

Top features

- Impulse generator, show cooking with 270-degree view
- High output
- Full automatic cleaning system - unsupervised

Standard characteristics

- 12 Chicken racks or multi-purpose baskets
- Chicken racks for up to 60 chicken (1,2 kg)
- Cook time of 45 minutes*
- Max output in 6 hours: $360/45 \times 60 = 480^{**}$
- 250 programs with up to 9 steps
- High speed convection for even cooking
- Boiler-less steam generator with different steam levels, programmable
- Automatic probe cooking and holding capabilities, programmable
- Cook Correction technology, guarantees quality and saves energy
- Attractive halogen lighting
- Matching design stand on wheels as standard
- Curved, double glass doors for perfect insulation and safety
- Accessible from three sides, doors lockable at customers side
- Separates water (to drain) and fat
- Fat collection in disposable bags
- Seamless stainless steel interior, stainless steel exterior

* Cook times may vary according to size, marinade, stuffing etc.

** Indication; does not include loading / unloading

Accessories

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

Optional

- Internal condenser



Easy loading



Internal condenser



Hygienic fat collection



Full automatic cleaning

Multisseries



Deli Multisserie stand-alone

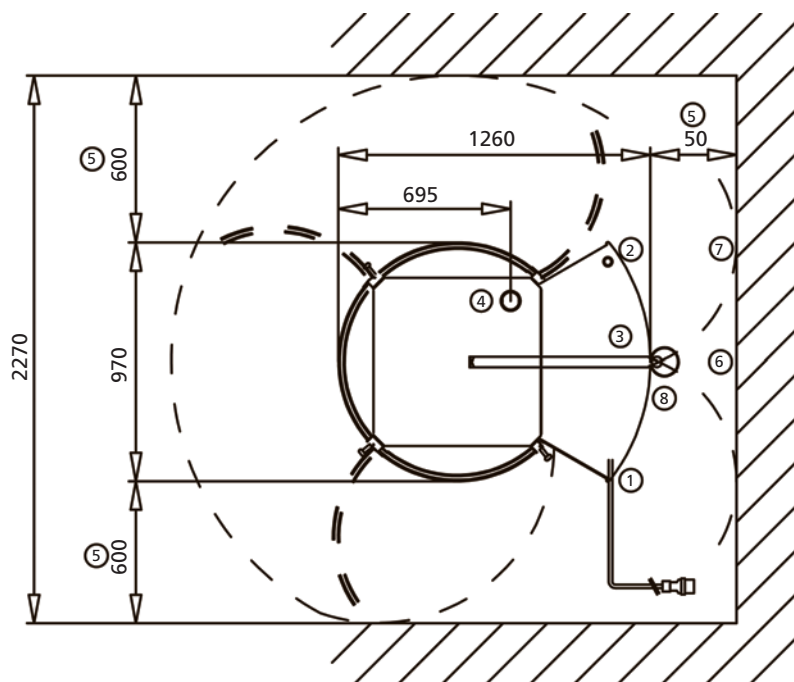
The Deli Multisserie is a revolution in visual cooking and merchandising. Designed to give extra prominence to your products, the Deli Multisserie allows your customers a 270-degree view of the cooking theatre.

The Deli Multisserie cooks up to 50% faster than conventional ovens and rotisseries! Load up to 72kg 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. Just select one of the four different cleaning programs and press start. The Full Automatic Cleaning System saves time and effort, reduces labour costs and makes cleaning your equipment a piece of cake!

