	Overall dimensions W x D x H (mm)	Description
Shelf 100 - S	100 x 900 x 600	Shelf, width 100 mm with façade strip (to insert between two appliances)

# STOCK POTS

304 stainless steel round kettle. 304 stainless steel clip, 20/10 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 handle fitted with a knob made of insulating material. 1/4 turn hot / cold water mixer tap, with a swivelling spout. In façade, drainage of the kettle by stop tap, with fold-down key and removable filter.

**For stock pots with electrical tilting\*, ROSIMO device immobilizes the kettle in any position and avoids tilting risks in the event of failure.**

*\* Standard electrical tilting on bain-marie stock pots, 250 litres - optional on direct heat stock pots (all models) and bain-marie stock pots (100 and 150 litres)*

## DIRECT HEAT STOCK POTS

Round kettle with heat diffusing base, made of AISI 316 L stainless steel, 8 mm thick (10 mm on 250 litre models).

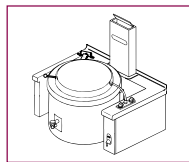
Gas models are fitted with cast iron burners with thermocouple and pilot light safety device, controlled by a regulation unit. An energy controller controls the heating. All gas models are fitted with a 304 stainless steel firebox. Electrical ignition by continuous sparking. The flue, also made of 304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

On the electric models, shielded stainless steel heating elements, flanged below the base of the kettle, regulated by thermostat acting on a power contactor. Stainless steel sheet electric box, heat insulated with high density insulating material. Electrical connecting box located behind the right hand side vertical strip.

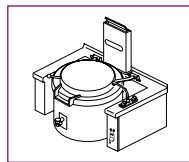
On all models, On / Off and control lamps.



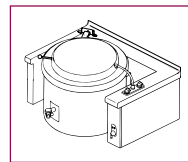
Electric direct heat stock pot, 150 litres MCD 150 E - S with optional electrical tilting



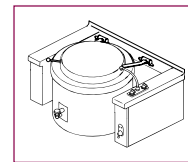
MCD 100 G - S  
MCD 150 G - S




MCD 250 G - S



MCD 100 E - S  
MCD 150 E - S



MCD 250 E - S

 <b>DIRECT HEAT STOCK POTS</b>				
Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H (mm)	Description
<b>GAS DIRECT HEAT STOCK POTS</b>				
MCD 100 G - S	24.5	230 V 1P + E <sup>(1)</sup>	1200 x 900 x 600	Gas direct heat stock pot, 100 litres - round kettle <sup>(3)</sup>
MCD 150 G - S	24.5	230 V 1P + E <sup>(1)</sup>	1200 x 900 x 600	Gas direct heat stock pot, 150 litres - round kettle <sup>(3)</sup>
MCD 250 G - S	30.0	230 V 1P + E <sup>(1)</sup>	1600 x 900 x 600	Gas direct heat stock pot, 250 litres - round kettle <sup>(3)</sup>
<b>ELECTRIC DIRECT HEAT STOCK POTS</b>				
MCD 100 E - S	12.0	400 V 3P + N + E <sup>(2)</sup>	1200 x 900 x 600	Electric direct heat stock pot, 100 litres - round kettle <sup>(3)</sup>
MCD 150 E - S	12.0	400 V 3P + N + E <sup>(2)</sup>	1200 x 900 x 600	Electric direct heat stock pot, 150 litres - round kettle <sup>(3)</sup>
MCD 250 E - S	22.2	400 V 3P + N + E <sup>(2)</sup>	1600 x 900 x 600	Electric direct heat stock pot, 250 litres - round kettle <sup>(3)</sup>

<sup>(1)</sup> Power supply for control circuit with ignition by continuous sparking

<sup>(2)</sup> Power supply 230 V 3P + Earth optional

<sup>(3)</sup> In option, manual tilting (on 100 and 150 litre models) or electrical tilting with ROSIMO device (on all models)

# STOCK POTS

Round kettle with spout. Double wall of the bain-marie made of 304 stainless steel, AISI 316L stainless steel inside 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. Double wall drain off valve located under the kettle.

