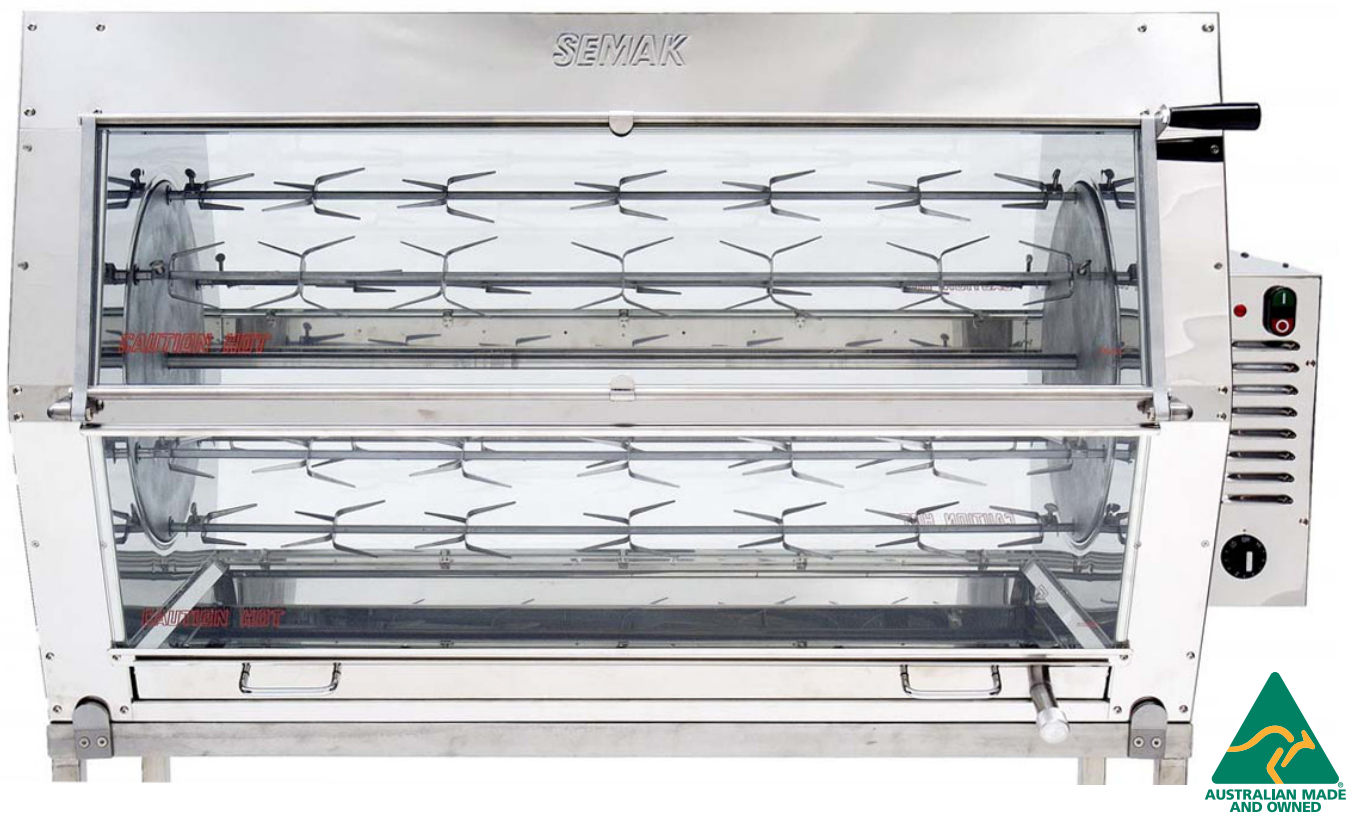


Semak Manual Rotisseries

For succulent home-style roast chickens, nothing surpasses the crispy and juicy chicken out of a Semak Rotisserie. Proudly the market leader for over 40 Years, Semak Rotisseries combine traditional home-style roasting with patented orbital planetary rotation to cook perfectly roasted chicken every time. While other ovens boast speed, it is the gradual roasting and rotisserie style that result in the texture and taste of the chicken that your customers prefer.

