

DESIGN

The Master-Clean has been designed to easily fit into your operation thanks to its compact design of poly-mirrored stainless steel. Paired with screen printed "Rotisserie" double glazed door(s) it will bring a touch of classic modernness and elegance to your business. Easy to use, its new 5" TOUCH CONTROL panel will manage the cooking process for perfect results each time while the powerful interior lighting will enhance the presentation of cooking products (poultry, roasts, seafood, vegetables and prepared foods). The Master Clean is offered in **both front-load with a closed back and passthrough configurations**. Its removable accessories and drip pan ensure effortless cleaning.

PERFORMANCE

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

CLEANING

The automatic cleaning program of the Master-Clean, with its combination of 3 cycles (STEAM for grease release – WASH for cleaning and sanitizing – RINSE for anti-limescale and spot free results), will quickly make this unit your best ally. The base cabinet includes a removable shelf and plenty of storage space for cleaning products, cooking utensils and a space for the removable grease receptacle. The built-in drip pan is easily drained and cleaned due to its accessibility.

SPECIFICATIONS

	MC5.560	MC8.560	MC8.760
Power	8kW, 22.3 Amps, 208-240v/60/3-ph	8kW, 22.3 Amps, 208-240v/60/3-ph	9.5kW, 26.4 Amps, 208-240v/60/3-ph
Number of baskets (included)	5	8	8
Capacity (chickens)	15-20	24-32	32-40
Dimensions (HxWxD)	67 7/8 x 34 7/8 x 29 3/4 inches	67 7/8 x 34 7/8 x 29 3/4 inches	72 x 42 1/4 x 34 7/8 inches
Weight	364 lbs	419 lbs	496 lbs
Packed weight	474 lbs	529 lbs	607 lbs
Cleaning	Automatic cleaning program with a combination of 3 cycles		
Warranty	1 year on parts and labor (glass door excluded)		

TECHNICAL CHARACTERISTICS

- Energy-efficient heating element
- Fully insulated with rock wool (Bio-soluble aluminum encapsulation)
- K.Glass thermal double-glazing doors mounted on silicone seal (anti-scald front panel)
- PVC ¼ turn heat resistant locking door handle
- Halogen lighting
- Automatic cooling of heating turbines after switch off (safety of technical components)
- Integrated grease pan (multi functioning for cooking vegetables and more)
- Built in recipe library or design your own
- Easy drainage of grease pan directly into the removable tub
- Automated emptying of wastewater after cleaning
- Consumption of 26 gallons per wash
- Delivered with cooking baskets (BALD560/760)



**MC8.560
Closed Back**

ENERGY & COST-EFFICIENT K-GLASS

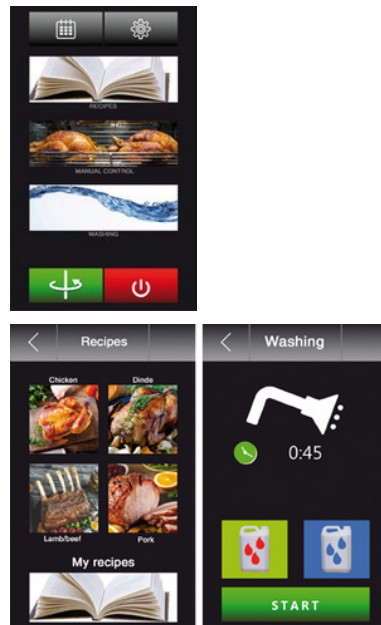
Featuring insulated, double-glazed K-GLASS doors, the Master-Clean is engineered for optimal energy efficiency. The inner pane has a specialized thin metal coating that regulates heat transfer, offering exceptional resistance to thermal radiation. This design enhances energy efficiency, lowering operational costs and contributing to significant savings. The glass also minimizes heat emission in the kitchen, improving comfort for your team, and enhances safety by preventing burns upon contact with the door surfaces.

**SEE THE
MASTER CLEAN
IN ACTION!**



TOUCH CONTROL PANEL

- 5-inch IPS touchscreen control panel
- 4 categories of pre-recorded programs
- Time and temperature programming
- Cleaning and maintenance menus
- 99 programmable recipes
- Alarm at the end of the cooking process and auto hold at 145°F. for up to 2 hours
- Steam/ automatic cleaning program
- Detergent and descaler management



ACCESSORIES

included

BG2
Grease tub + base with castors

DOUCH
High pressure nozzle for cleaning



optional

BRITA.2
Water softener

SAC
Heat Resistant liner (grease collection)



optional

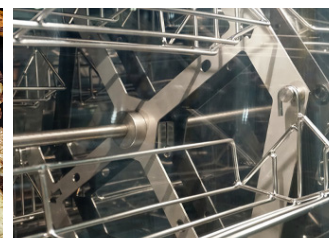
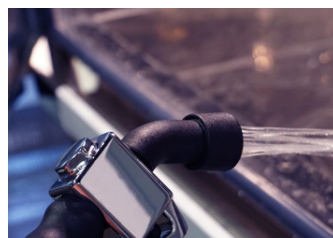
BALDC560/760
Basket for poultry

PD560/760
Vegetable tray

BAP560/760
Small cuts basket

PLC560/760
Cooking basket

CAP5.560/8.760
Ventless hood for indoor use, equipped with removable and activated carbon filter



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Origine / Origin
Europe