Manual tilting by means of a wheel with a fold-away handle and a screw reducer on 100 and 150 litre models (electrical tilting optional). Standard electrical tilting by actuator (with ROSIMO device) on 250 litre models. When the kettle is tilted, a safety microswitch controls the extinguishing and the lighting of the burner, and the heating of the immersion elements (depending on models).

Gas models are fitted with cast iron 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.

## BAIN-MARIE STOCK POTS

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. 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).

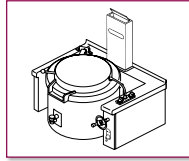
On the electric models, heating is gained by shielded stainless steel immersion elements. An energy controller controls the heating of the bain-marie and controls the power contactor. A precision pressure switch limits the pressure in the double wall to 0.3 bar. Temperature limiting device protecting against damage due to lack of water. Electrical connecting box located behind the right hand side vertical strip.

On all models, On / Off and control lamps.

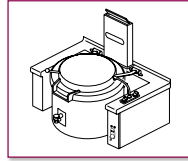
Electric bain-marie stock pot, 150 litres MBM 150 E - S with optional electrical tilting



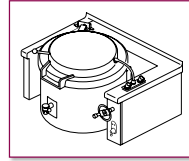




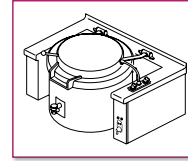
MBM 100 G - S  
MBM 150 G - S



MBM 250 G - S



MBM 100 E - S  
MBM 150 E - S



MBM 250 E - S

BAIN-MARIE STOCK POTS				
Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H (mm)	Description
<b>GAS BAIN-MARIE STOCK POTS</b>				
<b>MBM 100 G - S</b>	24.5	230 V 1P + E <sup>(1)</sup>	<b>1200</b> x 930 x 600	Gas bain-marie stock pot, 100 litres - round kettle with standard manual tilting <sup>(3)</sup>
<b>MBM 150 G - S</b>	24.5	230 V 1P + E <sup>(1)</sup>	<b>1200</b> x 930 x 600	Gas bain-marie stock pot, 150 litres - round kettle with standard manual tilting <sup>(3)</sup>
<b>MBM 250 G - S</b>	30.0	230 V 1P + E <sup>(1)</sup>	<b>1600</b> x 930 x 600	Gas bain-marie stock pot, 250 litres - round kettle with standard electrical tilting
<b>ELECTRIC BAIN-MARIE STOCK POTS</b>				
<b>MBM 100 E - S</b>	18.0	400 V 3P + N + E <sup>(2)</sup>	<b>1200</b> x 930 x 600	Electric bain-marie stock pot, 100 litres - round kettle with standard manual tilting <sup>(3)</sup>
<b>MBM 150 E - S</b>	27.0	400 V 3P + N + E <sup>(2)</sup>	<b>1200</b> x 930 x 600	Electric bain-marie stock pot, 150 litres - round kettle with standard manual tilting <sup>(3)</sup>
<b>MBM 250 E - S</b>	48.0	400 V 3P + N + E <sup>(2)</sup>	<b>1600</b> x 930 x 600	Electric bain-marie stock pot, 250 litres - round kettle with standard electrical tilting

<sup>(1)</sup> Power supply for control circuit with ignition by continuous sparking

<sup>(2)</sup> Power supply 230 V 3P + Earth optional

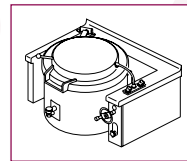
<sup>(3)</sup> In option, electrical tilting with ROSIMO device

## BAIN-MARIE STOCK POTS WITH DIRECT STEAM SUPPLY

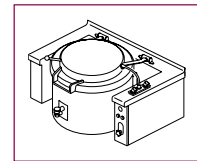
Round kettle with spout. Double wall of the bain-marie made of 304 stainless steel, AISI 316L stainless steel inside base, 25/10 thick.

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. Air bleed during initial pressure build-up. Indication of the bain-marie pressure using a steam pressure gauge located in façade. Discharge of condensates by means of a stainless steel drain off valve located under the kettle. Calibrated safety device in case of excess pressure. Safety vacuum release when ready for cooling.

