

DESIGN & PERFORMANCE

Sleek and modern, the Star-Clean Rotisserie features elegant screen-printed glass doors that beautifully showcase your products as they cook under powerful interior lighting. Designed for both style and functionality, this robust unit delivers high output, fast cooking speeds, and exceptional roasting performance. Available as a front-load model with a closed back, it is fully insulated and equipped with energy-efficient heating elements, helping you save on both energy and costs. Effortlessly prepare a variety of proteins and vegetables while maintaining superior cooking quality.

CLEANING

Designed for convenience, this rotisserie features *advanced assisted cleaning technology, making maintenance effortless*. A powerful steam injection loosens cooking grease, followed by a high-pressure shower for a deep, thorough clean. The unit includes a removable tub for easy collection and disposal of cooking fat. For a spotless, streak-free finish, an optional Brita water softener can be added to prevent soak stains.

TOUCH CONTROL PANEL

- Large 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 63°C for up to 2 hours
- Steam cleaning program



SC8.560 + SC8.560MSTO (optional base cabinet)



Touch Control

Multiple recipes + Wash function + manual control



Recipes

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

TECHNICAL CHARACTERISTICS

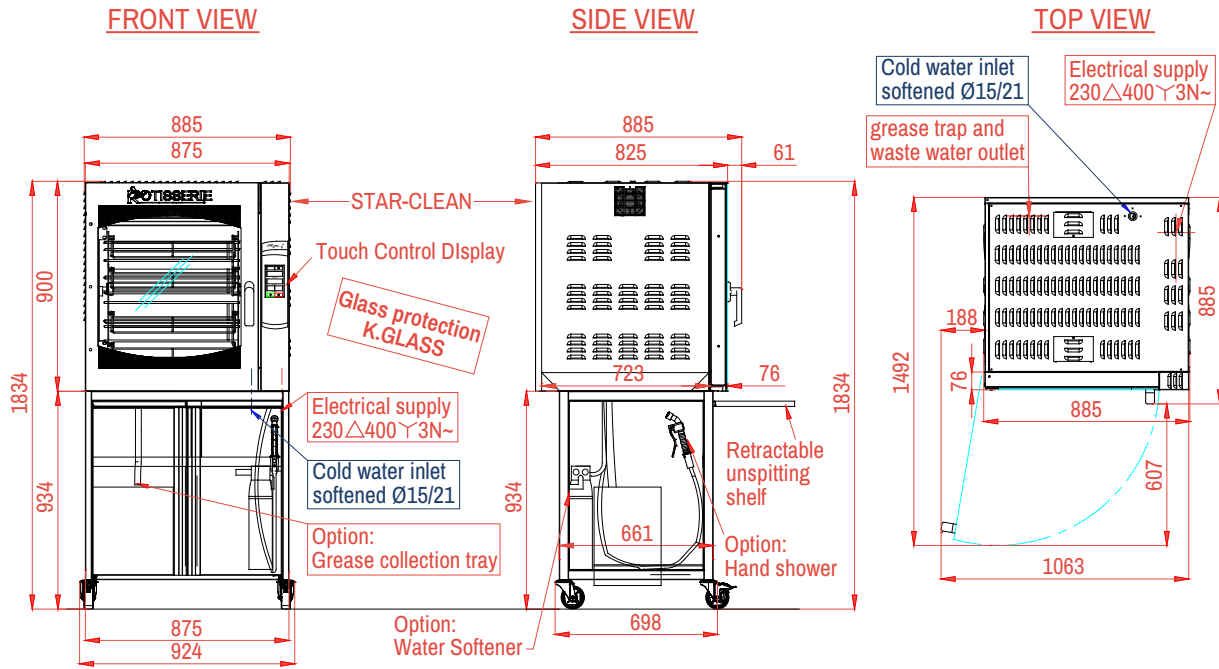
- Energy-efficient heating element
- Fully insulated with rock wool (Bio-soluble aluminum encapsulation)
- K-Glass thermal double glazing mounted on silicone seal (anti-scald front panel)
- PVC 1/4 turn heat resistant locking door handle
- Halogen lighting
- Automatic cooling of heating turbines after 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
- Delivered with cooking baskets BAL560

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 |
| Internal presentation | Central axis, support and removable baskets |



SC8.560 + SC.PIED



Revised: March 2025



DISTRIBUTOR / AGENT

Rotisol S.A.S.

Zone industrielle La Trentaine, Avenue Gustave Eiffel

77507 Chelles cedex - FRANCE

s.bennell@rotisol.com - Tel : +33 1 64 21 80 00

www.rotisol.com