

***ROSINOX***  
GRANDES CUISINES



COMPANY PRESENTATION  
PRODUCT GUIDE



**MADE IN FRANCE**  
Since 1958

At your service for more than 60 years, in the Cher department (18) in central Berry, on a site covering more than 10,000 m<sup>2</sup>, ROSINOX designs and manufactures cooking appliances for professional kitchens, following strict quality criteria. Our company is currently established on 5 continents and delivers to more than 30 countries. We are suppliers to the commercial and institutional catering sectors with a network of installation partners.



## QUALITY IS THE FOCAL POINT OF OUR PRODUCTION

Founded in 1958, ROSINOX is a well-known expert manufacturer of refrigeration appliances, with a modern production site equipped with digitally-controlled machines and a sandblasting cabin.

We take care of all appliance construction phases on-site, from folding, soldering, and sanding, to assembly.

Thorough checks are made at every step of the process.

Thanks to this 60-year experience, we passionately build cooking appliances for your professional kitchens.



Laser cutting



Folding



Grinding

## RECOGNITION OF OUR EXPERTISE



In September 2021, ROSINOX received the Entreprise du Patrimoine Vivant (EPV - Living Heritage Company) label, a unique mark of recognition awarded by the French state in recognition of exceptional know-how. The EPV label promotes companies that demonstrate French excellence, have industrial and artisanal know-how deemed to be of excellence, and manufacture in France.

### PARTNERSHIPS





# The ranges, a long-standing tradition for ROSINOX GRANDES CUISINES

“Meditate on the past. Take care of the present. Prepare the future.”



The Marquis de BOISSY, owner of the Rosières mill, had forges built in its place, comprising three blast furnaces, a foundry and a rolling mill.



Enamelled pan, 1918



AGA cooker manufactured by Rosières



"All-terrain" mobile kitchen for the air Force



Rosinox vacuum cooker



Royal Chef Suspendu



Launch of the DUALCOOK multi-function cooker.



Launch of the PANCOOK.

65 year anniversary of the ROSINOX brand



Awarding of the EPV label.

1848

The workshops of the "Compagnie des Messageries par Diligences" and the "Soeaux railways" take over the forges and foundry of Rosières.

The forges are purchased by the industrialist Jules Roussel who transforms them into a foundry and creates the Rosières brand.

1900  
900 employees.



Henri Magdelénat, who was in charge of the company, directed the foundry towards cast iron enamelling and the production of cookers, wood and coal stoves.

1909

1869

The factory (200 employees) then manufactured various cast iron products "from everyday objects to rails for railway tracks."

1877

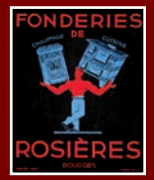


Cast-iron pan. Late 19th century

1858

The Marquis de VOGÜÉ acquired the company and oriented the business towards the production of rails and heavy parts for construction and public works. However, the factory closed due to poor workmanship.

Creation of the Rosières limited company, specialising in the production of cooking appliances. 425 employees, including 165 moulders.



1930

Henri MAGDELÉNAT bought the CHOLLET ET LECERF military shoe factory, in rue Félix Chédin in Bourges, to set up the ROSIÈRES factory, which at the time manufactured large cookers.

1934

ROSINOX, Creation of the Grandes Cuisines de Rosières division.

1958



Moulon factory, rue Félix Chédin in Bourges. 3,000 m2

1962

ROSIÈRES shares are listed on the Paris Stock Exchange.

1985

Acquisition of Rosières by the Fumagalli family the owner of the CANDY Group (household appliances).



1987



Rosières acquired Friginox, a factory specialised in refrigeration and freezing equipment.

1982



Royal Chef Modular



Royal Chef Exclusif



1988

Conversion of Rosinox into a subsidiary, which then becomes ROSINOX Grandes Cuisines de Rosières.



Royal Chef Modular

1994



ALI Group acquires Rosinox from the CANDY Group.

1999



Rosichef 900



"Rosinox head office, rue Marcel Dassault in Bourges."  
10,000 m2 factory  
Rosinox facilities transferred to its new site in the Beaulieu-Ouest Business Park in Bourges.

2013



Royal Chef 800

2017



New serie, ROSICHEF SIGNATURE 900 and OPTIMA griddle plate.

Rosichef Signature 900

2021



New logo for ROSINOX GRANDES CUISINES.

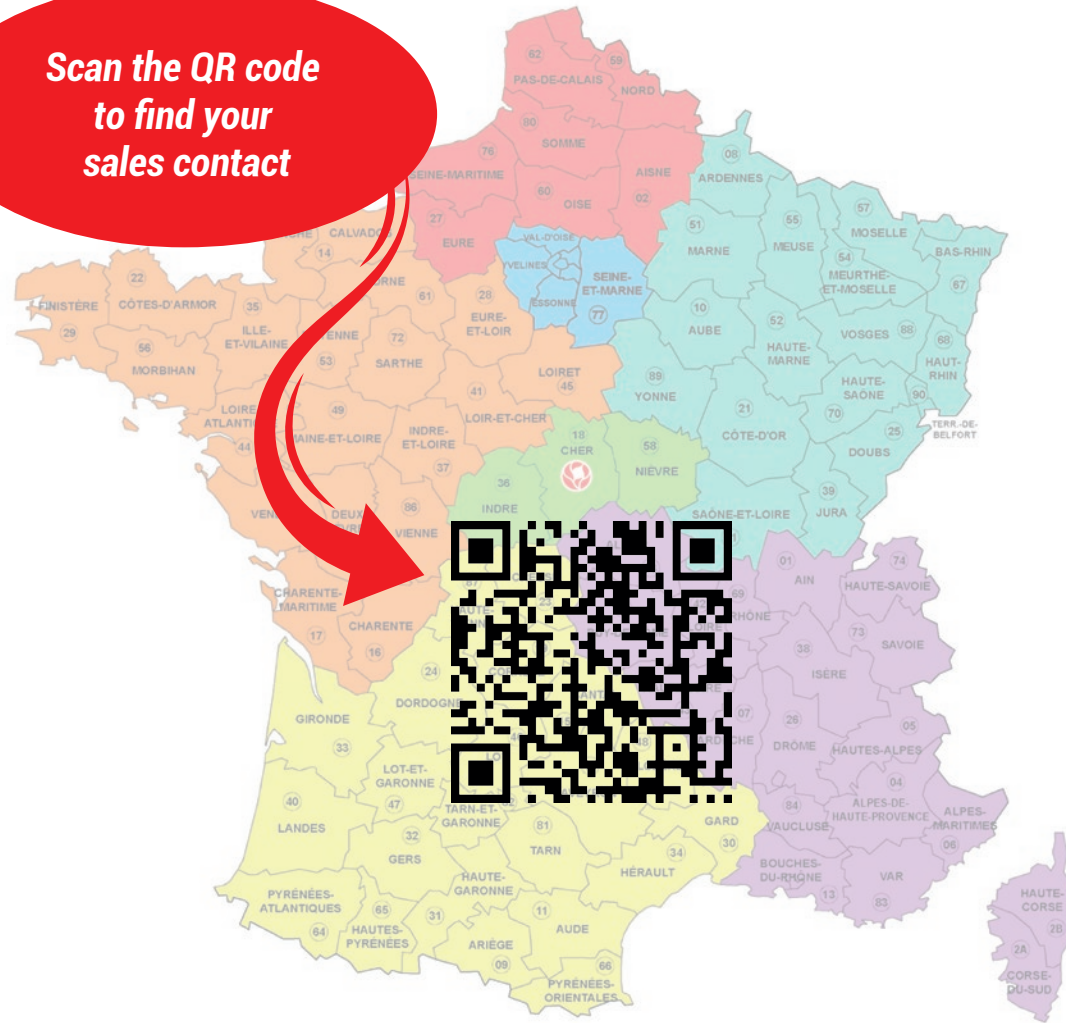
2022



## A TEAM READY TO LISTEN

## TECHNICAL ASSISTANCE AND SPARE PARTS

Scan the QR code  
to find your  
sales contact



Sales Administration France	
<b>Sales Administration Manager</b>	<b>Sales Administration Assistant</b>
<b>Magali DEFLANDRE</b> +33 (0)2 48 70 21 42 mdeflandre@rosinox.com	<b>Aurore THOMAS</b> +33 (0)2 48 70 67 90 athomas@rosinox.com

