

ROTISSERIE

SPECIFICATIONS

Model : MODEL 6 DOUBLE STACKED

Manufacturer :



A BEAUTIFUL DESIGN

The MODEL is here to meet all of your needs!

Thanks to its revolutionary automatic steam cleaning system and non-stick red enamel interior, this is a time-saving miracle. What's more, the panoramic view of the inside will make your customers' mouths water. A panoramic view, a modern and innovative design in even the smallest details, left or right control panel positioning, powerful lighting with 2 quartz lamps.



CAPACITY

20 to 30 chickens per hour depending on weight per unit.

PERFORMANCE

Multi-directional infra-red fan-assisted heating elements, 6 rotisserie cages, can be transformed into a mixed multi-level oven, and can cook 20 to 30 chickens per hour per unit, depending on the weight of the birds.

ERGONOMIC

Fully transparent doors which open on both sides, a digital thermostat that lets you set any temperature from 68 to 464°F, automatic shut-off once it has finished cooking with a "temperature hold" mode, core temperature probe (optional).



EASY TO CLEAN

Double-glazed, removable doors and siding, a removable central support, an integrated rapid-drain fat tray, enamel-coated interior, anti-reflection and extra-flat control panel.

SAFETY

Toughened glass protection, protected access to the fat tray.

ELECTRICAL SUPPLY

208 V tri-phase
2 X 26.4 Amps



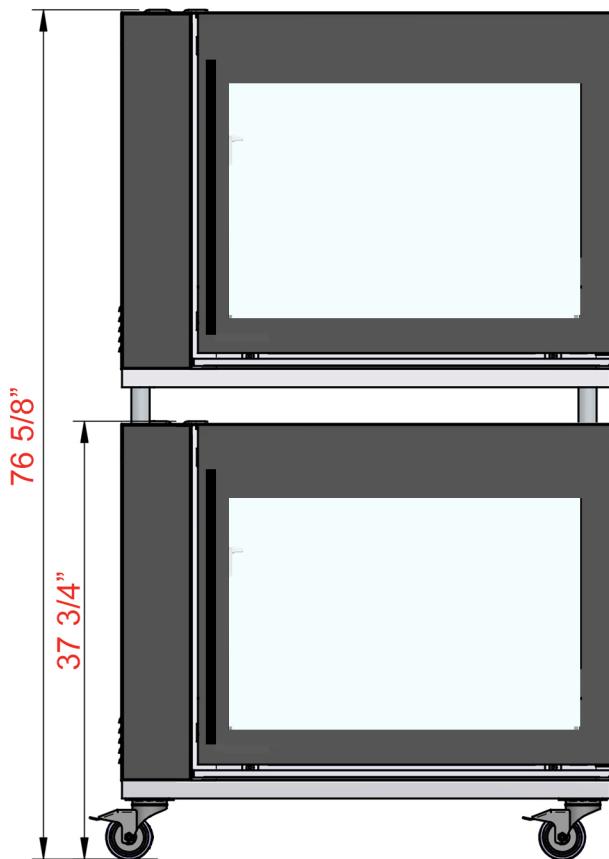
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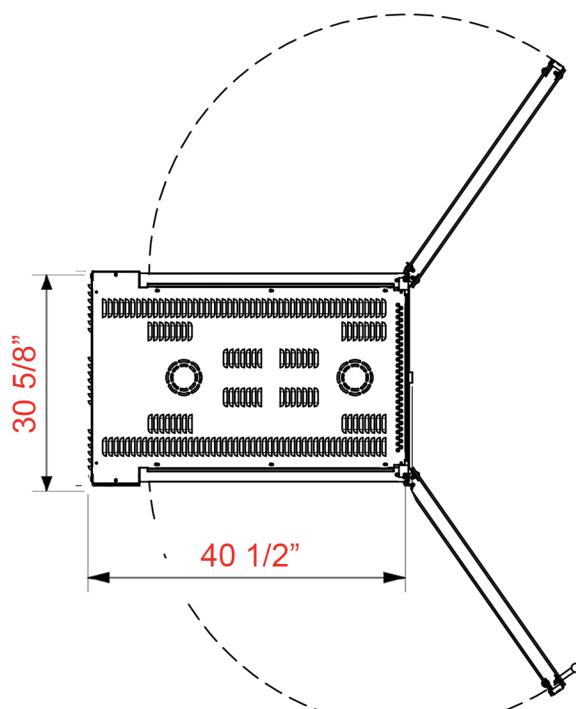
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FRONT VIEW



TOP VIEW



Model	Length	Height	Depth	Number of baskets	Capacity per hour (depending on weight)
Model 62 stack	40 1/2"	76 5/8"	30 5/8"	12	40/60 Vol.