



**VISUAL, VERSATILE
AND VOLUME**



DELI MULTISERIE

DELI MULTISSERIE

Boost impulse sales

Catch your customer's eye and boost impulse sales. Front cooking continues to have strong appeal for consumers. Now the ultimate front cooking machine has found its way onto the market. With this ingenious machine, you can cook, roast, regenerate and display all sorts of food, from different cuts of meat to poultry and fish. The Deli Multisserie is a real multifunctional, large-volume, high-speed machine. Your ultimate deli experience!

Visual cooking and merchandising

The Multisserie is nothing less than a revolution in visual cooking and merchandising. Designed to bring extra attention to your products, the Multisserie gives your customers a 270-degree view of the cooking theatre. Built-in halogen lighting ensures a perfect product presentation.

Fast and powerful

The Multisserie cooks up to 50% faster than conventional ovens and rotisseries! Load up to 210 pounds of poultry or any other meat products. The combination of steaming, cooking and convection prepares your food deliciously. The Multisserie is fast, reliable and provides consistent results.

Easy to load

Loading is easy; the rotor positions itself automatically when opening the door. The use of racks means no more spitting.



Deli Multisserie



Deli Multisserie on underframe

Full Automatic Cleaning

Lean back with the Full Automatic Cleaning system! Now 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!

Boilerless

Boilers require frequent maintenance and the components often suffer from lime scale deposits. As the Multisserie is a boilerless steamer you directly save a lot on your maintenance costs. The steam in the Multisserie is spread evenly through the preparation room creating a fast and even cook.

Intuitive touch sensitive controls

With its intuitive flat glass control panel with a touch-sensitive wheel, the Multisserie is simple to operate. Its memory offers space for 250 easy-to-select and set programs with up to nine cooking steps per program!

Grease collection system

The operator friendly grease disposal system ensures a hygienic collection of your grease. The grease disposal bag collects all grease during the preparation process. Full bags can simply be disposed in a suitable waste container.

“Eye-catching combination of speed and volume”

DELI MULTISERIE

Features:

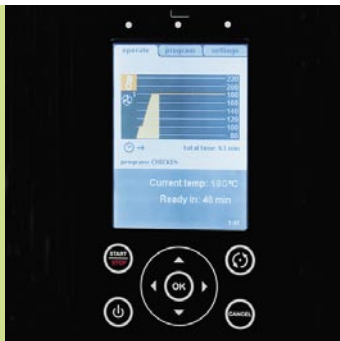
...Easy loading, no more spitting, accessible from three sides and automatic rotor positioning



...Curved easy-to-clean double glass doors for perfect insulation



... Intuitive controls with memory for 250 programs and nine steps per program



...Cooks up to 50% faster than conventional systems



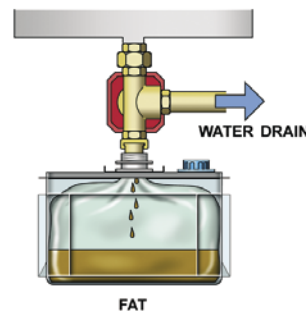
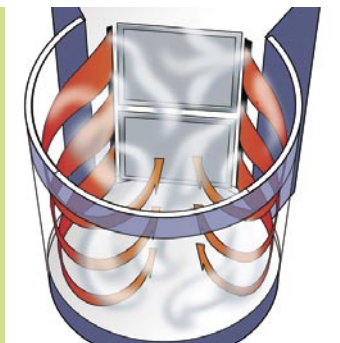
... Operator friendly and hygienic grease disposal system



...The Full Automatic Cleaning system saves cleaning time and effort

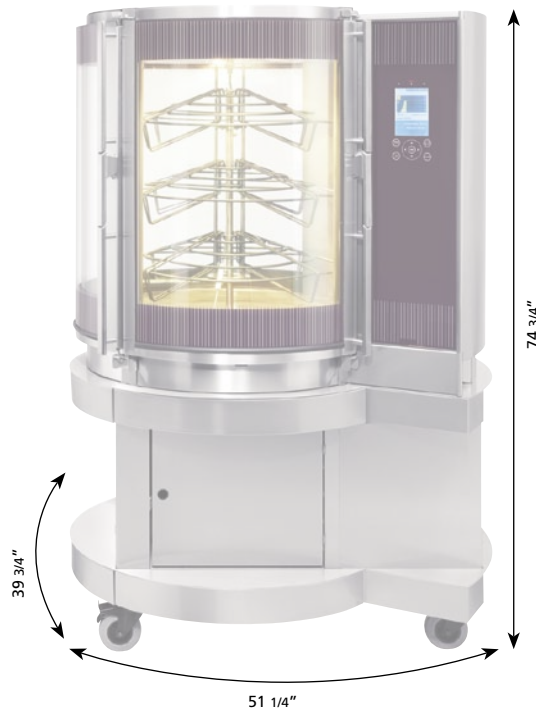


...Combining ultra speed convection with steam creates a real booster with an excellent quality cook



...3-way valve system to separate water and fat

DELI MULTISERIE



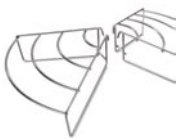
Dimensions

- Width 39 3/4"
- Depth 51 1/4"
- Height with underframe 74 3/4"
- Net. weight Multiserie 589 lbs.
- Net. weight underframe 241 lbs.

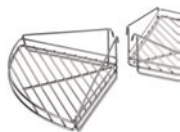
Technical specifications

- Voltage 3~208V with neutral and ground
- Connecting power 20.6 kW
- Amps 57 A
- Plug type n/a fixed wiring
- Temperature range 122°F - 482° F
- Water drain required 1 1/4"
- Water connection required 2x 3/4"
- Water pressure required minimum 30 psi @ 4gpm flow
- Standard accessories Chicken racks

Options



Chicken racks



Meat baskets



Water filtration system



* Specifications can change without notice

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