### Cost saving Time-saving Sustainable

Multisserie with grease collector and internal condenser

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 is equipped with an internal condenser. The condenser transforms steam into drain water during the cooking cycle. Moreover it loses steam at the end of the cycle. This provides maximum safety as no steam will escape from the Multisserie when your operator opens the door.

With the fully automatic cleaning system, cleaning can be done overnight without operator intervention. The Multisserie with grease collector comes with an integrated system that collects grease and other liquid waste in disposable bags during the cook cycle.



Hygienic fat collection



Internal condenser



## Features Multisserie with grease collector and internal condenser

#### Top features

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

#### 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
- Condenser transforms steam into water during cooking process
- Condenser reduces moisture in cooking process and the end of the cook
- 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

• Stainless steel cladding for underframe

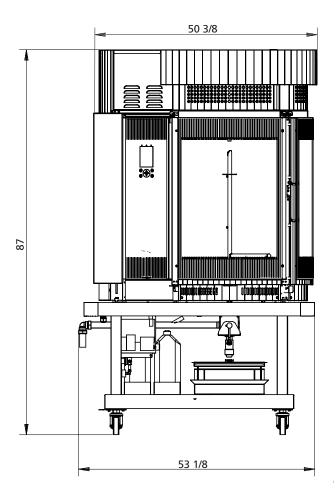


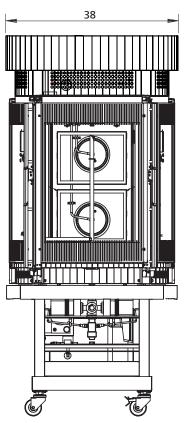
Stainless steel cladding (optional)



Fully automatic cleaning







# 



## Multisserie with grease collector and internal condenser

Dimensions with grease collector base	
Width	39 ¼"
Depth	53 1/8"
Height	87"

#### Technical data Prepped for grease collector

Net weight	959 lbs
Gross weight	1246 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 ¾"
Water connection Steam&	Rinse G ¾"
Water pressure min	ı. 40 psi at 4 GPM

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.



Fri-Jado Inc.

