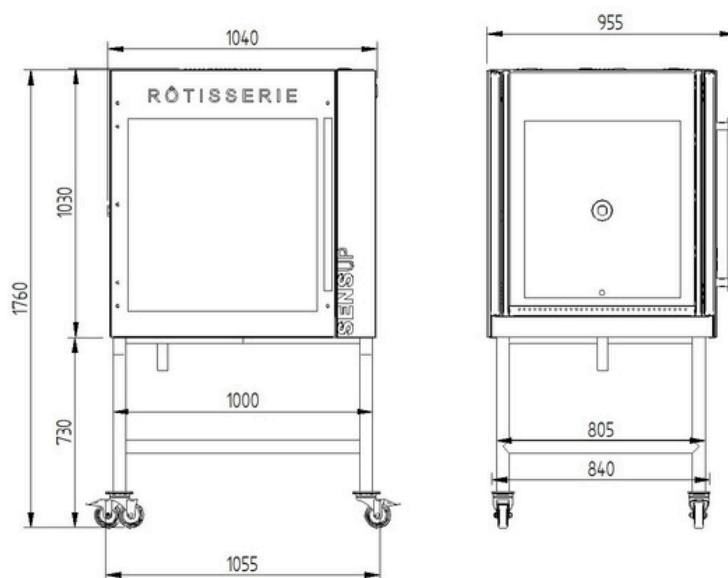


**Product Advantages:**

- Automatic steam cleaning system.
- 9 stainless steel rotisseries baskets.
- Multi-directional infra-red and fan-assisted heating.
- Panoramic view with 3 visible glass windows.
- Control panel installed on right or left hand side on demand.
- Powerful lightning with 2x 300W quartz lamps.
- 36 to 45 chickens capacity.
- Cooking time: refer to chicken size, 1h for each kg (ex: 1.2 kg chicken = 1h15min).
- Automatic clean program (15 min) with a 4-litres water consumption.
- Central baskets axle comes apart
- Sauce tray furnished with fast easy draining.
- Automatic stop when the cooking ends with automatic switch to the "temperature holding" mode.
- 9 cooking programs.
- Thermo-probe to control the internal temperature and comply with local regulations
- No pre-heating time needed

**Installation requirements:**

- Electrical power provided by customer.



**Technical Data:**

Length	1038 mm
Height	1095 mm
Depth	960 mm
Nb of baskets	9
Voltage	400 V + N three phase
Amperage	24.3 A
Average power consumption	6.7 kWh
Punctual instant consumption	13.5 kW
Capacity per hour	30/45 (depending on weight)
Weight	220 kg