Eye-catching combination of
speed and volume





Deli Multiserie stand-alone

Item Description

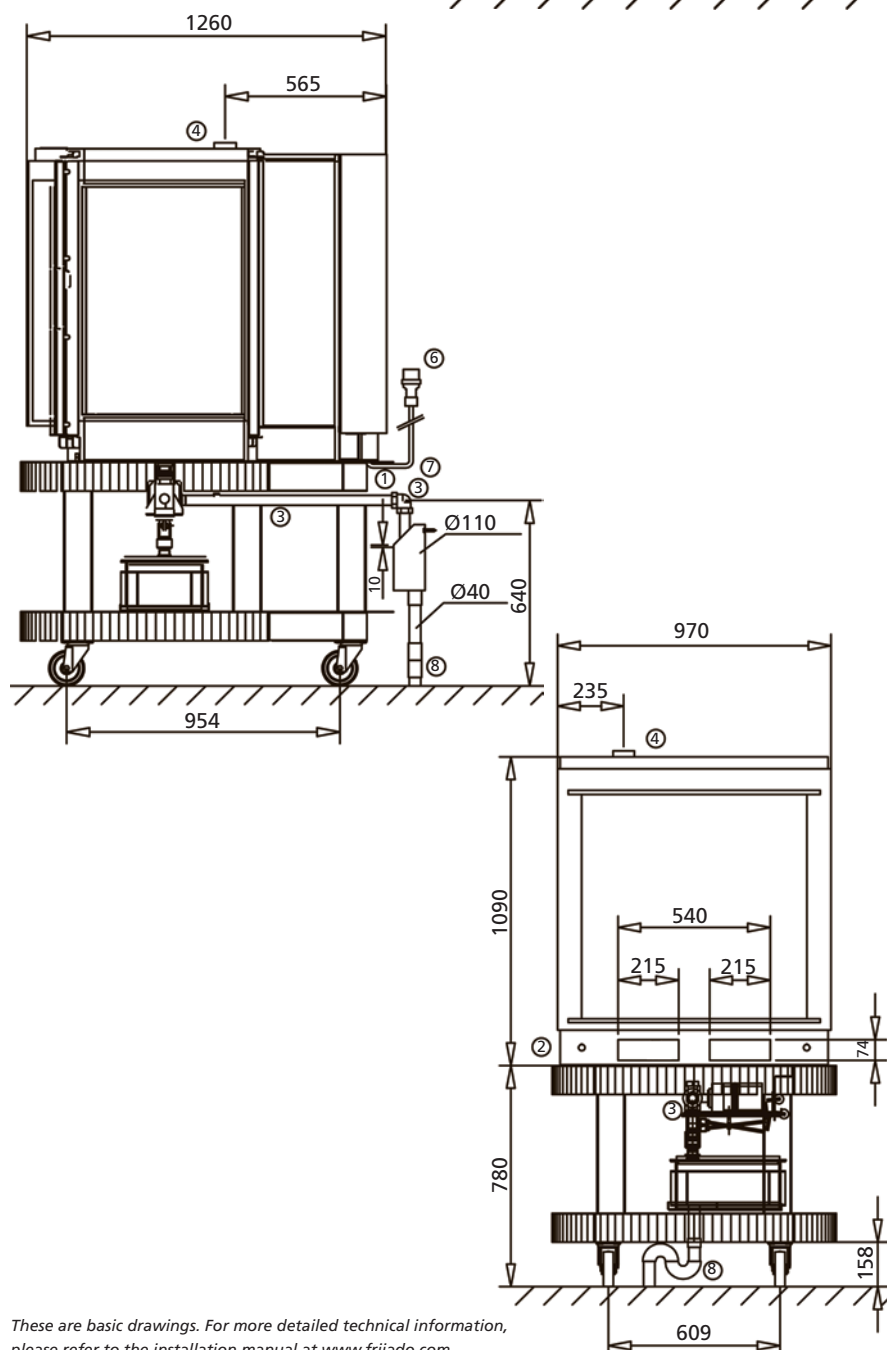
1	Power cable 2.6 m
2	Water supply inlet
3	Water drain hose
4	Exhaust pipe Multiserie
5	Space to the wall
6	Location for wall socket
7	Location for aired tap
8	Location for drain pipe

Dimensions

Width	970 mm
Depth	1260 mm
Height	1890 mm

Technical data

Net weight	441 kg
Gross weight	519 kg
Voltage	400/230 V 3N~
Frequency	50...60 Hz
Power	20.6 kW
Temperature range	50-250°C
Water drain	40 mm
Water connection	G ¾ inch
Water pressure	min. 2 bar



These are basic drawings. For more detailed technical information, please refer to the installation manual at www.frijado.com.

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Top features

- Ultimate in-store front cooking solution
- High output
- Full automatic cleaning system - unsupervised

Standard characteristics

- 12 Chicken racks or multi-purpose baskets
- Chicken racks for up to 60 chicken (1,2 kg)
- Cook time of 45 minutes*
- Max output in 6 hours: $360/45 \times 60 = 480^{**}$
- 250 programs with up to 9 steps
- High speed convection for even cooking
- Boiler-less steam generator with different steam levels (programmable)
- Automatic probe cooking and holding capabilities (programmable)
- Cook Correction technology, guarantees quality and saves energy
- 270-degree view and attractive halogen lighting (impulse generator)
- Comes with adjustable stand to build unit into counter
- Curved, double glass doors for perfect insulation and safety
- Accessible from three sides, doors lockable at customers side
- Separates water (to drain) and fat; fat collection in disposable bags
- Seamless stainless steel interior, stainless steel exterior

* Cook times may vary according to size, marinade, stuffing etc.

