

ROC
700
/
900
/
1100



RIMASTEEL



One group One style One kitchen

The Rimasee Corp offers a whole range of complementary technologies for the professional kitchen to ensure dimensional and design compatibility: horizontal and vertical cooking appliances, blast chillers, refrigerated cabinets and counters, dishwashers and neutral elements. High performance is combined with an integrated software and hardware system so as to offer maximum ergonomic comfort in a distinctive style.







A never ending passion for the kitchen

Rimasee Corp specializes in the design of cooking
systems for the professional kitchen.





Roc 700/ 900/ 1100. Performance for total satisfaction

Through the right blend of knowledge, skill and cooking technology, a chef is able to turn their ideas into reality. Everything a cook could need is available in the Roc 700, 900 and 1100 pass-through range. Robust and reliable elements, designed to offer maximum performance for the timeless kitchen. Every detail is exclusively designed to meet the refined tastes of the most demanding chefs.

Characteristics Roc



1
Gas or electric models

2
Plinth in stainless steel

3
Handles are in brushed aluminum finish

4
Knobs are in brushed aluminum finish

5
Cast iron flue Roc 700/ 900

6
Water tap



7
Shaped or linear sides

8
Stainless steel flue Roc 1100

9
Pressed working top or top with enamelled/ stainless steel containers

10
Thickness of elevated surface 10/20 mm

11
Remote induction Roc 1100

12
Operated on two sides. Pass-through oven and cabinet Roc 1100

One side Roc 700/ 900

The elements of the Roc 700 and 900 range allow you to customized cooking block in order to satisfy every production need.

Adjacent modular units

Composition of adjacent modular units with a jointing and fixing system to provide a linear aesthetic solution.



Bridge installation

Top and cupboard elements can be arranged to free up space which can then be used for the storage of pan trolleys.



Modular elements with a single working top

Composition of elements with a solid single working top without joints. Maximum length 4 meters.



Top on a refrigerated base

Composition using top on a refrigerated base to create an autonomous work area so that ingredients are at hand.



Roc 1400/ 1600/ 1800 cooking island

The modular elements of the Roc 700 and 900 range allow you to make cooking islands of two sides in order to double the kitchen productivity.

Adjacent modular units back to back

Island composition with Roc 700 or 900 using back to back units to create different preparation lines.



Adjacent modular units with 2 single working top back top back

Island composition with Roc 700 or 900 using back to back units with 2 single working top without joints. Maximum length 4 meters.



Roc 1100 pass-through cooking island

Elegant and comfortable, the Roc 1100 cooking islands are made of adjacent modular units or of a single working top.

Adjacent pass-through modular units

Island composition with adjacent modular units of Roc 1100 pass-through with a jointing and retractable fixing system.



Pass-through modular units with a single working top

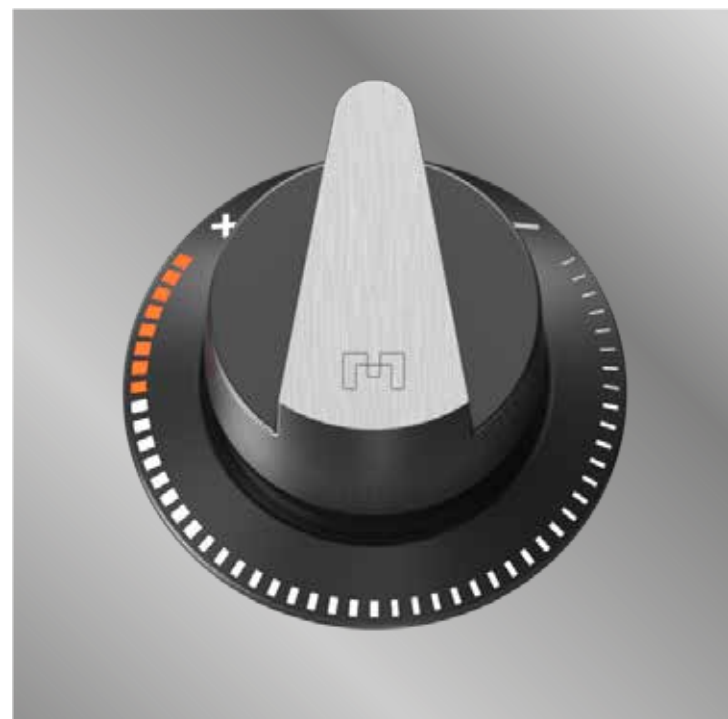
Island composition with modular units of Roc 1100 pass-through with a robust single working top. Maximum length 4 meters.





Design

The brushed aluminum handles allow for a secure and sturdy grip.



Knobs

The refined design of the knobs characterizes the entire Roc range. Made of aluminum, they offer comfort of use and durability. Equipped with an anti-liquid leakage gasket.