Sales Administration Export
<b>Export Assistant</b> <b>Catherine JEANDROT</b> +33 (0)2 48 70 25 36 export@rosinox.com

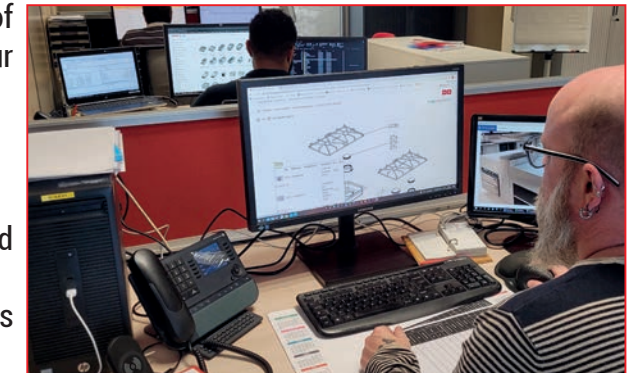


**A team of 3 people ready to help you**  
from Monday to Friday, 8.30am to 12.00pm and 1.30pm to 5.00pm (Friday 4.00pm)  
Direct line to After-Sales Service + 33 (0)2 48 27 99 87

At Rosinox, technical and after-sales service is provided by our teams of skilled professionals, mindful of your requirements and attentive to your questions.

We provide:

- telephone support 5 days a week during opening hours
- the dispatch of spare parts within 48 hours, except for weekends and public holidays
- spare parts or replacement solutions for 10 years after production has ceased



 **Technical assistance and Spare parts**  
Customer Service Manager  
**Sébastien DESILLE**  
sav@rosinox.com  
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 **Warranty management and Spare parts assets**  
After-sales Warranty technician  
**Benoît SOISSON**  
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**After-Sales Service Manager**  
  
**Eric AUCHERE**



Scan to  
access our Trade area

**24H/24H** [www.rosinox.com](http://www.rosinox.com)

Discover our services on the ROSINOX SERVICES PRO AREA  
- Technical documents: exploded views, technical diagrams, service reports, ...  
- Online ordering of spare parts



## **GAS EXPERT: ROSINOX HAS ITS OWN TEST LABORATORY**



Rosinox has proven expertise in the gas sector.

Rosinox has its own test laboratory, known as a "manufacturer's laboratory", that is CE authorized by CERTIGAZ for testing all types of gas equipment in situ - using all the gases that are available in Europe and some from outside Europe.

We perform all the testing of our appliances marketed in the EU in our own laboratory before they are validated by CERTIGAZ for certification in their gas category.

The tests consist of checking the safety of the appliances and their operation: safety temperature (contact temperature of nearby walls, ambient temperature of components), pressure, power, efficiency, etc.

Our position as a test laboratory allows us to participate in the meetings with the BNG/106 gas standardisation office where developments in standards are discussed for professional cooking appliances.

CE





## ONLINE QUOTE TOOL



Simple, save times, increases autonomy

### To facilitate project management.

Rosinox has developed its own online configuration tool to help with quotes and range composition called "Rosi-Composer". This tool quickly and efficiently helps you to formulate your quote and provides a visualisation of the range's composition. The different appliances' technical files will be automatically attached to the offer, giving you all the characteristics at a glance.

The Rosi-composer is easy to use, providing a 2D visualisation and presentation of the project.



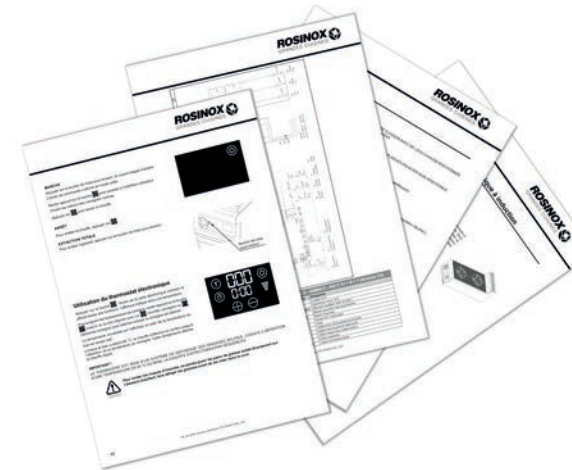
Connect to  
[www.rosicomposer.com](http://www.rosicomposer.com)

## SERVICE AT THE CENTRE OF OUR SKILLS



At Rosinox, we work exclusively with a network of installers and with engineering companies specialised in the hotel and catering sector.

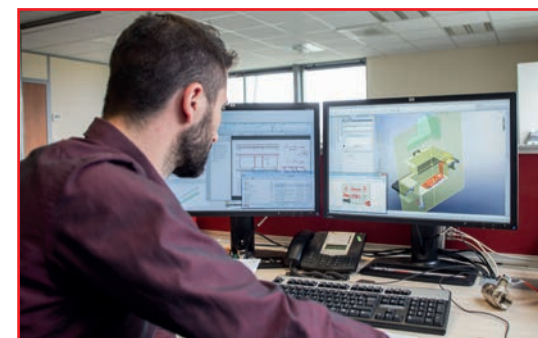
To support them daily in their sales tasks, we provide them with all useful technical documentation:



- Detailed technical specifications
- Simplified instructions
- Assembly instructions
- DWG, 2D and 3D figures
- RFA library (as part of the BIM approach):

Rosinox appliances are fully operational and available in this format so that BIM players can easily integrate them.

## COMMERCIAL DESIGN OFFICE



Our commercial design office provides advice, layout plans, quotes, and monitoring of custom projects.

→ Contact us on [www.rosinox.com](http://www.rosinox.com)  
Section "Request a quote"



## GENERAL SUMMARY

Rosinox ranges

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Chef 700

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Royal Chef 800

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Rosichef Signature 900

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Royal Chef Suspendu

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Vertical cooking

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Independent appliances

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## THE ROYAL CHEF EXCLUSIF (RCE) RANGES



### ROYAL CHEF EXCLUSIF

Restaurant BELCANTO \*\* - Lisbon - Chef José Avillez  
Implementation NX HOTELARIA

"When the creativity and imagination of the craftsman is combined with the know-how of the manufacturer who is protective of the quality and the respect of procedures".

Royal Chef Exclusif is the fully custom-made solution offered by Rosinox Grandes Cuisines.

The excellence of French production: custom manufacturing on a one-piece tubular frame.

Rosinox designs and manufactures custom-made ranges in accordance with the wishes of the Chef.

