

Robot System

Multifunction robot for food preparations

Electromagnetic induction heating - Cutting - Mixing - Emulsifying - Cooking under vacuum - Cooling



RS-10

Inverter	4 kW
Nominal bowl volume (app.)	10 litri
Maximum batch quantity (depending on the product)	7-8 litri
Maximum wall temperature	185°C
Installed power	13 kW
Consumption per kg. of finished product (app.)	0,1 kW
Electricity	400V/50Hz

RS-20

Inverter	5,5 kW
Nominal bowl volume (app.)	20 litri
Maximum batch quantity (depending on the product)	14-16 litri
Maximum wall temperature	185°C
Installed power	14 kW
Consumption per kg. of finished product (app.)	0,1 kW
Electricity	400V/50Hz

RS-40

Inverter	15 kW
Nominal bowl volume (app.)	40 litri
Maximum batch quantity (depending on the product)	28-32 litri
Maximum wall temperature	185°C
Installed power	24 kW
Consumption per kg. of finished product (app.)	0,1 kW
Electricity	400V/50Hz

RS-60

Inverter	18,5 kW
Nominal bowl volume (app.)	60 litri
Maximum batch quantity (depending on the product)	42-48 litri
Maximum wall temperature	185°C
Installed power	37 kW
Consumption per kg. of finished product (app.)	0,1 kW
Electricity	400V/50Hz

RS-100

Inverter	22 kW
Nominal bowl volume (app.)	100 litri
Maximum batch quantity (depending on the product)	70-80 litri
Maximum wall temperature	185°C
Installed power	40 kW
Consumption per kg. of finished product (app.)	0,1 kW
Electricity	400V/50Hz

RS-150

Inverter	30 kW
Nominal bowl volume (app.)	150 litri
Maximum batch quantity (depending on the product)	110-125 litri
Maximum wall temperature	185°C
Installed power	57 kW
Consumption per kg. of finished product (app.)	0,1 kW
Electricity	400V/50Hz

RS-250

Inverter	45 kW
Nominal bowl volume (app.)	250 litri
Maximum batch quantity (depending on the product)	180-210 litri
Maximum wall temperature	185°C
Installed power	98 kW
Consumption per kg. of finished product (app.)	0,1 kW
Electricity	400V/50Hz

Steril System

Autoclaves

Electromagnetic Induction heating - Sterilize and Pasteurize packed food products and Pot Cooking Technique

ST-60

Immersion system

Nominal bowl volume (app.)	60 litri
Massima pressione in vasca	+ 2.400 mbar
Maximum water temperature	121°C
Installed power	9,5 kW
Water consumption	60 l
Alimentazione standard	400V/50Hz
Time to reach water temperature of 121°C from 40°C	30 min

ST-130

Raining system

Nominal bowl volume (app.)	130 litri
Massima pressione in vasca	+ 3.000 mbar
Maximum water temperature	121°C
Installed power	20 kW
Water consumption	40 litri
Alimentazione standard	400V/50Hz
Time to reach water temperature of 121°C from 40°C	25 min

ST-250

Raining system

Nominal bowl volume (app.)	250 litri
Massima pressione in vasca	+ 3.000 mbar
Maximum water temperature	121°C
Installed power	38 kW
Water consumption	80 litri
Alimentazione standard	400V/50Hz
Time to reach water temperature of 121°C from 40°C	22 min



MADE IN ITALY



focus on facts

Simply the most effective magnetic induction technology for the food thermal treatment

because it works!



magnetic induction means great energy savings and superb cooking precision



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All informations of this catalogue are subject to alteration without any notice.



focus on facts



Our philosophy, it works !

If you wonder why our machines are designed as you see them and why the operating procedures are the way they are, the answer is simple and it will always be the same: because it works and works well.

RS philosophy is simple. Our multifunction robots are built to perform well. Therefore, they are simple to use, designed to last long and perform their tasks simply superbly.

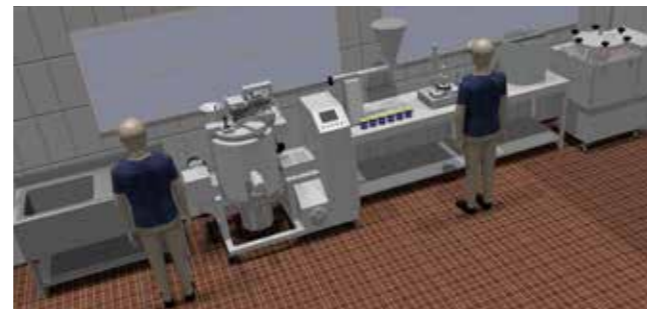
Built to last

We began our story in a garage, with little means, but very clear ideas: no exotic components, no delicate and custom-made parts but only functionality and attention to the real needs of those who work every day, all year round.

The success of this philosophy is evident, and currently we produce an entire line of highly sought-after RS machines. We are constantly improving them, thanks to our customers' advices and suggestions, but it should not surprise you to know that our first prototypes are still operational and still productive.

On target

We will provide you with everything you need for the assembly of highly efficient processing lines; taking care of your work from A to Z, accompanying you in your choices. By thinking together, we will find the solution that best suits your needs.



Multifunction robot for the preparation of

Jam
Marzipan
Almond paste
Hazelnut / pine nut / nuts / pistachio paste
Pastry cream
Chocolate cream
Bases for ice cream
Toppings
Coffee cream
Glossy gloss
Caramel
Ganache
Praline
Fruit juices
Fruit jellies
Dough for cream puffs
Fruit purees
Sauces
etc.

RS line is based on a very solid design and industrial engineering.



Easy, flexible, effective

By pouring the ingredients of your recipe into the vessel and after closing it airtight, the Robot starts **cooking, making concentrate, cutting, mixing, homogenizing, emulsifying and candying**, performing one or more functions at once, depending on the desired process and the set recipe.

Cook using magnetic induction while enjoying extraordinary control and ease of use, without using a steam generator, thus saving energy.

Concentrate using the vacuum generated with a highly efficient water ring pump connected to an airtight sealed vessel.

Cut-Mix-Homogenize using different types of blades and tools, mounted on the main shaft located in the vessel.

Emulsify using a special emulsifying head mounted inside the vessel and a special scraper mounted on the lid shaft.

Candy using the special basket with different shelves.

Induction revolutionary concept

In our Robots, 95% of the absorbed energy instantly becomes heat, thanks to the very efficient use of magnetic induction.

A significant energy saving, costs and related emissions combined with a fantastic cooking precision, whether you are processing 6 or 200 liters of product.

magnetic induction means great energy savings and superb cooking precision



INDUCTION
wise energy