

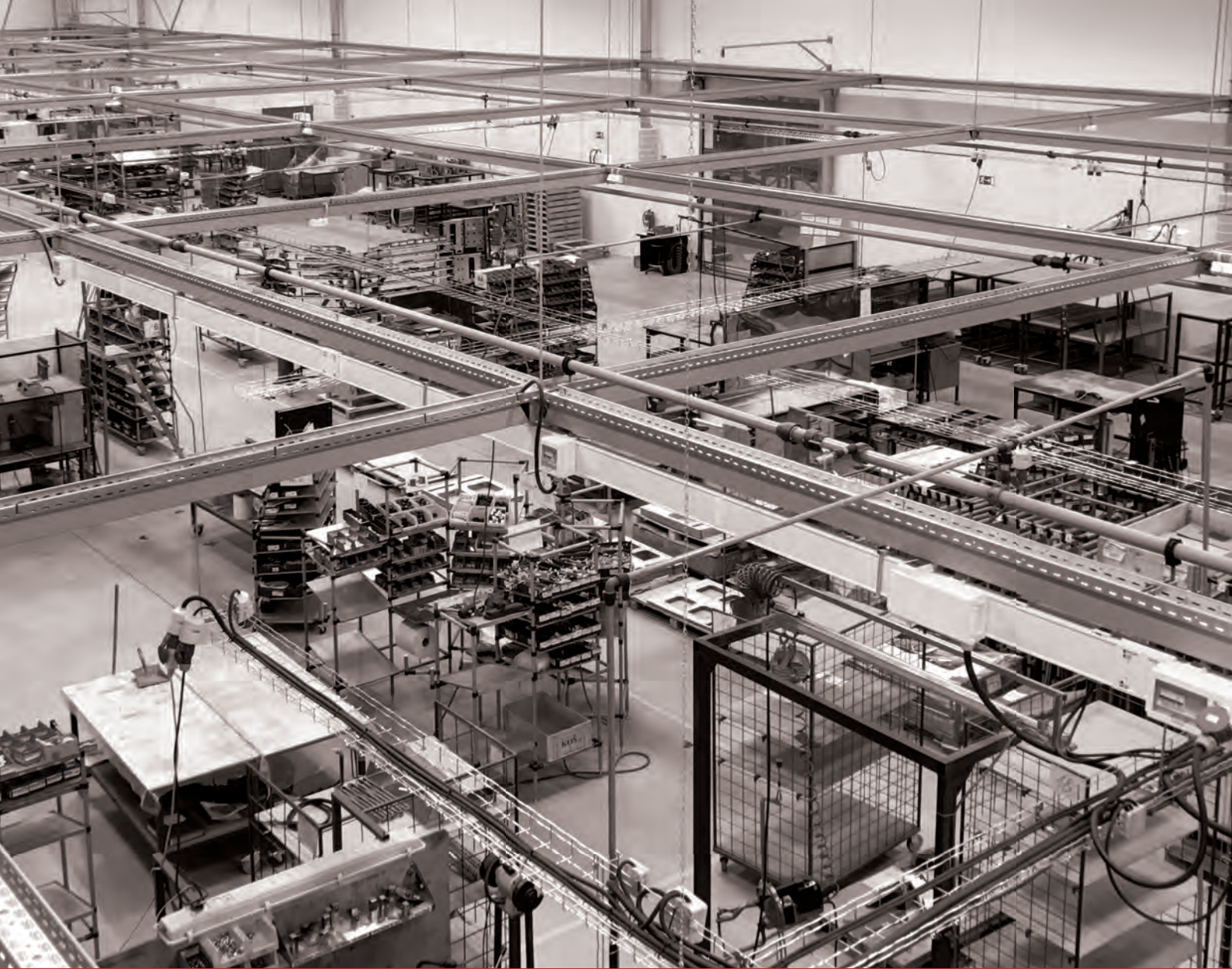


**REDFOX
PIZZA
OVENS**

**FP
B
E
EPP**

**UTILITY VALUE
FUNCTIONALITY
RELIABILITY
EASY TO USE**





If you want to be successful in your business, you must do it honestly.

Rudolf Heinz-Richter founded his puppet company in 1892. Three decades later, Ladislav Mrkvička began to make shoes in Kralupy nad Vltavou. Both companies were successful, and their development was terminated by nationalization after the Second World War.

The tradition was brought back to life. In 1994, the descendants of both business families, Jan Richter and Ladislav Mrkvička, met and established RM Gastro. The passion for detail of the puppeteers and the honest business approach of shoemakers merged and resulted in exceptional products that help modernize Czech gastronomy.

