

**OTISSERIE** 

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SC16.720 (optional stand)

#### 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 (BALSC720)



Overview of some of the standard features.



### ACCESSORIES

Many accessories are available. Videos of the accessories.





## Star-Clean

Side view

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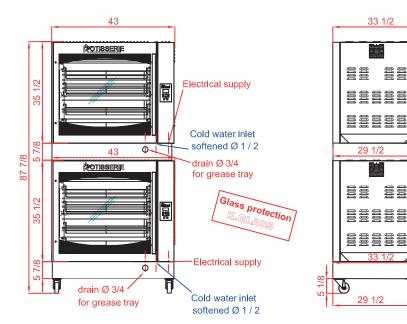
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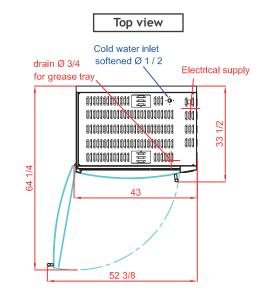
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# SC16.720









For a rinse without traces Rotisol uses water softeners and accessories by Brita BRITA 

### **SPECIFICATIONS**

Capacity roasted chickens	2x32/40 chickens, 2x8 baskets
Power supply - power	208-240V~60Hz; 54 Amps; 18,8 kW
Weight and size (HxDxW)*	794 Lbs ; 87 7/8 x 33 15/32 x 43 inches
Shipping weight and size*	926 Lbs ; 89 x 35 1/2 x 44 1/8 inches
Warranty	1 year parts and labor
* with a stand or base cabinet (optional)	





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