Burners and grills

Burners complete with pilot flame are available with a double or single crown. The grids with long cast iron spokes ensure high load capacity and are suitable for pots with a reduced diameter.



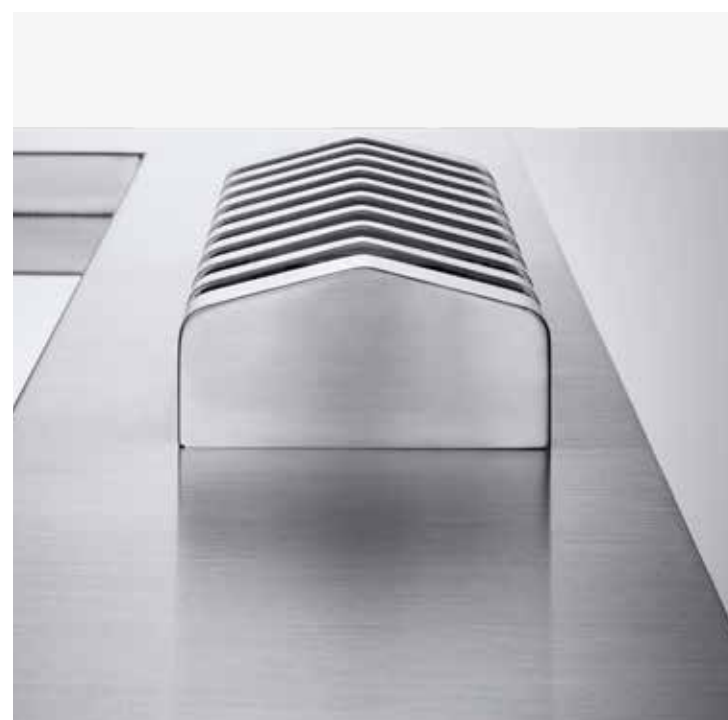
Handles

Brushed aluminum with a rounded design for convenience and the safety of operators.



Roc 700 and 900 flue

Removable cast iron gas exhaust flue grill.



Roc 1100 flue

Made of AISI 304 stainless steel. Positioned laterally to the cooking element and integrated into the top, they create uniformity and aesthetic harmony.



Tops

Made of AISI 304 stainless steel with a thickness of 10/20 mm thick.



High resistance glass ceramic

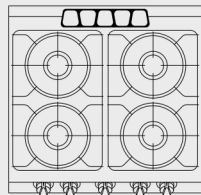
Induction and infrared cooking tops made of Schott glass ceramic with a high load resistance.



Gas ranges



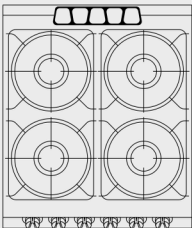
Roc 700



Characteristics
Models with pressed working top or enameled or stainless steel containers
Cast iron burners and brass flame spreaders, single or double crown
Cast iron grids
Power:
3.5 - 6 kW (pressed working top);
3.7 - 5.5 kW (enameled containers)
Models available with gas or an electric oven

Dimensions of module
40 cm - 2 burners
80 cm - 4 burners
120 cm - 6 burners

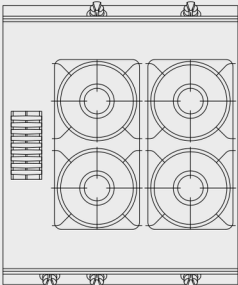
Roc 900



Characteristics
Models with pressed working top or enameled or stainless steel containers
Cast iron burners and brass flame spreaders, single or double crown
Cast iron grids
Power:
6 - 10 kW (pressed working top);
5.5 - 7.5 kW (enameled containers)
Models available with gas or an electric oven

Dimensions of module
40 cm - 2 burners
80 cm - 4 burners
120 cm - 6 burners

Roc 1100



Characteristics
Models with pressed working top or enameled or stainless steel containers
Cast iron burners and brass flame spreaders, single or double crown
Cast iron grids
Power:
6 - 10 kW (pressed working top);
5.5 - 7.5 kW (enameled containers)
Control panel on both sides
Models available with gas or electric pass-through oven

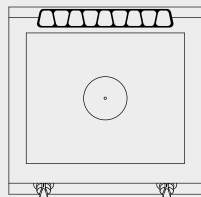
Dimensions of module
40 cm - 2 burners
80 cm - 4 burners
100 cm - 4 burners
120 cm - 6 burners



Gas solid tops



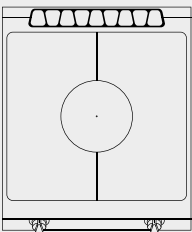
Roc 700



Characteristics
Cast iron plate 1.5 cm thick
Version with plate and burners
Plate power: 9 - 6 kW
Burners power:
3.5 - 6 kW (pressed working top);
3.7 - 5.5 kW (enamelled containers)
Models available with gas oven

