SPIT-ROAST ROTISSERIE









Spit roast rotisserie oven

Design

Traditional Rotisserie with powerful lighting system. Porcelain Enamel finish with choice of colour available. Decorative roof with lighted rotisserie sign.

Performance

Porcelain enamel finish and individual heating elements provide the best cooking system for poultry.

Fast and consistent from 30 to 36 chicken capacity.

The unique individual heating element system provides exceptional control and unmatched durability.

The porcelain enamel guarantees a non-stick, most durable surface. Enameled panels.



6 spits.

Each individual spit has its own unique heating element for constant and fast cooking time

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

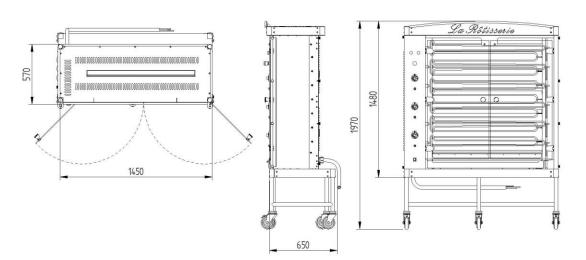
Cleaning

Easy to clean and safe to maintain Removable back panels Rounded corners. Drain valve. Technical specifications

Clearance: 15cm on the right, left and rear side

Connected load: 29.5kW 415V three-phase N+E – 42A

TOP VIEW SIDE VIEW FRONT VIEW



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FABRICATION FRANÇAISE

