REDFOX®

Instruction manual



Cooking range combined with electric convection oven GN 1/1 - 6x burner 230 V / 1N SPT 90 GL

2026-11-16

www.rmgastro.com

TABLE OF CONTENTS

1. DECLARATION OF CONFORMITY 3

2. TECHNICAL DATA 3

3. TABLE OF GASES FOR WHICH THE PRODUCT IS INTENDED 3

4. LOCATION ELECTRIC 4

5. LOCATION GAS 4

6. SAFETY MEASURES FOR FIRE PROTECTION 4

7. INSTALLATION 5

8. THERMAL OUTPUT CHECK 5

9. CONNECTING GAS CONNECTION HOSE 5

10. LIQUID GAS CONNECTION 6

11. WATER CONNECTION 6

12. CONNECTING THE ELECTRICAL CABLE TO THE NETWORK 6

13. CHECK DEVICE SETTINGS FOR GAS TYPE 7

14. CHECK OF THE DEVICE SETTINGS FOR THE TYPE OF GAS 7

15. INSTRUCTIONS FOR USE 8

16. CLEANING AND MAINTENANCE 9

1. DECLARATION OF CONFORMITY

Decree of the Ministry of Health of the Czech Republic no. 38/2001 Coll. of 19 January 2001 Regulation (EC) No 1907/2006 - Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) Regulation of the European Parliament and Council Regulation (EC) no. 1935/2004 of 27 October 2004

The products meet the requirements of §26 of Act No.258/2000 as amended. The products meet the requirements of RoHS Directive 2015/863/EU, 10/2011, 517/2014, 2015/1094, 2015/1095.

Attention, the manufacturer gives up any responsibility in case of direct and indirect damage that is relate to poor installation, incorrect intervention or adjustments, insufficient maintenance, incorrect by using and which are eventually caused by other causes that the points referred to in the conditions sales. This appliance is intended only for professional use and must be operated by qualified by persons. Parts that have been secured by the manufacturer or authorized worker after the setting rebuild.

2. TECHNICAL DATA

The label with technical data is located on the side or back panel of the device. Please read the wiring diagram and all the following information in the attached manual before installation.

Net Width [mm]	Net Depth [mm]	Net Height [mm]	Net Weight [kg]	Power electric [kW]	Loading
988	900	900	85.00	3.130	230 V / 1N - 50 Hz

Power gas [kW]	Oven Type	Gross depth [mm]	Depth of internal part [mm]	GN device depth	Gross Height [mm]
19.800	electric hot air	1055	360	65	1120

Number of burners/ hot plates	Number of cavities	Number of grids	Number of power control stages	Number of GN / EN	Gross Volume [m3]
6	1	4	6	1	0.833

Net Volume [m3]	Gross Weight [kg]	Gross Width [mm]	Width of internal part [mm]	Worktop Thickness [mm]
0.542	95.00	705	548	0.80

The maximum and reduced nominal heat input in kW is related to the Hi of the gas used. If the product is connected to LPG, the gas cylinder must be in sufficiently ventilated rooms.

3. TABLE OF GASES FOR WHICH THE PRODUCT IS INTENDED

Execution	Product Category	Connection overpressures (mbar)	Used gas	Country of destination
A1	I2E	20	G20	DE, NL, PL, RO
A1	I2ELL	20, 20	G20,G25	DE
A1	I2E+	20/25	G20/G25	BE, FR
A1	I2H	20	G20	AT, BG, CH, CZ, DK, HR, EE, ES, FI, GB, GR, IE, IT, LT, LV, NO, PT, RO, SE, SI, SK, TR, LU, CY , FR
A1	I3B/P	30	G30	BG, CY, CZ, DK, GB, HR, EE, FI, FR, GR, HU, IT, LT, LV, MT, NL, NO, RO, SE, SI, SK, TR
A1	I3B/P	50	G30	AT, DE, CZ, CH, FR, SK
A1	I3P	37	G31	BE, CH, CZ, ES, GB, GR, IE, RO, SI, SK, FR, NL, PT, HR, IT, LT, PL, TR