Dimensions of module
80 - 120 cm

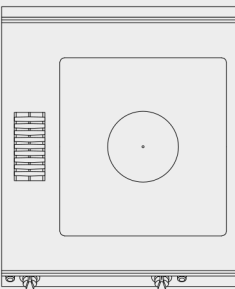
Roc 900



Characteristics
Cast iron plate 1.5 cm thick
Version with plate and burners
Plate power: 12 - 7 kW
Burners power:
6 - 10 kW (pressed working top);
5.5 - 7.5 kW (enamelled containers)
Models available with gas oven

Dimensions of module
80 - 120 cm

Roc 1100



Characteristics
Cast iron plate 1.5 cm thick
Plate power: 12 kW
Model available with gas
pass-through oven

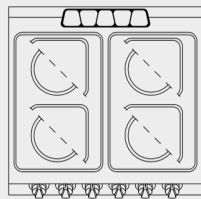
Dimensions of module
100 cm



Electric ranges



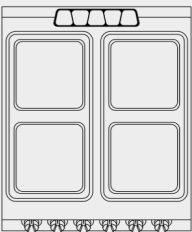
Roc 700



Characteristics
Pressed working top with a front recess for liquid collection
Round or square cast iron plates, power 2.6 kW each
Models available with electric oven

Dimensions of module
40 - 80 cm

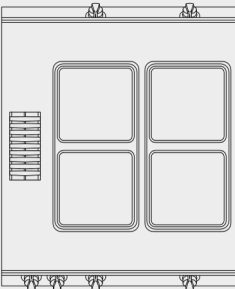
Roc 900



Characteristics
Pressed working top with a front recess for liquid collection
Square cast iron plates, power 4 kW each
Models available with electric oven

Dimensions of module
40 - 80 cm

Roc 1100



Characteristics
Pressed working top with a front recess for liquid collection
Square cast iron plates, power 4 kW each
Two-sided panel control
Model available with electric pass-through oven

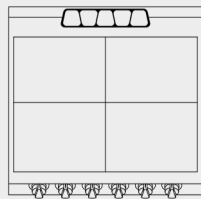
Dimensions of module
60 - 100 cm



Electric solid tops



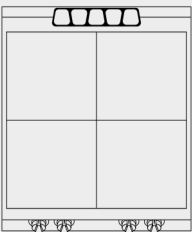
Roc 700



Characteristics
16M06 steel plate with satin finish
Space for collecting liquid
4 independent cooking zones,
power 2.5 kW each
Models available with electric oven

Dimensions of module
80 cm

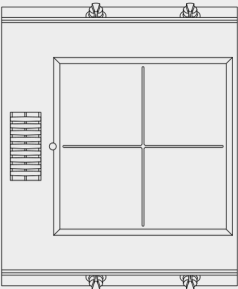
Roc 900



Characteristics
16M06 steel plate with satin finish
Space for collecting liquid
4 independent cooking zones,
power 3.4 kW each
Models available with electric oven

Dimensions of module
80 cm

Roc 1100



Characteristics
16M06 steel plate with satin finish
Space for collecting liquid
4 independent cooking zones,
power 3.4 kW each
Two-sided panel control
Model available with electric
pass-through oven

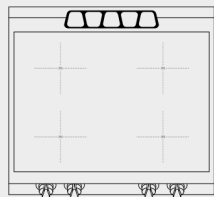
Dimensions of module
100 cm



Induction hobs



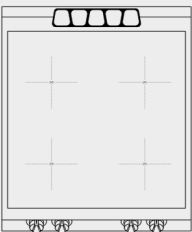
Roc 700



Characteristics Top-sealed ceramic top From 1 to 4 independent cooking zones, power 3.5 kW Automatic pan recognition system, minimum Ø 12 cm Wok version, power 5 kW

Dimensions of module
40 - 80 cm

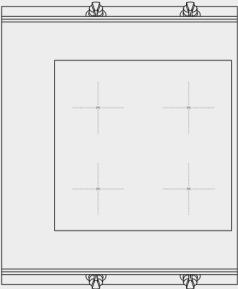
Roc 900



Characteristics Top-sealed ceramic top From 1 to 4 independent cooking zones, power 5 kW Automatic pan recognition system, minimum Ø 12 cm Wok version, power 5 kW

Dimensions of module
40 - 80 cm

Roc 1100



Characteristics Top-sealed ceramic top From 1 to 4 independent cooking zones, power 5 kW Automatic pan recognition system, minimum Ø 12 cm Two-sided panel control The motor is in a dedicated technical compartment

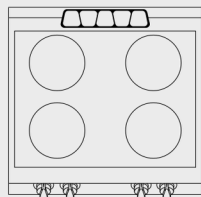
Dimensions of module
60 - 100 cm



Infrared hobs



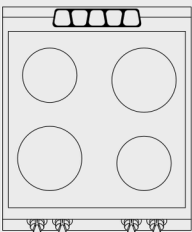
Roc 700



Characteristics
Top-sealed ceramic top
From 1 to 4 independent cooking zones, power 2.5 kW each
Temperature warning light
Models available with electric oven

