

Rosko

JULIEN

COOKING

CATALOG

QUALITY ACCESSIBLE TO ALL

DISCOVER
ROSKO **03**

THE ROSKO
DIFFERENCE **04**

THE ROSKO
OFFER **06**

FRYERS **08** RO-FFG
RO-FCE

RANGES **14** RO-RFG
RO-RCG
RO-RCE

GRILLS AND
GRIDDLES **22** RO-GCG
RO-GCE
RO-PGCE

STEAMERS **31** RO-STFE
RO-HDSCE

INDEX **36**

WARRANTY **39**

DISCOVER ROSKO

Over the past 75 years, Julien has become an expert in professional kitchen equipment manufacturing and stainless-steel processing. However, beyond this manufacturing expertise, we at Julien have a true passion for restaurant equipment. It is with great enthusiasm that we begin this new chapter by introducing our latest brand dedicated to the professional kitchen: Rosko.

With quality, accessibility, and durability guaranteed, the Rosko product line is designed to provide you with a turnkey solution for your kitchen. Our range of stainless-steel cooking, washing, and furniture equipment is sure to meet your workstation needs.

We are proud to say that all our cooking equipment is made in our own factory located in the heart of Quebec City. From technical assistance to after sales service, every product is backed by the expertise and support of the entire Julien team.





THE ROSKO DIFFERENCE

75

THE STRENGTH OF OUR HERITAGE

The new food service equipment brand Rosko is born from Julien's expertise and passion. Based in Quebec City, Julien has specialized in designing and building professional kitchen equipment for more than 75 years. Today, Rosko aims to become your true food service equipment partner.



INHERENT QUALITY

Through the years, Julien has become master in the transformation of stainless steel. This is why all Rosko products are designed and fabricated in this durable material, perfectly adapted for the kitchen environment. All Rosko equipment is thoroughly factory tested to ensure safety, performance and long lasting lifespan.



A LOCAL SOLUTION

Meet all your cooking, washing and furniture equipment needs with a trusted and proudly Canadian brand. Moreover, all cooking equipment are designed, fabricated and tested in our facility.

COOKING

The smooth operation of your commercial kitchen is greatly dependent on your facilities. That's why it's essential to have quality cooking equipment from Rosko. Our line of products includes fryers, griddles, grills, ranges, stoves and steamers. The various floors and countertop appliances are designed for gas or electric cooking. All equipments are made of stainless steel and are thoroughly tested directly from the assembly line. Manufactured in our Quebec City plant in Canada, Rosko products are reliable, durable, but mostly, accessible.

GAS COOKING



ELECTRIC COOKING



FURNITURE



Optimize your kitchen features with the addition of worktables, pan racks, equipment racks, shelves and wall shelves. Stainless steel is the ideal material for commercial kitchen furniture because it is resistant and easy to clean. Also, our different products offer a wide range of sizes to fit your space needs. The entire Rosko furniture collection is certified to NSF/ANSI 2 standards, as the restaurant industry requires.

WASHING



Stainless steel washing products are essential to comply with wet environments and the restaurant's numerous hygiene rules. You must also think about what sinks, and dish tables will ideally suit your commercial kitchen's layout, all the while being functional and easy to maintain. They will quickly become indispensable to your daily life. All our washing solutions are also certified by NSF and CSA.

FRYERS



Food services require a lot of planning, energy, and consistency. Stainless steel fryers are manufactured following high-quality procedures to ensure reliability and longevity. Available for gas or electric supply, all models are equipped with high-temperature thermal safety to offer maximum security. We offer commercial countertops or freestanding fryers and various accessories to help you optimize your kitchen space.

- Welded stainless steel fry tank;
- High limit thermal protection;
- Includes two (2) frying basket and one (1) removable drain with ball valve.

RO-FFG-115-N
RO-FFG-115-P
RO-FFG-160-N
RO-FFG-160-P



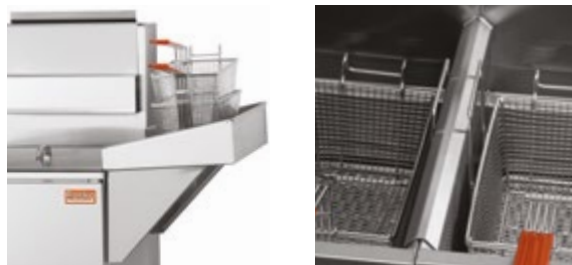
RO-FCE-16-1
RO-FCE-16-2



RO-FFG FLOOR FRYER



RO-FFG-115-N



FEATURES

- Made of grade 430 stainless steel
- Welded stainless steel fry tank and chimney
- Two (2) fry tank sizes available
- 4" (102 mm) adjustable legs
- 1" (25 mm) NPT front drain with ball valve
- Two (2) fry baskets with coated handle and one (1) screen included
- Propane or natural gas power supply
- Multifunction gas control with integrated safety system and pressure regulator
- Power outputs from 115,000 to 160,000 BTU/H available depending on the model
- Thermostatic control of temperature from 200 °F to 400 °F (94 °C to 205 °C)
- Standing pilot light for quick ignition
- High limit thermal protection with automatic reset
- 1/2" (13 mm) NPT gas connector
- All models require a 3" (76 mm) clearance on both sides and a 6" (152 mm) clearance behind the unit if next to combustible material
- All models require commercial installation and are not intended for residential use
- Certified to ANSI Z83.11-2016/CSA 1.8-2016 standards



