

RT606CC

SPECIFICATION SHEET

**Name**

Rotisserie CONVEX SC

Dimensions (mm)

W 800 x D 788,4 x H 1065

Electr. Connection (EA)

400V, 3/N, 50/60Hz, 7.5kW, fuse protection 3 x 16A

Classified according to VDI 2052

Sensible heat release 0.9kW / Latent heat release 1.35kW / Steam release 1.99kg/h

Connection for soft water (WW)

3/4" male thread (above 6° dH a water softening unit with min. 2,5 flow pressure is required)

Connection for waste water (AW)

1" hose barb (incl. adaptor for HT-Tube DN40 – DN50)

Connections for cleaner and rinser

2 x barb for hose ID 6mm OD 12mm (2m suction hoses included)

Net Weight

148kg

Description

CONVEX® Rotisserie SC with automatic self-cleaning. Heating system: Combination of infrared heat, convection air and steam injection. 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 thermal insulation and safety. Flow-through operation. Operation display panel made of glass with touch keys. Intelligent computer control with multilingual clear type operator guidance. Software update by USB port. Equipped with core temperature probe as standard. Static comfort holding feature.

Capacity

18-24 chicken

Accessories

6 double-spits

Accessories at extra cost

Basket, rack, pan, hygienic drain kit, fat collection bin, self-contained hood

