

RT608

SPECIFICATION SHEET



Name	Rotisserie CONVEX SC
Dimensions (mm)	W 1000 x D 944 x H 1210
Electr. Connection (EA)	400V, 3/N, 50/60Hz, 12.3kW, fuse protection 3 x 20A
Classified according to VDI 2052	Direct heat emission 2,95kW / Latent heat emission 4,43kW / Moisture emission 6,52kg/h
Connection for fresh water (KW)	¾" male thread
Connection for waste water (AW)	1" hose barb
Connections for cleaner and rinser	6mm hose barb (each)
Net Weight	217kg
Description	The new CONVEX® Rotisserie SC combines all advantages of the classic CONVEX® with automatic self-cleaning. Heating system: The proven combination of infrared heat, convection air and steam injection. All 3 heating systems in one unit. Efficient and closed 4-channel-convection system. Shortened grilling times with lower operation costs. Revolving grilling for individual, computer controlled spit management. Convex-shaped, frameless panorama double glazing for perfect insulation and safety. Flow-through unit for professional work and maximum food safety. Attractive operation display panel made of glass with touch keys. Intelligent computer control with multilingual clear type operator guidance. Quick software update by USB port. Equipped with core temperature probe as standard. Static comfort holding feature.
Capacity	40-48 chicken
Variation	All connectors on left side
Accessories	8 double-spits
Accessories at extra cost	Basket, Rack, Pan, Grid Insert, hygienic drain kit, fat collection drawer, self-contained hood