Dimensions of module
40 - 80 cm

Roc 900



Characteristics
Top-sealed ceramic top
From 1 to 4 independent cooking zones, power 3.4 kW each
Temperature warning light
Models available with electric oven

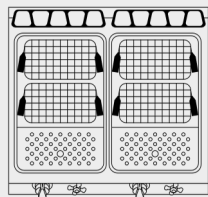
Dimensions of module
40 - 80 cm



Pasta cookers



Roc 700

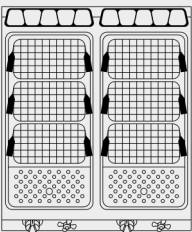


Characteristics
Well in AISI 316 stainless steel
Capacity 26 litres
Gas power: 10.5 - 21 kW
Electric power: 5.6 - 11.2 kW
Refill water from tap
Basket kit of your choice,
size 1/3 - 1/6 bowl

Dimensions of module
40 cm - 1 well
80 cm - 2 wells

Versions
Gas
Electric

Roc 900

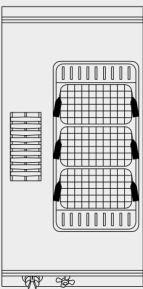


Characteristics
Well in AISI 316 stainless steel
Capacity 40 litres
Gas power: 14 - 28 kW
Electric power: 8,5 - 17 kW
Refill water from tap
Basket kit of your choice,
size 1/3 - 1/6 bowl

Dimensions of module
40 cm - 1 well
80 cm - 2 wells

Versions
Gas
Electric

Roc 1100



Characteristics Well in AISI 316 stainless steel Capacity 40 litres Gas power: 11.8 kW Electric power: 9 kW Refill water from tap Basket kit of your choice, size 1/3 - 1/6 bowl

Dimensions of module
60 cm - 1 well - gas version
40 cm - 1 well - electric version

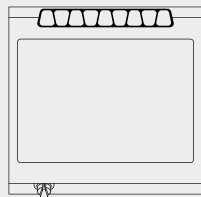
Versions
Gas
Electric



Bain marie



Roc 700

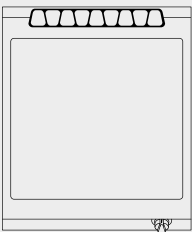


Characteristics Well capacity:
1 GN 1/1 module 40 cm
2 GN 1/1 module 80 cm Gas
power: 3 - 6 kW Electric power:
1.5 - 3 kW Manual water filling
Temperature range: 30°-90°C

Dimensions of module
40 - 80 cm

Versions
Gas
Electric

Roc 900

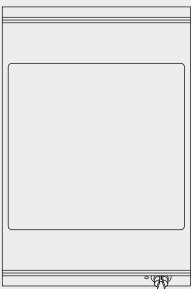


Characteristics
Well capacity:
1 GN 1/1+1/3 module 40 cm
2 GN 1/1 + 2x1/3 module 80 cm
Gas power: 3 - 6 kW
Electric power: 2.2 - 4.4 kW
Manual water filling
Temperature range: 30°-90°C

Dimensions of module
40 - 80 cm

Versions
Gas
Electric

Roc 1100



Characteristics
Well capacity:
1 GN 1/1+1/3 module 40 cm
2 GN 1/1 + 2x1/3 module 80 cm
Electric power: 2.2 - 4.4 kW
Manual water filling
Temperature range: 30°-90°C

Dimensions of module
40 - 80 cm

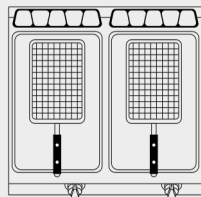
Versions
Electric



Fryers



Roc 700



Characteristics

Gas

Models with exchange pipes
in the well or free well
Well capacity 13 - 17 litres
Power: 12 - 16 - 24 - 32 kW

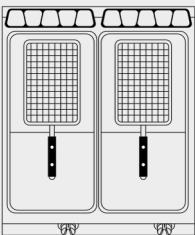
Electric

Rotating or tilting heating elements
Well capacity 8 - 10 - 13 - 17 litres
Power:
9 - 12 - 14 - 16.5 - 24 - 34 kW

Dimensions of module

40 - 80 cm

Roc 900



Characteristics

Gas

Models with exchange pipes
in the well or free well
Well capacity 13 - 17 - 21 - 22 litres
Power: 12 - 16 - 19 - 20 - 24
32 - 38 - 40 kW

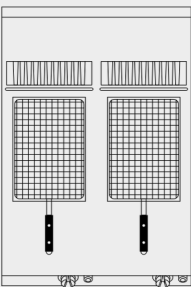
Electric

Rotating heating elements
Well capacity 8 - 13 - 17 - 21 litres
Power:
12 - 14 - 16.5 - 20 - 24 - 34 - 40 kW