MODELS

MODELS	Width (W)	Depth (D)	Total height	Oil capacity
RO-FFG-115-N	16" – 406 mm	26 3/8" – 668 mm	48" – 1219 mm	42 lb – 23 L
RO-FFG-115-P	16" – 406 mm	26 3/8" – 668 mm	48" – 1219 mm	42 lb – 23 L
RO-FFG-160-N	20" – 508 mm	28 5/8" – 726 mm	48" – 1219 mm	60 lb – 34 L
RO-FFG-160-P	20" – 508 mm	28 5/8" – 726 mm	48" – 1219 mm	60 lb – 34 L

MODELS

MODELS	Total output	Number of burners	Gas supply type
RO-FFG-115-N	115 000 BTU/H	3	Naturel
RO-FFG-115-P	115 000 BTU/H	3	Propane
RO-FFG-160-N	160 000 BTU/H	4	Naturel
RO-FFG-160-P	160 000 BTU/H	4	Propane

ACCESSORIES



RO-ACC-FFG-115-SCRN
RO-ACC-FFG-160-SCRN
Screen for Fryers
RO-FFG-115 & RO-FFG-160

RO-ACC-FFG-115-LID
RO-ACC-FFG-160-LID
Cover for Fryers
RO-FFG-115 & RO-FFG-160

RO-ACC-FFG-115-BKT
RO-ACC-FFG-160-BKT
Basket for Fryers
RO-FFG-115 & RO-FFG-160



RO-ACC-FFG-DBOARD
Removable Drip Tray
for Fryers RO-FFG

RO-ACC-FFG-4W
Set of 4-Casters
for Fryers RO-FFG

RO-ACC-FFG-ROD
Cleaning Rod for Fryers
RO-FFG

RO-ACC-FFG-UNI
Connecting Piece for
Floor Fryers RO-FFG,
Stainless Steel

RO-FCE COUNTERTOP FRYER



RO-FCE-16-1

FEATURES

- Made of grade 430 stainless steel
- Welded stainless steel removable fry tank
- Removable grease pan drawer with drain included
- Removable drain and ball valve
- Two (2) fry baskets with coated handle
- Made for 208 V or 240 V electric power supply
- Power output of 16 000 W
- Thermostatic control of temperature from 200 °F to 400 °F (94 °C to 205 °C)
- Main power supply switch
- Two (2) indicator lights
- High limit thermal protection with manual reset
- Adapted for combustible surfaces installation
- Requires a 1" (25 mm) clearance on both sides as well as behind the unit if next to combustible material
- All models require commercial installation and are not intended for residential use
- Certified to CSA C22.2 No.109-M1981 2014 standards



MODELS

MODELS	Width (W)	Depth (D)	Total height	Oil capacity
RO-FCE-16-1	18" – 457 mm	30" – 762 mm	30 1/2" – 774 mm	30 lb – 17 L
RO-FCE-16-2	18" – 457 mm	30" – 762 mm	30 1/2" – 774 mm	30 lb – 17 L

MODELS

MODELS	Total output	Number of elements	Number of controls	Voltage	Amperage 1 phase	Amperage 3 phases		
						(B)	(W)	(R)
RO-FCE-16-1	16 000 W	2	1	208 V.	76,9 A	38,4 A	79,6 A	38,4 A
RO-FCE-16-2	16 000 W	2	1	240 V	66,7 A	33,3 A	66,7 A	33,3 A

ACCESSORIES



RO-ACC-FCE-16-BASE
Closed base with Door for Fryer RO-FCE-16, Stainless Steel



RO-ACC-FCE-DBOARD
Removable Drip Tray for Fryer RO-FCE-16, Stainless Steel



RO-ACC-FCE-16-LID
Cover for Fryer RO-FCE-16, Stainless Steel



RO-ACC-FCE-16-BKT-L
Left Basket for Fryer RO-FCE-16



RO-ACC-FCE-16-BKT-R
Right Basket for Fryer RO-FCE-16



RO-ACC-4LEG
Set of 4" Adjustable Legs for Countertop Equipment

RANGES



Whatever the type of performance needed, Rosko can help with a wide variety of stainless-steel appliances. Resistant and efficient, natural gas ranges are equipped with cast-iron open burners and thermostatic controls. Our appliances are convertible to propane gas, making them compatible with your commercial installation. For more compact use, countertop ranges are also available for an electrical supply input.

- Designed to facilitate complete cleaning;
- Independent temperature control for all heating sections;
- Adjustable working height for all environment.

RO-RFG-36

RO-RCG-12
RO-RCG-12-S
RO-RCG-24
RO-RCG-36



RO-RCE-12-1
RO-RCE-12-2



RO-RFG FLOOR RANGE



RO-RFG-36

FEATURES

- Made of grade 430 stainless steel
- Cast iron open burners on top
- Black porcelain oven interior
- Rear splash guard
- 6" (152 mm) adjustable stainless-steel legs
- Four (4) positions removable oven rack
- Offering a propane or natural gas power supply :
 - Factory assembled for a natural gas installation, including a pressure regulator
 - Propane conversion kit included
 - Power conversion must be completed by a certified technician
- Thermostatic safety valve
- Top power output of 96 000 BTU/H
- Oven power output of 32 000 BTU/H
- Top adjustable temperature by independent infinity controls
- Oven thermostatic control of temperature from 200 °F to 500 °F (93 °C to 260 °C)
- 3/4" (19 mm) NPT gas connector
- All models require a 9" (229 mm) clearance on both sides and a 6" (152 mm) clearance behind the unit if next to combustible material
- All models require commercial installation and are not intended for residential use
- Certified to CSA 1.8-2016 Ed.4/ANSI Z83.11-2016 Ed.4 standards



