



THE BEST KITCHEN
EQUIPMENT SYSTEM

RiNAS Daesung Co., Ltd.
Comprehensive Product
Guide

www.rinasds.co.kr

Leading research
oriented company

RINAS
리나스

RINAS OVEN IS
VERY EASY
VERY SIMPLE
VERY DELICIOUS

Research and Development Center of the Company

RINAS is a leading company in research and development, leading the innovative culinary culture.

RINAS is based on abundant know-how and technology. We have a core value and technical pride aiming for the best quality in the industry.

In order to make cooking easier for everyone, even if you are not an expert, we are striving to develop a new system and create a safe cooking environment.



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Cooking / Heating, Cookware

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HISTORY

- 2015. 6. Awarded Small and Medium Business Administration Excellent Performance Certification (commercial oven)
- 2015. 5. Won Chef Team International Cooking Competition Award (gold medal, silver medal)
- 2014. 6. Received Namyangju City Mayor Testimonial
- 2014. 5. Won Chef Team International Cooking Competition Award (gold medal, silver medal)
- 2013. 5. Awarded Prime Minister Testimonial
- 2013. 2. Awarded Excellent Company Knowledge Grand Award
- 2012. 6. Received Q mark quality certification
- 2012. 4. Awarded Public Procurement Service Certificate of Excellent Product (commercial oven)
- 2011. 9. Received K mark performance certification
- 2011. 4. Change its name to RINAS Daesung Co., Ltd.
- 2011. 3. Received National Tax Service Jungbu Regional Office Testimonial
- 2010. 4. Received KS Certification
- 2007. 10. Awarded Public Procurement Service Certificate of Excellent Product (Gas Rotating Cooking Pot)
- 2007. 5. Certified as Management Innovative Small Business (MAIN-BIZ)
 Certified as Innovative Small Business (INNO-BIZ)
- 2006. 12. Awarded for new technology and excellent products by Presidential Commission of Small and Medium Enterprises
- 2005. 5. Registered as the construction business (gas facility construction)
- 2005. 5. Received Electrical Appliance Safety Certification
- 2004. 10. Received ISO Quality Management System Certification
- 2003. 12. Awarded the best cooperation award by Samsung Tesco Co., Ltd.
- 1991. 7. Licensed to produce gas products
- 1991. 6. Received Factory registration permission
- 1991. 6. Established Daesung Kitchen Co., Ltd.



STEAM CONVECTION OVEN



RiNAS steam convection oven

Just one touch transforms you into a 7-star chef

You no longer have to worry about complicated instructions.

RiNAS oven with touch screen is easy and simple to use for cooking various dishes such as Korean, Western, Chinese, etc. quickly and delicious.

(Multipurpose, multifunctional oven including group meal, hotel cooking, confectionery baking)



USB / O Device

My cooking, memo function can be conveniently written in the office computer. Transferring to USB and storing it maximizes the usability of the product.



LCD touch screen

7 inch, 10.2 inch LCD monitor by hand. It is easy to operate as you can choose the dish and cooking method.



Double door glass

The double-door structure maximizes the durability of the product considering the safety of the user.



Trolley automatic drainage

It keeps the hygiene condition in the oven at its best by letting the moisture, produced from the cooking, to be released out of the oven through the drain.



Fully automatic cleaning

It is convenient and safe to use as the entire cleaning process is done automatically.



Hangul input function

The first ever Hangul input function in the industry is the spirit of RiNAS to pursue user convenience.



Aerodynamic structure

The aerodynamic interior design gives the best cooking results. It is a merit of RiNAS that cannot be seen in other companies.



Safe vent function

Considering the convenience and safety of the user, it prevents burning or injuries by positioning the steam outlet at the back.



Hand shower

Adopted a classy and trouble-free accessory to enhance the value of product quality.



Powder detergent

Powder detergent has been adopted due to the disadvantages of strong alkaline liquid detergent.

**Convection mode**

Food tastes and smells great!
It gives the best taste via high speed pan function.

_ Grilled fish, bakery, Roast beef, barbeque, tteokgalbi ...

It is possible to cook everything from baking, grilled chicken to grilled fish.
The automatic humidity control system keeps the taste and flavor of the food intact.

**Steam mode**

Cook like an expert!
There is no problem with cooking difficult Korean food.