Semak Rotisseries return profits faster, outlast all other oven alternatives and are designed with the service man in mind to reduce ongoing maintenance cost of the machines. Not only is the capital outlay small, the return on investment is achieved quickly with low maintenance costs over the life of the machine leaving more profits in your business.



FEATURES

- One Step Operation - Robust & Reliable
- Homestyle roast cooking with Self Basting
- Stainless Steel & armour plate glass construction
- Removable glass door and drip tray
- Patented Orbital planetary operation
- Spring loaded spits (M18+)

INSTALLATION INFORMATION

- Supplied with 20 AMP or 32 AMP 5 pin plug
- 3 Meter lead RHS
- 3 Phase / 415V / 50Hz
- 300mm clearance around the machine
- Exhaust Canopy Required
- Manufactured to AS/NZS 3100



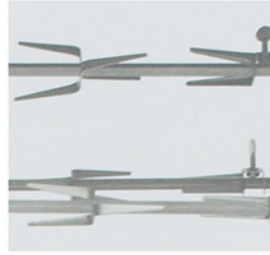
Adjustable Heat Control



Easy On/Off Operation



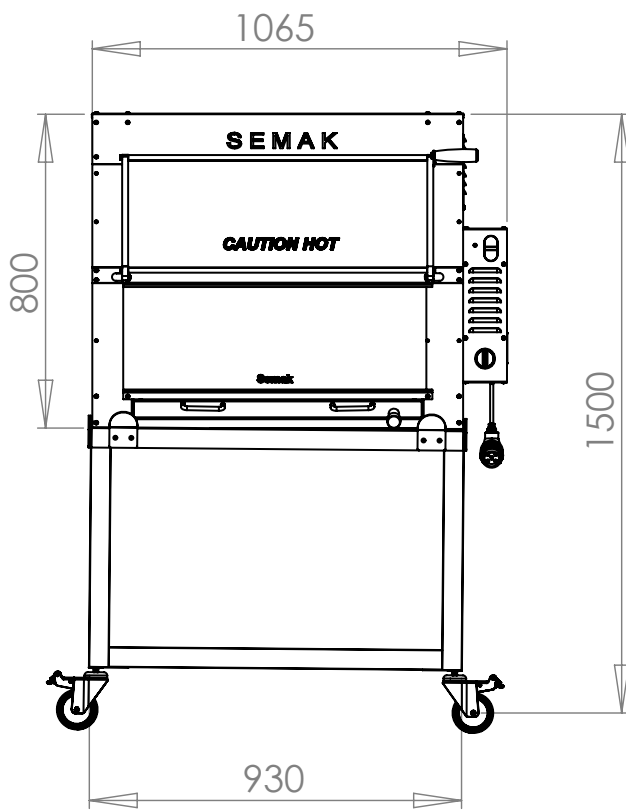
Durable Heavy Duty Trolley Available



Spring Loaded Spits

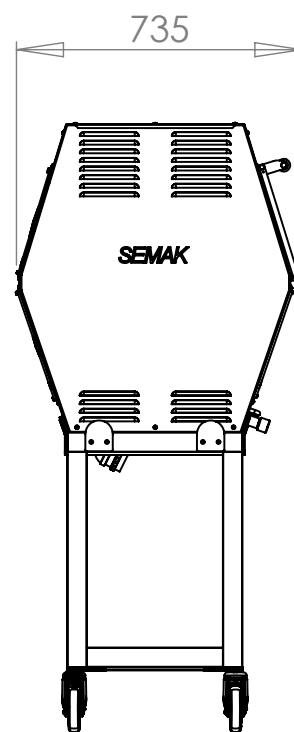


Removable Drip Tray for easy cleaning



Front View

M24



Side View

SPECIFICATIONS

Model	M18	M24	M30	M36
Capacity	18 Birds	24 Birds	30 Birds	36 Birds
Dimensions (mm)	900 x 735 x 800	1065 x 735 x 800	1255 x 735 x 800	1425 x 735 x 800
Base Dimensions (mm)	770 x 460	930 x 460	1120 x 460	1290 x 460
Power	8.5kW / 3 Phase	10.5kW / 3 Phase	14kW / 3 Phase	16.2kW / 3 Phase
Plug	20 Amp - 5 Pin	20 Amp - 5 Pin	32 Amp - 5 Pin	32 Amp - 5 Pin
Cook Time*	60 - 90 Minutes	60 - 90 Minutes	60 - 90 Minutes	60 - 90 Minutes

* Cooking time varies according to spitting method, stuffing/seasoning used and chicken size

Semak Digital Rotisseries

Semak Digital Rotisseries are fully automated to reduce the possibility of human error and produce perfectly roasted chickens every time. Each machine is pre-programmed with four cooking programs and one cleaning program with manual override function.

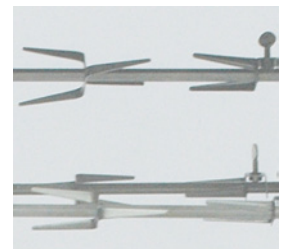