MODELS

MODELS	Width (W)	Depth (D)	Total height	Cooking surface (W x D)	Oven dimensions (W x D x H)
RO-RFG-36	36" - 914 mm	32" - 813 mm	58" - 1473 mm	36 x 23 3/4" 914 x 603 mm	26 x 22 x 15" 660 x 559 x 381 mm

MODELS

MODELS	Total output	Number of controls / burners (Top)	Number of controls / burners (Oven)
RO-RFG-36	128 000 BTU/H	6	1

ACCESSORIES



RO-ACC-RFG-4W
Set of 4-Casters for Floor Range

RO-RCG COUNTERTOP RANGE



RO-RCG-24

FEATURES

- Made of grade 430 stainless steel
- Cast iron open burners
- Full width removable crumb tray
- Rear splash guard
- 1" (25 mm) adjustable stainless steel feet
- All models offer a propane or natural gas power supply :
 - Factory assembled for a natural gas installation, including a pressure regulator
 - Propane conversion kit included
 - Power conversion must be completed by a certified technician
- Thermostatic safety valve available on some models
- Power outputs from 32 000 à 96 000 BTU/H available depending on the model
- Adjustable temperature by independent infinity controls
- 3/4" (19 mm) NPT gas connector
- All models require a 6" (152 mm) clearance on both sides as well as behind the unit if next to combustible material
- All models require commercial installation and are not intended for residential use
- Certified to CSA 1.8-2016 Ed.4/ANSI Z83.11-2016 Ed.4 standards



MODELS

MODELS	Width (W)	Depth (D)	Total height	Cooking surface (W x D)
RO-RCG-12	12" - 305 mm	30" - 762 mm	16" - 406 mm	12 x 23 3/4" 305 x 603 mm
RO-RCG-12-S	12" - 305 mm	30" - 762 mm	16" - 406 mm	12 x 23 3/4" 305 x 603 mm
RO-RCG-24	24" - 610 mm	30" - 762 mm	16" - 406 mm	24 x 23 3/4" 610 x 603 mm
RO-RCG-36	36" - 914 mm	30" - 762 mm	16" - 406 mm	36 x 23 3/4" 914 x 603 mm

MODELS

MODELS	Total output	Number of controls / burners	Thermostatic safety valve [Option S]
RO-RCG-12	32 000 BTU/H	2	
RO-RCG-12-S	32 000 BTU/H	2	■
RO-RCG-24	64 000 BTU/H	4	
RO-RCG-36	96 000 BTU/H	6	

ACCESSORIES



RO-ACC-4LEG
Set of 4" Adjustable Legs
for Countertop Equipment

RO-RCE COUNTERTOP RANGE



RO-RCE-12-1

FEATURES

- Made of grade 430 stainless steel
- Removable surface elements
- Rear splash guard
- 1" (25 mm) adjustable stainless steel feet
- Made for 208 V or 240 V electric power supply
- Power output of 4 200 W
- Independent indicator lights
- Temperature controlled by independent power dissipators
- Suitable for installation on a combustible surface
- All models require a 4" (102 mm) clearance on both sides as well as behind the unit if next to combustible material
- All models require commercial installation and are not intended for residential use
- Certified to CSA C22.2 No 109-17 standards



MODELS

MODELS	Width (W)	Depth (D)	Total height	Cooking surface (W x D)
RO-RCE-12-1	12" - 305 mm	24" - 610 mm	15 5/8" - 396 mm	12 x 24" 305 x 610 mm
RO-RCE-12-2	12" - 305 mm	24" - 610 mm	15 5/8" - 396 mm	12 x 24" 305 x 610 mm

MODELS

MODELS	Total output	Number of controls / elements	Voltage	Amperage 1 phase
RO-RCE-12-1	4 200 W	2	208 V	20,10 A
RO-RCE-12-2	4 200 W	2	240 V	17,50 A

ACCESSORIES



RO-ACC-4LEG
Set of 4" Adjustable Legs
for Countertop Equipment

GRILLS AND GRIDDLES



Rosko offers quality, accessible, and sustainable products, true turnkey solutions for your commercial kitchen layout. Panini grills and griddles are made of grade 430 stainless steel. Commercial electric or gas-powered griddles are compact and meant for countertop cooking. The chrome-plated option is available on some models for optimal performance of your cooktop.

- Removable grease pan drawer with drain;
- Chrome-plated cooking surface available on some models;
- Quick recovery ½" thick hardox steel cooking plate.

RO-GCG-18
 RO-GCG-24
 RO-GCG-24-CP
 RO-GCG-36
 RO-GCG-36-CP



RO-GCE-18-1
 RO-GCE-18-2
 RO-GCE-24-1
 RO-GCE-24-2
 RO-GCE-24-1-CP
 RO-GCE-24-2-CP
 RO-GCE-36-1
 RO-GCE-36-2
 RO-GCE-36-1-CP
 RO-GCE-36-2-CP



RO-PGCE-18-1
 RO-PGCE-18-2

RO-GCG COUNTERTOP GRIDDLE



RO-GCG-36-CP

FEATURES

- Made of grade 430 stainless steel
- 1/2" (13 mm) thick polished steel cooking plate
- Optional chrome plated griddle for 24" (610 mm) and 36" (914 mm) plate models
- 3" (77 mm) high splash guards on three (3) sides
- Removable grease pan drawer
- All models offer a propane or natural gas power supply :
 - Factory assembled for a natural gas installation, including a pressure regulator
 - Propane conversion kit included
 - Power conversion must be completed by a certified technician
- Power outputs from 20 000 to 60 000 BTU/H available depending on the model
- Thermostatic control of temperature from 100 °F to 450 °F (38 °C to 232 °C)
- 1/2" (13 mm) NPT gas connector
- All models require a 6" (152 mm) clearance on both sides as well as behind the unit if next to combustible material
- All models require commercial installation and are not intended for residential use
- Certified to ANSI Z83.11b/CSA 1.8b-2009 standards