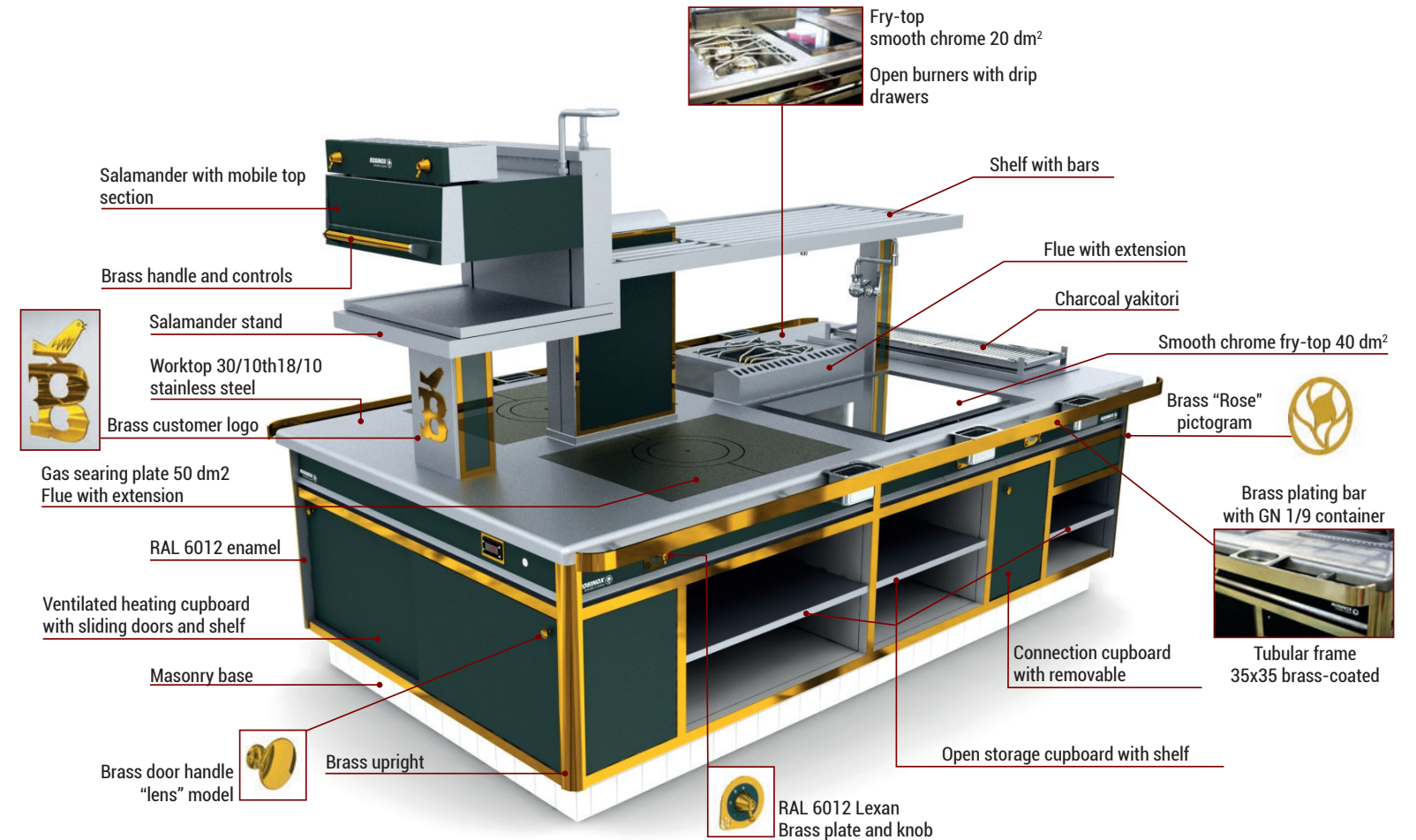
Each range is unique in order to meet the Chef's requirements, the constraints of their kitchen, and their menu.

Rosinox unveils its century-old experience and know-how of kitchen ranges by offering products of excellence that make each item unique.

### Construction features of the Royal Chef Exclusif ranges:

- Tubular frame 35 X 35 mm section in AISI 304 L stainless steel.
- Doors mounted on unbreakable piano hinges.
- Different possible handles, Fermod, flush, stainless steel button handles.
- Mirror polished rounded uprights on 4 sides.

Royal Chef  
*Exclusif*





## THE ROYAL CHEF 800 CUSTOM-MADE RANGES



**ROYAL CHEF 800 custom-made**  
*Hotel School of Biarritz (64)*

With the custom-made Royal Chef 800 model we can discern the aesthetics of the Royal Chef series, characterised by its tilted control panel and receding handles.

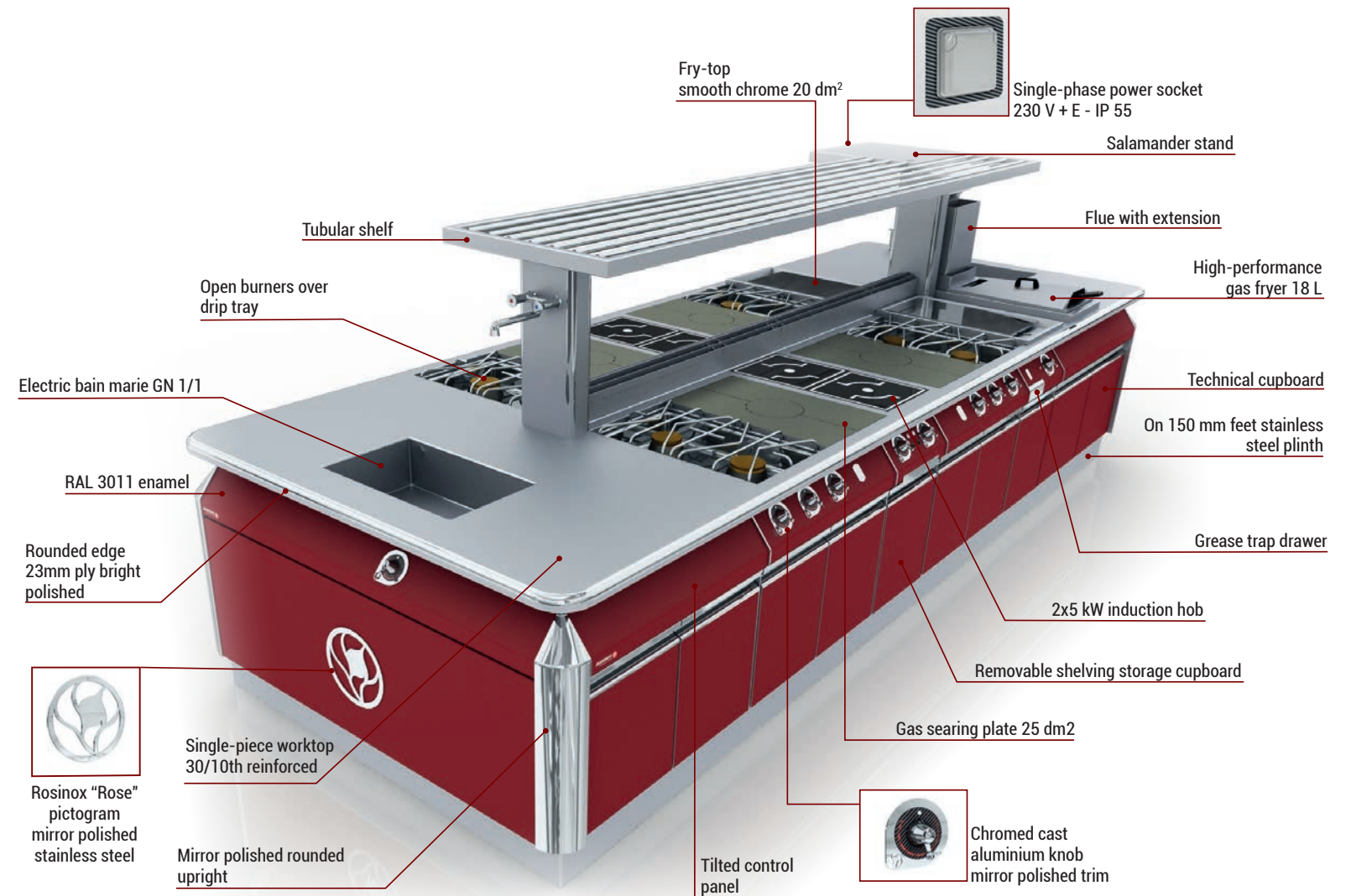
The mirror polished uprights at the four corners of the range reinforce its solid aspect.

