

Rutland Express



**Rowlett
Rutland**
www.RowlettRutland.co.uk

The next generation of floating head contact grills

A floating head contact grill, tried and tested in many high volume food outlets, where 100% reliability is required 24 hours a day. Twin elements in each plate guarantees long life with the benefit of off-peak economy, and even temperature over the whole cooking surface. All cooking plates are coated with the latest high performance material.



RE200

MODEL	RE100 & RE100DT (SINGLE MODELS)	RE200 & RE200DT (DOUBLE MODELS)
WIDTH	360 mm	740 mm
DEPTH	370 mm	370 mm
HEIGHT OPEN	600 mm	600 mm
GRILLING AREA	330 x 205 mm	2 x (330 x 205 mm)
KILOWATTS	2.88 kw	2 x 2.88 kw
KW ECONOMY	1.44 kw	2 x 1.44 kw
LOADING	13 amps	2 x 13 amps
THERMOSTAT	50 - 220°C	2 x 50 - 220°C
ELECTRONIC TIMER	30 secs - 10 mins (RE100)	2 x 30 secs - 10 mins (RE100)
DIGITAL TIMER	1 sec - 59 mins (RE100DT)	1 sec - 59 mins (RE200DT)
WEIGHT	16 kg	31 kg
Version with ribbed upper and lower flat plates		
	RE100FR	RE100FR/DT
	RE200FR	RE200FR/DT
Version with one upper ribbed, one upper flat and both lower flat plates (doubles only)		
	RE200FRI	RE200FRI/DT
ACCESSORIES INCLUDED		
	1 x mid frame spacer (Frame 100)	1 x wire frame (Frame 101) 1 x scraper
Pannini version with upper and lower ribbed plates		
	RE100RIB	RE100RIB/DT
	RE200RIB	RE200RIB/DT
ACCESSORIES INCLUDED		
	1 x wire frame	1 x scraper

Features include

- Separate cooking surfaces coated with the latest high performance material.
- Free floating top plates adjust to any angle.
- Versatile and powerful, just plug in and use.
- Models RE100DT and RE200DT fitted with programmable timer: 8 different settings up to 59 minutes with 1 second countdown.
- Electronic timer (Models RE100 and RE200) with audible alarm and a preset facility, can be set from 30 seconds to 10 minutes.
- Economy switch - ideal for quiet periods. Reduces electricity consumption by approximately 30% whilst maintaining the cooking temperature. Continuous cooking commences immediately upon re-activation of full power.
- Other features include insulated cool zones to protect electrics from heat and grease; removable splash guards and high capacity fat trays for easy cleaning.



RE100FR/DT

TYPICAL COOKING TIMES AT 180°C (DEPENDANT ON QUALITY AND THICKNESS)			
FISH	Fish fillet (plain or breaded) – 2 minutes	Trout – 4 minutes	Kippers – 2 minutes
MEAT	Breaded turkey breasts – 2 minutes Chicken fillets – 90 seconds Pork chops – 3 minutes	Hamburgers – 1 minute Steak sirloin – 2 minutes Gammon – 90 seconds	Veal escalopes – 2 minutes Kebabs – 2 minutes
SNACKS	Omelettes (pancake style) – 12 seconds Omelettes (traditional) – 2 minutes Toasted sandwiches – 45 seconds	Pancakes – 40 seconds Garlic mushrooms – 2 minutes Garlic bread and Griddled eggs – 90 seconds	Bacon – 30 seconds Pizza – 3 minutes