MODELS	Width (W)	Depth (D)	Total height	Cooking surface (W x D)
RO-GCG-18	18" – 457 mm	25 1/4" – 642 mm	13 3/8" – 341 mm	17 1/2 x 19" 444 x 483 mm
RO-GCG-24	24" – 610 mm	25 1/4" – 642 mm	13 3/8" – 341 mm	23 1/2 x 19" 597 x 483 mm
RO-GCG-24-CP	24" – 610 mm	25 1/4" – 642 mm	13 3/8" – 341 mm	23 1/2 x 19" 597 x 483 mm
RO-GCG-36	36" – 914 mm	25 1/4" – 642 mm	13 3/8" – 341 mm	35 1/2 x 19" 902 x 483 mm
RO-GCG-36-CP	36" – 914 mm	25 1/4" – 642 mm	13 3/8" – 341 mm	35 1/2 x 19" 902 x 483 mm

MODELS	Total output	Number of controls / burners	Polished steel cooking plate	Chrome plated steel cooking plate (Option CP)
RO-GCG-18	20 000 BTU/H	1	■	
RO-GCG-24	40 000 BTU/H	2	■	
RO-GCG-24-CP	40 000 BTU/H	2		■
RO-GCG-36	60 000 BTU/H	3	■	
RO-GCG-36-CP	60 000 BTU/H	3		■

ACCESSORIES



RO-ACC-4LEG
Set of 4" Adjustable Legs for Countertop Equipment

RO-GCE COUNTERTOP GRIDDLE



RO-GCE-36-1

FEATURES

- Made of grade 430 stainless steel
- 1/2" thick polished steel cooking plate
- Optional chrome plated griddle for 24" (610 mm) and 36" (914 mm) wide models
- 3" (77 mm) high splash guards on three (3) sides
- Removable grease pan drawer with drain included
- Made for 208 V or 240 V electric power supply
- Power outputs from 4 000 to 12 000 W available depending on the model
- Thermostatic control of temperature from 150 °F to 450 °F (65 °C to 232 °C)
- Independent indicator lights
- Adapted for combustible surfaces installation
- Requires a 1" (25 mm) clearance on both sides as well as behind the unit if next to combustible material
- All models require commercial installation and are not intended for residential use
- Certified to CSA C22.2 No 109-17 standards



MODELS	Width (W)	Depth (D)	Total height	Cooking surface (W x D)
RO-GCE-18-1	18" – 457 mm	25 1/4" – 642 mm	13 3/8" – 341 mm	17 1/2 x 19" 444 x 483 mm
RO-GCE-18-2	18" – 457 mm	25 1/4" – 642 mm	13 3/8" – 341 mm	17 1/2 x 19" 444 x 483 mm
RO-GCE-24-1	24" – 610 mm	25 1/4" – 642 mm	13 3/8" – 341 mm	23 1/2 x 19" 597 x 483 mm
RO-GCE-24-1-CP	24" – 610 mm	25 1/4" – 642 mm	13 3/8" – 341 mm	23 1/2 x 19" 597 x 483 mm
RO-GCE-24-2	24" – 610 mm	25 1/4" – 642 mm	13 3/8" – 341 mm	23 1/2 x 19" 597 x 483 mm
RO-GCE-24-2-CP	24" – 610 mm	25 1/4" – 642 mm	13 3/8" – 341 mm	23 1/2 x 19" 597 x 483 mm
RO-GCE-36-1	36" – 914 mm	25 1/4" – 642 mm	13 3/8" – 341 mm	35 1/2 x 19" 902 x 483 mm
RO-GCE-36-1-CP	36" – 914 mm	25 1/4" – 642 mm	13 3/8" – 341 mm	35 1/2 x 19" 902 x 483 mm
RO-GCE-36-2	36" – 914 mm	25 1/4" – 642 mm	13 3/8" – 341 mm	35 1/2 x 19" 902 x 483 mm
RO-GCE-36-2-CP	36" – 914 mm	25 1/4" – 642 mm	13 3/8" – 341 mm	35 1/2 x 19" 902 x 483 mm

MODELS	Total output	Number of controls/elements	Voltage	Amperage 1 phase	Amperage 3 phases			Polished steel cooking plate	Chrome plated steel cooking plate (Option CP)
					(B)	(W)	(R)		
RO-GCE-18-1	4 000 W	1	208 V	19,2 A	-	-	-	■	
RO-GCE-18-2	4 000 W	1	240 V	16,6 A	-	-	-	■	
RO-GCE-24-1	8 000 W	2	208 V	38,4 A	19,2 A	38,4 A	19,2 A	■	
RO-GCE-24-1-CP	8 000 W	2	208 V	38,4 A	19,2 A	38,4 A	19,2 A		■
RO-GCE-24-2	8 000 W	2	240 V	33,3 A	16,7 A	33,3 A	16,7 A	■	
RO-GCE-24-2-CP	8 000 W	2	240 V	33,3 A	16,7 A	33,3 A	16,7 A		■
RO-GCE-36-1	12 000 W	3	208 V	57,6 A	33,3 A	33,3 A	33,3 A	■	
RO-GCE-36-1-CP	12 000 W	3	208 V	57,6 A	33,3 A	33,3 A	33,3 A		■
RO-GCE-36-2	12 000 W	3	240 V	50,0 A	28,9 A	28,9 A	28,9 A	■	
RO-GCE-36-2-CP	12 000 W	3	240 V	50,0 A	28,9 A	28,9 A	28,9 A		■