Manual tilting by means of a wheel with a fold-away handle and a screw reducer on 100 and 150 litre models (electrical tilting optional). Standard electrical tilting by actuator (with ROSIMO device) on 250 litre models.



MBM 100 V - S  
MBM 150 V - S



MBM 250 V - S

BAIN-MARIE STOCK POTS - DIRECT STEAM SUPPLY <sup>(1)</sup>			
Model	Power supply (Volts)	Overall dimensions W x D x H (mm)	Description
<b>MBM 100 V - S</b>	230 V 1P + E <sup>(2)</sup>	<b>1200</b> x 900 x 600	Steam bain-marie stock pot, 100 litres - round kettle with standard manual tilting <sup>(3)</sup>
<b>MBM 150 V - S</b>	230 V 1P + E <sup>(2)</sup>	<b>1200</b> x 900 x 600	Steam bain-marie stock pot, 150 litres - round kettle with standard manual tilting <sup>(3)</sup>
<b>MBM 250 V - S</b>	230 V 1P + E <sup>(2)</sup>	<b>1600</b> x 900 x 600	Steam bain-marie stock pot, 250 litres - round kettle with standard electrical tilting

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

<sup>(2)</sup> Power supply with electrical tilting (optional)

<sup>(3)</sup> In option, electrical tilting with ROSIMO device

### Options on direct heat and bain-marie stock pots (depending on models):

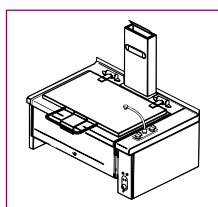
- Manual tilting (incompatible with stock pots, 250 litres) • Electrical tilting of the kettle (with ROSIMO device)
- Single work top and vertical strip between two kettles (bratt pans and stock pots) • Water spout replacing bent pipe
- Feet, 300 mm high • Power supply 230 V / 3P (electrical models) • Digital controls • Control circuit 24 V (electrical models)

# TILTING BRATT PANS

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. Kettle depth 250 mm. 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.

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

Electric tilting bratt pan, 80 dm<sup>2</sup> SBM 80 E - S  
with optional compound of bent pipe and shower with flexible hose fitted on bracket



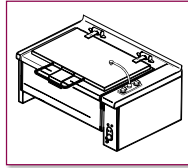
SBM 50 G - S  
SBM 80 G - S

## GAS BRATT PANS

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).

## ELECTRIC BRATT PANS

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. Electrical connecting box located behind the right hand side vertical strip.



SBM 50 E - S  
SBM 80 E - S

### Options and accessory:

#### Options:

- Manual tilting
- Single work top and vertical strip between two kettles (bratt pans and stock pots)
- Compound of bent pipe and shower with flexible hose fitted on bracket replacing standard water mixer tap
- Feet, 300 mm high
- Stainless steel rear cover trim
- Power supply 230 V / 3P (SBM 50 E - S and SBM 80 E - S models)
- Digital controls with electronic regulation of the kettle base temperature
- Control circuit 24 V (electrical models)

#### Accessory:

Gastrostandard tray support hopper



Optional compound of bent pipe and shower with flexible hose fitted on bracket

CE		TILTING BRATT PANS		
Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H (mm)	Description
<b>GAS BRATT PANS</b>				
<b>SBM 50 G - S</b>	23.0	230 V 1P + E <sup>(1)</sup>	<b>1400</b> x 900 x 600	Gas bratt pan, 50 dm <sup>2</sup> (125 litres) - electrical tilting <sup>(3)</sup>
<b>SBM 80 G - S</b>	38.0	230 V 1P + E <sup>(1)</sup>	<b>1800</b> x 900 x 600	Gas bratt pan, 80 dm <sup>2</sup> (200 litres) - electrical tilting <sup>(3)</sup>
<b>ELECTRIC BRATT PANS</b>				
<b>SBM 50 E - S</b>	16.5	400 V 3P + N + E <sup>(2)</sup>	<b>1400</b> x 900 x 600	Electric bratt pan, 50 dm <sup>2</sup> (125 litres) - electrical tilting <sup>(3)</sup>
<b>SBM 80 E - S</b>	28.0	400 V 3P + N + E <sup>(2)</sup>	<b>1800</b> x 900 x 600	Electric bratt pan, 80 dm <sup>2</sup> (200 litres) - electrical tilting <sup>(3)</sup>

