

ROYAL CHEF

800

YOUR
PARTNER
IN PERFECTION



ROSINOX 
Caractère en cuisine

ZAC Beaulieu
rue Marcel Dassault - CS 10026
18020 BOURGES Cedex FRANCE

Phone: +33 (0)2 48 70 28 28 – Fax +33 (0)2 48 70 84 26
E-mail: rosinox@rosinox.com
Web site: www.rosinox.com

Rosinox is a company of



ROSINOX 
Caractère en cuisine

COOKING EQUIPMENT WITH **CHARACTER**



At Rosinox, we are passionate about cooking and have been for a long time. Over hundred years in fact. We are proud of our world-class expertise onto the kitchen equipment we design and manufacture for the most renowned chefs worldwide. Our products are expertly hand-built to deliver long lasting performance and durability in your kitchens. They have plenty of personality so your dishes are full of character.

TRADITION AND QUALITY

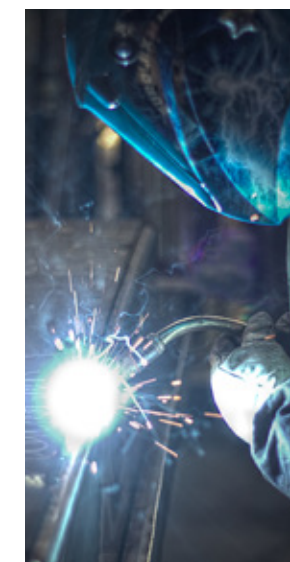
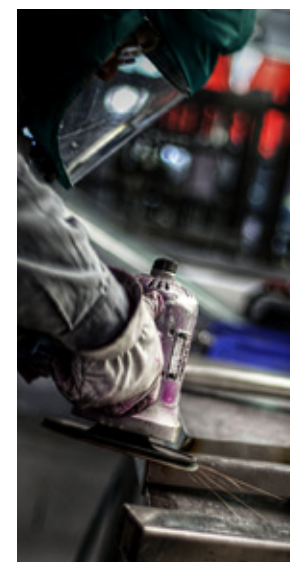
*"Behind every happy cook
is a well-designed kitchen"*



We are based in the very heart of France, on the outskirts of the magnificent medieval town of Bourges.

We have a brand new state-of-the-art production facility, where modern manufacturing processes combine with the traditions that earned French cuisine its worldwide reputation.

Use Rosinox equipment and put over a hundred years' experience into your kitchens.



MULTI-TALENTED EQUIPMENT

*"Make your kitchen your own and your cooking
will be a dream come true"*



Royal Chef 800 is a complete range of adaptable, innovative equipment designed to meet the standards required for hotels, restaurants, educational facilities, hospitals and caterers serving several hundred covers a day.

The range is available in both gas and electric versions. Worktops are 800mm deep to give you room to spread out. Let Royal Chef 800 take care of the technical side of cooking while you concentrate on the creative aspects.

You can count on the reliability, robustness and power of Royal Chef 800 day after day, year after year.

RELIABILITY AND POWER

"An excellent restaurant has the very best in kitchen appliances"



Our extensive experience is evident in the Royal Chef 800 line. We have honed our techniques over the years and today's range comprises tried and tested methods and materials.

Royal Chef 800 combines the robustness and power you need to create new dishes and reinvent classic recipes.

This new range is entirely made of high-grade stainless steel with a particularly hardwearing 3mm thick worktop that will retain its good looks for years to come, despite intensive and demanding use.

Induct'Flam® hob
and flash cooking plate



FLEXIBILITY AND ADAPTABILITY

"Kitchen design is as important as fresh ingredients"



Royal Chef 800 is designed for freedom. Set up your workplace just the way you like it and create a kitchen that reflects your personality.

This line has all the ingredients you need to make your dream kitchen. Units can be fitted with height adjustable feet, on bases, in a bridge format, can stand alone or be fitted with refrigerated bases.

Our Friginox bases are specifically designed to match the range.

Whatever your ideas for your future kitchen, share them with us and we'll help you make the most of Royal Chef 800. Whether you prefer gas or electricity, there's a version of Royal Chef 800 for you.



