

Cost saving
Time-saving
Sustainable

Multisserie with
grease separator



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

The Multisserie cooks up to 50% faster than conventional ovens and rotisseries! Load up to 240 lbs 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.

The Multisserie with grease separator efficiently separates grease from water during the cook cycle. This way, the total volume of waste will be decreased significantly. Moreover, the harvested fat can become a reusable energy source. The integrated grease system eliminates the need for separate grease treatment systems.

Features Multisserie with grease separator

Top features

- Supplied on stand with grease separation system
- Impulse generator, show cooking with 270-degree view
- Fully automatic cleaning system with detergent and rinse aid dispenser
- Cook Correction to control food safety

Standard characteristics

- 12 Chicken racks or multi-purpose baskets
- Chicken racks for up to 48 chicken (5 lbs)
- 250 programs with up to 9 steps
- High speed convection for even cooking
- Boiler-less steam generator with different steam levels, programmable
- Attractive halogen lighting
- Curved, double glass doors for perfect insulation and safety
- Accessible from three sides, doors lockable at customer side
- Separates water (to drain) and fat
- Seamless stainless steel interior, stainless steel exterior

Accessories

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

Optional

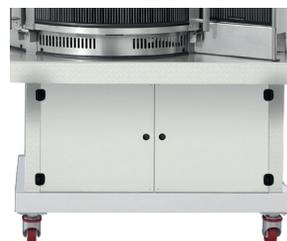
- Internal condenser
- Stainless steel cladding for underframe



Hygienic fat collection



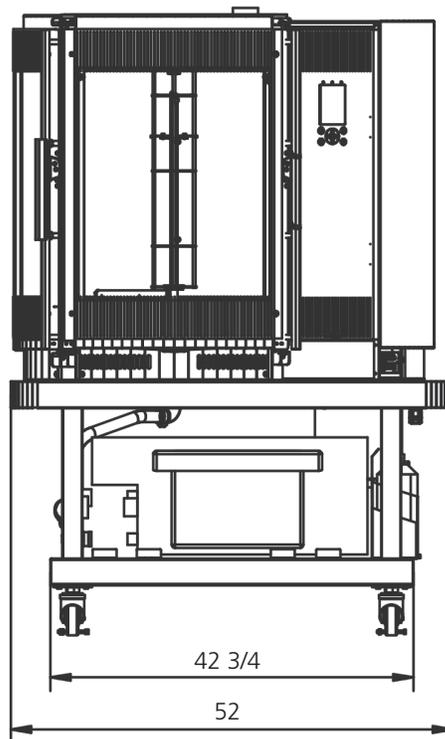
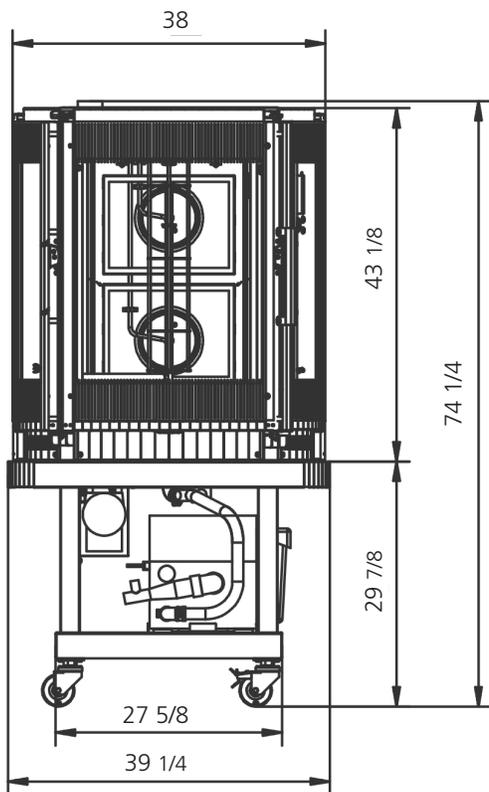
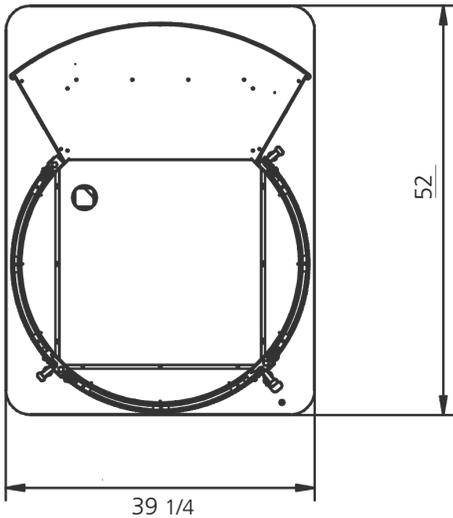
Internal condenser (optional)



Stainless steel cladding (optional)



Fully automatic cleaning



Multisserie with grease separator

Dimensions

Width	39 1/4"
Depth	52"
Height	74 1/4"

Technical data

Net weight	860 lbs
Gross weight	1113 lbs
Voltage	208/120 V
Phase	3 (5 wire)
Frequency	50/60 Hz
Power	21.4 kW
Breaker	80 A
Temperature range	122-482 F
Water drain	2"
Water connection Wash	G 3/4"
Water connection Steam&Rinse	G 3/4"
Water pressure	min. 40 psi at 4 GPM

Additional Technical data

Water Heater

Water connection	G 3/4" via multisserie
Voltage	208 V
Frequency	60 Hz
Phase	1
Breaker	20 A

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.