<sup>(1)</sup> Power supply for control circuit with ignition by continuous sparking

<sup>(2)</sup> Power supply 230 V 3P optional

<sup>(3)</sup> In option, manual tilting

# MULTI-FUNCTION TILTING BRATT PANS

Maximum productivity and versatility in the functions suggested: bratt pan, stock pot and pressure stock pot (pressure models only). Rationalisation of work due to possibilities of “combined cooking”. Advantageous financial investment through this three-in-one cooking equipment.

Their large kettle base areas and the temperatures that can be reached (300 °C) allow processing large quantities of food that is cooked by direct contact with the action of heat. In stock pot mode, the multi-function bratt pans offer the same performance as traditional stock pots of equivalent capacity and in addition, it is also possible to cook in Gastrostandard trays. During low pressure cooking (pressure models), this offers significant time saving during preparations requiring a long cooking time.

Very large capacities of kettles:

- surface areas in bratt pan mode, 60 dm<sup>2</sup> (SMB 60) and 80 dm<sup>2</sup> (SMB 80)
- capacities in stock pot mode, 150 litres (SMB 60) and 200 litres (SMB 80) for 3 to 9 GN 1/1 trays (SMB 60) and 4 to 12 GN 1/1 trays (SMB 80) on removable frame with hinged runners (option)
- internal dimensions of the kettles:
  - L. 985 x W. 620 x D. 250 mm (SMB 60)
  - L. 1310 x W. 620 x D. 250 mm (SMB 80)

304 stainless steel kettles with rounded corners and bimetallic heat diffusing base providing a good heat distribution. Kettle depth 250 mm. High density thermal insulation. Rounded front edges. Spout.

304 stainless steel lid, hinged and balanced in order to immobilize it in any position. Stainless steel handles with a knob made of insulating material. Autoclave lid with locking lever and safety valve (in case of excess pressure) on pressure models.

Electrical tilting of the kettles. This function also allows tilting the kettle effortlessly, precisely and without jerks. When the kettle is tilted, a safety microswitch controls the extinguishing and starting up of the heating.

Hot / cold water supply with a swivelling spout. The digital control enables to check precisely the water volume poured into the kettle.

Multi-function bratt pans are available in two versions: gas or electric energy.

## - Equipment of the gas models:

304 stainless steel sheet firebox. All gas stainless steel linear multi-burners, controlled by a gas unit with flame detection safety device and controlled by an electronic thermostat. Electrical ignition by continuous sparking. 304 stainless steel flue with internal lining, removing burnt gas in accordance with hygiene and combustion requirements.

## - Equipment of the electric models:

Stainless steel shielded heating elements, flanged below the kettle base and regulated by an electronic thermostat. On / Off and control lamps. Electrical connecting box situated behind the left vertical strip.

Simple to use, easy to read control panels accessible at hand height. Cooking mode selector: bratt pan, stock pot and pressure stock pot (pressure models only). Fine regulation of the temperature for a uniform and precise cooking.

In bratt pan and stock pot mode, regulation by electronic thermostat. In pressure bratt pan mode, pressure control by electronic pressure switch with digital display.

Programmable electronic timer from 0 to 99 min (1 min to 9 h 59 min on SMB Multi RM models) with a buzzer which signals the end of the cycle, for starting up and automatic stop of the heating in bratt pan or stock pot mode and the countdown of the immersion time in automatic lift function (option).

Cleaning made easy by absence of any screws, kettle with rounded corners, side access between kettles and frames.

## Standards:

The ROSINOX Grandes Cuisines multi-function bratt pans comply with CE standards, NF EN 203-1, NF EN 203-2, NF EN 60335-1 and NF C 20-010 standards (depending on models), safety protection index IP 459.

