

## STAR-CLEAN MINI-CONCEPT

Space-, time-, and energy-saving Mini Rotisserie Concept with assisted cleaning. Boost impulse sales and maximize food presentation during the cooking process.

## The MINI-CONCEPT: Optimization of space with a selfservice display

Heated display with dual level stainless steel shelves angled at 10° for grab-and-go convenience. Featuring digital electronic temperature control. Mounted on castors with brakes.

## **Topped by a programmable STAR-CLEAN convection rotisserie** with baskets or chicken spits. 6 pre-set recipes via digital controls. Pre-heat, hold and cool-down cycles.

Wash program cycle removes internal grease and guarantees a quick return to service with low labor impact. Safely dispose of hot grease in optional tub lined with disposable heat--proof liner.

Optional rear door reach-in and pass-through configuration allows your operators to load and unload from the back of the rotisserie. Front or rear control options.

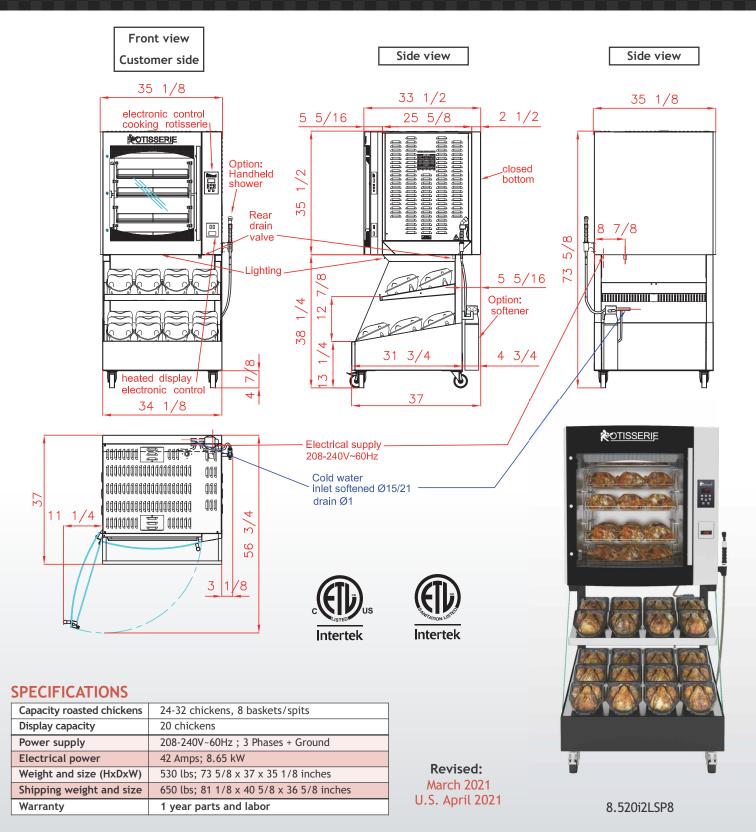
## **EXPAND MENUS**

A variety of baskets and skewers easily slide into place to cook pork loin, turkey breast, meatloaf, ribs, vegetables, and more. See video.



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BALD520 Chicken baskets standard	BAP520 Small cuts basket	BAB520 Spit for large pieces	
PDSC520 Stainless steel top tray	BCRA520 Spatchcock chicken basket		



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