

Cost saving
Time-saving
Sustainable

Multisserie with
grease collector



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 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.

Features Multisserie with grease collector

Top features

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

Standard characteristics

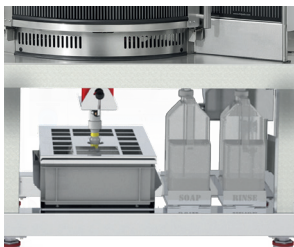
- 12 Chicken racks or multi-purpose baskets
- Chicken racks for up to 48 chicken (5 lbs)
- 250 programs with up to 9 steps
- High speed convection for even cooking
- Boiler-less steam generator with different steam levels, programmable
- Attractive halogen lighting
- Curved, double glass doors for perfect insulation and safety
- Accessible from three sides
- Separates water (to drain) and fat
- Seamless stainless steel interior, stainless steel exterior
- No pumping required

Accessories

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

Optional

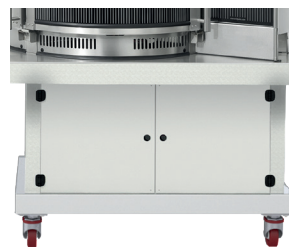
- Internal condenser
- Stainless steel cladding for underframe



Hygienic fat collection



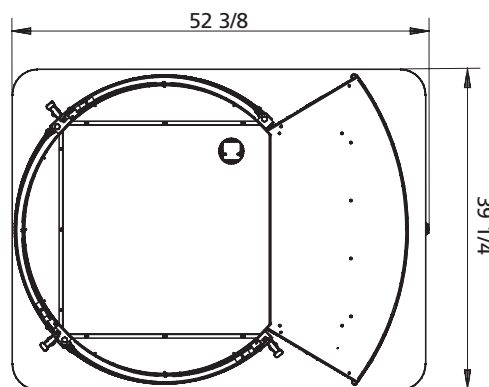
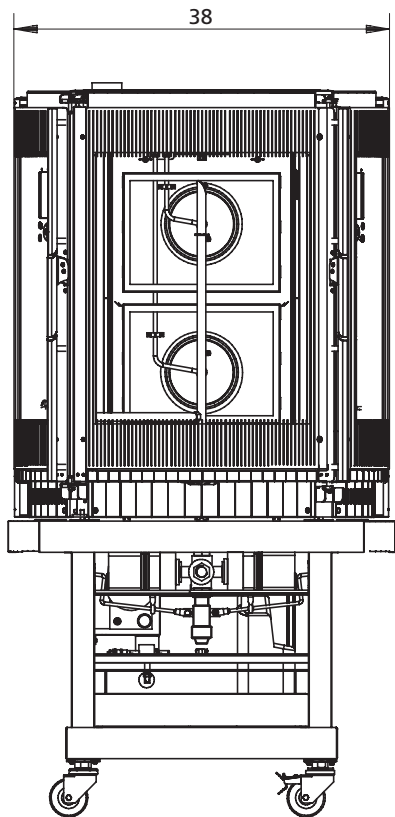
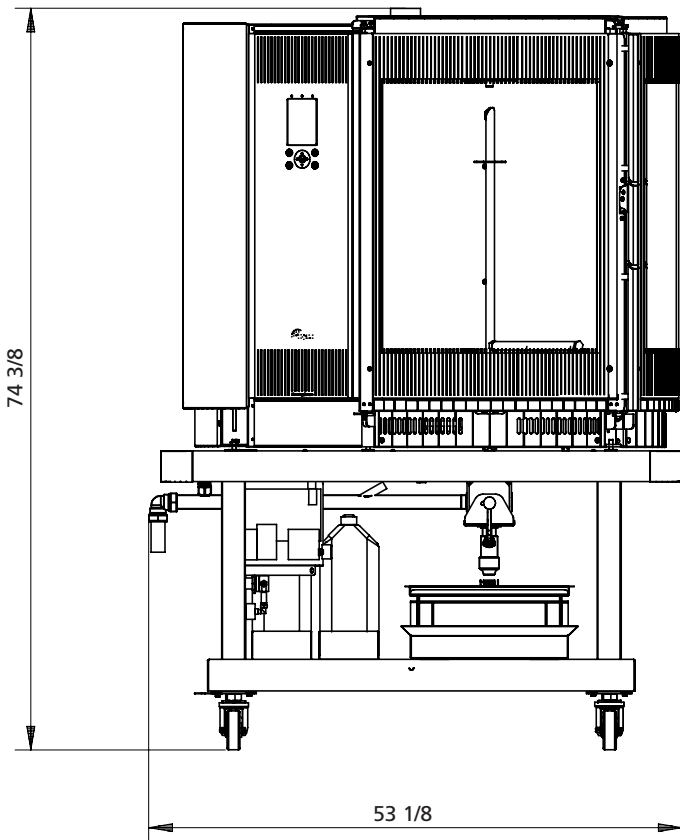
Internal condenser (optional)



Stainless steel cladding (optional)



Fully automatic cleaning



Multisserie with grease collector

Dimensions with grease collector base

Width	39 1/4"
Depth	53 1/8"
Height	74 3/8"

Technical data

Prepped for grease collector

Net weight	794 lbs
Gross weight	1047 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

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.