📗 RÔTISSERIE

Star-Clean

DESIGN

For many years, «Star-Clean» rotisseries have had a good reputation amongst supermarkets and in the catering industry, meeting their needs in terms of production and robustness thanks to a high output, speed and quality.

Easy to use, modern and elegant, their interior lighting will enhance the presentation of your various cooked products (poultry, large and small pieces of meat, vegetables etc ...).

Thanks to the assisted cleaning system: steam injection for softening grease + Brita softened water and high-pressure shower for stain-free cleaning + grease recovery bags placed in the mobile grease trap for disposal, «Star-Clean» will quickly become your asset in the kitchen.

FEATURES

- Energy efficient
- Double glazing K-glass
- Integrated grease container with drain valve
- Digital electronic display
- Automatic preheating at start-up
- □ Steam program (assisted cleaning), connect to softened water
- □ 6 cooking programs
- Lighting with halogen lamp
- Delivered with 16 baskets (BALSC520)

TECHNICAL DETAILS

Overview of some of the standard features.



ACCESSORIES

Many accessories are available. Videos of the accessories.





SC16.520 (optional stand)



www.rotisolusa.com

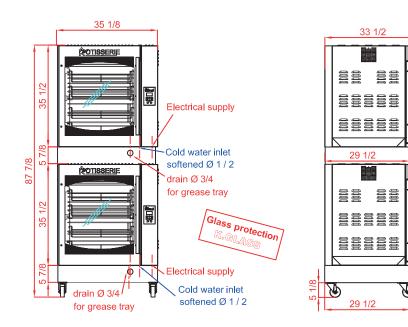


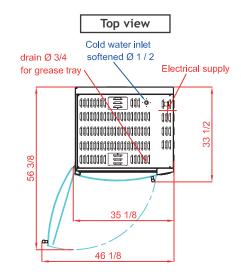
Star-Clean

Side view

SC16.520

Front view









Revised: September 2021

Intertek

Rotisol France, Inc. 1450 W. 228th Street, Unit 10, TORRANCE, CA 90501 info@rotisolusa.com Ph: 310 671 7254

2x24/32 chickens, 2x8 baskets

1 year parts and labor

208-240V~60Hz; 44 Amps; 15,3 kW 684 Lbs ; 87 7/8 x 33 15/32 x 35 1/8 inches

805 Lbs ; 89 x 35 1/2 x 40 5/8 inches

For a rinse

without traces Rotisol uses water softeners and accessories by Brita

BRITA

SPECIFICATIONS

Power supply - power

Warranty

Capacity roasted chickens

Weight and size (HxDxW)* Shipping weight and size*

with a stand or base cabinet (optional)

Intertek



