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 18 to 24 chickens capacity.

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

Stainless Steel panels.

Cooking system

6 spits 5 burners

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

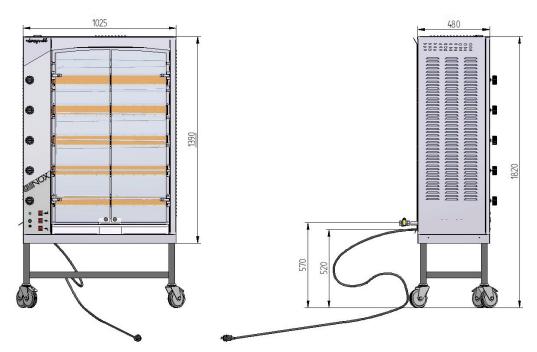
A variety of attachments are also available such as basket spits and chicken spits. Our rotisserie ingenious spit adjustment guarantees a perfect cooking regardless of the size of the product.

Individual motors.



Cleaning

Easy to clean and safe to maintain Splash guard for each burner Removable panels Drain valve Technical specifications Connected load: 100Mj/h 240V single phase – 10A



Phoeniks Pty Ltd – Unit 6, 23-25 Clarice Road – Box Hill South – VIC 3128 - Australia Phone 1300 405 404 contact@phoeniks.com.au www.phoeniks.com.au