REDFOX

Practical kitchens made by RM Gastro



Are you fitting a brand new kitchen or expanding small or medium sized professional kitchens? If you are looking for kitchen equipment that you know will be used every day, equipment you can rely on in day-to-day operation and equipment that will not be a burden to your business, then the REDFOX brand is designed for you. Because the right choice of technology and equipment for your kitchen is a very important decision that will affect your work.

Our reliable and functional REDFOX products can be used in a variety of professional kitchens. The range of their use is really wide. Both small bistros or fast food venues, for which, for example, the snack range of products is ideal, as well as restaurants, company and school canteens, or kitchens of accommodation facilities will find the REDFOX range desirable. REDFOX products are indeed a universal solution for many kitchens.

The REDFOX brand is a modifiable and functional solution. REDFOX offers a wide portfolio of products to cater for professional kitchens of any type and focus. In REDFOX you can find cooking lines, snack or pizza equipment. If you are looking for reliable products of European quality at a price that will also provide added value, choose REDFOX.

Our REDFOX products are a practical and reliable solution that many professional kitchens have already decided for.

REDFOX Pizza Ovens

Comfort line

Pizza ovens are devices suitable for all types of operation. But they are best used in pizzerias and facilities where pizzas and other similar meals are prepared.

Pizza ovens of the E, B and FP series represent a wide portfolio of these products. Snack pizza ovens of the FP series are more suitable for facilities with smaller numbers of pizzas dispensed. Snack pizza ovens (without refractory stone) are suitable for the preparation of frozen pizzas to a diameter of 330 mm or snack. Pizza ovens including refractory stone are suitable for preparation freshly prepared pizzas to diameter 350 mm.

Pizza ovens of the E and B series are suitable for specialized facilities with higher daily dispensing.

All these three series are available in one-chamber or two-chamber models. If necessary it is possible to order stands for the ovens.



