# SPIT-ROAST ROTISSERIE









## Spit roast rotisserie oven

### Design

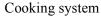
Stainless Steel design with powerful lighting system. Glass-ceramic protected quartz lighting.

#### Performance

Fast and consistent from 24 to 32 chickens capacity.

The unique individual burner system provides exceptional control and unmatched durability.

Stainless Steel panels.



8 patented pits 7 burners.

Adjustable spits allow to cook any type of products from chicken to turkey, lamb, beef and vegetables.

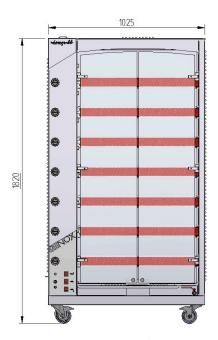
A variety of attachments are also available such as basket spits and chicken spits. Our rotisserie ingenious spit adjustment guarantees a perfect cooking regardless of the size of the product.

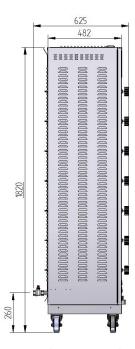
Individual motors.



#### Cleaning

Easy to clean and safe to maintain Splash guard for each burner Removable burner panels Drain valve Technical specifications Connected load: 139Mj/h 240V single phase – 10A





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