



Paul Bocuse

ROSIÈRES 
INSTRUMENTS DE TALENT

TWO STYLES



Paul Boonse **TRADIS**

unique style

innovative technology

high design

tradition

one art



Paul Boocse **PRODIGE**

unique style

innovative technology

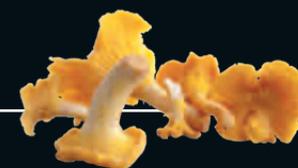
high design

modernity



DESIGN

With an even more sophisticated design aesthetic, Rosières has recreated the stylish appeal of the Bocuse range cooker with newly engineered oven doors, ergonomically designed storage drawers and robust cast iron pan supports. The Bocuse will impress you with its clean lines, durable stainless steel handles and large glass windows for complete visibility. With extraordinary attention to detail and a high quality finish, this contemporary designed appliance will provide a professional cooking experience for years to come.





Design aesthetics that blend perfectly with a modern kitchen environment. Contemporary and precise shapes for a perfect cooking experience.



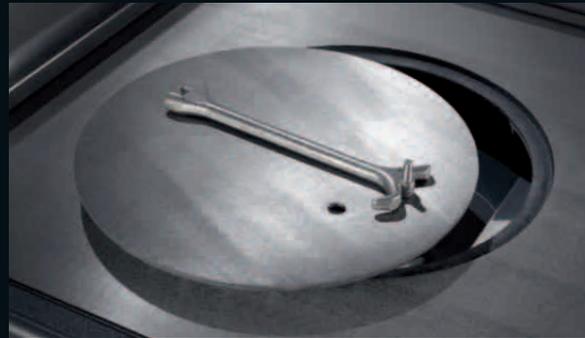


PROFESSIONAL

On the right hand side, there are three different sized burners plus the unique Mijorose burner, which has been specifically designed for slow cooking and is perfect for delicate sauces and risotto. On the left side the ultra rapid gas burner is concealed below the cast iron hotplate and provides maximum cooking flexibility with a range of accessories providing three cooking options for the true professional.



Large gas burner for traditional or wok cooking.



Cast iron hot plate "coup de feu" with graduated heat distribution, a firm favourite with many professional chefs.



Cast iron griddle for rapid, tasty, healthy cooking.

THREE DIFFERENT WAYS TO COOK

Paul Bocuse **PRODIGE**

Paul Bocuse **TRADIS**



Rosières is one of the most innovative European manufacturers of cooking appliances, combining traditional and modern designs with the latest technology. The Bocuse has two full size ovens, four different burners and a special gas burner which offers unique flexibility and full cooking control. Designed by the professional Chef Paul Bocuse, Rosières has an excellent reputation for producing high quality cooking appliances matched with outstanding performance to satisfy even the most demanding of gourmet chefs or those who are just passionate about cooking.



The left hand oven has a Pyrolytic self cleaning program that heats the oven interior to an exceptionally high temperature, burning off any grease or food deposits, eliminating the need for detergents. Once the oven has cooled, any remaining residues can be removed from the sides and base of oven.

The right hand oven has Catalytic liners, which carbonizes all fat residues, making cleaning extremely simple.



PROFESSIONAL DESIGNS WITH BOCUSE INSPIRATION.

Paul Bocuse **PRODIGE**

Paul Bocuse **TRADIS**



FEATURES

Pyrolytic multi-function oven with diagonal rotisserie (left oven) | 4.5 kW Super gas burner cast iron hotplate with Wok support and griddle | Catalytic conventional oven (right) | Height adjustment up to 90 cm | Flame failure device | 4 gas burners with cast iron pan supports including Mijorose simmer safe burner



TECHNICAL INFORMATION



Left top

Cast - Iron hob plate with a super gas burner of 4.5 kW
Electronic auto ignition
Full flame failure safety device



Left oven

Electric Pyrolytic multifunction | Grill | Thermostat
Oven light | Rotisserie | End of cooking timer
Pyrolytic cleaning | Storage drawer



Grill function

Left oven
Right oven



Choice of three different hoods



Right top

4 gas burners | Electronic auto ignition
Cast - Iron pan supports | Cast - Iron burner caps
Control knobs with adjustable setting



Right oven

Electric Catalytic conventional oven
Thermostat | Oven light | Storage drawer



Oven accessories

4 flat shelf | 3 pastry tray
1 handle for grill pan set | 2 drip trays
1 grill for grill pan set

<p>Gas burners Right front: Semi-rapid burner 1.45 kW 54.5 mm Right back: Rapid gas 2.5 kW 83mm Mijorose; simmer-safe burner Left front: Ultra rapid burner 3.5 kW 104 mm Left back: Semi-rapid burner 1.45 kW 54.5 mm</p>	<p>Oven Electric Energy consumption (each oven): Rising to 200°C: 0.4 kWh Hourly consumption kWh pre-set temperature 0.5kWh Left oven: 2.35 kW Door: Triple glass Pyrolytic cleaning Right oven: 3 kW Door: Triple glass Catalytic cleaning</p>	<p>Power supply Total gas power: 13.40 kW Total electric power: 5.35 kW Mono 230V: 25 A 3 phase 230V: 20A 2 phase 400+N: 20A 3 phase 400+N: 16A</p>
<p>Hob Ultra-rapid 4.5 kW 85. mm Wok support</p>	<p>Grill Left - grill: 2.11 kW Right - grill: 2.1 kW 3.0 kW</p>	



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