_ Steamed egg, steamed pork, steamed vegetable, cooking noodles, boiled egg
Even if you do not have a separate pot stove, you can cook Korean food with just the oven. The center temperature sensor provides the best cooking environment for easy cooking.

**Combi mode**

Keep the original taste of the ingredients!
Aerodynamic cooking structure makes the best dishes.

_ Stewed fish, broiled chicken, roast chicken, sauteed potatoes, meatballs ...

It combines the advantages of steam and convection to protect the original flavor of the ingredients without destroying nutrients.



NEW

COMMERCIAL OVEN

STEAM CONVECTION OVEN

Makes cooking easier and better, for both the chefs and the customers.
Reliable technology, excellent cost-efficiency, perfect service ...
Experience the finest quality of RiNAS !!!



RO-122TE/G (24decks)

Dimension: 1270×900×1390

Pan(W×D×H) : 530×325×55 24EA

Eating Personnel : More than 800

Identification Number

RO-122TE : 22763995

RO-122TG : 22763996

RO-202TE/G (40decks)

Dimension: 1270×900×1920

Pan(W×D×H) : 530×325×55 40EA

Eating Personnel : More than 1200

Identification Number

RO-202TE : 22763997

RO-202TG : 22763998

Easy 7 inches to 10.2 inches bigger LCD, simpler operation,
trolley automatic leveling function

Simple one-touch cooking with automatic warm-up function

Delicious Improve the heat efficiency by the change in
Delicious structure for better cooking



Large LCD

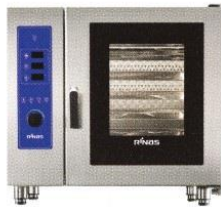
The control panel (LCD) has been changed to 10.2 inch, making it easier to check the menu with a convenient touch function and a larger icon.



Trolley automatic leveling function

As the trolley is integrated to the oven, the elevation and leveling are automatic, eliminating the need for additional adjustments, and increasing user convenience and safety at the same time.

COMMERCIAL OVEN



RO-041E(4decks)

Dimension: 780×585×640

Pan(W×D×H) : 353×325×55 4EA

Water Supply: 20A

Water Drain: 32A

Operating Voltage (electric) : AC 220V 60Hz

Power Consumption (electric): 4.5kW

Identification Number : 22195439



DSRO-061E(6decks)

Dimension: 880×760×850

Pan(W×D×H) : 530×325×55 6EA

Water Supply: 20A

Water Drain : 32A

Operating Voltage (electric): 3-phase AC 380V 60Hz

Power Consumption (electric): 10.1kW

Identification Number : 22416093



RO-062E/G(12decks)

Dimension: 1,270×900×1,020

Pan(W×D×H) : 530×325×55 12EA

Water Supply: 20A

Eating Personnel: More than 400

Water Drain : 32A

Operating Voltage (electric): 3-phase AC 380V 60Hz

Power Consumption (electric): 14.5kW

Operating Voltage (gas type): AC 220V

Gas Consumption: LNG / LPG : 17.5kW

Identification Number

RO-062E : 22142760

RO-062G : 22142756

★ Gas unit change: 1kw → 860kcal / h

The new technology of RiNAS upgrades the taste and convenience of cooking.

Being the first oven to support Korean input, RiNAS allows fast and easy searching of the menu with its touch screen.

The free cooking setting is done with a simple USB I / O device, and a stable aerodynamic structure cooks food uniformly.

Safe door glass that can withstand high temperature shock makes the cooking safe, and trolley water drain design makes the cooking hygienic!!!



RO-122E/G

DSRO-122E/G(24decks)

Dimension: 1,270×900×1,420

Pan(W×D×H) : 530×325×55 24EA

Water Supply: 20A

Eating Personnel: More than 800

Water Drain : 40A

Operating Voltage (electric): 3-phase AC 380V/60Hz

Power Consumption (electric): 29kW

Operating Voltage (gas type): AC 220V

Gas Consumption: RO-122G LPG/LNG 29.0 kW

DSRO-122G LPG/LNG 32.6 kW

Identification Number

RO-122E : 22142761

RO-122G : 22142757

DSRO-122E : 21957075

DSRO-122G : 22167384



RO-122TE/TG (24decks)