ACCESSORIES



RO-ACC-4LEG
Set of 4" Adjustable Legs for Countertop Equipment

RO-PGCE COUNTERTOP PANINI GRILL



RO-PGCE-18-1

FEATURES

- Made of grade 430 stainless steel
- 1/2" (13 mm) thick steel cooking plate
- 3/8" (10 mm) steel top plate with a counterweight
- 3" (77 mm) high splash guards on three (3) sides
- Removable grease pan drawer
- Made for 208 V or 240 V electric power supply
- Power output of 6 000 W
- Independent indicator lights
- Thermostatic control with a temperature range from 150 °F to 450 °F (65 °C to 232 °C)
- Independent power dissipator for top plate
- Suitable for installation on a combustible surface
- All models require a 1" (25 mm) clearance on both sides as well as behind the unit if next to combustible material
- All models require commercial installation and are not intended for residential use
- Certified to CSA C22.2 no. 109-17 standards



MODELS

MODELS	Width (W)	Depth (D)	Total height	Cooking surface (W x D)
RO-PGCE-18-1	18" - 457 mm	26" - 660 mm	17" - 432 mm	17 1/2 x 19" 444 x 483 mm
RO-PGCE-18-2	18" - 457 mm	26" - 660 mm	17" - 432 mm	17 1/2 x 19" 444 x 483 mm

MODELS

MODELS	Total output	Number of controls / elements	Voltage	Amperage 1 phase	Amperage 3 phases (B)	Amperage 3 phases (W)	Amperage 3 phases (R)
RO-PGCE-18-1	6 000 W	2	208 V	28,80 A	9,60 A	28,80 A	19,70 A
RO-PGCE-18-2	6 000 W	2	240 V	25,00 A	8,30 A	25,00 A	16,60 A

ACCESSORIES



RO-ACC-4LEG
Set of 4" Adjustable Legs
for Countertop Equipment

STEAMERS



Serving hot meals requires exemplary discipline in the kitchen and good-quality appliances on the floor. All made for electric power input, our self-standing and countertop steamers come in all sizes. This equipment is essential to keep condiments, soups, or sauces warm and ready to serve. Rosko steamers and their accessories allow multiple configurations to meet all kitchen needs.

- Steam tank made of grade 304 stainless steel;
- Roll top cover and cutout adapter plate available;
- All appliances are made to be used with water.

RO-STFE-36-1
RO-STFE-36-2
RO-STFE-48-1
RO-STFE-48-2
RO-STFE-60-1
RO-STFE-60-2
RO-STFE-72-1
RO-STFE-72-2



RO-HDSCE-18-1
RO-HDSCE-18-2

RO-STFE FLOOR STEAM TABLE



RO-STFE-48-1

FEATURES

- Made of 18 gauge stainless steel
- Tank made of grade 304 stainless steel
- Enclosed base with front opening
- 8" (203 mm) front polyethylene cutting board with central support
- 6" (152 mm) stainless steel adjustable legs
- 1" (25 mm) NPT drain with ball valve and overflow included
- Designed to accommodate 2 to 5 full size pans
- Central supports for accessories included
- Made for 208 V or 240 V electric power supply
- Power outputs from 2 500 to 5 000 W available depending on the model
- Thermostatic control of temperature from 50 °F to 250 °F (10 °C to 120 °C)
- Indicator light
- Connected water supply with 1/4" NPT ball valve
- All models require a 2" (51 mm) clearance on both sides and a 4" (102 mm) clearance behind the unit if next to a combustible material
- Certified to CSA Std C22.2 No.109-17 standards



MODELS	Width (W)	Depth (D)	Total height	Tank dimensions (W x D)
RO-STFE-36-1	36" - 914 mm	32 3/8" - 822 mm	341/2" - 876 mm	30 x 20" 762 x 508 mm
RO-STFE-36-2	36" - 914 mm	32 3/8" - 822 mm	341/2" - 876 mm	30 x 20" 762 x 508 mm
RO-STFE-48-1	48" - 1219 mm	32 3/8" - 822 mm	341/2" - 876 mm	42 x 20" 1067 x 508 mm
RO-STFE-48-2	48" - 1219 mm	32 3/8" - 822 mm	341/2" - 876 mm	42 x 20" 1067 x 508 mm
RO-STFE-60-1	60" - 1524 mm	32 3/8" - 822 mm	341/2" - 876 mm	54 x 20" 1372 x 508 mm
RO-STFE-60-2	60" - 1524 mm	32 3/8" - 822 mm	341/2" - 876 mm	54 x 20" 1372 x 508 mm
RO-STFE-72-1	72" - 1829 mm	32 3/8" - 822 mm	341/2" - 876 mm	66 x 20" 1676 x 508 mm
RO-STFE-72-2	72" - 1829 mm	32 3/8" - 822 mm	341/2" - 876 mm	66 x 20" 1676 x 508 mm

MODELS	Total output	Voltage	Amperage 1 phase	Number of full pan openings
RO-STFE-36-1	2500 W	208 V	12,1 A	2
RO-STFE-36-2	2500 W	240 V	10,5 A	2
RO-STFE-48-1	3000 W	208 V	14,5 A	3
RO-STFE-48-2	3000 W	240 V	12,5 A	3
RO-STFE-60-1	3000 W	208 V	14,5 A	4
RO-STFE-60-2	3000 W	240 V	12,5 A	4
RO-STFE-72-1	5000 W	208 V	24 A	5
RO-STFE-72-2	5000 W	240 V	20,8 A	5

ACCESSORIES



RO-ACC-STFE-APC1
Cutout Adapter Plate
12" X 20" for Steam Table,
2.2L / 3.9L / 6.7L



