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Name

Dimensions (mm) [inch] Electr. Connection (EA) Connection for fresh water (KW) Net Weight Description

Capacity Accessories Accessories at extra cost

RT508CC SPECIFICATION SHEET



Rotisserie CONVEX

W 1000 x D 885 x H 1020 (+ 40mm feet) [W 39,40 x D 34,87 x H 40,19 (+ 1,57" feet)] 400V, 3/N, 50/60Hz, 11.1kW, fuse protection 3 x 20A 3/4"

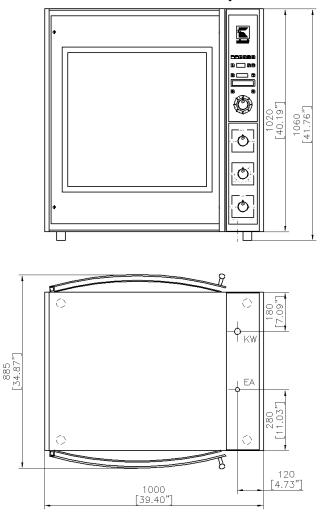
216,5kg

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 juiciy grill products, lower weight loss and longer holding times.

40-48 chicken

8 Doublespits

Basket, Rack, Pan, Grid Insert, Steam Injection



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