Dimension: 1,270×900×1,390

Pan(W×D×H) : 530×325×55 24EA

Water Supply: 20A

Eating Personnel: More than 800

Water Drain : 40A

Operating Voltage (electric): 3-phase AC 380V/60Hz

Power Consumption (electric): 29kW

Operating Voltage (gas type): AC 220V

Gas Consumption: RO-122G LPG/LNG 29.0 kW

Identification Number

RO-122TE: 22763995

RO-122TG: 22763996



RO-202E/G

DSRO-202E/G(40decks)

Dimension: 1,270×900×1,950

Pan(W×D×H) : 530×325×55 40EA

Water Supply: 20A

Eating Personnel: More than 1200

Water Drain : 40A

Operating Voltage (electric): 3-phase AC 380V/60Hz

Power Consumption (electric): 59.0kW

Operating Voltage (gas type): AC 220V

Gas Consumption: RO-202G LPG/LNG 59.5 kW

DSRO-202G LPG/LNG 65.0 kW

Identification Number

RO-202E : 22142762

RO-202G : 22142758

DSRO-202E : 21957073

DSRO-202G : 22167617



RO-202TE/TG(40decks)

Dimension: 1,270×900×1,920

Pan(W×D×H) : 530×325×55 40EA

Water Supply: 20A

Eating Personnel: More than 1200

Water Drain : 40A

Operating Voltage (electric): 3-phase AC 380V/60Hz

Power Consumption (electric): 59.0kW

Operating Voltage (gas type): AC 220V

Gas Consumption: RO-202G LPG/LNG 59.5 kW

Identification Number

RO-202TE : 22763997

RO-202TG : 22763998

NEW

FOOD SERVING TABLE / TROLLEY INSULATOR

You can easily keep and distribute large amounts of warm food using the trolley insulator.



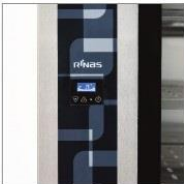
RHC850

Dimension: 850×935×1950

Operating Voltage (electric) : AC 220V

Power Consumption (electric): 1,2KW

Identification Number : 22882289



Digital setting

Convenient and easy temperature setting function for user convenience and precise temperature setting



High-grade handle

High-grade handle with a good grip for user's convenience



The trolley shown above is an optional item.

High-tech thermal insulation function
Even when trolley detachment/integration is being done, the food is kept warm.



