

Eye-catching combination of speed and volume

Deli Multisserie stand-alone



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

The Deli Multisserie cooks up to 50% faster than conventional ovens and rotisseries! Load up to 72kg of poultry or any other meat products. The combination of steam and convection prepares the meat deliciously. The Multisserie is fast, reliable and gives consistent results.

With the Full Automatic Cleaning system, cleaning can be done overnight without operator intervention. Just select one of the two different cleaning programs and press start. The Full Automatic Cleaning System saves time and effort, reduces labour costs and makes cleaning your equipment a piece of cake!

Features Deli Multisserie stand-alone

Top features

- Impulse generator, show cooking with 270-degree view
- High output
- Full automatic cleaning system - unsupervised

Standard characteristics

- 12 Chicken racks or multi-purpose baskets
- Chicken racks for up to 60 chicken (1,2 kg)
- 250 programs with up to 9 steps
- High speed convection for even cooking
- Boilerless steam generator with different steam levels, programmable
- Automatic probe cooking and holding capabilities, programmable
- Cook Correction technology, guarantees quality and saves energy
- Attractive halogen lighting
- Matching design stand on wheels as standard
- Curved, double glass doors for perfect insulation and safety
- Accessible from three sides, doors lockable at customers side
- Separates water (to drain) and fat
- Fat collection in disposable bags
- Seamless stainless steel interior, stainless steel exterior

Accessories

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

Optional

- Internal condenser

* Cook times may vary according to size, marinade, stuffing etc.

** Indication; does not include loading / unloading



Easy loading



Internal condenser

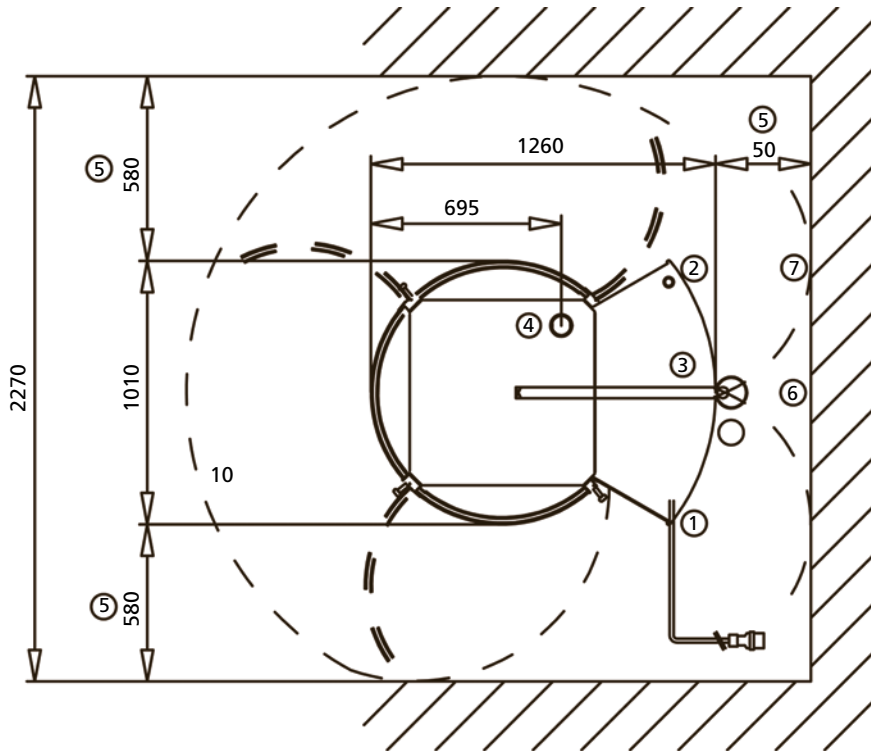


Hygienic fat collection



Full automatic cleaning

Deli Multiserie stand-alone



- 1 Power cable length 2.6 m
- 2 Water supply inlet
- 3 Water drain hose
- 4 Exhaust pipe Multiserie
- 5 Space to the wall
- 6 Location for wall socket
- 7 Location for aired tap

Dimensions

Width	> 1010 mm
Depth	1260 mm
Height	1890 mm

Technical data

Net weight	445 kg
Gross weight	548 kg
Voltage	3N~ 400/230V
Frequency	50/60 Hz
Power	20.6 kW
Temperature range	50-250°C
Water drain	40 mm
Water connection	G ¾ inch
Water pressure	min. 2 bar

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.