## MULTI-FUNCTION WITHOUT PRESSURE TILTING BRATT PANS

Gas multi-function without pressure tilting bratt pan, SMB 80 G Multi - S with optional automatic lift and volume control for water filling

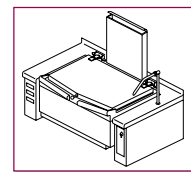


### MAXIMUM PRODUCTIVITY AND VERSATILITY IN THE FUNCTIONS SUGGESTED

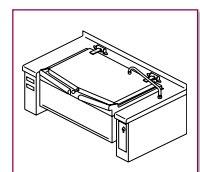
Their large kettle base areas allow continuous stir-frying of meats or braising large quantities of cuts such as roasts or loins.

In stock pot mode, the multi-function bratt pans offer the same performance as traditional stock pots of equivalent capacity and in addition, it is also possible to cook in Gastrostandard trays.


- 2 functions: bratt pan and stock pot
- Kettle base surface areas: 60 and 80 dm<sup>2</sup>
- Kettle capacities: 150 and 200 litres
- Electrical tilting of the kettle
- Gas or electric energies



SMB 60 G MULTI - S  
SMB 80 G MULTI - S



SMB 60 E MULTI - S  
SMB 80 E MULTI - S

 <b>MULTI-FUNCTION WITHOUT PRESSURE TILTING BRATT PANS</b>				
Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H (mm)	Description
<b>GAS ENERGY</b>				
<b>SMB 60 G MULTI - S</b>	29.0	230 V 1P + E <sup>(1)</sup>	<b>1700</b> x 900 x 600	Gas multi-function without pressure tilting bratt pan, 60 dm <sup>2</sup> / 150 litres
<b>SMB 80 G MULTI - S</b>	38.0	230 V 1P + E <sup>(1)</sup>	<b>2000</b> x 900 x 600	Gas multi-function without pressure tilting bratt pan, 80 dm <sup>2</sup> / 200 litres
<b>ELECTRIC ENERGY</b>				
<b>SMB 60 E MULTI - S</b>	21.6	400 V 3P + N + E <sup>(2)</sup>	<b>1700</b> x 900 x 600	Electric multi-function without pressure tilting bratt pan, 60 dm <sup>2</sup> / 150 litres
<b>SMB 80 E MULTI - S</b>	28.0	400 V 3P + N + E <sup>(2)</sup>	<b>2000</b> x 900 x 600	Electric multi-function without pressure tilting bratt pan, 80 dm <sup>2</sup> / 200 litres

<sup>(1)</sup> Power supply for control circuit with ignition by continuous sparking and electrical tilting

<sup>(2)</sup> Power supply 230 V 3P + Earth optional

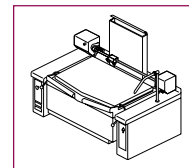
# MULTI-FUNCTION TILTING BRATT PANS

## MULTI-FUNCTION WITHOUT PRESSURE TILTING BRATT PANS WITH NON STICK MIXING DEVICE (ROSINOX PATENT)

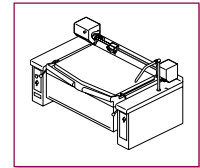
Electric multi-function without pressure tilting bratt pan with non stick mixing device, SMB 80 E Multi RM - S (with optional automatic lift and volume control for water filling)



- 2 functions: bratt pan and stock pot
- Automatic non stick mixing device
- Energy controller for the sequential regulation of the heating
- Kettle base surface areas: 60 and 80 dm<sup>2</sup>
- Kettle capacities: 150 and 200 litres
- Electrical tilting of the kettle
- Gas or electric energies



SMB 60 G MULTI RM - S  
SMB 80 G MULTI RM - S



SMB 60 E MULTI RM - S  
SMB 80 E MULTI RM - S

### MIXING IN A RECTANGULAR KETTLE IS NOW POSSIBLE.


During the phases of cooking requiring an intense heat, it is often necessary for the operator to scrape regularly at the kettle base level for preventing the food from sticking to the base. The ROSINOX Grandes Cuisines non stick mixing device (ROSINOX patent) does this automatically through a to and fro movement covering the entire area of the rectangular kettle base. The speed of movement is adjustable.