Snack pizza ovens FPP and FP

Four series of snack ovens with refractory stones bottom



B pizza ovens

Elemental range of ovens



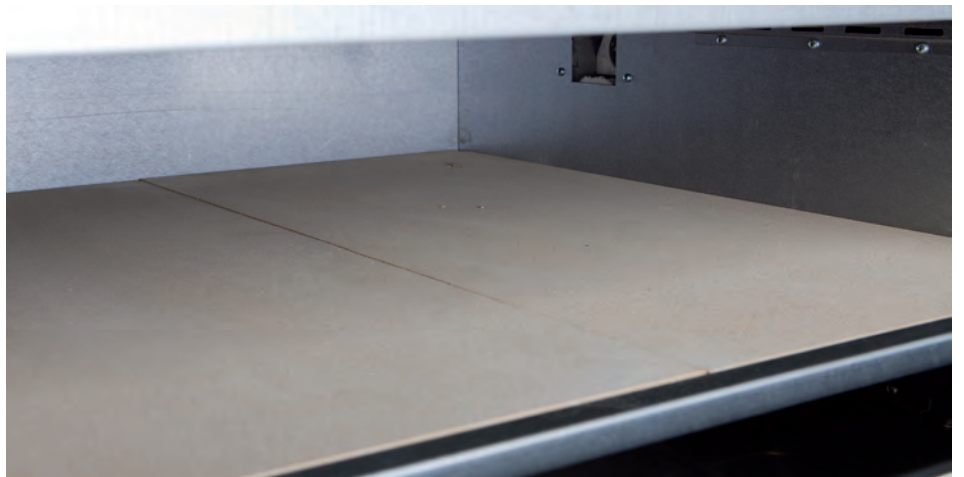
E pizza ovens

Comprehensive range of professional ovens



EPP ovens

Static heat & chambers completely made of stainless steel



REDFOX Pizza Ovens

Smart solutions for any type of operation

Steam outlet - ventilation

Chimney for discharging steam - common to all chambers

Regulator of steam outlet

Simple regulation of steam outlet

Large handles

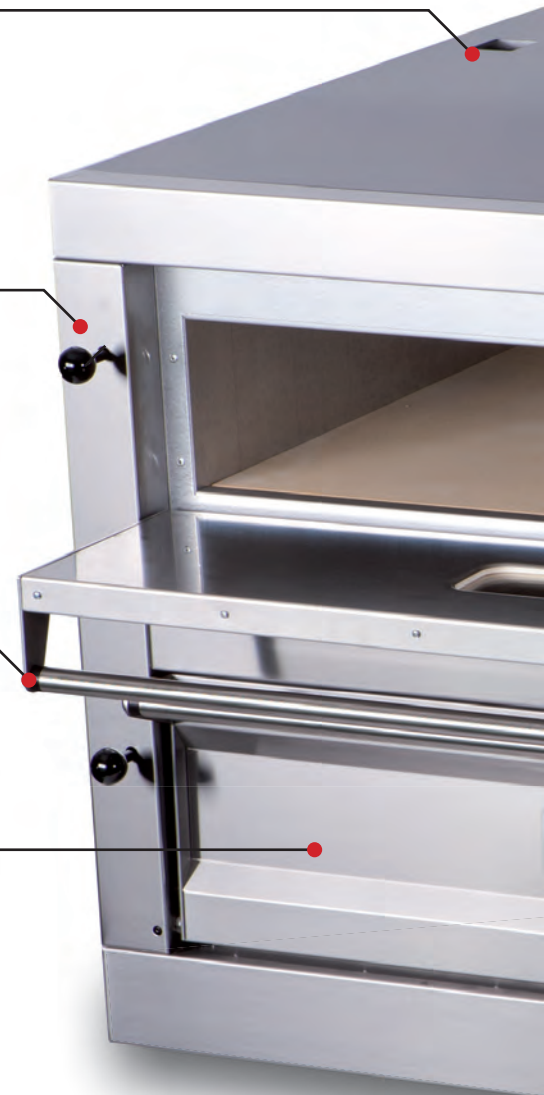
Handles the entire length of the door

Stainless-steel

Front part of the pizza oven, including door, from stainless steel

Analog thermometer

The temperature is still under control



Refractory stones

Plates with the thickness of 14 mm accumulate heat



Snack pizza ovens FPP and FP

Four series of snack ovens with refractory stones bottom



Stainless-steel ▪ Casing from AISI 430 ▪ Ovens with a grill - with a door together with the front panel ▪ Main switch for each chamber ▪ Timer for each chamber (besides FP38(S) and FP 68(S)) ▪ Switch for inner lightning for each chamber ▪ With selected models - two thermostats for each chamber ▪ Chamber from stainless steel ▪ Models FPP36, FP36 without a refractory stone in the chamber ▪ Pizza ovens with refractory stones only on the lower part



Separate control of the elements

- Separate control of upper and lower heating elements
- The heating elements are equipped with their own controls that is easy to use from the front part of the oven. (only models FP(38) and FP68(S))
- Thanks to the separate control the heating power can be better adapted to the preparation of meals.

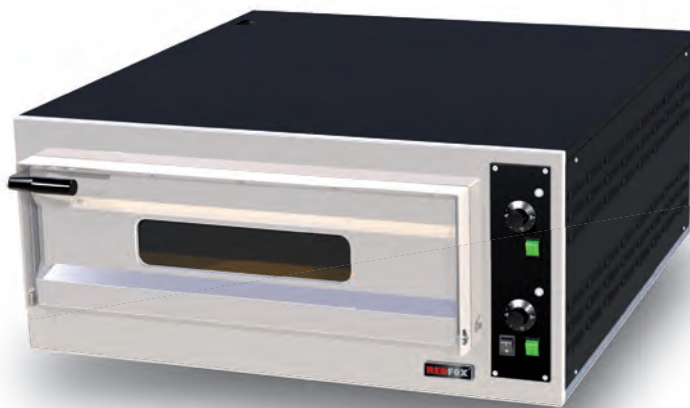


Practical waste drawer

- Extendable tank for impurities
- Drawer placed under the grid of the pizza oven (only models FPP36 and FP36)
- All parts of the meal that are released during baking fall through the grid and are moved to the extendable drawer.. So cleaning is much more easier a effective.

B pizza ovens

Elemental range of ovens



Visible part of the chamber from AISI 430 ▪ Casing and back part from galvanized varnished sheet ▪ Inner part of the door from aluminium ▪ M profile of door ▪ One small handle on the side of the door ▪ Switch for inner lightning for each chamber ▪ Two thermostats for each chamber ▪ Front part of the chamber from AISI 430 ▪ Chamber from aluminium ▪ Chimney for diverting vapour from the chamber ▪ The thickness of the refractory stone is 14 mm



Pizza diameter 500 mm

- Chamber ready to accommodate a pizza with the diameter of 500 mm
- Thanks to the dimensions of the chamber the pizza oven can be used for baking pizzas with the diameter of 500 mm, or it is possible to place inside a gastronomic container GN 1/1 (only B4/50 and B8/50)
- The size of the chamber ensure optimal energy recovery