Dimensions of module

40 - 80 cm

Roc 1100



Characteristics

Gas

Models with exchange pipes
in the well or free well
Well capacity 13 - 21 litres
Power: 12 - 20 - 24 - 40 kW

Electric

Rotating heating elements
Well capacity 8 - 13 - 17 - 21 litres
Power:
12 - 14 - 16.5 - 20 - 24 - 34 - 40 kW

Dimensions of module

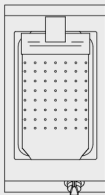
40 - 80 cm



Heated chip dump



Roc 700

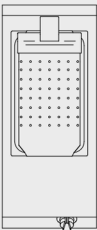


Characteristics
Removable GN 1/1 container
with perforated false bottom
Infrared ceramic heating elements
Power: 1 kW

Dimensions of module
40 cm

Versions
Electric

Roc 900



Characteristics
Removable GN 1/1 container
with perforated false bottom
Infrared ceramic heating elements
Power: 1 kW

Dimensions of module
40 cm

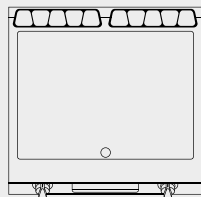
Versions
Electric



Griddles



Roc 700



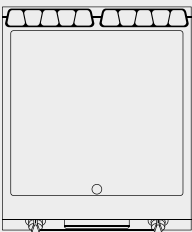
Characteristics Plate welded to the top, inclined to allow for the outflow of liquids
Surface in mild steel or coated in hard mirrored chrome
Gas power: 6 - 7 - 12 - 14 kW
Electric power: 5.4 - 10.8 kW

Plate finish
Smooth, ribbed
2/3 smooth - 1/3 ribbed

Dimensions of module
40 - 80 cm

Versions
Gas - electric

Roc 900



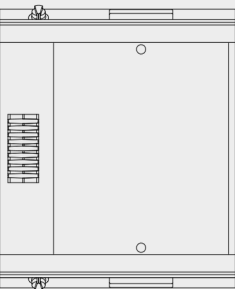
Characteristics Plate welded to the top, inclined to allow for the outflow of liquids
Surface in mild steel or coated in hard mirrored chrome
Gas power: 7 - 10.5 - 14 - 21 kW
Electric power: 7.5 - 15 kW

Plate finish
Smooth, ribbed
2/3 smooth - 1/3 ribbed

Dimensions of module
40 - 80 cm

Versions
Gas - electric

Roc 1100



Characteristics Plate welded to the top, inclined to allow for the outflow of liquids
Surface in mild steel or coated in hard mirrored chrome
Gas power: 14 - 21 kW
Electric power: 7.5 - 15 kW
Two-sided panel control

Plate finish
Smooth, ribbed
2/3 smooth - 1/3 ribbed

Dimensions of module
60 - 100 cm

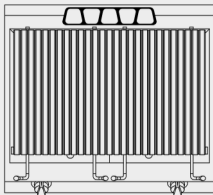
Versions
Gas - electric



Lava stone grills



Roc 700

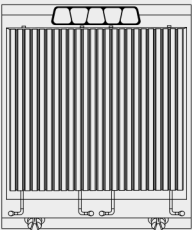


Characteristics Stainless steel or reversible cast-iron cooking grid, one side meat and one side fish/vegetables Splash guards Container to collect liquids Power: 7.5 - 15 kW

Dimensions of module
40 - 80 cm

Versions
Gas

Roc 900



Characteristics Stainless steel or reversible cast-iron cooking grid, one side meat and one side fish/vegetables Splash guards Container to collect liquids Power: 9.5 - 19 kW

Dimensions of module
40 - 80 cm

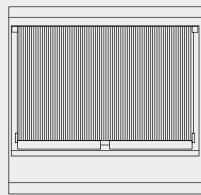
Versions
Gas



Aqua grills



Roc 700

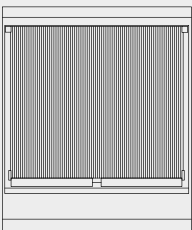


Characteristics Stainless steel or reversible cast-iron cooking grid, one side meat and one side fish/vegetables Splash guards Container to collect liquids Gas power: 7.5 - 15 kW Electric power: 6 - 12 kW

Dimensions of module
40 - 80 cm

Versions
Gas
Electric

Roc 900

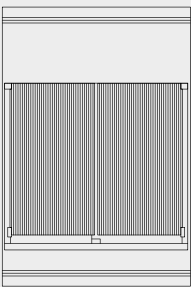


Characteristics Stainless steel or reversible cast-iron cooking grid, one side meat and one side fish/vegetables Splash guards Container to collect liquids Gas power: 11 - 22 kW Electric power: 7.5 - 15 kW

