

DESIGN

Modern and elegant with its "ROTISSERIE" screen-printed glass doors, the powerful interior lighting will enhance your products during cooking. The Star Clean is offered in both **front-load with a closed back and passthrough** configurations. Its removable accessories and drip pan ensure effortless cleaning.

PERFORMANCE

Easy to use, this rotisserie has proved itself in terms of robustness, with its high output, cooking speed and its exceptional roasting qualities. This unit is fully insulated and equipped with energy-efficient heating elements, helping you save on costs and energy while effortlessly cooking a variety of proteins and vegetables.

CLEANING

This rotisserie will quickly become your top asset with its advanced assisted cleaning technology. A powerful steam injection softens cooking grease, followed by a high-pressure shower for thorough cleaning. The unit comes with a removable tub to easily collect and dispose cooking fat. For a spotless finish without soak stains, you can also add the optional Brita water softener.

SPECIFICATIONS

	SC5.560 TOUCH	SC8.560 TOUCH	SC8.760 TOUCH
Power	6kW, 15 Amps, 240v/60/3-ph	7.5kW, 18 Amps, 240v/60/3-ph	9.5 kW, 23 Amps, 240v/60/3-ph
Numbers of baskets (included)	5	8	8
Capacity (chickens)	15-20	24-32	32-42
Dimensions (HxWxD)	67 7/8 x 34 7/8 x 32 1/8 inches	73 3/8 x 34 7/8 x 34 7/8 inches	73 3/8 x 42 3/4 x 34 7/8 inches
Weight	364 lbs	419 lbs	496 lbs
Packed weight	474 lbs	529 lbs	607 lbs
Cleaning	Assisted cleaning system with steam and high pressure water		
Warranty	1 year on parts and labor (glass door excluded)		

TECHNICAL CHARACTERISTICS

- Energy-efficient heating element
- Fully insulated with rock wool (Bio-soluble aluminum encapsulation)
- K.Glass thermal double glazing mounted on silicone seal (anti-scald front panel)
- PVC ¼ turn heat resistant locking door handle
- Halogen lighting
- Automatic cooling of heating turbines after switch off (safety of technical components)
- Integrated grease pan (multi functioning for cooking vegetables and more)
- Built in recipe library or design your own
- Easy drainage of grease pan directly into the removable tub
- Delivered with cooking baskets (BALD560/760)



**SC8.760
Closed Back**

ENERGY & COST-EFFICIENT K-GLASS

Featuring insulated, double-glazed K-GLASS doors, the Star Clean is engineered for optimal energy efficiency. The inner pane has a specialized thin metal coating that regulates heat transfer, offering exceptional resistance to thermal radiation. This design enhances energy efficiency, lowering operational costs and contributing to significant savings. The glass also minimizes heat emission in the kitchen, improving comfort for your team, and enhances safety by preventing burns upon contact with the door surfaces.



**SC5.560
Passthrough
Countertop**



TOUCH CONTROL PANEL

- 5-inch IPS touchscreen control panel
- 4 categories of pre-recorded programs
- Time and temperature programming
- Cleaning and maintenance menus
- 99 programmable recipes
- Alarm at the end of the cooking process and auto hold at 145°F. for up to 2 hours
- Steam cleaning program



SC16.560
Stackable Passthrough

STACKABLE OPTIONS

Maximize Space and Efficiency

Our stackable Star Clean units **SC16.760** and **SC16.560** are designed for versatility and convenience in high-demand kitchens. These models provide a compact and efficient way to cook multiple items simultaneously, increasing your throughput while saving valuable space.

ACCESSORIES

included with Star Clean

BG2

Grease tub + base with castors



DOUCH

High pressure nozzle for cleaning



optional for Star Clean

BRITA.2

Water softener



SAC

Heat Resistant liner (grease collection)



optional for Star Clean

BALD560/760

Basket for poultry



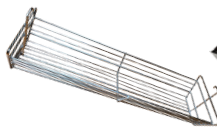
PD560/760

Vegetable tray



BAP560/760

Small cuts basket



PLC560/760

Cooking basket

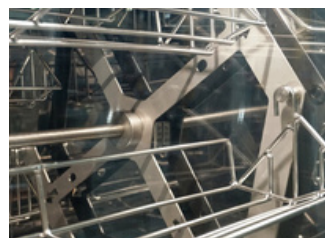
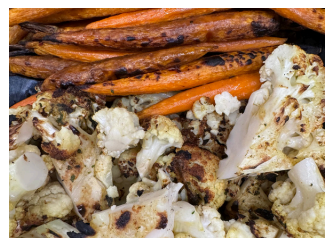
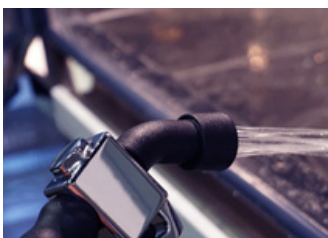


CAP5.560/8.760

Ventless hood for indoor use, equipped with removable and activated carbon filter.



COMING SOON



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Origine / Origin
Europe

