







MCT 5.560 Pass Through



*Closed Back

MASTER-CLEAN 8.760/8.560/5.560



Master-Clean

DESIGN

Ergonomic, The MASTER-CLEAN has been designed to easily fit into your store thanks to its compact SLIM FIT design. Made entirely of poly-mirrored stainless steel and fully insulated, its screen-printed "ROTISSERIE" double glazed K.GLASS door(s) will bring a touch of modernity and elegance to your catering zone. Easy to use, its new Touch'CONTROL control panel with its 5-inch touch screen with intuitive controls and powerful interior lighting will enhance the presentation of cooked products (poultry, legs, steaks, potatoes, vegetables, etc.).

PERFORMANCE

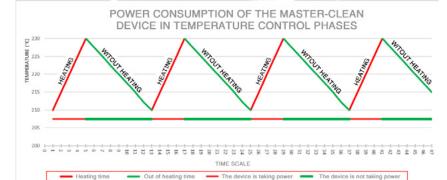
Thanks to a combination of convection and radiant heat, the MASTER-CLEAN ensures fast and even cooking with perfect roasting.

HYGIENE AND EASY MAINTENANCE

The automatic washing program of the MASTER-CLEAN with combination of 3 cycles (STEAM for grease softening, MEGA-CLEAN (click) for cleaning and disinfecting, MEGA-NET (click) for antilimescale) will quickly make the MASTER-CLEAN your best ally.

In the base cabinet there is a removable shelf and plenty of storage space for cooking utensils, cleaning products and the mobile grease trap. Easy cleaning of the floor thanks to its accessibility.





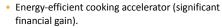
ECONOMY GREEN ENERGY

ECONOMY Green Energy totally insulated and equipped with double glazing K.GLASS antiradiating addressing the ECOLONOMY: program of reducing energy expenditure, the MASTER-CLEAN guarantees optimal use with important financial savings (+25% to +40% of profit compared to certain competing products).



Master-Clean





- Fully insulated with rock wool (Bio-soluble aluminium encapsulation).
- K.Glass thermal double glazing mounted on silicone seal (anti-scald cold wall).
- PVC ¼ turn heat resistant locking handle.
- Halogen lighting protected by a glass ceramic cover
- Automatic cooling of the heating turbines after the rotisserie has been switched off (safety of technical components).
- Integrated 100 mm deep juice container (potato cooking, capacity 12 to 15kg).

- Easy drainage of cooking juices to the mobile grease tray with accessible handle.
- Automated emptying of waste water during washing.
- Consumption: 30 litres per wash.
- · Supplied with cooking baskets.
- · Movable work table.
- Touch'CONTROL screen control panel.
- USB connection for data and program transfer.
- * Option: Epoca Wifi to manage your personal dashboard and analyse your operating data remotely.



MC 8.560 Closed Back

TECHNICAL FEATURES OF THE TOUCH "CONTROL

- 5-inch IPS touchscreen control panel.
- · Simplified main menu.
- 4 categories of pre-recorded programmes.
- Time and temperature programming.
- Maintenance menu.
- Immediate and intuitive use.

- 99 programmable recipes.
- Alarm at the end of the cooking process and hold at 63°C.
- · Steam/automatic cleaning program.
- Detergent and descaler management.







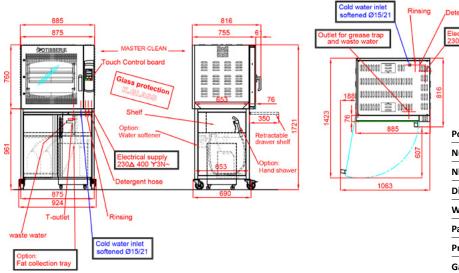
ACCESSORIES

Many accessories are available. Videos of available accessories and vertical spit system.

CAP 5.560/CAP 8.560/CAP 8.760 **BRITA2** High pressure shower for Grease trap + base with Grease trap for indoor use, equipped with removable double Plastic bag (grease collection) Water softener. cleaning. castors shock and activated carbon filtration. MC1-SPRAY MN1-SPRAY Detergent 1L Descaler 1L Detergent 5L Descaler 5L



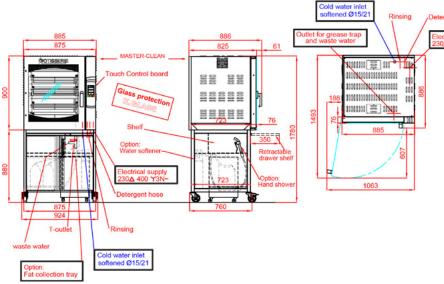
Master-Clean



Power	7500 Watts
Numbers of baskets	5
Nbrs of poultry cooked	15
Dimensions (HxLxD)	1721 x 924 x 816 mm
Weight	165 Kg
Packed weight	215 Kg
Protection	Glass K.GLASS (Anti-burn)
Garanty	1 year on parts (glass excluded)

MC 5.560

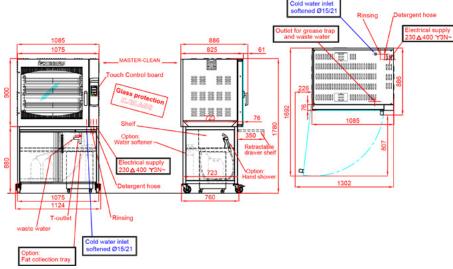
CLOSED BA



7500 14.11.
7500 Watts
8
24
1780 x 924x 886 mm
190 Kg
240 Kg
Glass K.GLASS (Anti-burn)
1 year on parts (glass excluded)

MC 8.560

CLOSED BACK



Power	9500 Watts
Numbers of baskets	8
Nbrs of poultry cooked	32
Dimensions (HxLxD)	1780 x 1124 x 886 mm
Weight	225 Kg
Packed weight	275 Kg
Protection	Glass K.GLASS (Anti-burn)
Garanty	1 year on parts (glass excluded)

MC 8.760

CLOSED BAG

