

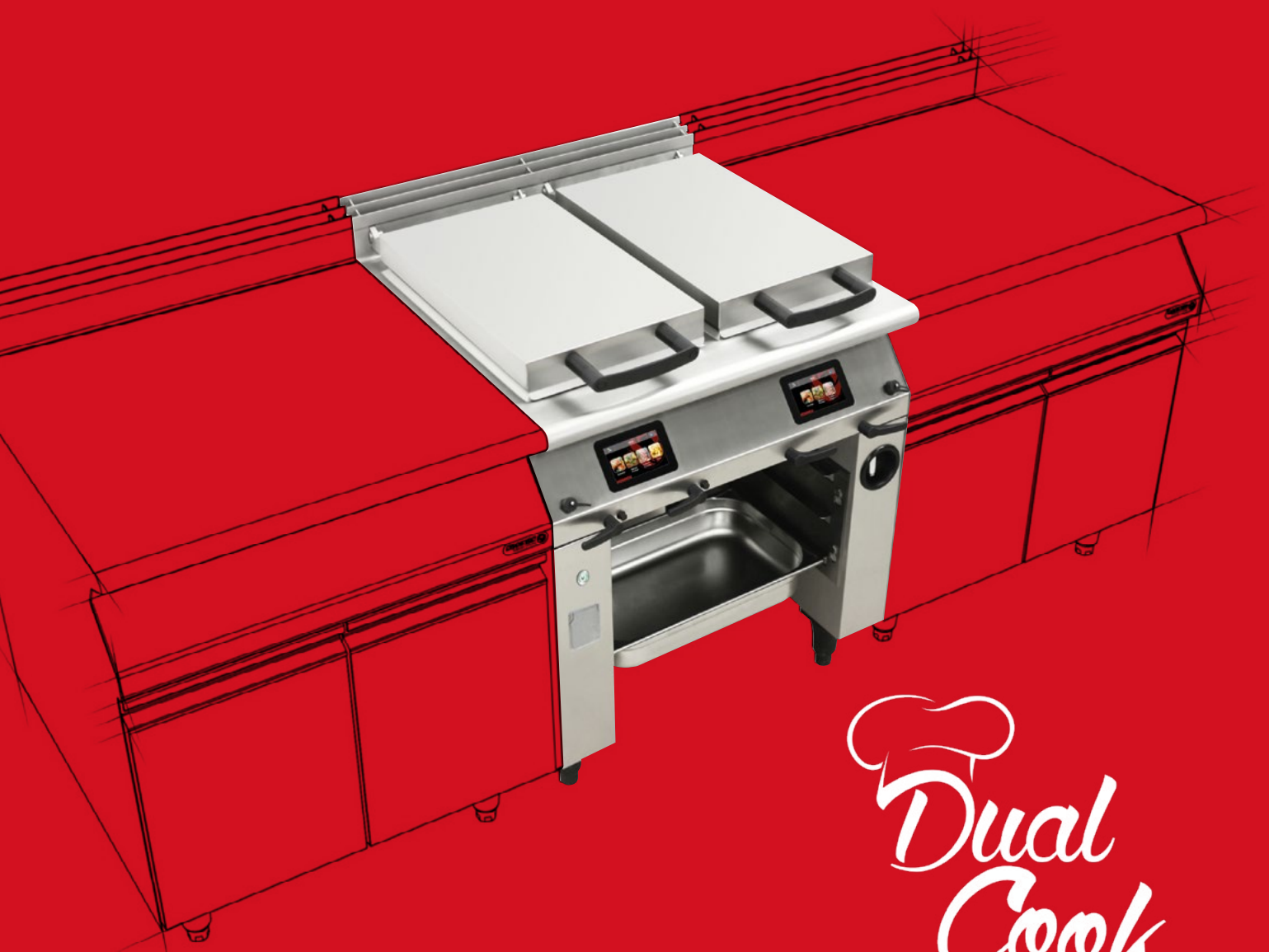


*Dual
Cook*

MULTIPLY YOUR
POSSIBILITIES

ROSINOX 
Grandes Cuisines

PERFORMANCE IN THE KITCHEN



*Dual
Cook*

Poach

Sauter

Fry

250° in 3'30



At Rosinox, we put all our passion for cooking into making
appliances for professional cooks.
We lavish over a hundred years of experience and fine-tuned savoir-faire
into creating appliances that enhance our culinary talent.

