

MASTER CLEAN

The intelligent rotisserie
with automatic cleaning mode

 **Rotisol**

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The Master Clean is the professional rotisserie that combines performance, cleanliness and design.

Designed to meet the needs of demanding professionals, it offers optimum visibility and simplified cleaning for an uncompromising culinary experience.



3 models available to suit your needs :



MC 8.760

Capacity : 32 POULTRY
Installed power : 9.5kW

L 1085 x P 886 x H 1780



MC 8.560

Capacity : 24 POULTRY
Installed power : 7.5kW

L 885 x P 886 x H 1780



MC 5.560

Capacity : 15 POULTRY
Installed power : 5.8kW

L 885 x P 816 x H 1721

Space-saving

Compact design to suit any space.

Easy to use

Intuitive touch controls and integrated lighting.

Hygiene and durability

High-quality materials and fully insulated for easy cleaning and exceptional longevity.



TOUCH SCREEN
5 inches



POWERFUL
LIGHTING



FAST
AND EVEN
COOKING



AUTOMATIC
CLEANING



360°
PANORAMIC
VISION*

*available on request

Design

The **ergonomic MASTER CLEAN** rotisserie has been designed to fit neatly into your line, thanks to its compact **SLIM FIT** design.

Made entirely of stainless steel and fully insulated, its screen-printed **double-glazed K.Glass** "ROTISSERIE" doors will bring a touch of **modernity** and **elegance** to your catering space.

Easy to use, the new **Touch CONTROL** with its intuitive large screen and powerful interior lighting will enhance the presentation of your baked products.

Performance

Thanks to a combination of convection and radiant heating, the **MASTER CLEAN** rotisserie ensures fast, even cooking and perfect roasting.

Its **360° panoramic view (available on request)** offers spectacular, eye-catching baking, transforming your sales area into a veritable gourmet showcase.

Connected technology

Use the **Epoca Start®** application to control your **MASTER CLEAN** remotely.

Start-up, heating diagram monitoring and remote maintenance.

Monitor your entire fleet in real time and maximize your productivity.

The connected rotisserie is innovation for your performance.





Hygiene & Easy maintenance

The **MASTER CLEAN** simplifies your daily routine with fast and effective cleaning :

AUTOMATIC CLEANING PROGRAM

The **steam** softens grease for easy removal.

MEGA-CLEAN | Powerful detergent for optimal cleaning and disinfection.

MEGA-NET | Protects against limescale for a longer life.

Depending on model, 2 or 3 washing turnarounds.

Integrated storage

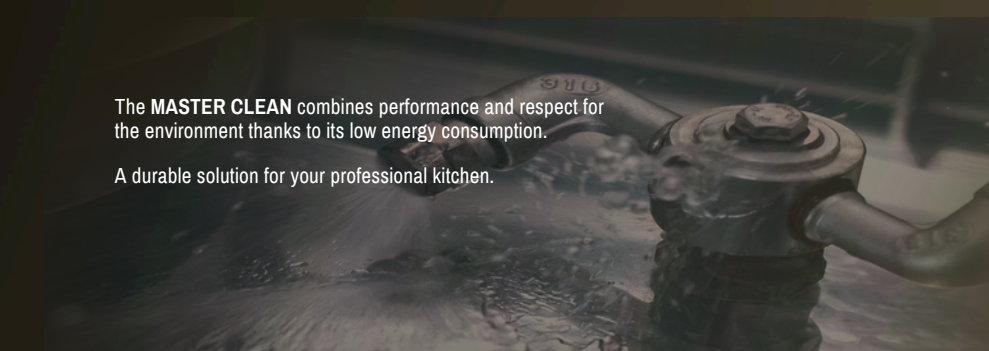
Removable shelf and dedicated space for utensils, cleaning products and grease trap.

Easy access

Designed for effortless floor cleaning.

The **MASTER CLEAN** combines performance and respect for the environment thanks to its low energy consumption.

A durable solution for your professional kitchen.



The **MASTER CLEAN** doesn't just roast poultry to perfection. Thanks to its innovative accessories, such as the potato tray, you can also cook tasty side dishes alongside meat.

Imagine : juicy, golden chickens and crispy potatoes, all prepared in a single roasting pan.

Roast chicken : Golden on the outside, moist on the inside.

Potatoes : Crisp and fragrant, cooked in their own juices.
Depending on the model, between 12 and 22 kg of potatoes during poultry cooking.

Vegetables and other accompaniments :
Customize your dishes to suit every taste.



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READY TO ENHANCE YOUR CULINARY CREATIONS?

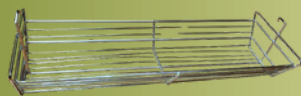
Discover the **MASTER CLEAN** and its accessories for complete, tasty dishes in a single appliance !

Contact us for more information

ACCESSORIES AVAILABLE



SPATCHCOCK CHICKEN basket



Small cuts basket



Standard chicken basket



Cooking basket



Potatoes cooked and seasoned in the integrated cooking drip pan