### Common construction features of custom Made ranges :

- Worktop in 18-10 stainless steel, reinforced and 30/10th thick.
- Recessed control panels for safer use.
- In the back-to-back position, the edge is raised 100 mm as standard to guarantee hygiene.
- 150 mm peripheral surface for preparation.

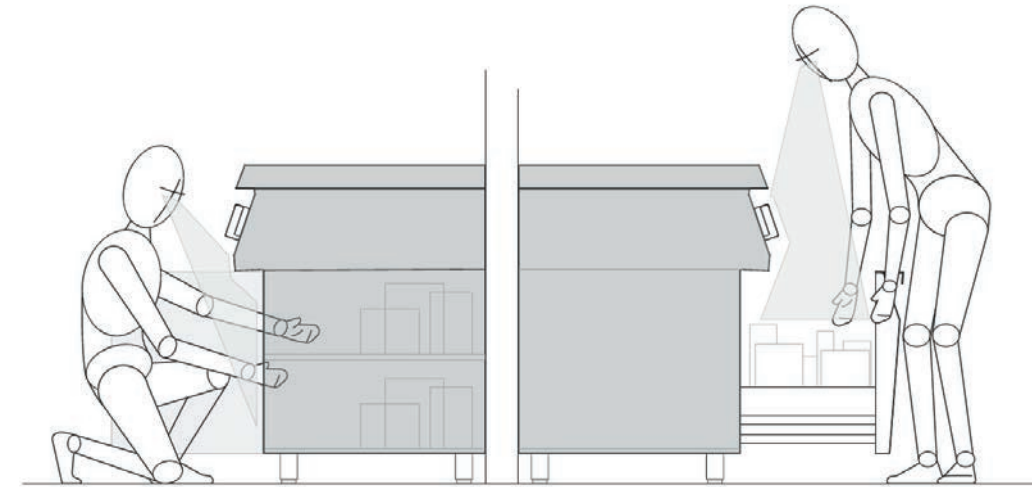
### Construction features of the custom-made Royal Chef 800 ranges:

- Pressed and welded frame with ultra-rigid mortise and tenon assembly in AISI 304 L stainless steel, thickness of stainless steel 20/10th.
- Removable undercounter to facilitate on-site installation, if required.
- Doors mounted on strong invisible hinges.
- Mirror polished rounded uprights on 4 sides.



## A POWERFUL SERIES REQUIRING MINIMAL SPACE

Depth <b>730 mm</b>	Structure Welded stainless steel profile bearing structure	Worktop thickness <b>15/10</b>	Side panels <b>As standard</b>
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**New.** Create a functional, practical environment where all of the contents are within reach, easily accessible and visible thanks to the undercounter drawers.

### KEY STRENGTHS

- Modular series with flush joints
- Minimal space required
- Drawers installed in the undercounter
- Depth 730 mm
- New design
- Control panel with ergonomic profile
- Standardised stainless steel feet height 150 mm
- Modularity for multiple combination possibilities
- Possibility of mounting on stainless steel structure, refrigerated cupboards or undercounter

**NEW SERIES  
NEW DESIGN**



Modules	Width (mm)							Undercounters					Energy			
	200	400	600	800	1000	1200	1600	Top elem.	Open cupboard	Closed cupboard	Cupboard with 1 drawer	Elec. oven	Gas oven	gas	elec.	mixed
Open burners and/or searing plates		•		•		•		•	•	•	•	•	•	•		•
Gas woks			•		•				•	•				•		
Radiant vitro-ceramic and electric rings		•		•				•	•	•	•	•			•	
Induction vitro-ceramic rings		•		•				•	•	•	•				•	
Induction woks		•						•	•	•	•				•	
Electric searing plates				•				•	•	•	•	•			•	
Smooth or grooved fry-tops in stainless steel or chrome		•	•	•		•		•	•	•	•			•	•	
Cast iron grill plates		•		•				•	•	•	•			•	•	
Lava grill plates		•		•				•	•	•	•			•		
Fryers 8/8+8/10/10+10/15/15+15 litres		•	•	•				•		•				•	•	
Chip scuttles with infrared heating lamp		•						•	•	•	•				•	
Pasta cooker 28/28+28/42 litres		•	•	•						•*				•	•	
Bains-marie		•		•				•	•	•	•				•	
Neutrals	•	•	•	•				•	•	•	•					
Tilting bratt pans 26 dm <sup>2</sup>				•						•*				•	•	
Fixed, multi-function bratt pans 15/25 dm <sup>2</sup>		•	•							•					•	
Direct heat and bain-marie stock-pots			•	•						•*						
Refrigerated undercounters						•	•								•	



## A POWERFUL SERIES THAT IS BOTH COMPACT AND MODULAR

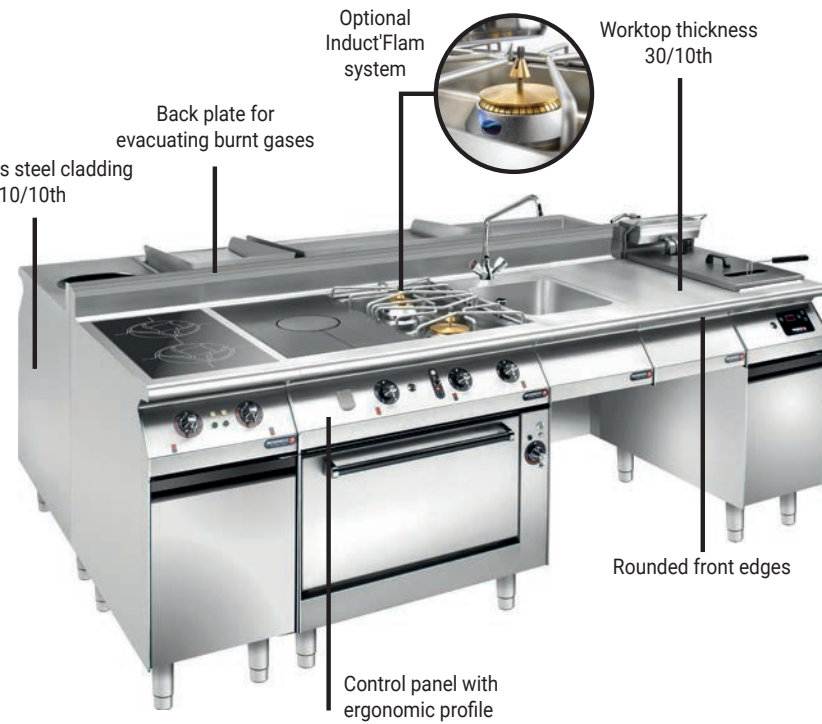
Depth <b>800 mm</b>	Structure Bearing structure in stainless steel sheet thickness 20/ 10	Worktop thickness <b>30/10</b>	Side panels <b>Supplied for the end of the range</b>
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CFA Châteauroux (36)