Two thermostats for each chamber

- Regulation and safety thermostat
- Each chamber is equipped with a regulation thermostat that controls the required chamber temperature as well as a safety thermostat that serves as a safety device
- So the device fulfills the strict safety requirements

E pizza ovens

Comprehensive range of professional ovens



Visible part of the chamber from AISI 430 ▪ Casing and back part from galvanised varnished sheet ▪ Door together with the front panel ▪ Inner part of the door from stainless steel ▪ Two handles on the door ▪ Main switch and switch for inner lightning for each chamber ▪ Two thermostats for each chamber ▪ Front part of the chamber from AISI 430 ▪ Chamber made of aluminium ▪ Controllable chimney for humidity regulation ▪ Refractory stones on the lower part with thickness 14 mm



Pizza diameter 500 mm

- Chamber ready to accommodate a pizza with the diameter of 500 mm
- Thanks to the dimensions of the chamber the pizza oven can be used for baking pizzas with the diameter of 500 mm, or it is possible to place inside a gastronomic container GN 1/1 (only E4/50 and E8/50)
- The size of the chamber ensure optimal energy recovery



Stainless-steel front part

- Front part of the pizza oven, including door, from stainless steel
- Front part, including the door (with glass), made of quality stainless steel
- So the pizza oven remains in excellent condition for a long period of time.



EPP ovens

Static heat & chambers completely made of stainless steel



Static oven GN 2/1 ▪ Choice of 4-6 kW per chamber ▪ 1-3 chamber option ▪ 5 heating elements in each chamber ▪ 3 heating elements downside and 2 heating elements upside ▪ Cover the bottom of chamber AISI 304 ▪ Material of chamber 430, thickness 0.8 - 1 mm ▪ 4 GN drivers inside of chamber ▪ Temperature control 50-300 °C ▪ Master switch for each chamber ▪ Separate regulation of heating elements (up, down) - 2 thermostats per chamber ▪ Safety thermostat 360 °C



Powerful heating elements with passive distribution

- Heating elements achieve sufficient power for confectionery production and bakery
- Heating elements are evenly distributed in the chamber at the top and bottom
- The Chamber does not include a fan, this prevents drying of food



Stainless steel construction including chamber

- The cover and chamber made of stainless steel
- The bottom side of the chamber made of AISI 304 - This type of steel is not only resistant to water and moisture, it is also weak acids and other corrosive chemicals resistant.
- Strong material - the furnace is more protected against bending and deformation.

Table of products

Snack pizza ovens FPP a FP

Model	Line	mm	kg	kW	V / Hz	mm internal
FPP 36	Snack oven – digital control	505 x 410 x 215	16,5	1,75	230/1N/50-60	340 x 340
FP 36	Snack oven – manual control	505 x 410 x 215	15,2	1,75	230/1N/50-60	340 x 340
FP 36 R	Snack oven with stone	550 x 497 x 250	19,4	2	230/1N/50-60	410 x 370 x 90
FP 66 R	Snack oven with stone	550 x 497 x 380	28,7	3	230/1N/50-60	410 x 370 x 90
FP 37 R	Snack oven with stone	550 x 497 x 250	20,2	2	230/1N/50-60	410 x 370 x 90
FP 67 R	Snack oven with stone	550 x 497 x 380	30,4	2,7	230/1N/50-60	410 x 370 x 90
FP 38 R	Snack oven with stone	575 x 536 x 274	23,5	2	230/1N/50-60	410 x 370 x 90
FP 38 RS	Snack oven with stone/400° C	575 x 536 x 274	22,9	2	230/1N/50-60	410 x 370 x 90
FP 68 R	Snack oven with stone	577 x 537 x 478	38,7	3,4	230/3N/50-60	410 x 370 x 90
FP 68 RS	Snack oven with stone/400° C	550 x 536 x 488	39,3	3,4	230/3N/50-60	410 x 370 x 90

B pizza ovens

Model	Line	mm	kg	kW	V / Hz	mm internal
B 2	Pizza oven	950 x 548 x 412	45	4,4	400/3N/50-60	700 x 420 x 150
B 22	Pizza oven	950 x 548 x 763	73	8,8	400/3N/50-60	2 x 700 x 420 x 150
B 4	Pizza oven	955 x 910 x 420	46,7	4,8	400/3N/50-60	700 x 700 x 150
B 6	Pizza oven	955 x 1260 x 420	65,5	7,2	400/3N/50-60	700 x 1050 x 150
B 8	Pizza oven	955 x 910 x 760	96,1	9,6	400/3N/50-60	2 x 700 x 700 x 150
B 12	Pizza oven	955 x 1260 x 760	135,7	14,4	400/3N/50-60	2 x 700 x 1050 x 150
B 4/50	Pizza oven	775 x 710 x 510	34	4	400/3N/50-60	520 x 540 x 150
B 8/50	Pizza oven	775 x 710 x 380	51	6	400/3N/50-60	2 x 520 x 540 x 150

