## 📗 RÔTISSERIE

## Star-Clean

#### DESIGN

For many years, Star-Clean rotisseries have had a good reputation among 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, the interior lighting will enhance the presentation of your various cooked products (poultry, large and small pieces of meat, vegetables etc ...).

Star-Clean will quickly become an asset in your kitchen 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.

#### **FEATURES**

- Energy efficient
- Convex double-glazed K-glass door
- 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 (BALSC520)

### **TECHNICAL DETAILS**

Overview of some of the standard features.



#### ACCESSORIES Videos of the accessories.







www.rotisol.com

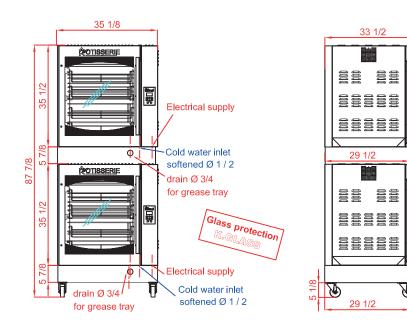


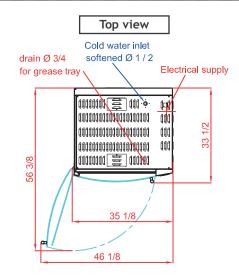
## Star-Clean

Side view

# SC16.520

#### Front view











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#### **SPECIFICATIONS**

Capacity roasted chickens	2x 24-32 chickens, 2x 8 baskets
Power supply - power	208-240V~60Hz; 44 amps; 15.3 kW, 3-ph
Weight and size (HxDxW)*	684 Lbs; 87 7/8 x 33 1/2 x 35 1/8 inches
Shipping weight and size*	805 Lbs; 89 x 35 1/2 x 40 5/8 inches
Warranty	1 year parts and labor
* with caster support	





**DISTRIBUTOR / AGENT** 

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