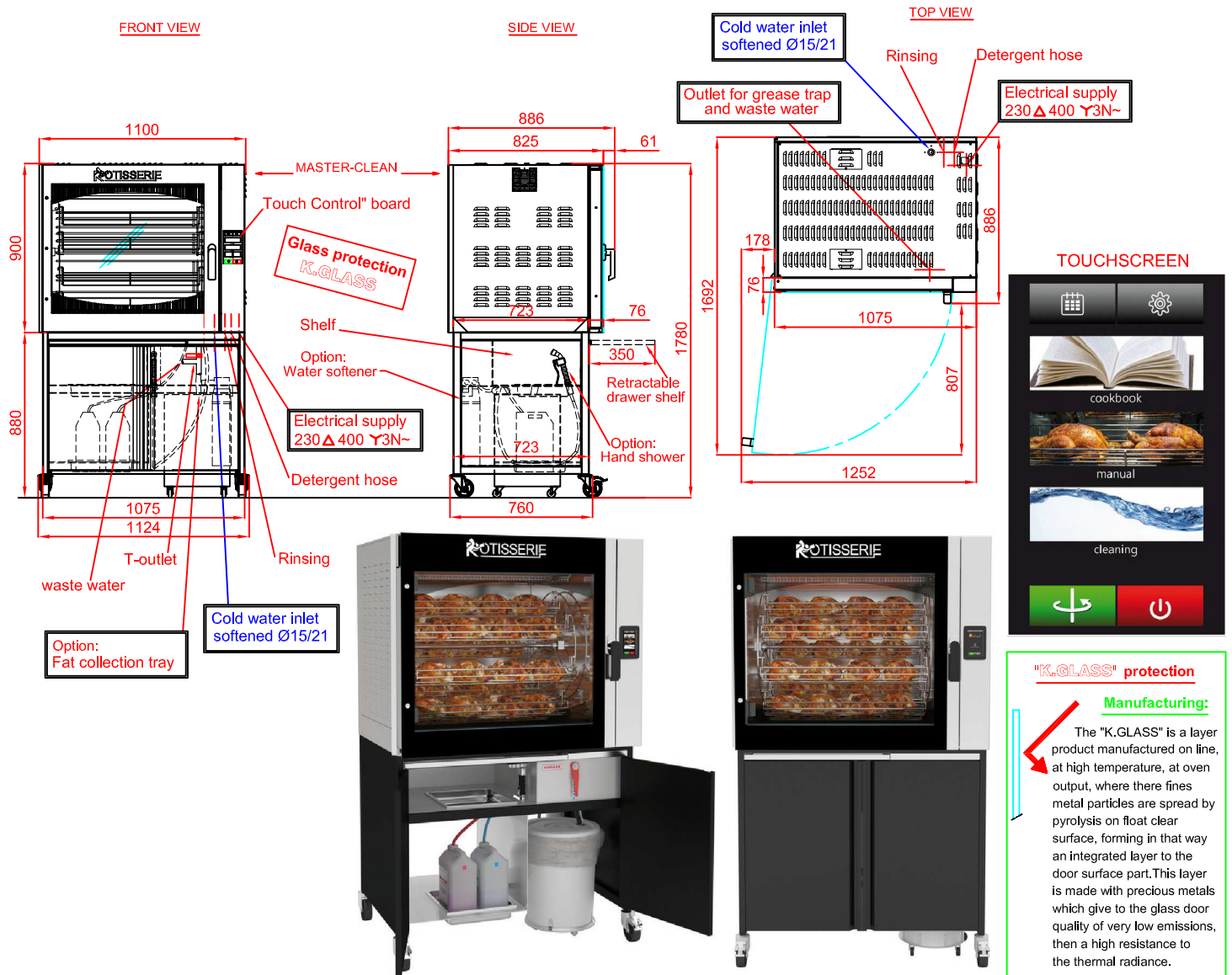


PULSE AIR BASKETS ROTISSERIES

MASTER-CLEAN AUTOMATIC CLEANING REF.: MC8.760



SPECIFICATIONS

Weight: 225Kg, Capacity of poultries: 32, Number of baskets:8.