### KEY STRENGTHS

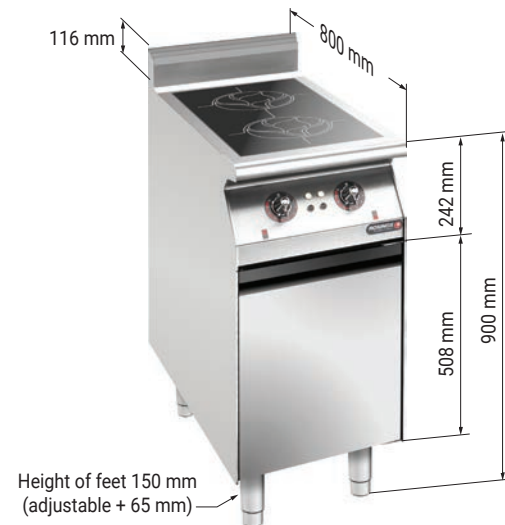
- Modular series with flush joints
- Worktop in stainless steel thickness 30/10th - Side structure in stainless steel thickness 20/10th
- Depth 800 mm
- Stainless steel control panel with ergonomic profile
- Rounded front edges
- Standardised stainless steel feet height 150 mm
- Modularity for multiple combination possibilities
- Can be bridge assembled or mounted on refrigerated undercounter



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Modules	Width (mm)							Undercounters						Energy			
	200	400	600	800	1000	1200	1600	Top elem.	Open cupboard	Closed cupboard	Elec. oven	Gas oven	Heating cupboard	Compact element	gas	elec.	mixed
Open burners and/or gas searing plates		●		●				●	●	●	●	●	●		●		●
Radiant vitro-ceramic and electric rings		●		●				●	●	●	●	●	●			●	●
Induction vitro-ceramic rings		●		●				●	●	●						●	
Induction woks		●						●	●	●						●	
Smooth/grooved duplex/chrome fry tops		●		●				●	●	●	●	●	●		●	●	●
Cast iron grill plates		●		●				●	●	●	●	●	●		●	●	●
Lava grill plates		●								●					●		
Electric bains-marie		●		●				●	●	●	●	●	●			●	●
Gas fryers 18 litres		●								●					●		
Electric fryers 12 litres		●						●	●	●						●	
Electric fryers 15/ 28 / 2x8 litres		●						●		●						●	
Electric chip scuttles		●						●	●	●						●	
Pasta cooker 30 litres		●								●					●	●	
Rinsing kettle		●															
Neutrals/Chef's tray	●	●	●	●				●	●	●	●	●	●				
Dualcook				●										●		●	
Pancook		●								●						●	
Direct heat/bain-marie 80 litre stock-pots				●										●	●	●	
Tilting bratt pans 35/ 50 dm²				●	●									●	●	●	
Electric multi-function fixed bratt pan 25 dm²				●						●						●	
Refrigerated undercounters				●		●	●									●	

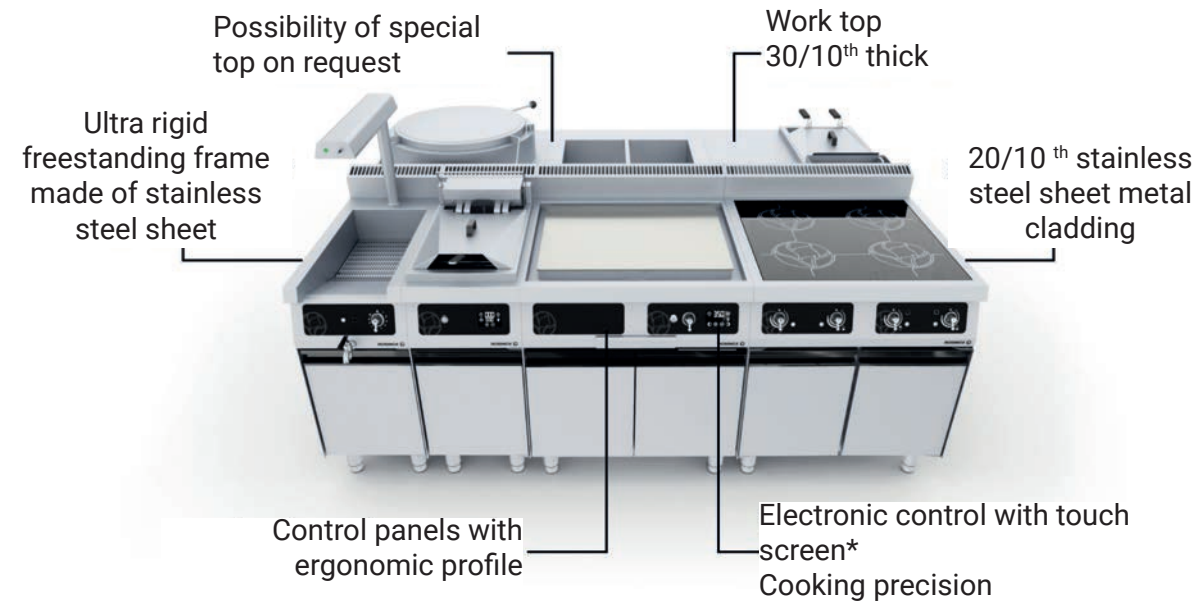
### Dimensions



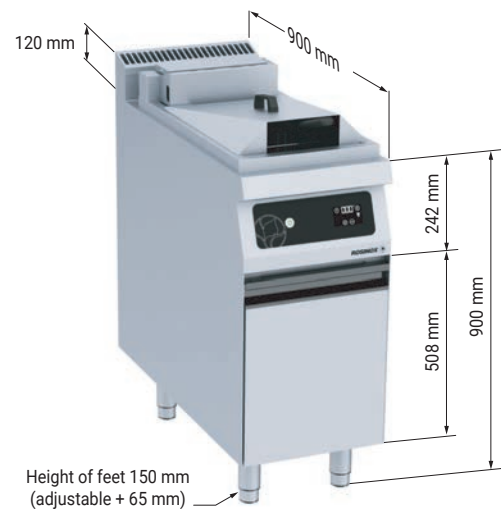
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## DESIGN AND PERFORMANCE

Depth <b>900 mm</b>	Structure Bearing structure in stainless steel sheet thickness 20/ 10	Worktop thickness <b>30/10</b>	Side panels <b>Supplied for the end of the range</b>
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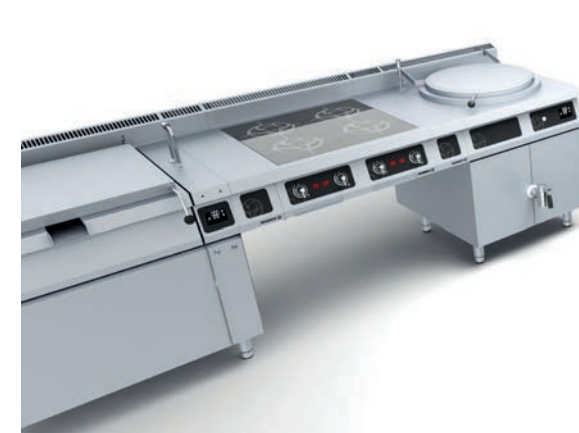
### Dimensions