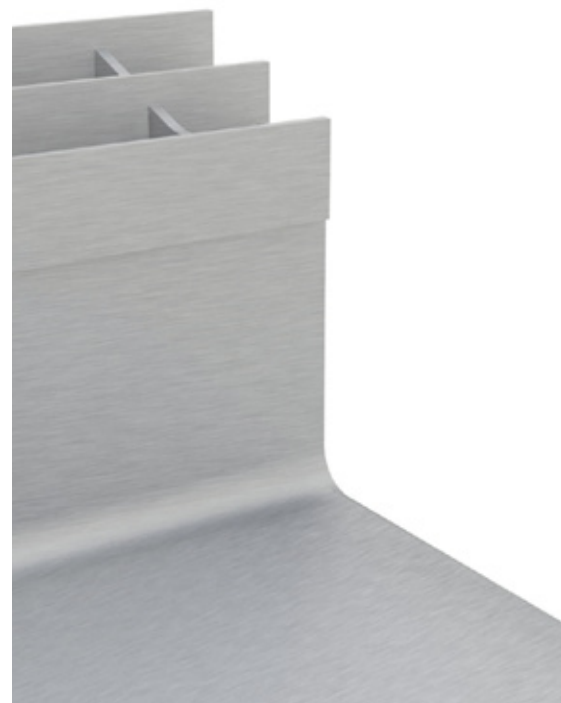
The durability of Rosinox products is legendary and is one of the reasons why we're still here over a hundred years on! But although you want your equipment and fittings to last, you don't necessarily want them to stay in the same place for years. That's why Royal Chef 800 is adaptable, so you can move things around and add new elements whenever you like.

Different countries have different culinary traditions but cooks from all over the world feel at home with a Royal Chef 800. Our wide range of products covers an array of preparation techniques and gastronomic traditions.

If your ideal product is not in our catalogue, we would be happy to make the equipment of your dreams. Just tell us what you would like!

SAFETY AND HYGIENE

"A clean, safe kitchen is a comfortable kitchen"



1

The powerful, multi-tasking Royal Chef 800 is hygienic and easy to clean.

Standard features are splashbacks with rounded edges, hygienic bases with coved internal corners and gas burners with detachable drip trays, all for easy cleaning.

Rosinox products are designed to stand flush next to one another and have no projecting screws, giving you smooth worktops that are quick and easy to clean.



2

Easy cleaning and safety go hand in hand. All gas hobs are fitted with certified safety systems and can also be fitted with patented Induct'Flam®, a unique pan detection system exclusive to Rosinox that ensures safety and saves energy.



3



4

1 Splashback with rounded edges

2 Detachable drip tray

3 Induct'Flam®

4 Induct'Flam®

5 Hygienic base with coved corners

Induct'Flam® detects metal saucepans and switches off the flame as soon as the saucepan is removed from the heat. The sensor is detachable for easy cleaning.

Royal Chef 800 inductions hobs are not only safe, easy to use and hygienic; they are also extremely responsive and energy-saving.



5

TIMELESS DESIGN BUILT FOR COOKS

"In a busy kitchen, freedom of movement is the key to productivity and quality"

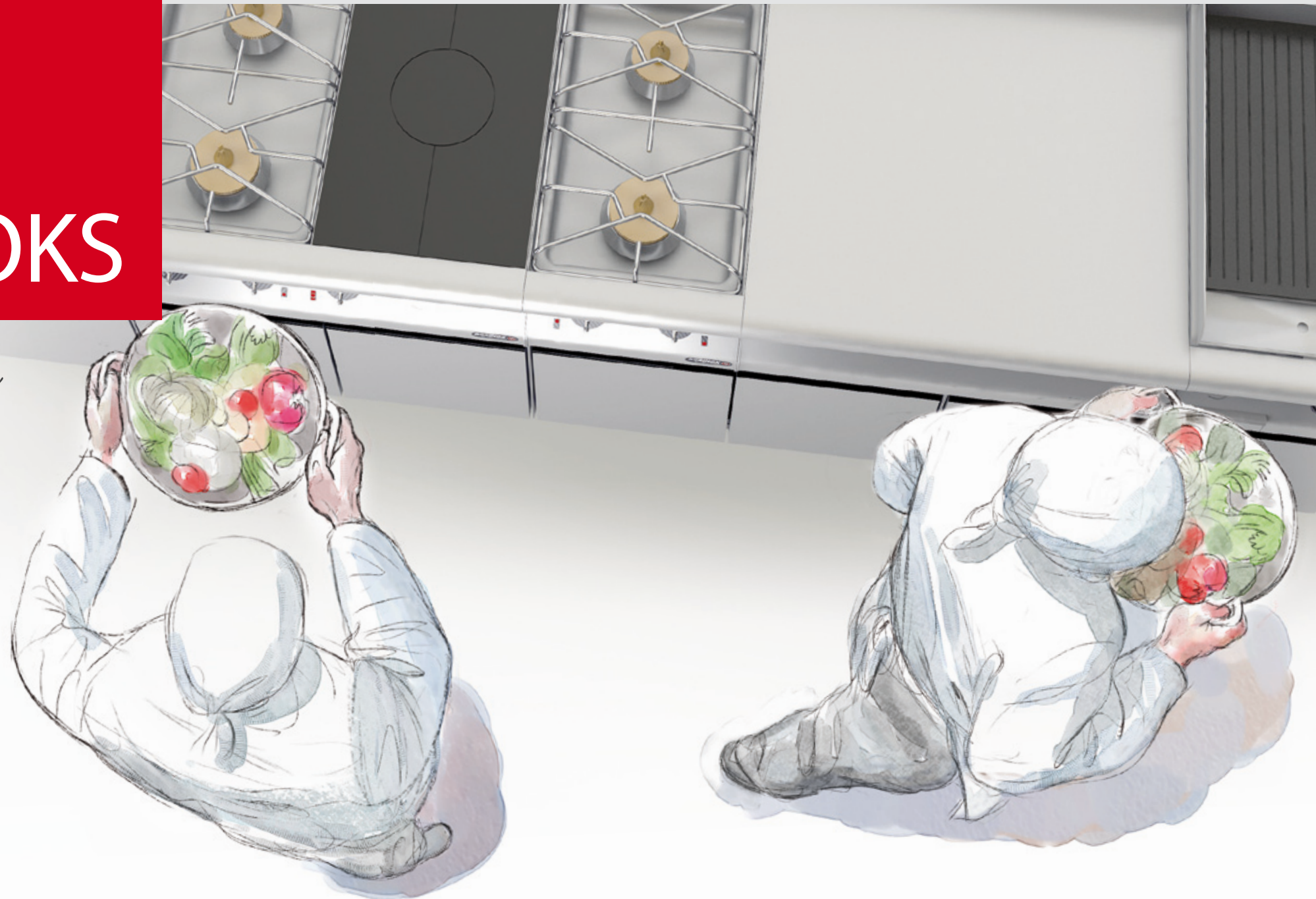
Entirely designed and built in our factory, the Royal Chef 800 is comfortable, simple and intuitive to use.