Stainless steel presentation, tank depth: 100mm. Removable basket.

Completely insulated. Halogen lighting protected by glass ceramic. Temperature control by forced air cooking.

Programming and visualization by 5 inch touch screen "Touch Control".

Display of cooking programs, time and temperature.

End of cooking alarm, automatic stop and switch to temperature hold at 63°C.

Evacuation of the cooking juices to a movable grease trap, and evacuation of the washing and rinsing water to the waste water.

Automatic washing program, 3 cycles: steam (fat softening), detergent (washing) and product dosage anti-scale rinse.

Water supply (pressure between 2.5 bars and 3.5 bars). Consumption 30Liters.

Emptying of waste water by automated electromechanical solenoid valve.

1 glass door (K.Glass anti-scald) mounted on removable silicone gasket, with double glazing (cold wall) screen-printed "ROTISSERIE".

Electrical supply 400 Volts 3 Phases + Neutral + Earth (230 Δ400Y3N~) **Power 9,5 kW** Cable length: 2 meters

Technical support cabinet with 2 doors, retractable shelf, storage for drums, storage for tools.

OPTIONS AND ACCESSORIES: Grease collector ref. CAP8.760, front color ref.: COUL, high pressure hand shower ref.: DOUCH, (incorporated in the base, if Master Clean alone then add 80mm of space to the right of the rotisserie), water softener filter, grease collection tray ref.: BG, baskets, trays, grease bags, high t °.

Detergent **MEGA-CLEAN** (ref: MC2-5) and **MEGA-NET** (ref: MN2-5).

Complies with the standards and decrees to date:

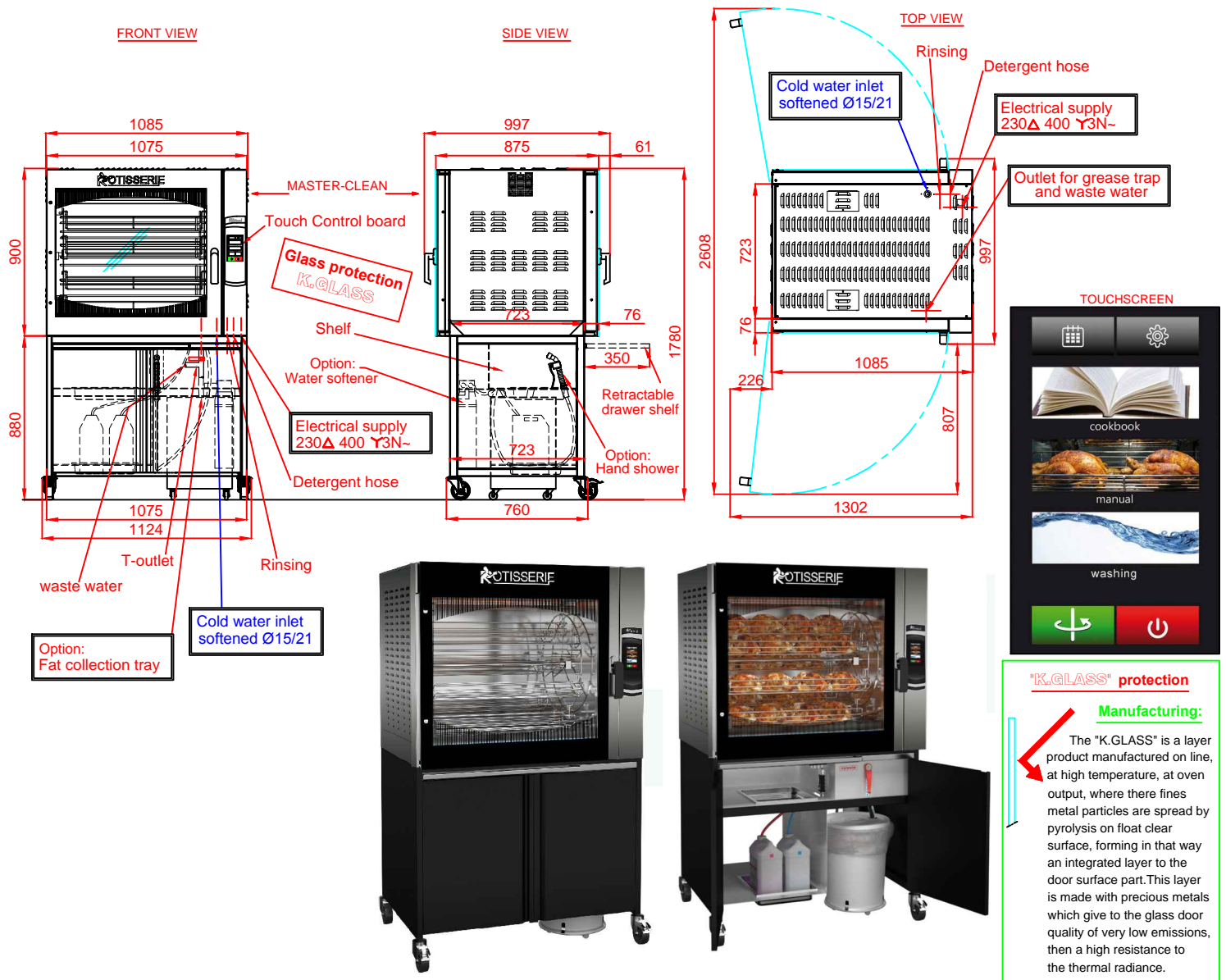
_ EN 60335-1 of May 2003, EN 60335-2-36 of May 2005 and their amendments, provisions of Directive 2014/35 / EU.