### KEY STRENGTHS

- New functions such as automatic water-filling of the pasta cookers and bains-marie
- The performances of a reputed series combined with modern design.
- Electronic control with touch screen
- New steam-cooking function on the pasta cookers
- OPTIMA plancha with 100% usable cooking surface and ultra-fast heating up (320° in 3 min 45s)
- Access to optimised technical elements

Modules	Width (mm)										Undercounters							Energy		
	200	400	600	800	900	1000	1100	1200	1300	1600	Top elem.	Open cupboard	Closed cupboard	Elec. oven	Gas oven	Heating cupboard	Compact element	gas	elec.	mixed
Open gas burners and/or searing plates		•		•							•	•	•	•	•			•		•
Radiant vitro-ceramic and electric rings		•		•							•	•	•	•					•	
Induction vitro-ceramic rings		•		•							•	•	•						•	
Induction woks		•											•						•	
Optima hob		•		•							•	•	•	•					•	
Smooth/grooved duplex/chrome fry tops		•		•							•	•	•	•		•		•	•	•
Cast iron grill plates		•		•							•	•	•	•		•		•	•	•
Lava grill plates		•											•					•		
Electric bains-marie		•		•							•	•	•			•			•	
High-performance gas fryers 18/25 L		•																•	•	
High-performance electric fryers 15/ 28 L		•																•		•
Electric fryers 2x8 litres		•																•		•
Electric chip scuttles		•									•	•	•						•	
Neutral/Chip scuttle with filter system		•																•		•
Pasta cooker 30 litres		•											•					•	•	
Rinsing kettle		•																		
Neutrals/Chef's tray	•	•	•	•		•					•	•	•	•	•					
Direct heat/bain-marie 100/ 150 litre stock-pots				•														•	•	•
Tilting bratt pans 35/ 35/ 80 dm²					•			•		•								•	•	•
Refrigerated undercounters				•					•	•									•	





# Rosichef Signature 900 - OPTIMA plancha

Available in this series:

**OPTIMA**  
0% 50% 100%



3 controls per heating zone, for optimal temperature control and reduced energy consumption



Available in widths of 400 and 800 mm

## KEY STRENGTHS

- Ultra-fast rise in temperature
- 98% of the heating surface
- Plate is flush with the worktop
- Drip channel around the plate
- Water can be supplied into the channel (in option)
- Cooking surface made of 310S stainless steel
- 2 independently controlled heating zones (Optima 800)
- Available in widths of 400 and 800 mm, free-standing or on cupboard

**Instant** efficiency  
**320° C** in 3 min 45 s  
**98%** of the heating surface



Master switch and quick setting adjustment knob

Ergonomic touch screen

Switch from set T° mode to measured T° mode

Display of set T° and measured T°

Switching on the appliance



Heating indicator

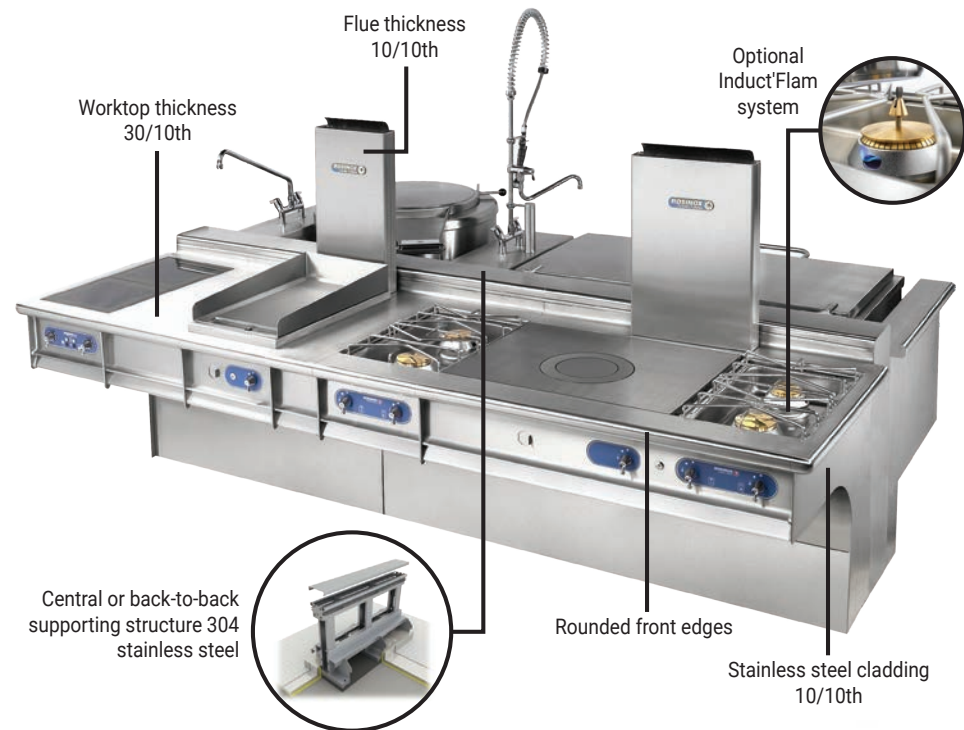
LH zone selection

Adjusting the temperature setting

RH zone selection

## A COMPLETE SERIES THAT COMBINES POWER, COMFORT OF USE AND EASY CLEANING

Depth	Structure	Worktop thickness	Side panels
<b>900 mm suspended installation</b>	Tubular frame 30x30 mm stainless steel	<b>30/10</b>	<b>To be added</b>



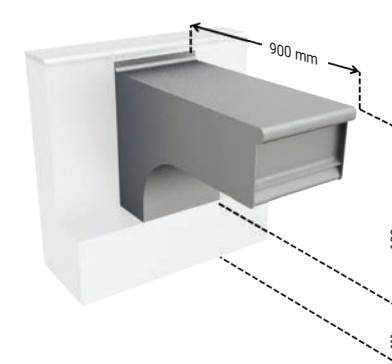
### KEY STRENGTHS

- Suspended series with flush joints
- Depth 900 mm
- Worktop in stainless steel thickness 30/10th
- Rounded front edges
- Stainless steel frame and front
- Ergonomic series
- Rear hygiene (HACCP compliant)



Modules	Width (mm)												Undercounters			Energy	
	200	300	400	600	800	1000	1200	1400	1600	1700	1800	2000	Top elem.	Closed cupboard	Compact element	gas	elec.
Open burners and./or gas searing plates and/or simmering plate			•		•	•	•						•	•		•	
Radiant vitro-ceramic and electric rings			•		•	•							•	•			•
Induction vitro-ceramic rings			•		•										•		•
Induction woks			•												•		•
Smooth or grooved fry-tops in duplex/chrome			•		•								•	•		•	•
Cast iron reversible grill plates			•										•	•		•	
Lava grill plates			•												•		•
Cast iron grill plates			•										•	•			•
Electric bains-marie			•		•								•	•			•
High-performance gas fryers 18/25 L			•												•		•
High-performance electric fryers 15/ 28 L			•												•		•
Electric fryers 2x8 litres			•												•		•
Electric chip scuttles			•										•	•			•
Pasta cooker 30 litres			•												•		•
Neutrals	•	•	•	•	•	•	•						•	•	•		
Direct-heat and /bain-marie stock pots 100/150 litres								•							•		•
Bain-marie stock pots 250 litres										•					•		•
Tilting bratt pans 50/80 dm²									•			•			•		•
Multi-function bratt pans 60/80 dm²												•			•		•
Multi-function bratt pans 60/80 dm² with mixer scraper												•			•		•
Multi-function pressurised bratt pans 60/80 dm²												•			•		•

