A revolution in cooking and merchandising

Multisserie with disposable waste bags and internal condenser

The is a revolution in visual cooking and merchandising. Designed to give extra prominence to your products, the Multisserie allows your customers a 270-degree view of the cooking theatre.

The Multisserie is equipped with an internal condenser. The condenser transforms steam into drain water during the cooking cycle. Moreover it loses steam at the end of the cycle. This provides maximum safety as no steam will escape from the Multisserie when your operator opens the door.

With the fully automatic cleaning system, cleaning can be done overnight without operator intervention. The Multisserie with grease collector comes with an integrated system that collects grease and other liquid waste in disposable bags during the cook cycle.



Features Multisserie with disposabe waste bags and internal condenser

Top features

- Internal condenser no expensive central extraction system needed,
 Multisserie can be positioned anywhere in your store
- Collection of grease and other liquid waste in disposable bags
- Fully automatic cleaning system with detergent rinse aid dispenser
- Intelligent controls easy, consistent operation
- Cook Correction detects and corrects abnormalities during the cook cycle
- Endless possibilities: poultry (parts), pork roast, ribs, lamb, roast beef, pork belly, meat loaf, porchetta and other proteins

Standard characteristics

- Supplied on stand
- 12 Chicken racks for up to 60 chickens (1,2 kg)
- 250 programs with up to 9 steps
- Boiler-less steam generator with different steam levels, programmable
- Multi-purpose baskets available for preparation of chicken parts, ribs, etc.

Accessories

- Chicken racks (included)
- Multi-purpose baskets
- Door locking handle on customer side
- Water filtration system

Optional

• Stainless steel cladding for underframe



Hygienic fat collection



Internal condenser



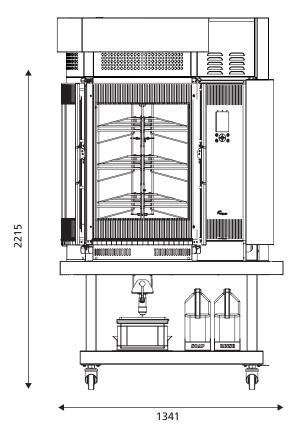
Stainless steel cladding (optional)

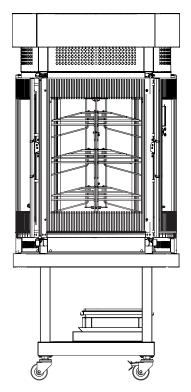


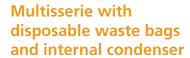
Fully automatic cleaning



1008







Dimensions

Width	1008 mm
Depth	1341 mm
Height	2215 mm

Technical data

Net weight	435 kg
Gross weight	565 kg
Voltage	3N~ 400/230 V
Frequency	50 Hz
Power	21 kW
Breaker	32/55 A
Temperature range	20-250°C
Water drain	50 mm
Water connection Wash	G ¾ "
Water connection Steam&R	inse G ¾ "
Water pressure min.	40 psi at 4 GPM

Specifications and technical data are subject to amendment without notice.

These are basic drawings. For more detailed technical information, please refer to the installation manual at www.frijado.com.