RO-ACC-STFE-APC2
Cutout Adapter Plate
12" X 20" for Steam Table,
2.2L / 2 X 3.9L



RO-ACC-STFE-APC3
Cutout Adapter Plate
12" X 20" for Steam Table,
2 X 6.7L



RO-ACC-STFE-APC4
Cutout Adapter Plate
12" X 20" for Steam Table,
3 X 3.9L



RO-ACC-STFE-APC5
Cutout Adapter Plate
12" X 20" for Steam Table,
5 X 2.2L



RO-ACC-STFE-APC6
Cutout Adapter Plate
12" X 20" for Steam Table,
3.9L / 10.4L



RO-ACC-STFE-RTC
Roll Top Cover
12" X 20" for Steam
Table, Stainless Steel



RO-ACC-STFE-US36 RO-ACC-STFE-US60
RO-ACC-STFE-US48 RO-ACC-STFE-US72
Undershef for 36" / 48" / 60" / 72" Steam
Table, Stainless Steel

RO-HDSCE COUNTERTOP STEAMER



RO-HDSCE-18-1

FEATURES

- Made of grade 430 stainless steel
- Modular tank with two (2) steaming sections
- Removable hinged lid
- Intermediate plate with four (4) round ports included
- Intermediate plate with four (4) round ports included
- Made for 208 V or 240 V electric power supply
- Power output of 2 000 W
- Indicator light
- Temperature controled by power dissipator
- Suitable for installation on a combustibile surface
- All models require a 1" (25 mm) clearance on both sides as well as behind the unit if next to combustibile material
- All models require commercial installation and are not intended for residential use
- Certified to CSA Std C22.2 No.109-17 standards



MODELS

MODELS	Width (W)	Depth (D)	Total height
RO-HDSCE-18-1	18" - 457 mm	24" - 610 mm	19 1/2" - 495 mm
RO-HDSCE-18-2	18" - 457 mm	24" - 610 mm	19 1/2" - 495 mm

MODELS

MODELS	Total output	Number of controls / elements	Voltage	Amperage 1 phase
RO-HDSCE-18-1	2 000 W	1	208 V	9,50 A
RO-HDSCE-18-2	2 000 W	1	240 V	8,30 A

ACCESSORIES



RO-ACC-4LEG
Set of 4" Adjustable Legs
for Countertop Equipment

INDEX

MODELS	DESCRIPTION	PACKAGING WEIGHT	PACKAGING DIMENSIONS (W x D x H)
RO-FFG-115-N	Gas Floor Fryer, 42 lb, 115000 BTU, Natural	125 lb – 57 kg	20 x 30 x 53" 508 x 762 x 1346 mm
RO-FFG-115-P	Gas Floor Fryer, 42 lb, 115000 BTU, Propane	125 lb – 57 kg	20 x 30 x 53" 508 x 762 x 1346 mm
RO-FFG-160-N	Gas Floor Fryer, 60 lb, 160000 BTU, Natural	168 lb – 76 kg	24 x 36 x 53" 610 x 914 x 1346 mm
RO-FFG-160-P	Gas Floor Fryer, 60 lb, 160000 BTU, Propane	168 lb – 76 kg	24 x 36 x 53" 610 x 914 x 1346 mm
RO-FCE-16-1	Electric Countertop Fryer, 30 lb, 16000 W, 208 V	87 lb – 40 kg	24 x 36 x 36" 610 x 914 x 914 mm
RO-FCE-16-2	Electric Countertop Fryer, 30 lb, 16000 W, 240 V	87 lb – 40 kg	24 x 36 x 36" 610 x 914 x 914 mm
RO-RFG-36	Gas Floor Range, 36", 128000 BTU	422 lb - 191 kg	38 x 38 x 64" 965 x 965 x 1626 mm
RO-RCG-12	Gas Countertop Range, 12", 32000 BTU	70 lb - 31 kg	18 x 36 x 21" 457 x 914 x 533 mm
RO-RCG-12-S	Gas Countertop Range, 12", 32000 BTU, Safety Valve	70 lb - 31 kg	18 x 36 x 21" 457 x 914 x 533 mm
RO-RCG-24	Gas Countertop Range, 24", 64000 BTU	120 lb - 54 kg	38 x 38 x 24" 965 x 965 x 610 mm
RO-RCG-36	Gas Countertop Range, 36", 96000 BTU	195 lb - 88 kg	38 x 38 x 24" 965 x 965 x 610 mm
RO-RCE-12-1	Electric Countertop Range, 12", 4200 W, 208 V	45 lb – 20 kg	18 x 36 x 21" 457 x 914 x 533 mm
RO-RCE-12-2	Electric Countertop Range, 12", 4200 W, 240 V	45 lb – 20 kg	18 x 36 x 21" 457 x 914 x 533 mm
RO-GCG-18	Gas Countertop Griddle, 18", 20000 BTU	95 lb – 43 kg	30 x 20 x 27" 762 x 508 x 686 mm
RO-GCG-24	Gas Countertop Griddle, 24", 40000 BTU	130 lb – 59 kg	38 x 38 x 24" 965 x 965 x 610 mm
RO-GCG-24-CP	Gas Countertop Griddle, 24", 40000 BTU, Chrome Plated	130 lb – 59 kg	38 x 38 x 24" 965 x 965 x 610 mm
RO-GCG-36	Gas Countertop Griddle, 36", 60000 BTU	190 lb – 86 kg	40 x 30 x 24" 1016 x 762 x 610 mm
RO-GCG-36-CP	Gas Countertop Griddle, 36", 60000 BTU, Chrome Plated	190 lb – 86 kg	40 x 30 x 24" 1016 x 762 x 610 mm
RO-GCE-18-1	Electric Countertop Griddle, 18", 4000 W, 208 V	92 lb – 42 kg	30 x 20 x 27" 762 x 508 x 686 mm
RO-GCE-18-2	Electric Countertop Griddle, 18", 4000 W, 240 V	92 lb – 42 kg	30 x 20 x 27" 762 x 508 x 686 mm
RO-GCE-24-1	Electric Countertop Griddle, 24", 8000 W, 208 V	128 lb – 58 kg	38 x 38 x 24" 965 x 965 x 610 mm
RO-GCE-24-1-CP	Electric Countertop Griddle, 24", 8000 W, 208 V, Chrome Plated	128 lb – 58 kg	38 x 38 x 24" 965 x 965 x 610 mm
RO-GCE-24-2	Electric Countertop Griddle, 24", 8000 W, 240 V	128 lb – 58 kg	38 x 38 x 24" 965 x 965 x 610 mm
RO-GCE-24-2-CP	Electric Countertop Griddle, 24", 8000 W, 240 V, Chrome Plated	128 lb – 58 kg	38 x 38 x 24" 965 x 965 x 610 mm
RO-GCE-36-1	Electric Countertop Griddle, 36", 12000 W, 208 V	174 lb – 79 kg	40 x 30 x 24" 1016 x 762 x 610 mm
RO-GCE-36-1-CP	Electric Countertop Griddle, 36", 12000 W, 208 V, Chrome Plated	174 lb – 79 kg	40 x 30 x 24" 1016 x 762 x 610 mm
RO-GCE-36-2	Electric Countertop Griddle, 36", 12000 W, 240 V	174 lb – 79 kg	40 x 30 x 24" 1016 x 762 x 610 mm
RO-GCE-36-2-CP	Electric Countertop Griddle, 36", 12000 W, 240 V, Chrome Plated	174 lb – 79 kg	40 x 30 x 24" 1016 x 762 x 610 mm