Dimensions of module
40 - 80 cm

Versions
Gas
Electric

Roc 1100



Characteristics Stainless steel or reversible cast-iron cooking grid, one side meat and one side fish/vegetables Splash guards Container to collect liquids Gas power: 22 kW Electric power: 15 kW

Dimensions of module
80 cm

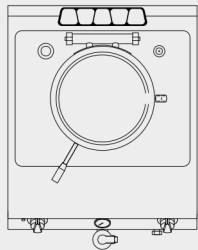
Versions
Gas
Electric



Boiling pans



Roc 700

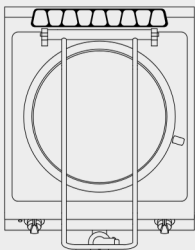


Characteristics
Well in AISI 304 stainless steel
with AISI 316 stainless steel bottom
Direct or indirect heating
Well capacity 50 litres
Gas power: 10.5 kW
Electric power: 12.3 kW

Dimensions of module
80 cm

Versions
Gas
Electric

Roc 900



Characteristics
Well in AISI 304 stainless steel
with AISI 316 stainless steel bottom
Direct or indirect heating
Well capacity 50 - 100 - 150 litres
Gas power: 10.5 - 21 - 24 kW
Electric power: 12.1 - 21.3 kW

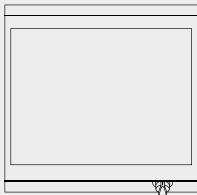
Dimensions of module
80 cm

Versions
Gas
Electric

Bratt pans



Roc 700

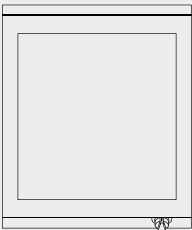


Characteristics
Stainless steel well with mirror-polished stainless steel bottom
Well capacity: 11.5 - 26 litres
Power 4.5 - 9 kW

Dimensions of module
40 - 80 cm

Versions
Electric

Roc 900

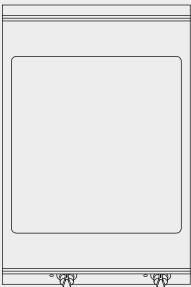


Characteristics
Stainless steel well with mirror-polished stainless steel bottom
Well capacity: 11.5 - 26 litres
Power 4.5 - 9 kW

Dimensions of module
40 - 80 cm

Versions
Electric

Roc 1100



Characteristics
Stainless steel well with mirror-polished stainless steel bottom
Well capacity: 18 - 40.5 litres
Power 6.6 - 13.2 kW

Dimensions of module
40 - 80 cm

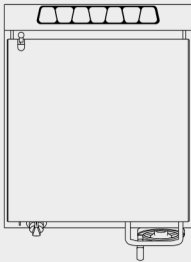
Versions
Electric



Tilting bratt pans



Roc 700



Characteristics

Stainless steel or iron well
Automatic or manual tilting
Well capacity: 60 litres
Gas power: 14 kW
Electric power: 10 kW

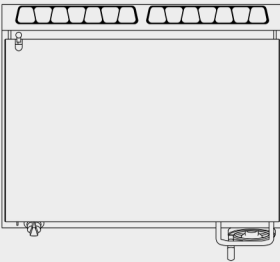
Dimensions of module

80 cm

Versions

Gas
Electric

Roc 900



Characteristics

Stainless steel or iron well
Automatic or manual tilting
Well capacity: 80 - 120 litres
Gas power: 20 - 24 kW
Electric power: 15 - 19 kW

Dimensions of module

80 - 120 cm

Versions

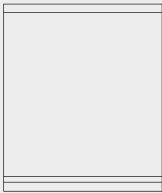
Gas
Electric



Neutral elements



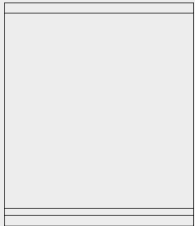
Roc 700



Characteristics Neutral elements with drawer or sink Fully extractable drawer on telescopic runners
Sink dimensions:
33x33x25 cm module 40 cm
60x50x25 cm module 80 cm

Dimensions of module
20 - 40 - 60
80 - 100 - 120 cm

Roc 900



Characteristics Neutral elements with drawer or sink Fully extractable drawer on telescopic runners
Sink dimensions:
33x33x25 cm module 40 cm
60x50x25 cm module 80 cm

Dimensions of module
20 - 40 - 60
80 - 100 - 120 cm

Roc 1100



Characteristics Neutral elements with drawer or sink Fully extractable drawer on telescopic runners
Sink dimensions: 33x33x25 cm