ACCESSORIES



Trolley (40 decks) DSRT-202



Trolley (24 decks) DSRT-122



Oven stand



lid (pan cover) 530×325



general pan 530×325×55



coated pan 530×325×30



embossing pan 530×325×30

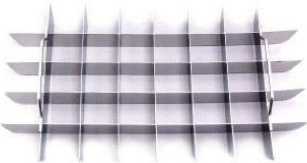


grill pan 530×325

perforated pan 530×325×55



egg pan 530×325×30



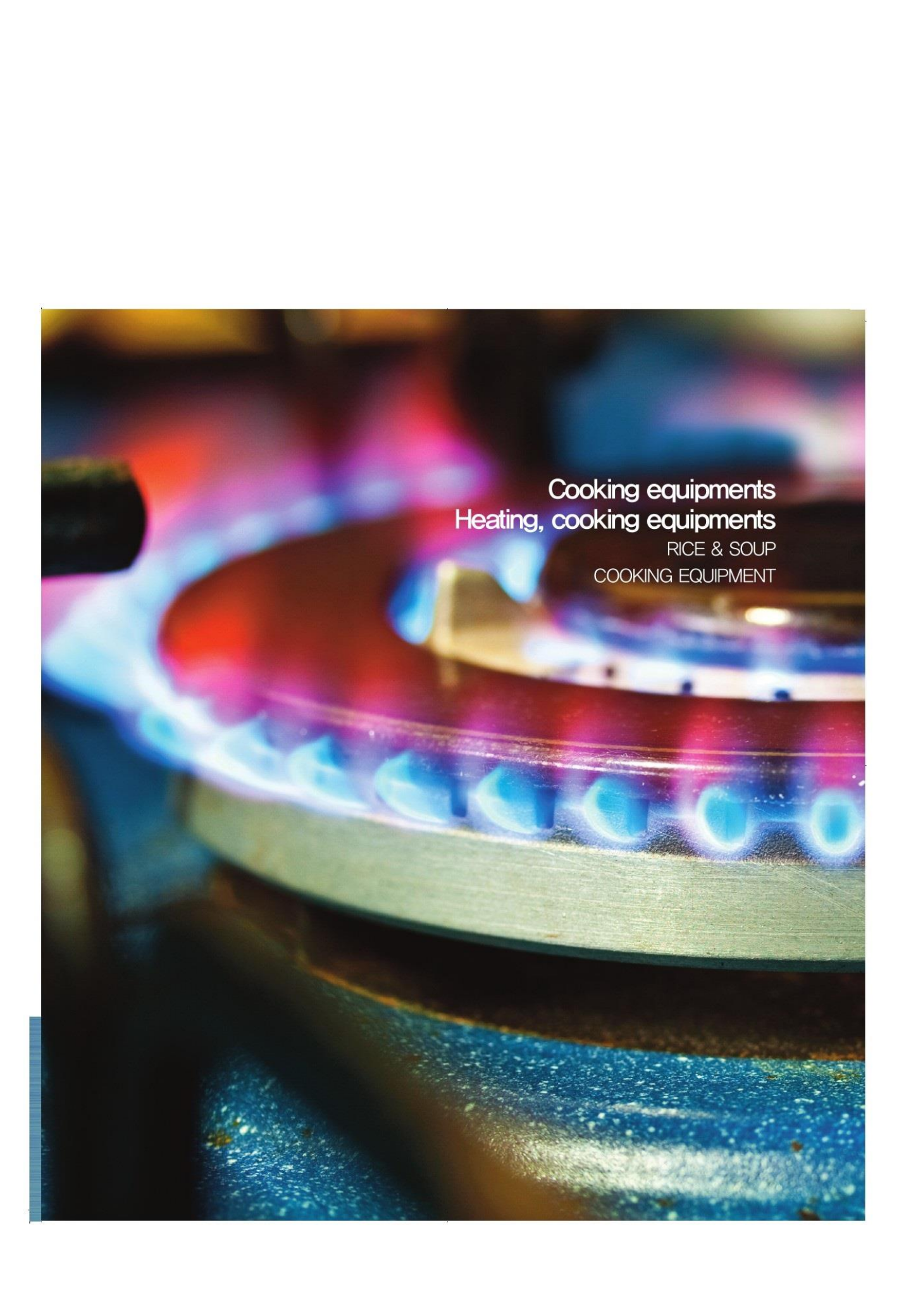
steamed egg cutter

ACCESSORIES

* School market S2B registered product

Category	Item name	Model name	Item No.	Specification
Furniture / Dining room furniture	Trolley (24 decks)	DSRT-122	201407302548155	725×815×1315
	Trolley (40 decks)	DSRT-202	201407302548170	725×815×1840
	Oven Stand (4 decks)	DSRT-041	201407302548043	780×600×750(Rack type)
	Oven Stand (6 decks)	DSRT-061	201407302548140	880×760×750(Rack type)
	Oven Stand (12 decks)	DSRT-062	201407302548088	1230×900×650(Rack type)
Dining room / Dining room consumable goods Detergent	general pan	RD0101	201407302547440	530×325×55
	perforated pan	RD0201	201407302547694	530×325×55
	coated pan	RD0301	201407302547758	530×325×30
	grill pan	RD0401	201407302547816	530×325
	lid (pan cover)	RD0501	201407302547852	530×325
	embossing pan	RD0601	201407302547899	530×325×30
	Egg Pan (8 holes)	RD0708	201407302547922	530×325×30
	Egg Pan (12 holes)	RD0712		530×325×30
	Egg Pan (15 holes)	RD0715		530×325×30
	Steamed Egg Cutter	RD0832	201407302547952	32 hole
	Steamed Egg Cutter	RD0840		40 hole
	Coating Pan ★	RD0302	201407302547781	353×325×30
	Grill Pan ★	RD0402	201407302547842	353×325
	Sprayer	RD1101	201407302548028	2000P
	Oven detergent (powder)	RD1106F	201407302548198	6kg
	Oven detergent (liquid)	RD0910W	201407302547977	10kg

★ The display is a fan for 4 stage oven only.



Cooking equipments
Heating, cooking equipments
RICE & SOUP
COOKING EQUIPMENT

NEW

COOKING POT/ GAS MULTI-COOKING POT

Economical and efficient gas multi-cooking pot
for comfortable cooking environment.
You can cook Fried food, stir-fried dishes
as well as soup ...