MODELS	DESCRIPTION	PACKAGING WEIGHT	PACKAGING DIMENSIONS (W x D x H)
RO-PGCE-18-1	Electric Countertop Panini Grill, 18", 6000 W 208 V	170 lb - 77 kg	20 x 30 x 28" 508 x 762 x 711 mm
RO-PGCE-18-2	Electric Countertop Panini Grill, 18", 6000 W, 240 V	170 lb - 77 kg	20 x 30 x 28" 508 x 762 x 711 mm
RO-STFE-36-1	Electric Floor Steam Table, 36", 2500 W, 208 V	200 lb – 90 kg	38 x 38 x 41" 965 x 965 x 1041 mm
RO-STFE-36-2	Electric Floor Steam Table, 36", 2500 W, 240 V	200 lb – 90 kg	38 x 38 x 41" 965 x 965 x 1041 mm
RO-STFE-48-1	Electric Floor Steam Table, 48", 3000 W, 208 V	210 lb – 96 kg	62 x 38 x 41" 1575 x 965 x 1041 mm
RO-STFE-48-2	Electric Floor Steam Table, 48", 3000 W, 240 V	210 lb – 96 kg	62 x 38 x 41" 1575 x 965 x 1041 mm
RO-STFE-60-1	Electric Floor Steam Table, 60", 3000 W, 208 V	225 lb – 102 kg	63 x 38 x 41" 1575 x 965 x 1041 mm
RO-STFE-60-2	Electric Floor Steam Table, 60", 3000 W, 240 V	225 lb – 102 kg	63 x 38 x 41" 1575 x 965 x 1041 mm
RO-STFE-72-1	Electric Floor Steam Table, 72", 5000 W, 208 V	250 lb – 113 kg	76 x 38 x 41" 1930 x 965 x 1041 mm
RO-STFE-72-2	Electric Floor Steam Table, 72", 5000 W, 240 V	250 lb – 113 kg	76 x 38 x 41" 1930 x 965 x 1041 mm
RO-HDSCE-18-1	Electric Countertop Steamer, 18", 2000 W, 208 V	76 lb - 34 kg	20 x 30 x 27" 508 x 762 x 686 mm
RO-HDSCE-18-2	Electric Countertop Steamer, 18", 2000 W, 240 V	76 lb - 34 kg	20 x 30 x 27" 508 x 762 x 686 mm
RO-ACC-FFG-4W	Set of 4 Casters for Fryers RO-FFG	7 lb - 3 kg	9 x 9 x 7" 229 x 229 x 178 mm
RO-ACC-FFG-UNI	Connecting Piece for Floor Fryers RO-FFG, Stainless Steel	2 lb - 1 kg	20 x 2 x 3 ½" 508 x 51 x 89 mm
RO-ACC-FFG-ROD	Cleaning Rod for Fryers RO-FFG	-	-
RO-ACC-FFG-DBOARD	Removable Drip Tray for Fryers RO-FFG, Stainless Steel	10 lb - 5 kg	13 x 20 x 13" 330 x 508 x 330 mm
RO-ACC-FFG-115-LID	Cover for Fryers RO-FFG-115, Stainless Steel	6 lb - 3 kg	20 x 24 x 3" 508 x 610 x 76 mm
RO-ACC-FFG-160-LID	Cover for Fryers RO-FFG-160, Stainless Steel	8 lb - 4 kg	23 ½ x 24 x 3" 597 x 610 x 76 mm
RO-ACC-FFG-115-BKT	Basket for Fryer RO-FFG-115	3 lb - 2 kg	28 x 10 ½ x 9 ½" 712 x 267 x 242 mm
RO-ACC-FFG-160-BKT	Basket for Fryer RO-FFG-160	4 lb - 2 kg	28 x 10 ½ x 9 ½" 712 x 267 x 242 mm
RO-ACC-FFG-115-SCRN	Screen for Fryer RO-FFG-115	3 lb - 2 kg	14 x 14 x 9 ½" 355 x 355 x 242 mm
RO-ACC-FFG-160-SCRN	Screen for Fryer RO-FFG-160	4 lb - 2 kg	18 x 15 ½ x 9 ½" 457 x 394 x 242 mm
RO-ACC-FCE-16-BASE	Removable Drip Tray for Fryer RO-FCE-16, Stainless Steel	54 lb - 22 kg	30 x 20 x 32" 762 x 508 x 813 mm
RO-ACC-FCE-16-LID	Cover for Fryer RO-FCE-16, Stainless Steel	9 lb - 4 kg	17 ½ x 23 x 5 ½" 444 x 584 x 140 mm
RO-ACC-FCE-16-BKT-L	Left Basket for Fryer RO-FCE-16	3 lb - 2 kg	28 x 10 ½ x 9 ½" 712 x 267 x 242 mm
RO-ACC-FCE-16-BKT-R	Right Basket for Fryer RO-FCE-16	3 lb - 2 kg	28 x 10 ½ x 9 ½" 712 x 267 x 242 mm
RO-ACC-FCE-DBOARD	Removable Drip Tray for Fryer RO-FCE-16, Stainless Steel	10 lb - 5 kg	20 x 13 x 13" 508 x 330 x 330 mm
RO-ACC-RFG-4W	Set of 4 Wheels for Floor Range	20 lb - 9 kg	12 ½ x 12 ½ x 6" 318 x 318 x 152 mm