During certain types of cooking in more or less liquid medium, it may also be necessary to mix the ingredients. While preserving the food structure, this innovative device also allows a well adapted and efficient mixing, ensuring a perfectly uniform cooking temperature.

Operation of the non stick mixing device with the lid open or closed in bratt pan or stock pot mode, prohibited in automatic lift function (option). Displacement speed variator of the non stick mixing device. Programmable electronic timer from 1 min to 9 h 59 min with a buzzer which signals the end of the cycle, for starting up and automatic stop of the non stick mixing device. Emergency stop switch in the façade.

The drive system of this non stick mixing device being located outside the kettle, and the removable mixing scraping tool being able to be easily removed, tilting or cleaning of the kettle is easier. The safety key being used for locking the non stick mixing device arm on the drive system prevents tilting of the kettle during its operation.

- The non stick mixing device is supplied with:
- the stainless steel scraping tool
  - the PTFE scraping tool
  - the rear wall scraper made of stainless steel
  - the mixing tool for low-density preparation
  - the mixing tool for medium-density preparation

 <b>MULTI-FUNCTION WITHOUT PRESSURE TILTING BRATT PANS WITH NON STICK MIXING DEVICE</b>				
Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H (mm)	Description
<b>GAS ENERGY</b>				
<b>SMB 60 G MULTI RM - S</b>	29.0	230 V 1P + E <sup>(1)</sup>	<b>1700</b> x 900 x 600	Gas multi-function without pressure tilting bratt pan, 60 dm <sup>2</sup> / 150 litres - with non stick mixing device
<b>SMB 80 G MULTI RM - S</b>	38.0	230 V 1P + E <sup>(1)</sup>	<b>2000</b> x 900 x 600	Gas multi-function without pressure tilting bratt pan, 80 dm <sup>2</sup> / 200 litres - with non stick mixing device
<b>ELECTRIC ENERGY</b>				
<b>SMB 60 E MULTI RM - S</b>	21.6	400 V 3P + N + E <sup>(2)</sup>	<b>1700</b> x 900 x 600	Electric multi-function without pressure tilting bratt pan, 60 dm <sup>2</sup> / 150 litres - with non stick mixing device
<b>SMB 80 E MULTI RM - S</b>	28.0	400 V 3P + N + E <sup>(2)</sup>	<b>2000</b> x 900 x 600	Electric multi-function without pressure tilting bratt pan, 80 dm <sup>2</sup> / 200 litres - with non stick mixing device

<sup>(1)</sup> Power supply for control circuit with ignition by continuous sparking and electrical tilting

<sup>(2)</sup> Power supply 230 V 3P + Earth optional

## MULTI-FUNCTION PRESSURISED TILTING BRATT PANS

- 3 functions: bratt pan, stock pot and pressurised stock pot
- Low pressure cooking (0.2 bar)
- Kettle base surface areas: 60 and 80 dm<sup>2</sup>
- Kettle capacities: 150 and 200 litres
- Electrical tilting of the kettle
- Gas or electric energies
- Perfectly sealed in cooking under pressure, thanks to the autoclave lid with locking lever
- Safety guaranteed by means of a pressure switch for pressure control

### MAXIMUM VERSATILITY AND PRODUCTIVITY

The ROSINOX Grandes Cuisines multi-function pressurised tilting bratt pans allow a perfect rationalisation of work: excellent energy consumption to efficiency ratio, possibility of doing different types of cooking consecutively in the same compartment. No smell exchange, cooking precision guaranteed and preservation of organoleptic and nutritive qualities of food. There is no drying of juices while cooking meats and vegetables keep their original flavour.

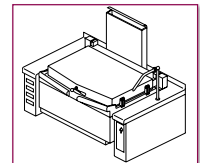
### PRODUCE MORE AT LESSER COST

- Reduction of cooking time by more than 50 % through steam pressure cooking.
- Reduced energy consumption, with more than 2/3 savings for the electrical models.

