

DESIGN & PERFORMANCE

The Master-Clean seamlessly integrates into any operation with its sleek, compact design, crafted from poly-mirrored stainless steel. Its screen-printed, double-glazed "Rotisserie" door(s) add a touch of modern elegance while enhancing product visibility. User-friendly and efficient, the Large TOUCH SCREEN simplifies the cooking process, ensuring consistent, high-quality results. Powerful interior lighting showcases a variety of dishes, including poultry, roasts, seafood, vegetables, and prepared foods. Designed for convenience, the Master-Clean features a front-load system with a closed back, along with removable accessories and a drip pan for effortless cleaning. Combining convection and radiant heat, it delivers fast, even cooking with perfectly roasted results every time.

CLEANING

The Master-Clean's automatic cleaning program, featuring three efficient cycles—STEAM (for grease release), WASH (for cleaning and sanitizing), and RINSE (for anti-limescale and spot-free results)—makes maintenance effortless and efficient. The base cabinet offers ample storage, including a removable shelf for cleaning supplies, cooking utensils, and a dedicated space for the removable grease receptacle. Additionally, the built-in drip pan is designed for easy drainage and quick cleaning, ensuring optimal hygiene and convenience.

TOUCH CONTROL PANEL

- Large IPS touchscreen control panel
- 4 categories of pre-recorded programs with 99 programmable recipes
- Time and temperature programming
- Cleaning and maintenance menus
- Alarm at the end of cooking process and auto hold at 63°C for up to 2 hours
- Steam/Automatic cleaning program with detergent and descaler management



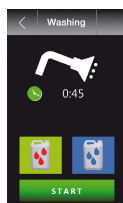
Touch Control

Multiple recipes + Wash function + Manual control



Recipes

Multiple Preset and manual recipes (+ can add up to 99 programs)



Washing

Steam/Automatic cleaning program + Detergent and descaler management




MC5.560 + MC5.560MSTO







TECHNICAL CHARACTERISTICS

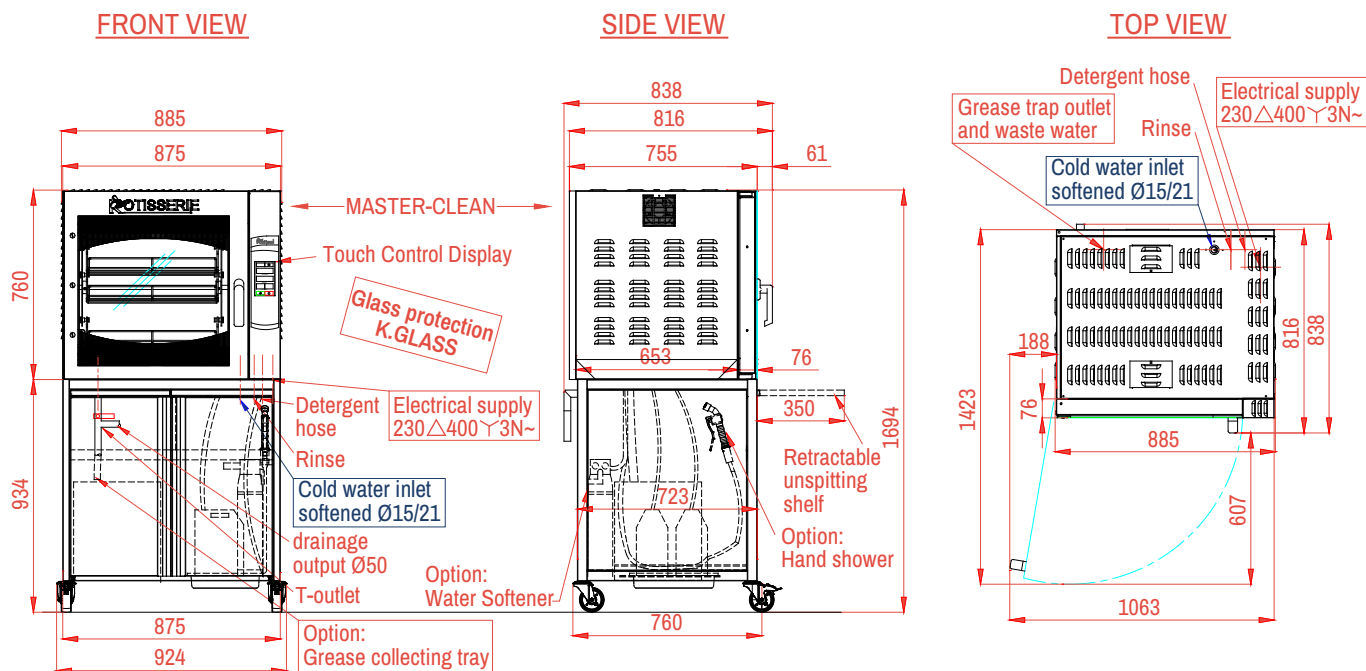
- Energy-efficient heating element for optimal performance and reduced consumption
- Fully insulated with rock wool, featuring bio-soluble aluminum encapsulation for enhanced safety
- K.Glass thermal double glazing with a silicone-sealed, anti-scald front panel
- Heat-resistant PVC ¼-turn locking door handle for secure operation
- Bright halogen lighting for enhanced visibility during cooking
- Automatic cooling of heating turbines after shutdown, ensuring the longevity of technical components
- Integrated grease pan with multi-functional use, including cooking vegetables
- Built-in recipe library with the option to create and save custom recipes
- Easy drainage system directing grease into a removable tub for quick disposal
- Automated wastewater emptying post-cleaning for hassle-free maintenance
- Consumes 100 L per wash, optimizing water usage
- Includes cooking baskets BAL560 for versatile cooking applications

ACCESSORIES

BG Grease tub + base with castors	BRITA2 Water softener	DOUCH High pressure nozzle for cleaning	MCF Oven cleaner	SAC Heat Resistant liner (grease collection)
				

ACCESSORIES (OPTIONAL)

BAL560 Basket for poultry	BAP560 Small cuts basket	PD560 Vegetable tray	PLC560 Cooking basket
			



SPECIFICATIONS

Weight	165kg
Capacity of poultrys	15
Number of baskets	5
Doors	1 double glazed door (anti-scald K.Glass)
Internal lighting	Halogen lamps protected by glass cover
Power supply	3 Phase (230△400Y3N~)
Electrical power	7.5kW
Wire length	2m
Temperature and Time control	TOUCH Screen
Cooking cycle alarm	Yes
Cleaning cycle	Yes, 3 cycle-steam, wash, rinse
Internal presentation	Central axis, support and removable baskets



MC5.560 + MC5.560MSTO (open cabinet)



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DISTRIBUTOR / AGENT

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