Execution	Product Category	Connection overpressures (mbar)	Used gas	Country of destination
A1	I3+	28-30/37	G30/G31	BE, CH, CY, CZ, EE, ES, FR, GB, GR, IE, IT, LT, PT, SI, SK, TR
A1	II2E3B/P	20, 50	G20, G30	DE, PL, RO
A1	II2ELL3B/P	20, 20, 50	G20, G25, G30	DE
A1	II2E+3+	20/25, 28-30/37	G20/G25, G30/G31	BE, FR
A1	II2H3B/P	20, 30	G20, G30	BG, CZ, GB, DK, HR, EE, FI, GR, IT, LT, LV, NO, RO, SE, SI, SK, TR, CY, FR
A1	II2H3B/P	20, 50	G20, G30	AT, CH, CZ, FR, SK
A1	II2H3P	20, 37	G20, G31	CH, CZ, ES, GB, GR, IE, RO, SI, SK
A1	II2H3+	20, 28-30/37	G20, G30/G31	CH, CY, CZ, EE, ES, GB, GR, IE, IT, LT, PT, SK, SI, TR

4. LOCATION ELECTRIC

For the correct operation and placement of the appliance, it is necessary to observe the following all prescribed standards for the given market. Unpack the device and check that the device has not been damaged during transport. Place the device on a horizontal surface (maximum unevenness up to 2°). Small unevenness can be leveled with adjustable feet. If the device will be placed in such a way that it will be in contact with the walls of the furniture, these must withstand a temperature of up to 60°C. Installation, adjustment, commissioning must be performed by a qualified person who is authorized to perform such operations, according to applicable standards. The device can be installed separately or in series with devices of our production. A minimum distance of 10 cm from flammable materials must be observed. In this case, it is necessary to secure the appropriate modifications to ensure the thermal insulation of the combustible parts. The appliance must only be installed on a non-flammable surface or against a non-flammable wall. **Parts of the appliance provided by the manufacturer. or his representative, the worker performing the installation may not rebuild the product.**

5. LOCATION GAS

For the correct activity and location of the appliance, it is necessary to observe all directives and standards of the country. Expand the device and check that the device has not been damaged during transport. Place the device on the horizontal surface (maximum inequality up to 2 °). Minor inequalities can be balanced with regulated legs. If the device is located in contact with the walls of the furniture, they must withstand temperatures up to 60 ° C. Installation, adjustment, commissioning must be carried out by a qualified person who is authorized for such acts, according to valid standards. The device can be installed separately or in a series with our production devices. It is necessary to follow a minimum distance of 10 cm from flammable materials. In this case, it is necessary to ensure the appropriate adjustments to ensure the thermal insulation of flammable parts. The appliance must only be installed on a non -flammable surface or at a non -flammable wall. **The smallest required air flow from the outdoor space for appliances in design and in the range of 5-20 m3/h, depending on the type of appliance. It depends on the installation regulations for the country of destination. Components of the appliance secured by the manufacturer. Or his representative must not rebuild the worker's installation of the product. The device must be installed in a suitably ventilated environment.**

6. SAFETY MEASURES FOR FIRE PROTECTION

- the appliance may only be operated by adults
- the appliance may be used safely in accordance with applicable market standards:

Fire protection in spaces with special risk or danger

Protection against the effects of heat

- the appliance must be placed so that it stands or hangs firmly on a non-combustible surface

Objects of flammable substances must not be placed on the appliance at a distance less than a safe distance from it (the smallest distance between the appliance and flammable substances is 10 cm).

