

# RT508CC

## SPECIFICATION SHEET



<b>Name</b>	Rotisserie CONVEX
<b>Dimensions (mm) [inch]</b>	W 1000 x D 885 x H 1020 (+ 40mm feet) [ W 39,40 x D 34,87 x H 40,19 (+ 1,57" feet)]
<b>Electr. Connection (EA)</b>	400V, 3/N, 50/60Hz, 11.1kW, fuse protection 3 x 20A
<b>Connection for fresh water (KW)</b>	3/4"
<b>Net Weight</b>	216,5kg
<b>Description</b>	Designer Rotisserie for visual merchandising. Case completely made of stainless. With panorama double glazing in rounded swing design. The new Rotisserie Convex works with infrared, convection and steam injection. All 3 heating systems in one machine. Reduced grilling times with lower operation costs. Further advantages are the features: revolving grilling system and the integrated cleaning programm. Controlled by intelligent computer with fully readable programm step leading and sesor controls. With core temperature reader as a standard. Innovative holding phase. Optional steam injection for more juicy grill products, lower weight loss and longer holding times.
<b>Capacity</b>	40-48 chicken
<b>Accessories</b>	8 Doublespits
<b>Accessories at extra cost</b>	Basket, Rack, Pan, Grid Insert, Steam Injection