Dimensions of module
20 - 40 - 60
80 - 100 - 120 cm





Salamanders

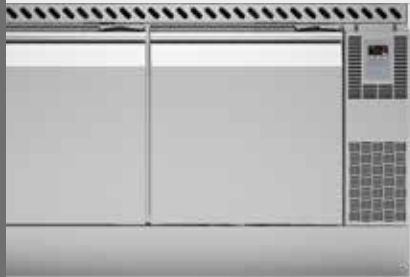


- Characteristics**

 - Heating element is placed in the upper part
 - Movable system to increase or decrease the heating element's distance from food
 - Gas power: 7 kW
 - Electric power: 1.8 - 3.6 kW
- Versions**

 - Gas
 - Electric

Refrigerated compartments

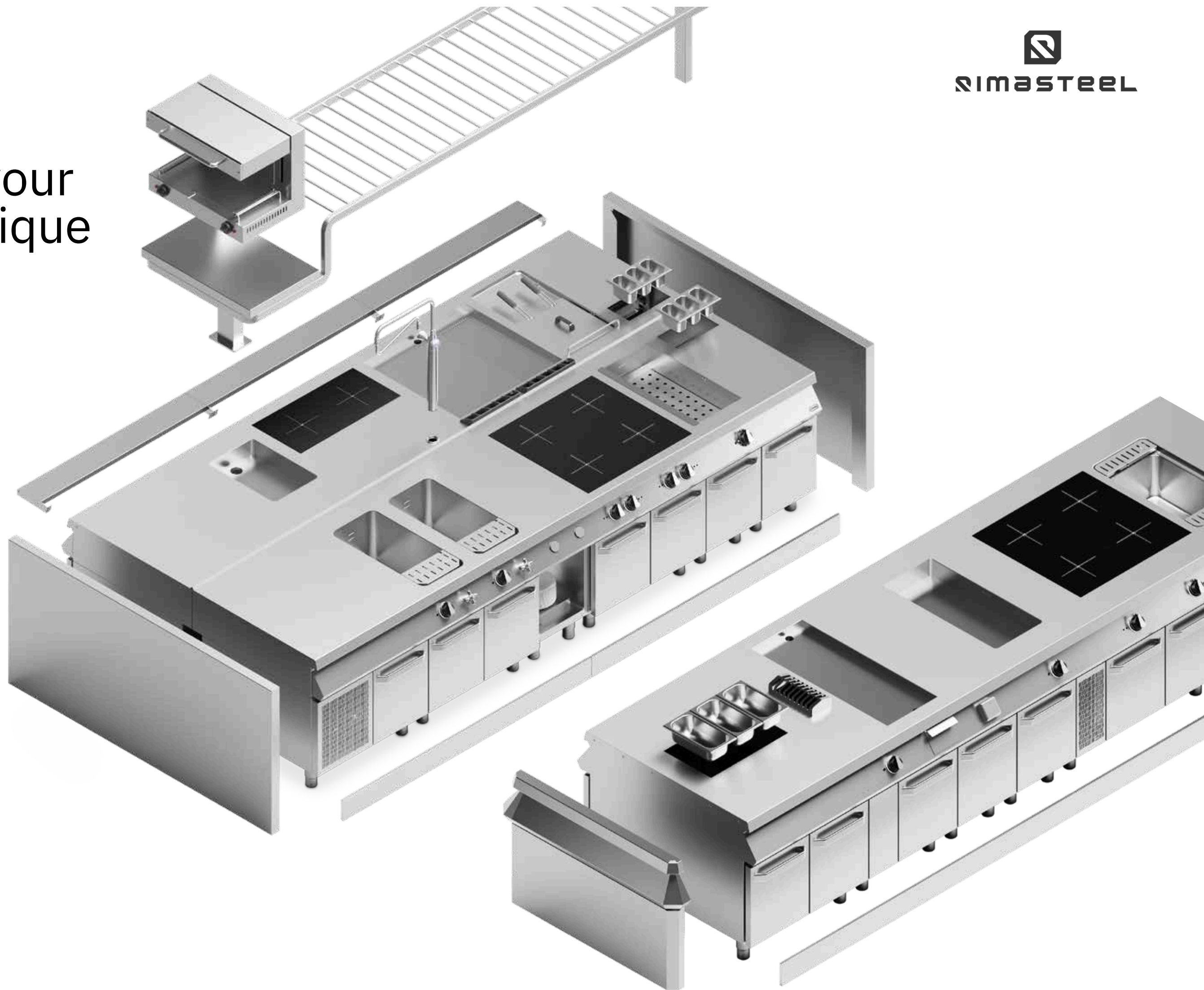


- Characteristics**

 - Temperature range -2°+8°C o -15°-22°C
 - Module with 2 or 3 refrigerated compartments, plug-in or remote versions
 - Attachable plinth for covering feet and fixing the top element
 - Customised compartments with GN drawer units with 1 or 2 drawers
 - Climate class 5
- Versions**

 - 220 V
 - Refrigeration gas R290

Make your
Roc unique





Side panel

Planar, squared and rounded side panel for both wall and island installation.