Table: degree of flammability of building materials included in st. flammability of substances and products

Degree of flammability	**Building materials**
A - non-flammable	granite, sandstone, concrete, brick, ceramic tiles, plaster
B - Not easily flammable	Acumin, Heraclitus, Lihnos, Itaver
C1 - highly flammable	wood, hardwood, plywood, hard paper, umakart
C2 - moderately flammable	chipboards, solodur, cork boards, rubber, flooring
C3 - Highly flammable	wood fiber boards, polystyrene, polyurethane, PVC

- information on the degree of flammability of common building materials is given in the table above. Appliances must be installed in a safe manner. During installation, the relevant design, safety and hygiene regulations must also be respected:
- fire safety of local appliances and heat sources
- fire protection in areas with special risk or danger
- protection against the effects of heat

7. INSTALLATION

Important: The manufacturer does not provide any warranty for defects arising as a result of incorrect use, failure to follow the instructions contained in the attached user manual and mishandling of appliances. Installation, modification and repair of appliances for large kitchens, as well as their dismantling due to possible damage to the gas supply, can only be carried out on the basis of a maintenance contract, this contract can be concluded with an authorized dealer, while technical regulations and standards and regulations must be observed regarding installation, electrical supply, gas connection and work safety. Technical instructions for installation and adjustment, for use by specialized technicians ONLY. The instructions that follow refer to a technician qualified for installation to carry out all operations in the most correct manner and according to the applicable standards. Any activity related to regulation etc. must only be performed with the device disconnected from the network. If it is necessary to keep the appliance under voltage, the utmost care must be taken. The type of appliance for extraction is declared on the nameplate, it is an A1 appliance.

8. THERMAL OUTPUT CHECK

Appliances must be checked to verify their thermal power input: The heat output is marked on the label or can be found in this manual. It is necessary to verify first if the appliance is made for the same type of gas to be used and therefore If the label corresponds to the gas type label to be used. To convert to another type of gas, it is necessary to check if the type of gas marked corresponds which is recommended in this manual. The pressure is measured by the pressure gauge of the necessary sensitivity. The pressure gauge is connected to the appropriate location, so it is necessary to unscrew the screw with an airtight cap and connect the pressure gauge. After the measurement, it is necessary to screw the screw back and check its tightness.

9. CONNECTING GAS CONNECTION HOSE

The gas must be connected by a tube with a maximum length of 1.5 meters of galvanized steel, copper or flexible steel hose in accordance with the applicable ground standards. Each device must have a closable tap at the inlet to easily stop the gas supply. After installing the device, we must check any gas leaks. Never check the leaks with an open fire. Materials that do not cause corrosion, for example, a soap water solu-

tion, must be used to check gas leakage. The devices underwent a thorough inspection of the manufacturer, the data on the type of gas, pressure and type of the device are listed on the label with characteristics. LPG bottles must be equipped with a controller that corresponds to the gas pressure on the equipment label in accordance with the applicable country's legislation.

10. LIQUID GAS CONNECTION

Connecting the appliance to the gas distribution system must be made by a steel or copper hose suitable for valid national requirements. This must be checked regularly and replaced as needed. Each appliance must be equipped with a closing tap and a quick slip. The quick slip must be freely accessible and within range of the device. After the installation, it is necessary to check that there is no gas leakage. To determine leaks we use soapy water or detection sprays to determine possible leaks. Do not use corrosion -causing substances! All our appliances are carefully inspected. The type of gas, pressure and designation of the relevant category are listed on the production label. Connection to liquid gas: The pressure for liquid gas connection must be 28 or 30 mbar for propane/butane and 37 mbar for propane. It is necessary to check the label, measure the pressure and check the parameters of the installed nozzles with the required nozzle parameters according to the manufacturer's requirements. If the pressure is less than 25 mbar or greater than 37 mbar must not be connected to the appliance Natural gas connection: The pressure when connecting to methane must be 18 or 20 mbar. It is necessary to check the label, measure the pressure and check the parameters of the installed nozzles with the required nozzle parameters according to the manufacturer's requirements. If the pressure is less than 15 mbar or higher than 22.5 mbar must not be connected to the appliance

11. WATER CONNECTION

Water connection is done using G1/2 threaded hoses. The water supply must be fitted with separate closures that are freely accessible and within reach of the device. The device includes return valves. The water for filling the duplicator space must be softened - a maximum of 5 ° the French scale of water hardness. The water pressure must be in the range of 50-300 kPa.