WARRANTY

MODELS	DESCRIPTION	PACKAGING WEIGHT	PACKAGING DIMENSIONS (W x D x H)
RO-ACC-4LEG	Set of 4" Adjustable Legs for Countertop Equipment	3 lb - 2 kg	6 ½ x 5 x 6 ½" 164 x 127 x 164 mm
RO-ACC-STFE-US36	Undershelf for 36" Steam Table, Stainless Steel	11 lb - 5 kg	29 x 22 x 4" 737 x 559 x 102 mm
RO-ACC-STFE-US48	Undershelf for 48" Steam Table, Stainless Steel	14 lb - 6 kg	41 x 22 x 4" 1041 x 559 x 102 mm
RO-ACC-STFE-US60	Undershelf for 60" Steam Table, Stainless Steel	19 lb - 9 kg	53 x 22 x 4" 1346 x 559 x 102 mm
RO-ACC-STFE-US72	Undershelf for 72" Steam Table, Stainless Steel	23 - 11 kg	65 x 22 x 4" 1651 x 559 x 102 mm
RO-ACC-STFE-RTC14	Roll Top Cover 12" X 20" for Steam Table, Stainless Steel	11 lb - 5 kg	15 x 23 x 14" 381 x 584 x 356 mm
RO-ACC-STFE-APC1	Cutout Adapter Plate 12" X 20" for Steam Table, 2.2L / 3.9L / 6.7L	3 lb - 2 kg	13 x 22 x 2" 330 x 559 x 51 mm
RO-ACC-STFE-APC2	Cutout Adapter Plate 12" X 20" for Steam Table, 2.2L / 2 X 3.9L	3 lb - 2 kg	13 x 22 x 2" 330 x 559 x 51 mm
RO-ACC-STFE-APC3	Cutout Adapter Plate 12" X 20" for Steam Table, 2 X 6.7L	3 lb - 2 kg	13 x 22 x 2" 330 x 559 x 51 mm
RO-ACC-STFE-APC4	Cutout Adapter Plate 12" X 20" for Steam Table, 3 X 3.9L	3 lb - 2 kg	13 x 22 x 2" 330 x 559 x 51 mm
RO-ACC-STFE-APC5	Cutout Adapter Plate 12" X 20" for Steam Table, 5 X 2.2L	3 lb - 2 kg	13 x 22 x 2" 330 x 559 x 51 mm
RO-ACC-STFE-APC6	Cutout Adapter Plate 12" X 20" for Steam Table, 3.9L / 10.4L	3 lb - 2 kg	13 x 22 x 2" 330 x 559 x 51 mm

GENERALITIES

Rosko equipment is designed and certified for commercial use only. Rosko assumes no responsibility or liability of any kind for any part, labor, or component failure, or any property damage or personal injury resulting from a non-commercial installation or use, or for residential purposes, including risk of death.

Before placing a service call, the original purchaser must verify that the problem is not the result of an improper installation, insufficient power supply, incorrect setting, or wrong use. The costs incurred by these examples are not covered by this Limited Warranty and are at the sole expense of the customer.

COOKING EQUIPMENT

ONE (1) YEAR LIMITED WARRANTY ON PARTS AND LABOUR

Rosko warrants to the original purchaser that each new cooking appliance will be free from defects in materials or workmanship, under normal use and proper preventive maintenance as recommended by Rosko, for a period of one (1) Year from date of invoice or no later than 15 months from date of shipment, whichever comes first. Rosko will repair or replace the defective part with an equivalent or similar part according to the conditions and rates set by Rosko. Any warranty service requests must first be addressed to the Rosko Customer Service Department, which will issue a pre-authorization number, if applicable. The serial number from your appliance's data sheet must not be altered and must be legible. It must also correspond to the serial number referenced on your copy of the original invoice, which is also to be provided.

QUALITY ACCESSIBLE TO ALL



1 866 901-5624
customerservice@rosko-julien.ca

955, rue Lachance, Québec (Québec)
Canada G1P 2H3

rosko-julien.ca

RO-CATALOG-COOKING
A-2022-05-01