

### 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



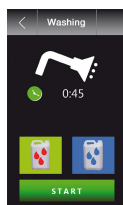
**Touch Control**

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



MC8.560 + MC8.560MSTO



### TECHNICAL CHARACTERISTICS

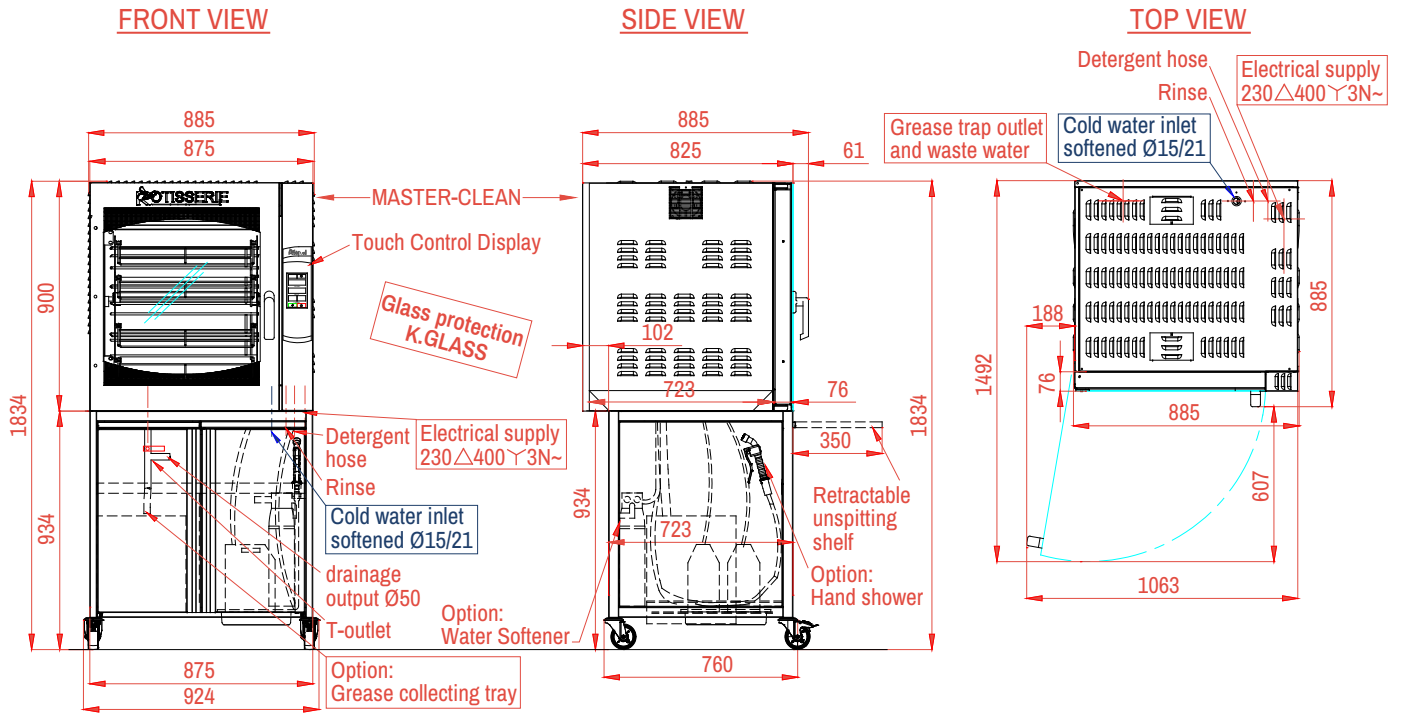
- Energy-efficient heating element for optimal performance and reduced consumption
- Fully insulated with rock wool, featuring bio-soluble aluminum encapsulation for enhanced safety
- K.Glass thermal double glazing with a silicone-sealed, anti-scald front panel
- Heat-resistant PVC ¼-turn locking door 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	190kg
Capacity of poultrys	24
Number of baskets	8
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



MC8.560 + MC8.560MSTO (open cabinet)



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DISTRIBUTOR / AGENT

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