### Dimensions

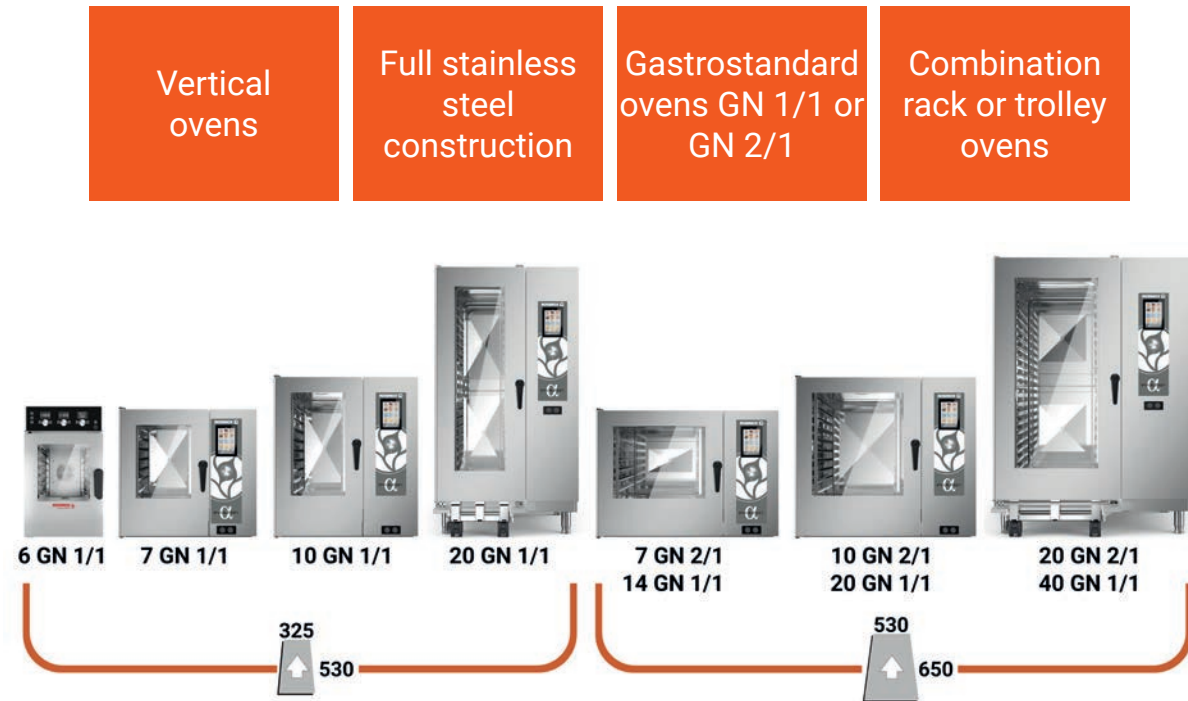


Central kitchen - Georges SAND hospital - Bourges (18)





## YOUR COOKING PARTNER



### KEY STRENGTHS

- Cooking with core temperature control using multi-point probe
- System for automatically measuring and controlling the humidity level in the oven chamber
- System for rapidly dehumidifying the oven chamber
- Automatic washing system with automatic detergent dosing (compartment incorporated into the rack ovens)
- Anti-limescale system with automatic dosing to prevent the formation and accumulation of limescale in the steam generator (compartment incorporated in rack ovens)
- Control panel with HD or electronic 7" colour touch screen



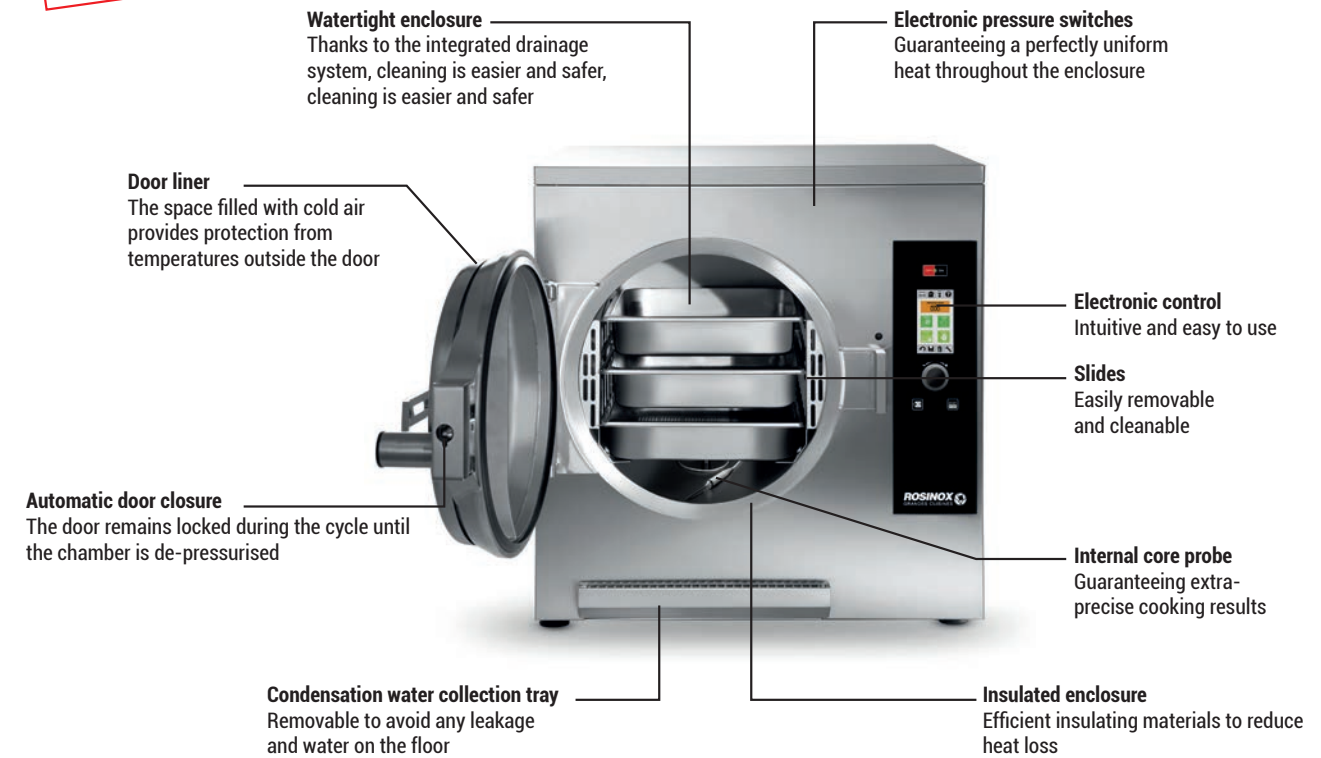
Touch-screen control



Manual command with electronic control

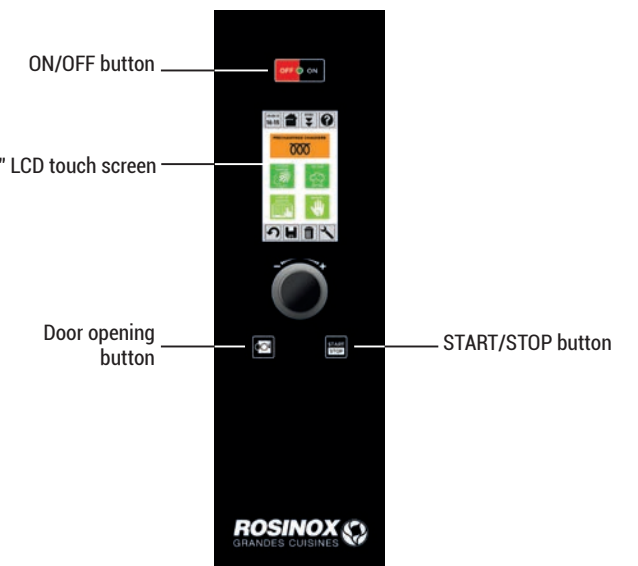
## PRESSURE STEAMER

**NEW**



### KEY STRENGTHS

- Up to 1.2 bars of pressure in the enclosure
- Temperature from + 50°C to + 122°C
- Sterilisation function for bottled preparations
- Automatic boiler de-scaling program
- Core probe as standard