** Indication; does not include loading / unloading

Accessories

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

Optional

- Internal condenser



Easy loading



Internal condenser



Hygienic fat collection



Full automatic cleaning

Multisseries



Deli Multisserie built-in

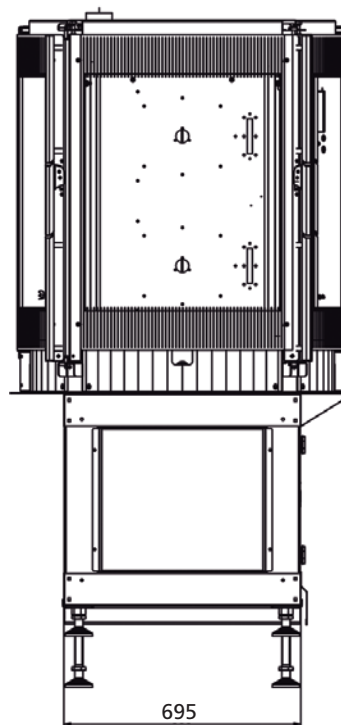
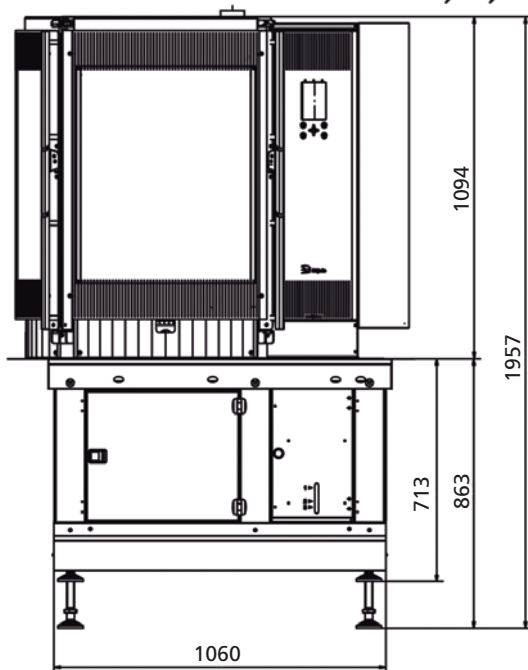
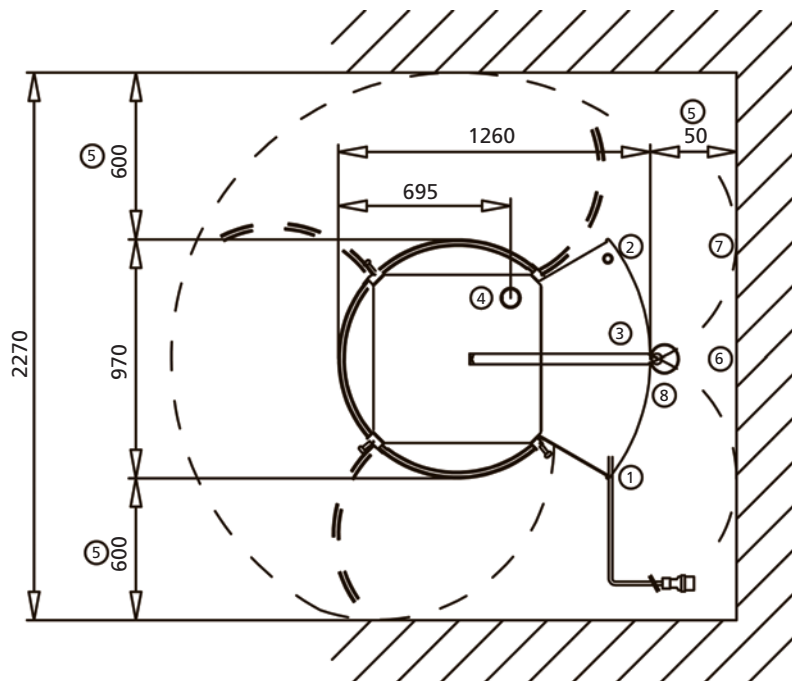
Front cooking continues to have a strong appeal for consumers. The Deli Multisserie built-in is the ultimate front cooking machine. It is supplied on a rectangular stand, designed specifically to be built into a counter so that the Deli Multisserie blends in perfectly with the look and feel of your store.

The Deli Multisserie cooks up to 50% faster than conventional ovens and rotisseries! Load up to 72kg 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. Just select one of the four different cleaning programs and press start. The Full Automatic Cleaning System saves time and effort, reduces labour costs and makes cleaning your equipment a piece of cake!

Ultimate front cooking solution





Deli Multiserie built-in

Item	Description
1	Power cable 2.6 m
2	Water supply inlet
3	Water drain hose
4	Exhaust pipe Multiserie
5	Space to the wall
6	Location for wall socket
7	Location for aired tap
8	Location for drain pipe

Dimensions

Width	970 mm
Depth	1260 mm
Min. height counter	717 mm
Max. height counter	867 mm
Min. width build-in space counter	1080 mm

Technical data

Net weight	430 kg
Gross weight	524 kg
Voltage	400/230 V 3N~
Frequency	50...60 Hz
Power	20.6 kW
Temperature range	50-250°C
Water drain	40 mm
Water connection	G ¾ inch
Water pressure	min. 2 bar