

# Star-Clean SC8.520

## DESIGN

For many years, «Star-Clean» rotisseries have had a good reputation amongst supermarkets and in the catering industry, meeting their needs in terms of production and robustness thanks to a high output, speed and quality.

Easy to use, modern and elegant, their interior lighting will enhance the presentation of your various cooked products (poultry, large and small pieces of meat, vegetables etc ...).

Thanks to the assisted cleaning system: steam injection for softening grease + Brita softened water and high-pressure shower for stain-free cleaning + grease recovery bags placed in the mobile grease trap for disposal, «Star-Clean» will quickly become your asset in the kitchen.



SC8.520



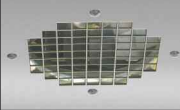





## FEATURES

- Energy efficient
- Double glazing K-glass
- Integrated grease container with drain valve
- Digital electronic display
- Automatic preheating at start-up
- Steam program (assisted cleaning), connect to softened water
- 6 cooking programs
- Lighting with halogen lamp
- Delivered with 8 baskets (BALSC520)

## TECHNICAL DETAILS

Overview of some standard features.

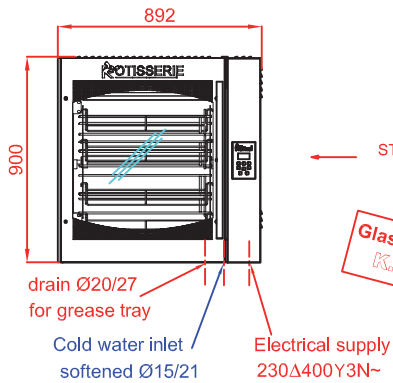
|  |  |   |   |   |  |
|--|--|---|---|---|--|
|  | Silicone gasket for sealing the door when closed.  |  | Retrieval and easy disposal of cooking grease with disposable bags in the mobile grease tray. |  | Heat diffused by turbine for a homogeneous distribution of the temperature in the cooking chamber. |
|  | Assisted cleaning through the use of the steam injection program for softening cooking grease. |  | High pressure shower for precise cleaning.  |  | Rinse without trace thanks to the use of softened water by Brita cartridge.                        |

## ACCESSORIES

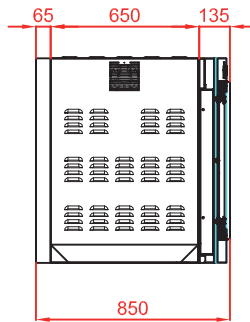
Many accessories are available. Videos of the [accessories](#).

|   |   |  |  |  |   |
|---|---|--|--|--|---|
| <b>BALSC520</b><br>Chicken baskets.         |  | <b>BAB520</b><br>Big pieces of meat spit.        |  | <b>BCRA520</b><br>«Spatchcock chicken» baskets.                      |  |
| <b>PDSC520</b><br>Stainless steel rack top. |  | <b>BPDT520</b><br>Tray for potatoes, vegetables. |  | <b>CAP8.520</b><br>Grease sensor with activated charcoal filtration. |  |

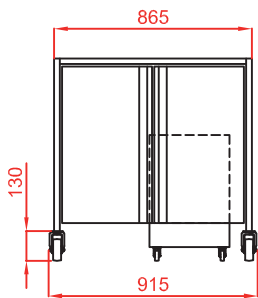
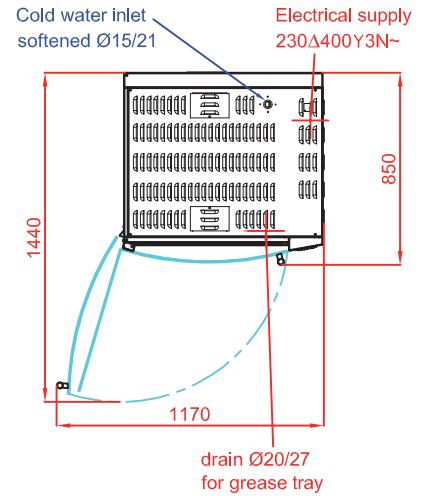
Front view



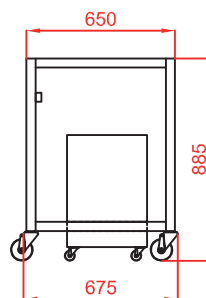
Side view



Top view



Base Cabinet  
(Optional)



For a rinse without traces  
Rotisol uses  
water softeners and  
accessories by Brita

Option:  
2 shelves and removable tablet

Origine / Origin  
Europe

Revised:  
October 2020

## SPECIFICATIONS

|                              |  |
|------------------------------|--|
| Capacity roasted chickens    | 24/32 poultries, 8 baskets                 |
| Capacity spatchcock chickens | 20 poultries, 4 spatchcock chicken baskets |
| Power supply                 | 208-230V~50Hz/60Hz + earth                 |
| Electrical power             | 7.3 kW                                     |
| Weight and size (HxDxW)*     | 230 kg ; 1785 x 850 x 892 mm               |
| Shipping weight and size*    | 285 kg ; 1960 x 1030 x 1230 mm             |
| Guarantee                    | 1 year on parts                            |

\* with a stand or base cabinet (optional)



SC8.520



DISTRIBUTOR / AGENT

Rotisol S.A.S.

Zone industrielle La Trentaine, Avenue Gustave Eiffel

77507 Chelles cedex - FRANCE

[s.bennell@rotisol.com](mailto:s.bennell@rotisol.com) - Tel : +33 1 64 21 80 00

[www.rotisol.com](http://www.rotisol.com)