12. CONNECTING THE ELECTRICAL CABLE TO THE NETWORK

Installation of the electrical supply - this supply must be separately secured. Ato with the corresponding circuit breaker of rated current depending on the power input of the installed device. Check the power consumption of the device on the production label on the back panel (or side) of the device. The connected ground wire must be longer than the other wires. Connect the device directly to the network, it is necessary to insert a switch between the device and the device with a minimum distance of 3 mm between the individual contacts, which corresponds to the applicable standards and load. The earth supply (yellow-green) must not be interrupted by this switch. Connect the device to the mains if the socket has adequate protection. In any case, the supply cable must be located so that it does not reach a temperature of 50 degrees higher than the environment at any point. Before the appliance is connected to the network, it is necessary to first make sure that:

- the supply circuit breaker and the internal distribution can withstand the current load of the appliance (see matrix label)
- the distribution board is equipped with effective grounding according to the standards of the relevant market and the conditions given by law
- the socket or switch in the supply is easily accessible from the appliance
- the electrical supply to the device must be made of oil-resistant material

We disclaim any responsibility in the event that these standards are not respected and in the event of a violation of the above principles. Before first use, you must clean the device, see chapter """"cleaning and maintenance""""". The appliance must be grounded using a screw with a grounding mark.

- Do not insert the plug of the power supply into the electrical outlet. sockets and do not pull out the zel. sockets with wet hands and pulling on the power cord!
- Do not use extension cords or multiple sockets.

- **The mains connection point must have a maximum of the following impedance: ZMAX = 0.042 + j 0.026 Ω for the phase conductors and 0.028 + j 0.017 Ω for the neutral conductor.**

13. CHECK DEVICE SETTINGS FOR GAS TYPE

Our appliances are certified and regulated for natural gas (see type plate). Conversion or adaptation to a different type of gas must only be carried out by an authorized technician. Nozzles for different types of gas are in a bag packed with the boiler and are marked in hundredths of mm (technical data table).

model	nozzle	burner type	12,8 kWh/kg G 30/G 31 PROPAN / BUTAN 28 - 30 mbar	12,8 kWh/kg G 31 PROPAN 37 mbar	12,8 kWh/kg G 30/G 31 PROPAN / BUTAN 50 mbar	9,45 kWh/m3 G 20 ZEMNÍ PLYN 20 mbar	9,45 kWh/m3 G 25 ZEMNÍ PLYN 20 mbar	connecting gas pipe
SPT-60 GL	Burner nozzle 1/100 mm	2 x 3,0 kW	85	85	75	130	140	G 1/2“
	Burner nozzle 1/100 mm	2 x 3,6 kW	96	96	80	145	155	G 1/2“
	consumption	2 x 3,0 kW	0,96 kg/h	0,96 kg/h	0,96 kg/h	1,258 m3/h	1,258 m3/h	---
	consumption	2 x 3,6 kW						---
SPT-90/5 GL	Burner nozzle 1/100 mm	2 x 3,0 kW	85	85	75	130	140	G 1/2“
	Burner nozzle 1/100 mm	3 x 3,6 kW	96	96	80	145	155	G 1/2“
	consumption	2 x 3,0 kW	1,222 kg/h	1,222 kg/h	1,222 kg/h	1,601 m3/h	1,601 m3/h	---
	consumption	3 x 3,6 kW						---
SPT-90 GL	Burner nozzle 1/100 mm	3 x 3,0 kW	85	85	75	130	140	G 1/2“
	burner nozzle 1/100 mm	3 x 3,6 kW	96	96	80	145	155	G 1/2“
	consumption	3 x 3,0 kW	1,44 kg/h	1,44 kg/h	1,44 kg/h	1,887 m3/h	1,887 m3/h	---
	consumption	3 x 3,6 kW						---

14. CHECK OF THE DEVICE SETTINGS FOR THE TYPE OF GAS

Check if the device is suitable for the type of gas you use. The type of gas for which it is adapted is written on the label of each device.