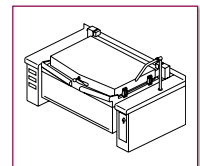
### VENT BLOCKAGE PREVENTION DEVICE (ROSINOX patent)

During steam pressure cooking, for a large number of food articles or mixture of food articles, a natural emulsion is produced that escapes via the safety valve. The purpose of this device is to control and limit the emulsions in order to prevent the risks of clogging the safety valve and the associated components.

Gas multi-function pressurised tilting bratt pan, SMB 60 G Multi P - S (with optional shower on bracket, automatic lift and volume control for water filling)



SMB 60 G MULTI P - S  
SMB 80 G MULTI P - S



SMB 60 E MULTI P - S  
SMB 80 E MULTI P - S

MULTI-FUNCTION PRESSURISED TILTING BRATT PANS				
Model	Power rating (kW)	Power supply (Volts)	Overall dimensions W x D x H (mm)	Description
<b>GAS ENERGY</b>				
SMB 60 G MULTI P - S	29.0	230 V 1P + E <sup>(1)</sup>	1700 x 900 x 600	Gas multi-function pressurised tilting bratt pan, 60 dm <sup>2</sup> / 150 litres
SMB 80 G MULTI P - S	38.0	230 V 1P + E <sup>(1)</sup>	2000 x 900 x 600	Gas multi-function pressurised tilting bratt pan, 80 dm <sup>2</sup> / 200 litres
<b>ELECTRIC ENERGY</b>				
SMB 60 E MULTI P - S	21.6	400 V 3P + N + E <sup>(2)</sup>	1700 x 900 x 600	Electric multi-function pressurised tilting bratt pan, 60 dm <sup>2</sup> / 150 litres
SMB 80 E MULTI P - S	28.0	400 V 3P + N + E <sup>(2)</sup>	2000 x 900 x 600	Electric multi-function pressurised tilting bratt pan, 80 dm <sup>2</sup> / 200 litres

<sup>(1)</sup> Power supply for control circuit with ignition by continuous sparking and electrical tilting

<sup>(2)</sup> Power supply 230 V 3P + Earth optional



Optional shower with flexible hose and bracket (to connect in cold water)



Optional automatic lift

### Options (common for all models of multi-function bratt pans):

**Options:** Mechanical protection of the controls • HACCP measured temperature connector probe  
 • Volume control for hot and cold water filling: program the desired water volume (litres) in the kettle; once the quantity is reached, the water supply is automatically turned off • Shower with flexible hose (to connect in cold water) - with or without bracket • Automatic lift: device designed for receiving the GN 1/1 tray support removable frame (proposed as accessory). You can program the immersion time of all the trays in the kettle. After the programmed time, the trays are automatically lifted

**Accessories:** Removable filter • Removable frame with hinged runners - for 3 to 9 GN 1/1 trays (SMB 60) or 4 to 12 GN 1/1 trays (SMB 80) • Front swaying support for GN 1/1 tray: after cooking, it facilitates the transfer into GN 1/1 trays • Removable frame with hinged runners, special automatic lift - for 3 to 9 GN 1/1 trays (SMB 60) or 4 to 12 GN 1/1 trays (SMB 80)



COOKING - REFRIGERATION - DISHWASHING

## Mastering the innovation

- expertise, the result of more than one hundred and seventy years experience
- made in France, serving culinary tradition
  - complete mastery of technology for professional cooking
- high productivity appliances with performance maintained over a period of time
  - solid, reliable equipment, manufactured with quality materials
- solutions to meet the many requirements of professionals, with a wide range of lines made possible through product modularity
- strict observance of Health and Safety standards
- part of the ALI Group, a major player in the global market for commercial and collective catering



**Aishwarya Consolidates Pvt. Ltd.,**  
#19, First Floor, 10<sup>th</sup> 'B' Main, 27<sup>th</sup> Cross,  
Third Block Jayanagar, BANGALORE – 560 011, INDIA  
Tel: +91-80-2664 1200/1/2 Fax: +91-80-2664 1204

E-mail : [aishtek@vsnl.com](mailto:aishtek@vsnl.com) [www.aishwaryaconsolidates.com](http://www.aishwaryaconsolidates.com)

