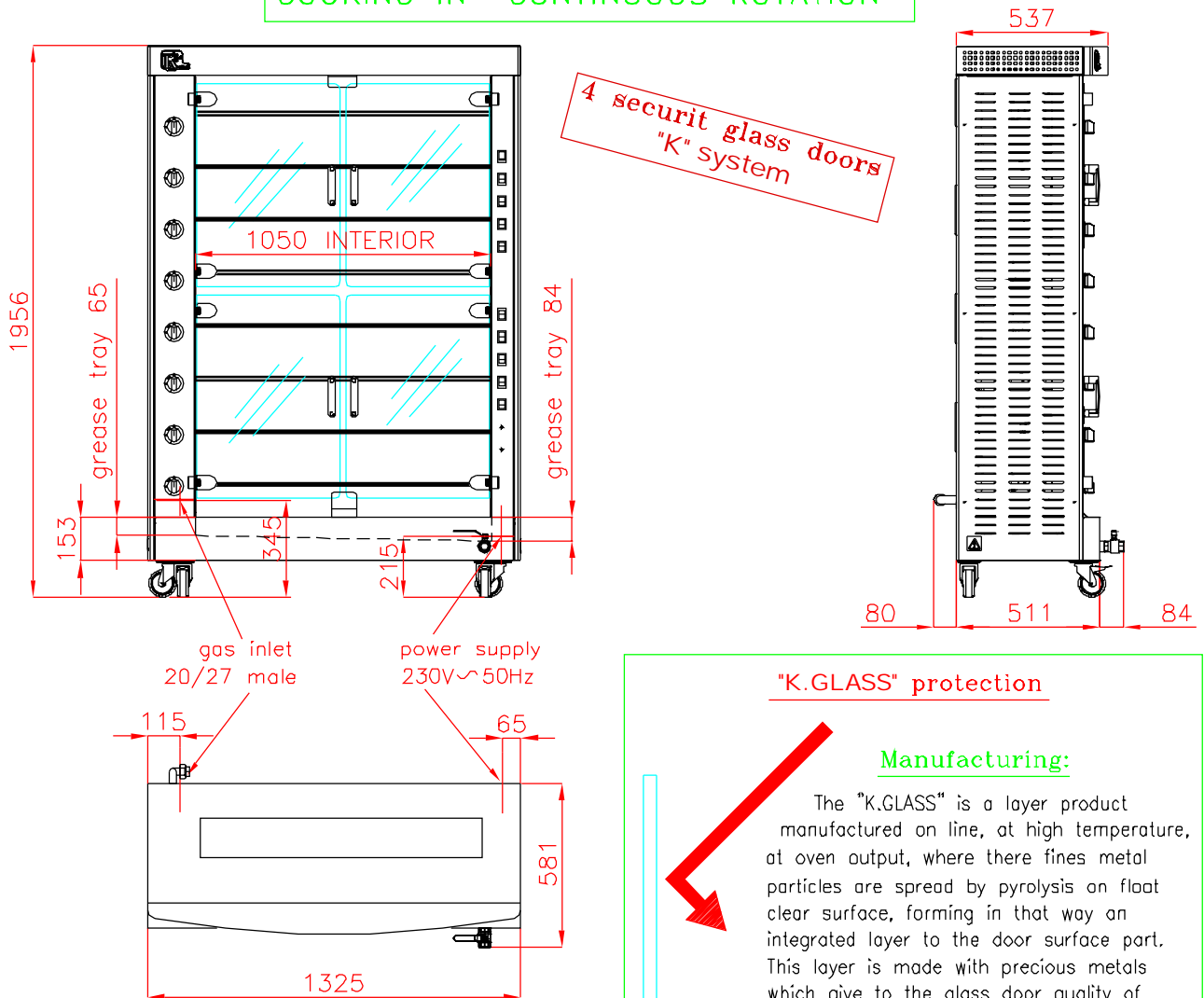


Technical data

ROTISSERIE "PERFORMANCE" RANGE RE.: 1325N8G GAS COOKING IN "CONTINUOUS ROTATION"



"K.GLASS" protection

Manufacturing:

The "K.GLASS" is a layer product manufactured on line, at high temperature, at oven output, where there fines metal particles are spread by pyrolysis on float clear surface, forming in that way an integrated layer to the door surface part. This layer is made with precious metals which give to the glass door quality of very low emissions, then a high resistance to the thermal radiance.

CHARACTERISTICS

Weight : 220 kgs

Capacity 40/48 poultry, 8 adjustable spits

Stainless steel AISI 430 with thickness 15/10 (for use in food preparation)

Table with integrated grease tray (2% slope) with a drain valve

Upper front and top banner cover in black enamel.

4 casters \varnothing 110mm of which 2 with brakes

Power supply: 230V~50Hz , Lenght of the cable 2 meters

Electrical power 0,5 kW made up of:

_8 motors of 50 W nominal with output drive shaft of all-metal gears \varnothing 12 mm.

_1 halogen lamp of 100 W

Radiant type burner, **Puissance gaz: 44 kW**

Nat gas consumption.: 4,72 m³/hr, propane gas: 3,37 kg/h.

OPTIONS: specific color ref.: COLOR, enamel decorative band ref.: BAN, flexible gas connection

ACCESSORIES : spits, prongs, spit removers ref.:DEC, torch lighter ref.:AT

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