RDK-300B(Gas type)

Type: Rotating cooking pot

Dimension: 1,540×1,340×900

Operating voltage: AC 220V

Gas consumption: LPG / LNG : 37,2 kW

Material: Stainless steel

Capacity: 300 people

Identification number: 22878738

RDK-500B(Gas type)

Type: Rotating cooking pot

Dimension: 1,620×1,400×900

Operating voltage: AC 220V

Gas consumption: LPG / LNG : 39,5 kW

Material: Stainless steel

Capacity: 500 people

Identification number: 22878735



- Economical** Reduction of gas cost by applying economy-integrated technology
- Comfortable** 3 layer-structure using natural atmospheric principle
- Convenience** able to change firepower automatically according to time Automatic cooking function with program mode input
- Safety** Equipped with overheat safety device



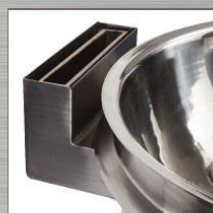
Digital Operation

It can be cooked in various ways by selecting frying mode and and soup mode. It also has temperature control function.



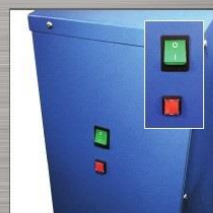
Temperature Sensor

Automatically checks the set temperature of the corresponding mode, maintains the cooking temperature



Heat Waste

Reduced risk from heat considering user safety



Manual Ignition

Can be used by manual ignition

COOKING POT / GAS RANGE / GRILL



Gas rotating cooking pot



gas range



★ Gas unit change: 1kw → 860kcal / h

Procurement name	Model name	Item identification number	Specification	Specification	Remarks
Cooking Pot	DOGTK1-302	21570330	Gas type / casting inside / enamel outer, for 300 persons	gas consumption LPG : 44,7 kW / LNG : 44,2 kW	casting inside
	DOGTK1-502	21570328	Gas type / casting inside / enamel outer, for 500 persons	gas consumption LPG : 53,0 kW / LNG : 48,8 kW	casting inside
	DOGTK-302	21570089	Gas Rotating type/ enamel outer, for 300 persons	gas consumption LPG : 44,7 kW / LNG : 44,2 kW	Stainless steel inside
	DOGTK-502	21570088	Gas Rotating type/ enamel outer, for 500 persons	gas consumption LPG : 53,0 kW / LNG : 48,8 kW	Stainless steel inside
	DSTK-500	20975845	Steam type for 500 persons	steam consumption : 77kg/h	
	DSTK-600	20975846	Steam type for 600 persons	steam consumption : 82kg/h	
	DSTK-700	20975847	Steam type for 700 persons	steam consumption : 87kg/h	

Procurement name	Model name	Item identification number	Specification	Specification	Remarks
Commercial gas range	DGT-80N	21495377	2holes, 900×750×850mm	gas consumption LPG : 33,7 kW / LNG : 25,8 kW	Manual ignition
	DGT-120N	21495379	3holes, 1200×750×850mm	gas consumption LPG : 59,4 kW / LNG : 38,5 kW	
	DGT-150N	21495378	3holes, 1500×750×850mm	gas consumption LPG : 59,4 kW / LNG : 38,5 kW	
	DGLR-75	21090451	Low range 1holes, 750×450×750mm	gas consumption LPG : 31,4 kW / LNG : 23,3 kW	
	DGLR-150	21090450	Low range 2holes, 1500×450×750mm	gas consumption LPG : 60,7 kW / LNG : 44,2 kW	
Grill	DGG-602N	21495380	gas blower Grill, 600×750×850mm	gas consumption LPG : 12,8 kW / LNG : 11,6 kW	
	DGG-903N	21505471	gas blower Grill, 900×750×850mm	gas consumption LPG : 20,1 kW / LNG : 17,1 kW	
	DGG-120N	21495381	gas blower Grill, 1200×750×850mm	gas consumption LPG : 27,2 kW / LNG : 21,5 kW	
	DGG-1505N	21495382	gas blower Grill, 1500×750×850mm	gas consumption LPG : 34,5 kW / LNG : 27,9 kW	

