

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 8 baskets (BALSC520)





TECHNICAL DETAILS

Overview of some of the standard features.



ACCESSORIES

Many accessories are available. Videos of the accessories.

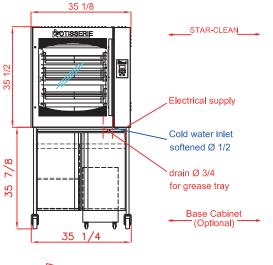




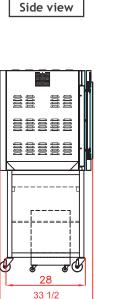
Star-Clean

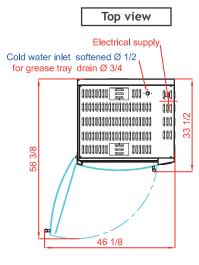
SC8.520

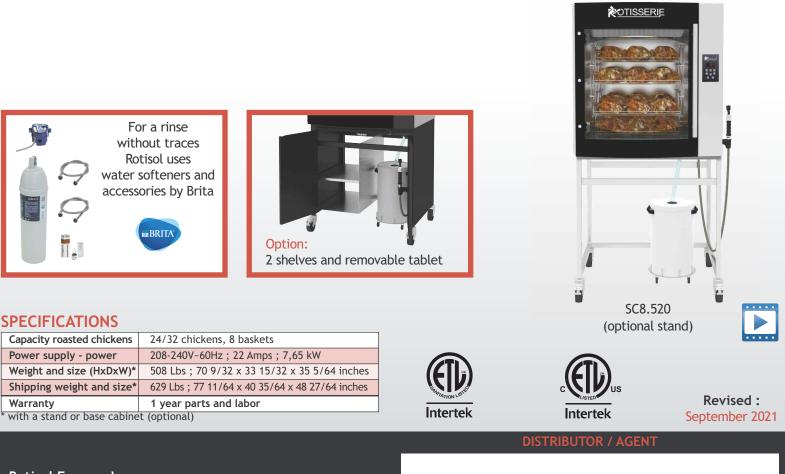




Glass protection K.GLASS







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