## SEARING - SIMMERING - FRYING - OVERNIGHT COOKING

# ICONX



### KEY STRENGTHS

- Multiple cooking modes: Searing, simmering, steaming, pasta cooking or frying with timer, controlled by core probe
- 7" touch screen on adjustable support
- Retractable sprayer as standard
- Manual or automatic control of recipes
- Core probe as standard

Example of set-up:



IconX 150 + mixed oven 20 levels = 500 meals

## MULTIPLY THE POSSIBILITIES!



Uniform heating and ultra-rapid temperature increase due to the 3 heating zones per kettle

COOKING MODE	PRODUCTS	LH kettle 30L	RH kettle 16L	TOTAL CAPACITY
SEARING	Frozen hamburger Omelette	16 kg/h 20 kg/h	16 kg/h 20 kg/h	32 kg/h 40 kg/h
CORE COOKING	1/2 pork shoulder	7.5 kg/h	7.5 kg/h	15 kg/h
POACHING/ SIMMERING	Pasta Beef goulash Pilaf long 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
FRYING	Chips (6x6 pre-cooked) Nuggets	22 kg/h 34 kg/h	- -	22 kg/h 34 kg/h

### KEY STRENGTHS

- Multiple cooking possibilities: Fryer, pasta cooker, bratt pan, stock pot
- 250° C in 3 min 30 s with ultra-efficient heating system
- Ergonomic and intuitive touch-screen control
- Water filling volume control
- Separate draining systems for the cooking juices and cleaning water
- Retractable sprayer on front (on the DualCook)



DualCook

LH kettle:

- 30 litres (10 litres in frying mode)
- Fryer, pasta cooker, bratt pan and stock pot functions
- Hourly capacity in fryer mode: 15 kg/h

RH kettle:

- 16 litres
- Stock pot, bratt pan and braising pan functions



PanCook

- 30 litres (10 litres in frying mode)
- Fryer, pasta cooker, bratt pan and stock pot functions
- Hourly capacity in fryer mode: 15 kg/h

NEW



## TILTING BAIN-MARIE STOCK-POT WITH OR WITHOUT STIRRER



### KEY STRENGTHS

- Intuitive 10" colour touch-screen
- Multiple mixing possibilities thanks to the different easily interchangeable tools
- Wide lid opening to make it easier to check the cooking process or add ingredients
- Lid opening via pedal to reduce stirring speed (in option)
- Automatic water filling without opening the lid
- Perfect hygiene thanks to the tool for cleaning both the tank and the mixer shaft



Tool for cleaning the mixer + shaft (optional)



Sprayer and lid opening pedal (optional)

## HIGH PERFORMANCE ELECTRIC SALAMANDERS



- Master switch ON/OFF
- Cooking time indicator
- Selector - Cooking - Warming
- Button ON/OFF
- Adjustment dial
- Power level control for bottom heating element Model SEH 103
- Selection of heating elements:
  - Central part I
  - All active III

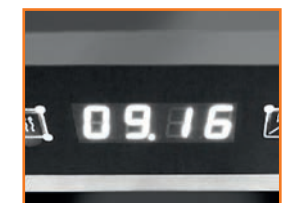
### KEY STRENGTHS



Unique high-performance vitro-ceramic cooking surface on SEH 103 model

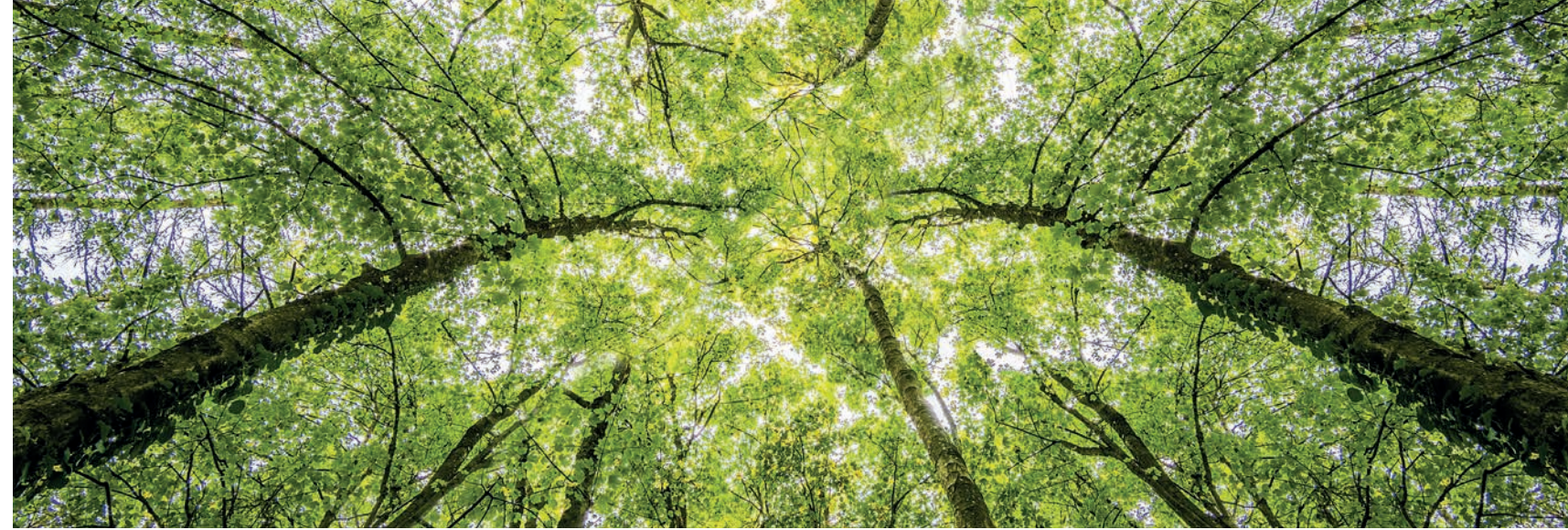


Easy cleaning thanks to the convenient extraction of the grill plate and its runners



Time savings of 50% thanks to the ultra-fast rise in temperature





## PROTECT OUR PLANET

We practise an **eco-design approach** for our appliances, which respects the principles of sustainable development and the environment.

Eco-design is an approach that **takes environmental impacts into account in product design and development** and incorporates environmental aspects throughout the life cycle (from the raw material to end-of-life, including manufacturing, logistics, distribution and use).

When we develop a product, its lifespan is optimised and we mainly employ recyclable materials.

We limit our factory's environmental impact on a daily basis:



- Limitation of the quantity of natural resources required to manufacture products
- Modern machinery to minimise offcuts and waste
- Filtered metallic dust
- No discharge of pollutants harmful to fauna and flora
- No noise pollution
- Waste sorting with a service provider authorised to recycle waste



**EcoLogic**  
La 2<sup>e</sup> vie des équipements électriques







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