

# RT516CC

## SPECIFICATION SHEET



### Name

Rotisserie CONVEX

### Dimensions (mm) [inch]

W 1000 x D 885 x H 2040 (+ 135mm Wheels) [ W 39,40 x D 34,87 x H 80,38 (+ 4,53" Wheels) ]

### Electr. Connection (EA)

400V, 3/N, 50/60Hz, 22.2kW, fuse protection 2 x 3 x 20A

### Connection for fresh water (KW)

3/4"

### Net Weight

433Kg

### Description

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 programme. Controlled by intelligent computer with fully readable programme step leading and sensor controls. With core temperature reader as a standard. Innovative holding phase. Optional steam injection for juicier grill products, lower weight loss and longer holding times.

### Capacity

80-96 chicken

### Accessories

16 double spits (alternatively 14 double spits)

### Accessories at extra cost

Basket, Rack, Pan, Grid Insert, Steam Injection