ALL YOUR CREATIVITY IN A MINIMUM SPACE



Snacker, Stew, Poach, Fry, Have never been this simple

With kitchens reducing more and more in size, it becomes imperative and important to optimize

the full potential of one's work space. This is why Rosinox created and fabricated the DUAL COOK®.

"I've never been this efficient and organized in my kitchen."



Dual Cook

Thanks to the flexibility provided by its two independent tanks, ROSINOX DUAL COOK® allows you to prepare a multitude of dishes in a limited space.

From the small restaurant to a big canteen, whether big or small, whatever the varieties of dishes are, it does everything with you!



STOCK POT, BRATT PAN, FRYER

POWER AND SPEED, FOR YOU CHEFS!

The innovative ROSI-HEAT® technology ensures consistent heating over the entire surface of the tanks.

The power of this system allows you to save time in the kitchen and thus dedicate more attention to your customer.

ROSI-HEAT®, one of Rosinox's innovations, contributes greatly to the quality of your service.

ROSINOX DUAL COOK® allows you to prepare large quantities of dishes quickly, while keeping the flavor of your most delicate dishes constant.

" No more pre-heating that makes me waste time."



COOKING MODE	PRODUCTS	LEFT TANK 30 LITERS	RIGHT TANK 16 LITERS	TOTAL CAPACITY
SNACKER	Frozen ground beef Omelette	16 kg/h 20 kg/h	16 kg/h 20 kg/h	32 kg/h 40 kg/h
CORE COOKING	1/2 palett pork	7,5 kg/h	7,5 kg/h	15 kg/h
POACH/STEW	Pasta Beef Goulash Long pilaf rice	20 kg/h 22,5 kg/h 32,1 kg/h	5 kg/h 7,5 kg/h -	25 kg/h 30 kg/h 32,1 kg/h
FRY	Fries (6x6 precooked) Nuggets	22 kg/h 34 kg/h	- -	22 kg/h 34 kg/h

WITH THE DUAL COOK, THE CHEF DECIDES!



We have developed a simple and intuitive interface, using modern style icons.



In order to obtain the optimal cooking settings, you are free to choose the time, the temperature and the desired water volume for each tank.

Each tank is equipped with its own screen thus ensuring the management

and control of cooking while respecting the HACCP standards.

*"Once I saved my recipes in the appliance,
I am always sure to have the same results each time."*

Thanks to the touch screens of ROSINOX DUAL COOK®,
nothing escapes your control.

The ergonomic position of the touch screens allows you
to easily make and modify your cooking settings.



FLEXIBILITY AND CREATIVITY, BECOME YOUR DAY-TO-DAY

We have designed our multi-cooker to be integrated perfectly into your ROYAL CHEF 800 cooking range, as well as for independent placement.

In any case, ROSINOX DUAL COOK® will be the asset of your kitchen!



"The Dual Cook is the ally to my creativity."



Chicken



Burger/fries



Pasta



Curry d'Agneau



Crêpes



Omelette

No need for a multitude of equipments!

It will be your fryer, your griddle, your bratt pan,
as well as your pasta cooker.

VERSATILITY AT YOUR SERVICE!

1 SINGLE MACHINE, MULTIPLE FUNCTIONS



At the end of each service, one of the most difficult tasks is cleaning the kitchen. Do not worry anymore.

ROSINOX DUAL COOK® is easy and quick to clean, thanks to its retractable shower head.



Thanks to the volumetric control, you can control the water filling of your tanks with precision.

PRECISION!

"The Dual Cook allows me to uniquely focus on the development of my dishes."



Do you wish a perfect cooking for your meat? No problem!
With the multi-point core probes, placed in both tanks,
you can accurately measure the temperature of your food.



