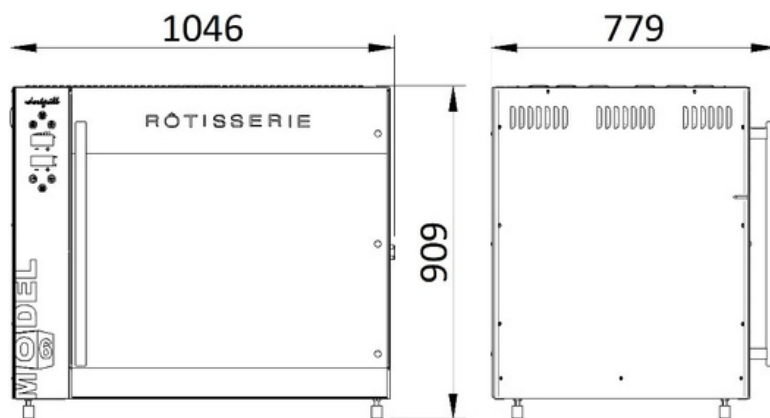




Product Advantages:

- Panoramic vision on 3 sides acclaimed for years by stores.
- Powerful lighting highlights your products.
- Anti-reflective and extra-flat digital control panel, which can be positioned on the right or on the left depending on the location in the department.
- Unequaled cooking results thanks to the new rapid temperature rise system.
- Cooking by "multidirectional" ventilated infrared and the combination of forced hot air, make it possible to combine "the softness and the coloured/crispy aspect of rotisserie products".
- Benefits of the new integrated thermostatic control program.
- Achieve nearly 30% energy savings and increase profitability.
- Steam cleaning program.
- Doors, side in double glazing and removable central support, integrated sauce pan with quick emptying, orange enamel interior.



Technical Data:

Length	1046 mm
Height	909 mm
Depth	779 mm
Nb of baskets	6
Voltage	400 V + N three phase
Amperage	17.1 A
Average power consumption	4.7 kWh
Punctual instant consumption	9.5 kW
Capacity per hour	20/30 (depending on weight)
Weight	170 kg

Installation requirements:

- Electrical power provided by customer.

