



LA
**Master
CLEAN**

The intelligent rotisserie
with automatic cleaning mode

 **Rotisol**

Z.I LA TRENTAINE - 77507 CHELLES CEDEX - FRANCE
www.rotisol.com



The **Master Clean** is the professional rotisserie that combines **performance**, **hygiene** and **design**.

Designed to meet the needs of demanding professionals, it offers **optimum visibility** and **simplified cleaning** for an uncompromising culinary experience.

LA
**Master
CLEAN**

PAR ROTISOL



3 models available to suit your needs :



L P H
1085 x 886 x 1780

MC 8.760

Capacity : 32 POULTRY
Installed power : 9.5kW



L P H
885 x 886 x 1780

MC 8.560

Capacity : 24 POULTRY
Installed power : 7.5kW



L P H
885 x 816 x 1721

MC 5.560

Capacity : 15 POULTRY
Installed power : 5.8kW

Space-saving
Compact design to suit any space.

Easy to use
Intuitive touch controls and integrated lighting.

Hygiene and durability
High-quality materials and fully insulated for easy cleaning and exceptional longevity.



TOUCH SCREEN
5 inches



**POWERFUL
LIGHTING**



**FAST
AND EVEN
COOKING**



**AUTOMATIC
CLEANING**



**360°
PANORAMIC
VISION***

*available on request

Design

The **ergonomic MASTER CLEAN** rotisserie has been designed to fit neatly into your line, thanks to its compact **SLIM FIT** design.

Made entirely of stainless steel and fully insulated, its screen-printed **double-glazed K.Glass** "ROTISSERIE" doors will bring a touch of **modernity** and **elegance** to your catering space.

Easy to use, the new **Touch CONTROL** with its intuitive large screen and powerful interior lighting will enhance the presentation of your baked products.

Performance

Thanks to a combination of convection and radiant heating, the **MASTER CLEAN** rotisserie ensures fast, even cooking and perfect roasting.

Its **360° panoramic view (available on request)** offers spectacular, eye-catching baking, transforming your sales area into a veritable gourmet showcase.

Connected technology

Use the **Epoca Start®** application to control your **MASTER CLEAN** remotely.

Start-up, heating diagram monitoring and remote maintenance.

Monitor your entire fleet in real time and maximize your productivity.

The connected rotisserie is innovation for your performance.



Hygiene & Easy maintenance

The **MASTER CLEAN** simplifies your daily routine with fast and effective cleaning :

AUTOMATIC WASHING PROGRAM

The steam softens grease for easy removal.

MEGA-CLEAN | Powerful detergent for optimal cleaning and disinfection.

MEGA-NET | Protects against limescale for a longer life.

Depending on model, 2 or 3 washing turnarounds.

Integrated storage

Removable shelf and dedicated space for utensils, cleaning products and grease trap.

Easy access

Designed for effortless floor cleaning.

The **MASTER CLEAN** combines performance and respect for the environment thanks to its low energy consumption.

With the **Green Energy** label, reduce your ecological footprint while optimizing your costs.

A durable solution for your professional kitchen.



The **MASTER CLEAN** doesn't just roast poultry to perfection. Thanks to its innovative accessories, such as the potato tray, you can also cook tasty side dishes alongside meat.

Imagine : juicy, golden chickens and crispy potatoes, all prepared in a single roasting pan.

Roast chicken : Golden on the outside, moist on the inside.

Potatoes : Crisp and fragrant, cooked in their own juices.
Depending on the model, between 12 and 22 kg of potatoes during poultry cooking.

Vegetables and other accompaniments :
Customize your dishes to suit every taste.



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READY TO ENHANCE YOUR CULINARY CREATIONS?

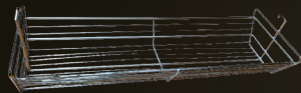
Discover the **MASTER CLEAN** and its accessories for complete, tasty dishes in a single appliance !

Contact us for more information

ACCESSORIES AVAILABLE



SPATCHCOCK CHICKEN basket



Small cuts basket



Standard chicken basket



Cooking basket



Potatoes cooked and seasoned in the drip pan