KITCHEN APPLIANCE STERILIZER / FOOD SERVING TABLE AND OTHERS



Kitchen appliance sterilizer



정부조달제품



electric insulative food serving table



정부조달제품

Cooking pot

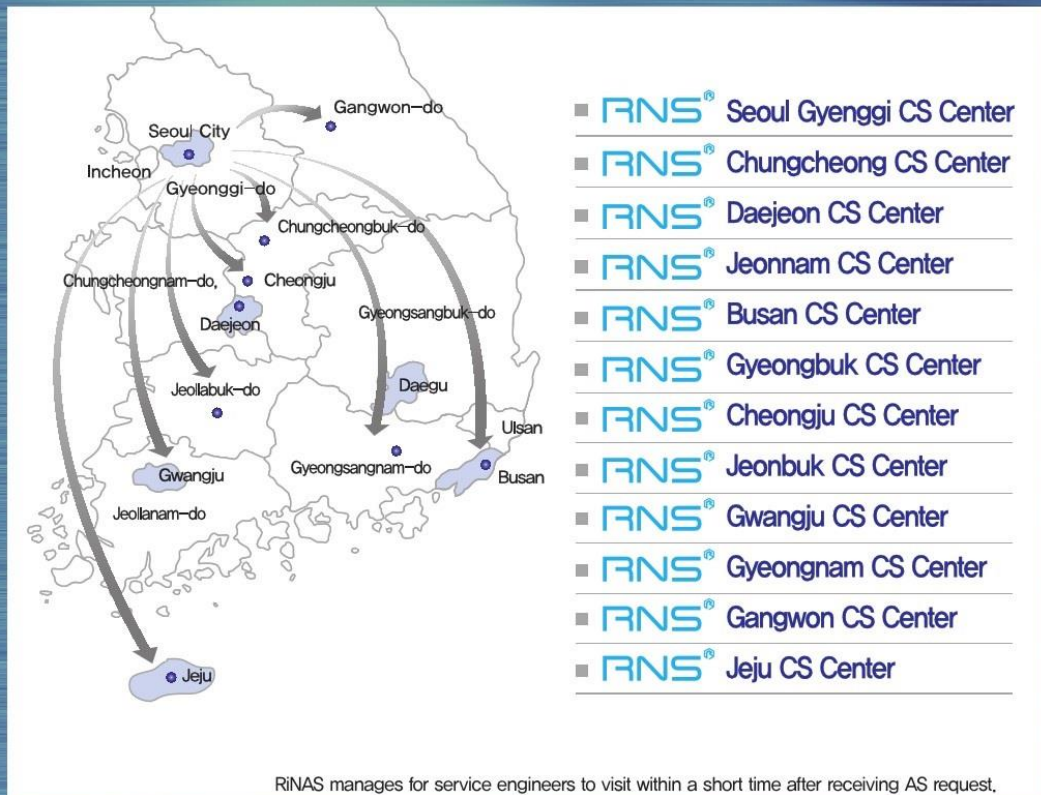
Procurement name	Model name	Item identification number	standard	Specification	Remarks
Kitchen appliance disinfection	DSES15	21496676	hot air disinfection, 1500×750×1950mm	Power Consumption : AC 220V 6kW , AC 380V 4.5kW	
	DSES18	21496677	hot air disinfection, 1800×750×1950mm	Power Consumption : AC 220V 6kW , AC 380V 4.5kW	
Food serving table	DSEH-15	21287563	Electric insulative food serving table / Sliding type, 1500×850×1200mm	Power Consumption : AC 220V 3kW	Dry heater type
	DSEHF-15	21498234	Electric self-feeding table / Slide type, 3700×850×1300mm	Power Consumption : AC 220V 3kW	Wet type heater
	DSESC-60	21497665	Insulative soup trolley / Electric, 600×850×600mm	Power Consumption : AC 220V 3kW	

Procurement name	Model name	Item identification number	standard	Specification
Plate distribution table	DSETUW-100	21495375	plate distribution table / electric, 950×600×1100	Power Consumption : AC 220V 3kW
Commercial Countertops	DWT-150	21089902	Fixed Type, 1500×850×750mm	

RiNAS Products

Use more conveniently using nationwide service centers

031-511-5577



RINAS SPECIAL CLASS

Hello COOK

Cafe <http://cafe.naver.com/rinasds>

Kakaostory <https://story.kakao.com/rinasoven>



NAVER

리나스대성

검색



Kakaostory QR Code

Fun cooking with a Steam Convection Oven, Learn from the professional chefs ...

From basic information such as cooking recipes and cleaning the ingredients
to professional content such as group meals and measuring methods,
data is updated every day.





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