When the heat is on in the kitchens, curved edges and flush handles won't hamper your movements.

The control panel is ergonomically designed to ensure comfort and ease of use. The Rosinox signature control knobs tell you all you need to know at a glance, even from a distance.

A comfortable workplace makes for an efficient team. With Royal Chef 800, you and your staff have the ideal tools for your trade. Our equipment and fittings are a joy to behold and a pleasure to use.

- 1 Rounded front edge
- 2 Rosinox dial knob
- 3 Ergonomic control panel



HERE TO SERVE YOU

We owe our longstanding reputation to the quality of our products and the efficiency of our customer service.

At Rosinox, our technical and after-sales staff are trained professionals who view customer satisfaction as a personal goal.

For technical assistance and after sales service please contact us at the following address: sav@rosinox.com

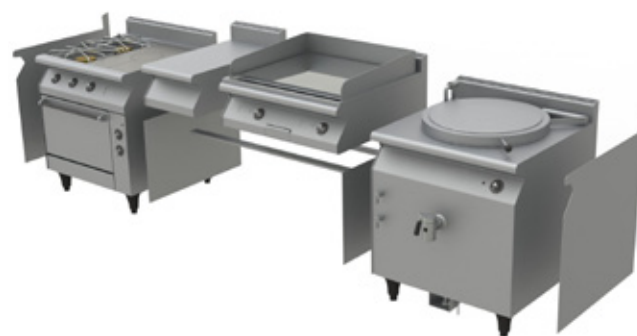


ROYAL CHEF 800

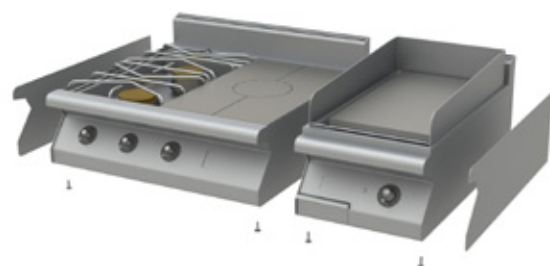
Units can be fitted with height adjustable feet, bases, bridge formats, can stand alone or be fitted with refrigerated bases.



■ Units with feet



■ Units with a connecting bridge



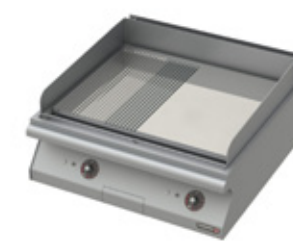
■ Table-top appliances



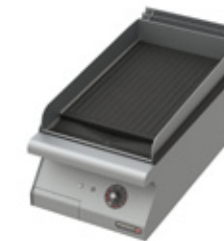
■ Refrigerated bases



■ Cooking equipment



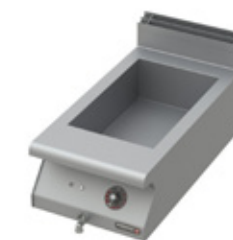
■ Hotplates / solid tops



■ Griddles



■ Multifunctional plates



■ Bain-marie



■ Fryers



■ Pasta cookers



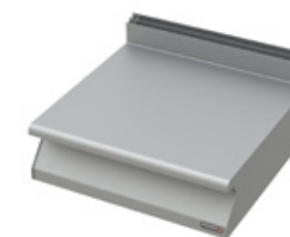
■ Boiling pans



■ Brat pans



■ Neutral work top unit



■ Separate neutral bases



■ Bases

See our catalogue for the full Royal Chef 800 range.