Connection
to the drain



Easy removal



Oil connection tank

No risk of mixing
the cleaning water
with the cooking juices,
thanks to the separate
drainage system.

The Dual Cook is the ideal partner of the chef.

In different ways, ROSINOX DUAL COOK®
accompanies you by simplifying your daily tasks.

A.S.D. YOUR DAILY SUPPORT

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.

In need of technical assistance or spare parts?
Contact our After-sales department:

Phone: +33 (0)2 48 70 28 28

Mail: sav@rosinox.com

Do you have a project?
Consult our online REVIT library:

www.datbim.com





CONFORMITY

- Comply with standards EN 60335-1 and EN 60529
- Electrical safety protection index IP 35

DESCRIPTION

- 304 stainless steel top, 30/10 thick.
- Stainless steel side structures, 20/10 thick.
- Compact element to combine with any element of the range (compact, lower and upper element).
- Stainless steel control panel with ergonomic profile.
- Rounded front edges.
- Top with back plate.
- Undercounter equipped with runners for 3 gastrostandards GN 2/1 tray*.
- Standard 150 mm high feet.

WEIGHT	170 kg (without option)
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Electric multi function double kettle cooker

- 2 independent stainless steel 304 rectangular kettles with rounded angles.
- Heating consistency by three metal layer base (10 mm thick).
- 3 flat heating elements by kettle.
- Left kettle: fryer, pasta cooker, brat pan, boiling pan.
- Right kettle: brat pan, boiling pan, fry top.
- Double walled 304 stainless steel lid, hinged and balanced with peripheral seals.
- 2 user friendly colour touch-sensitive screen.
- Recipes memorisation.
- One food probe with 3 measuring points per kettle.
- 3 sensors heating regulation per kettle.
- Kettle water filling (hot and cold) by integrated spout with volumetric control.
- Separated drain for food or cleaning water on each kettle.
- Single drain point par appliance.
- Water spray with flexible hose and swivel on front.
- Interchangeable heating elements fixed on kettle bases.
- USB data port for traceability and recipes import/export.
- 1 electric plug (240V, single phase) IP55 on front.

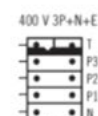
USEFUL CAPACITY	30 liters (left kettle) 16 liters (right kettle) Fryer 10 liters (left kettle)
FRYER HOURLY PRODUCTION (6 x 6 frozen)	approx. 15 kg (left kettle)
COOKING SURFACE	18 dm ² per kettle

ACCESSORIES PROVIDED

- Omelet scraper.
- Gastrostandard GN 1/1 support tray and draining hopper.
- Fryer basket and draining support.
- Pasta basket.

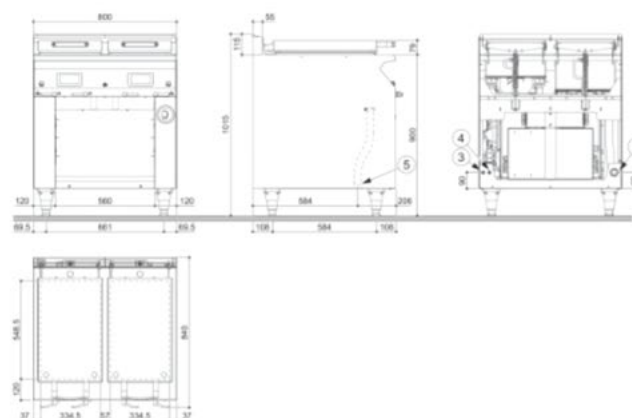
CONNECTIONS

APPLIANCE	POWER RATING
DUALCOOK	9 + 9 kW



APPLIANCE	INTENSITY
DUALCOOK	26 A

IT IS THE INSTALLER'S RESPONSIBILITY THAT SAFETY MEASURES ARE TAKEN
(a device for cutting off the power per appliance as part of the original installation)



- ② Electrical connection
- ③ Hot water connection Ø 15 x 21 male
- ④ Cold water connection Ø 15 x 21 male
- ⑤ Drain for cleaning water



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