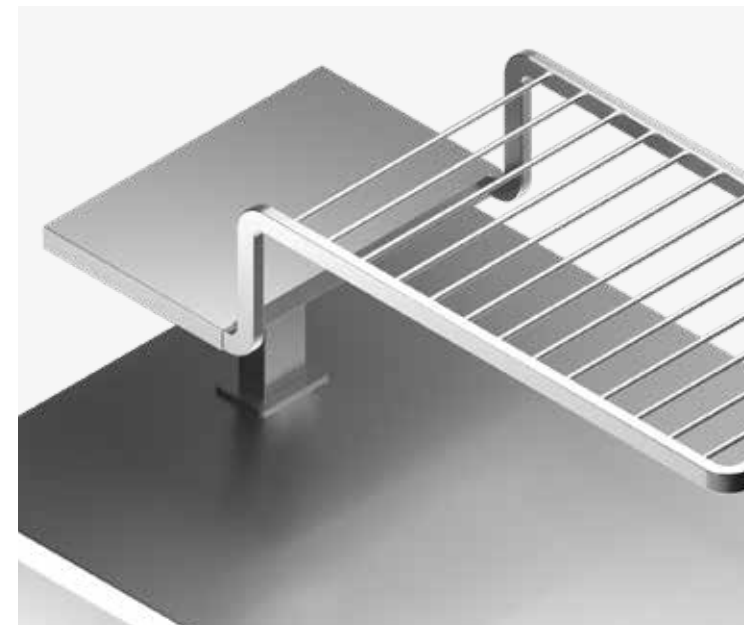
H2 Compartments

Hygienic compartments in AISI 304 stainless steel with H2 radius. Finishing available for door, pass-through and open bases.



Stainless steel / masonry plinths

Predisposed for installation on hollow masonry base and AISI 304 stainless steel base.



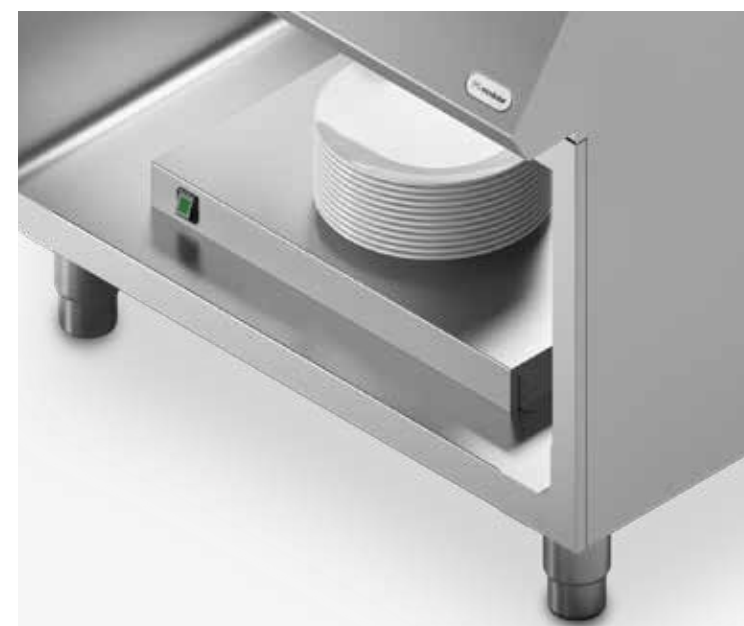
Pan holder grill

Bridge support for pots, pans and trays during the cooking phases. Made of AISI 304 stainless steel, it can be combined with a salamander support. Dimensions customised according to your needs.



Top extension

Additional top in AISI 304 stainless steel, increases the support surface for plates, pots and pans.



Heating element

Element inserted in a closed compartment to keep dishes at serving temperature.



Salamander stand

The column installed on the top allows the placement of the salamander on the working area, keeping the lower surfaces free.



Containers built into the top

Custom-made compartment for the installation of containers for ingredients on the worktop.



Chest of drawers and shelf

Compartments with a width of 40 and 80 cm can be customized with 1 or 2 drawers.

In open compartments or compartments with a door the installation of a central shelf allows for better organization of the space.



Horizontal installation induction hobs

Induction hobs with two cooking zones can be installed horizontally on an 80 cm wide cabinet.



Electric sockets

The Schuko socket (IP20 or IP44) installed on the control panel facilitates the use of small appliances. The safety cover prevents damage from accidental leakage of liquids.



Remote induction

Induction cooking blocks can be ignited by remoting the induction hob motor in a dedicated technical compartment.

Serial remoted Roc 1100.



Water tap

Tap installed on a AISI 304 stainless steel column.
Allows for filling of pots and pans already positioned
on the hob.



Colours

Aesthetic customization of doors, control panel
and sides with high resistance dust coating.



Brushed stainless steel finish

The single working top is made of a special brushed
stainless steel finish. The surface becomes more resistant
with delicate nuances.







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