Instructions for conversion to other types of gas

The devices are set and checked for natural gas (see device label). Conversion to another type of gas must be performed by a qualified person, nozzles for another type of gas are included in the package with instructions.

Replacing the main burner nozzle (Fig. 3 and 4)

Remove the grate and burner tops and the stainless steel tub (A). Unscrew the nozzle (D) and screw in a new one for the required type of gas, see tab. technical data. The burner does not need to adjust the air supply. Put everything back in the reverse order. Make sure that all parts of the burner fit together thoroughly.

Important:

After converting the appliance to a different type of gas, change this information on the appliance label. Checking the operation of the device:

- check for gas leaks
- check the ignition and flame of the main burner
- check the flame of the main burner for min. power (sporo)
- check if the burner flame licks the thermocouple and is blue
- the user is advised to follow the instructions when using the appliance

15. INSTRUCTIONS FOR USE

Attention! Before you start using the device, it is necessary to remove the protective films from the entire surface, then wash it well with water and dish soap, and then wipe it with a damp cloth.

Ignition of the burner and power regulation (Fig. 1, 2)

Set the tap control knob of the relevant burner (A) to the “main burner ignition” position, then press and hold it, light the burner with a match or lighter. After lighting the burner, keep button number (A) pressed for a few seconds until the thermal fuse heats up, then release the button. If the flame goes out, repeat the whole process.

Electric oven control:

Turn knob B to the right to turn on the oven fan. This is indicated by the green indicator light D. Again, set the desired temperature of the oven space using control B. The orange light C indicates that the heating element is running, and when it goes out, the oven is heated to the set temperature. The E control is a passive timer that only rings after the set time, but does not turn off the oven.

Reduced performance slightly (Fig. 2)

By turning the knob (1) to the “slow” position, you set the burner to low (reduced power)

Switching off the respective burner (Fig. 2)

Just turn the knob (1) to the “0” position

Instructions for exhaust gas exhaust

Appliances of type A (see label with characteristics) An appliance of design A (i.e. an appliance that is not intended to be connected to a flue or other device for exhausting fumes outside the room in which it is located) must be installed in rooms with sufficient ventilation, which is carried out according to ČSN 12 7010:1986 and ČSN 12 7040:1986 in such a way as to prevent the accumulation of substances harmful to health in an impermissible concentration in these spaces (ensuring the requirement of the hygiene regulations for the working environment vol. 39/78 of directive 46.



16. CLEANING AND MAINTENANCE

It is recommended to have the device checked with a specialist service at least once a year. All the interventions in the device can only be carried out by a qualified person who has the authorization to do so. **CAUTION!** The device must not be cleaned with direct or pressure water. Clean the equipment daily. Daily maintenance extends the life and efficiency of the equipment. Always turn off the main inlet to the device. Wash the stainless steel parts with a damp cloth with a detergent without coarse particles and wipe dry. Do not use abrasive or corrosive cleaning agents. Attention! Before using the device, it is necessary to remove the protective foil from the entire surface, and then wash it well with water with detergent, and then wipe it with a damp cloth. **ALERT!** The warranty does not apply to all consumables subject to normal wear (rubber seals, bulbs, glass and plastic parts, etc.). The warranty also does not apply to the device if the installation is not carried out in accordance with the instructions - an authorized worker according to the corresponding standards and if the equipment was unprofessionally manipulated (interventions in the internal equipment, etc.) or were operated by unhappy staff and contrary to the instructions for use, further The warranty does not apply to damage by natural effects or other external intervention. **Required service organization 2 times a year. After the lifetime, the shipping packaging and equipment are submitted to the collection, according to the regulations on waste management and hazardous waste.**