E pizza ovens

Model	Line	mm	kg	kW	V / Hz	mm internal
E 4	Pizza oven	980 x 909 x 412	54,2	4,8	400/3N/50-60	700 x 700 x 150
E 6	Pizza oven	980 x 1259 x 412	93,8	7,2	400/3N/50-60	700 x 1050 x 150
E 6 L	Pizza oven	1310 x 894 x 412	92,5	8	400/3N/50-60	1050 x 700 x 150
E 9	Pizza oven	1310 x 1253 x 412	109	12	400/3N/50-60	1050 x 1050 x 150
E 8	Pizza oven	980 x 905 x 763	128,5	9,6	400/3N/50-60	2 x 700 x 700 x 150
E 12	Pizza oven	980 x 1259 x 763	155,7	14,4	400/3N/50-60	2 x 700 x 1050 x 150
E 12 L	Pizza oven	1310 x 912 x 763	169,1	16	400/3N/50-60	2 x 1050 x 700 x 150
E 18	Pizza oven	1310 x 1266 x 763	205,9	24	400/3N/50-60	2 x 1050 x 1050 x 150
E 4/50	Pizza oven	830 x 665 x 412	39	4	400/3N/50-60	550 x 550 x 150
E 8/50	Pizza oven	830 x 665 x 763	78	8	400/3N/50-60	2 x 550 x 550 x 150

EPP ovens

Model	Line	mm	kg	kW	V / Hz	mm internal
EPP 01	Confectionery and bakery ovens	950 x 902 x 660	60,7	4	400/3N/50-60	1 x GN 2/1
EPP 01 S	Confectionery and bakery ovens	950 x 902 x 660	60,6	6,3	400/3N/50-60	1 x GN 2/1
EPP 02	Confectionery and bakery ovens	950 x 902 x 1155	109	8	400/3N/50-60	2 x GN 2/1
EPP 02 S	Confectionery and bakery ovens	950 x 902 x 1155	109,1	12,6	400/3N/50-60	2 x GN 2/1
EPP 02 P	Confectionery and bakery ovens with base	950x902x1648	144,2	8	400/3N/50-60	2 x GN 2/1
EPP 02 SP	Confectionery and bakery ovens with base	950x902x1648	144,4	12,6	400/3N/50-60	2 x GN 2/1
EPP 03	Confectionery and bakery ovens	950 x 902 x 1650	156,4	12	400/3N/50-60	3 x GN 2/1
EPP 03 S	Confectionery and bakery ovens	950 x 902 x 1650	156,5	18,9	400/3N/50-60	3 x GN 2/1
EPP P	Neutral cabinet	950 x 870 x 660	35,2	-	-	5 x GN 2/1

What we offer...

■ We are pleased to offer you a wide range of products and technology used in the catering field.

Products and technology

- 600, 700 and 900 lines
- equipment for pizzerias and bakeries
- table top equipment
- contact grills
- bain marries trolleys
- display cabinets, water baths and other accessories

Customer Service and Solutions

- consultation and concept design of catering services
- designing kitchen operations
- assistance in the selection of optimal technology
- delivery and professional installation
- guaranteed customer service
- regular maintenance and up-dates
- expansion of existing operations
- integrated made-to-measure solutions



RM Gastro

We are a leading European manufacturer and supplier of professional gastronomic equipment. It is our pleasure to introduce our customers the sophisticated and functional REDFOX products, state-of-the-art RM technology, as well as turn-key solutions and first-class care required by professional kitchens. We treat our business partners, co-workers and surroundings with respect and responsibly. We have been operating on the Czech domestic market since 1994, but we also rely on the experience gathered from around the world. Our desire and goal is that you also become one of those who appreciate the quality of our brands and who will be satisfied with them.



The production plant in Veselí nad Lužnicí, which underwent reconstruction in 2017, has a production area of 7,700 m² and produces more than 50,000 products annually. RM Gastro employs nearly 270 people and more than a hundred of them work in the production plant with modern production technologies, where the production management system is fully quality oriented. Everything is created so that our customers receive a high-quality product, made in compliance with the strictest environmental standards and suitable type of certification according to the relevant standards.



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