

Rotisserie grill Metos Sensup 9

The Metos Sensup 9 is a durable and easy-to-use Rotisserie grill with a large, three-sided glass surface and chrome-plated details that stand out from the black frames. These, together with the red inner wall, create a retro-inspired impression and bring out the products for sale in an attractive way. The Sensup 9 model has nine frying baskets and can cook 30-45 chickens at a time. Shortcuts and a large display make using the device quick and easy. The Sensup series grills are pass through models with front and rear oven doors. The solution makes it possible to install them, for example, in wall recesses, where raw meat is processed in the back rooms and cooked products are taken off the grill on the store side. Rotisserie grills are specially designed for in-store use, where cooking takes place near a service counter and the production is on display for customers. The rotisserie grill with its large glasses communicates effectively to customers the possibility of buying a crispy, freshly fried chicken. Metos Sensup grills have an automatic steam cleaning function. The program lasts 15 minutes and also effectively removes stubborn dirt. This, along with quick-release baskets and other parts, speeds up daily cleaning routines.

- rotisserie grill with double doors
- capacity: 30-45 chickens (depending on weight)
- nine frying baskets
- delivery does not include a stand
- fast and uniform cooking with hot circulating air and infrared heating
- the baskets are quick to fill and the rotating movement helps to get a steady cooking result



automatic switching to warm keeping mode at the end of the cooking cycle

- easy-to-use short-cut buttons and a user-friendly display
- the large glasses on the front and right side bring out the products well
- the enameled inner coating is durable and prevents dirt from sticking
- efficient lighting and red enameling of the interior bring out the products attractively
- a washing program that effectively removes dirt with hot steam
- a built-in drip pan for grease and removable inserts make it easy to clean the appliance
- the doors are also easily removable for cleaning
- effectively insulating, double glazing and tightly closing door reduce waste heat generation
- digital thermostat, temperature control range + 70°C... + 240°C
- power cord length 2.5 m

ACCESSORIES (to be ordered separately):

- stand
- stand with cabinet
- extra baskets and cooking skewers automatic switching to warm keeping mode at the end of the cooking cycle
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Product capacity	20-45 chickens/ hour
Item width mm	1030
Item depth mm	960
Item height mm	1090
Package volume	1.265
Unit of volume	m3
Package volume	1.265 m3
Package length	110
Package width	100
Package height	115
Package unit of dimension	cm
Package dimensions (LxWxH)	110x100x115 cm
Net weight	220
Net weight	220 kg
Gross weight	242
Package weight	242 kg
Unit of weight	kg
Connection power kW	11.3
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Protection rating (IP)	35
Electrical cable length mm	2500
Type of electrical connection	Plug
Cold water diam.	1/2"
Cold water min pressure kPa	300
Cold water max pressure kPa	600
Floor drain needed	Yes

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