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PULSE AIR BASKETS ROTISSERIES

MASTER-CLEAN AUTOMATIC CLEANING REF.: MCT8.760



SPECIFICATIONS

Weight: 230Kg, Capacity of poultry: 32, Number of baskets: 8.

Stainless steel presentation, tank depth: 100mm. Removable basket.

Completely insulated. Halogen lighting protected by glass ceramic. Temperature control by forced air cooking.

Programming and visualization by 5 inch touch screen "Touch Control".

Display of cooking programs, time and temperature.

End of cooking alarm, automatic stop and switch to temperature hold at 63°C.

Evacuation of the cooking juices to a movable grease trap, and evacuation of the washing and rinsing water to the waste water.

Automatic washing program, 3 cycles: steam (fat softening), detergent (washing) and product dosage anti-scale rinse.

Water supply (pressure between 2.5 bars and 3.5 bars). Consumption 30Liters.

Emptying of waste water by automated electromechanical solenoid valve.

2 glass door (K.Glass anti-scald) mounted on removable silicone gasket, with double glazing (cold wall) screen-printed "ROTISSERIE".

Electrical supply 400 Volts 3 Phases + Neutral + Earth (230Δ400Y3N~) **Power 9,5 kW** Cable length: 2 meters

Technical support cabinet with 2 doors, retractable shelf, storage for drums, storage for tools.

OPTIONS AND ACCESSORIES: Grease collector ref. CAP8.760, front color ref.: COUL, high pressure hand shower ref.: DOUCH, (incorporated in the base, if Master Clean alone then add 80mm of space to the right of the rotisserie), water softener filter, grease collection tray ref.: BG, baskets, trays, grease bags, high t °.

Detergent **MEGA-CLEAN** (ref: MC2-5) and **MEGA-NET** (ref: MN2-5).

Complies with the standards and decrees to date:

_ EN 60335-1 of May 2003, EN 60335-2-36 of May 2005 and their amendments, provisions of Directive 2014/35 / EU.



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