Portion control and consistency have never been easier. Programs may be changed on request and is a free service* Conditions Apply.



Digital Controller



Durable Heavy Duty Trolley Available



Spring Loaded Spits



Removable Drip Tray for easy cleaning



SPECIFICATIONS

Model	D18	D24	D30	D36
Capacity	18 Birds	24 Birds	30 Birds	36 Birds
Dimensions (mm)	900 x 735 x 800	1065 x 735 x 800	1255 x 735 x 800	1425 x 735 x 800
Base Dimensions (mm)	770 x 460	930 x 460	1120 x 460	1290 x 460
Power	8.5kW / 3 Phase	10.5kW / 3 Phase	14kW / 3 Phase	16.2kW / 3 Phase
Plug	20 Amp - 5 Pin	20 Amp - 5 Pin	32 Amp - 5 Pin	32 Amp - 5 Pin
Cook Time*	60 - 90 Minutes	60 - 90 Minutes	60 - 90 Minutes	60 - 90 Minutes

* Cooking time varies according to spitting method, stuffing/seasoning used and chicken size

Semak Supermarket Rotisseries

The Semak Supermarket series offers greater cooking capacities and waste management to suit the needs of high demand supermarkets.

Available with Manual or Digital operation, Semak Supermarket Rotisseries are easy to use with little training required. Cleaning is simple - spray oven with HACCP endorsed oven cleaner, select clean program and wipe clean.

FEATURES

- Available in Manual or Digital operation
- Up to 5 Programs available
- Scrolling text easy to read controller
- Temperature & cook time remaining display
- Drip tray for easy cleaning & waste disposal
- Strong Stainless Steel & Plate glass construction
- Hold Functionality
- Removable glass door
- Self Basting
- 12 Month Warranty



ADVANTAGES OF ROTISSERIES

- Crispy succulent & juicy result - doesn't blacken the meat like other methods
- Plug & Play - plumbing/waste not required
- Low steam & vapour emissions minimise canopy costs
- Minimal training required
- Simple low cost replacement parts

SPECIFICATIONS

Model	D/M24S	D/M36S
Capacity	24 Birds	36 Birds
Overall Dimensions (mm)	1065 x 735 x 1700	1425 x 735 x 1700
Base Dimensions (mm)	930 x 460	1290 x 460
Power	10.5kW / 3 Phase	19.2kW / 3 Phase
Plug	20 Amp - 5 Pin	32 Amp - 5 Pin
Cook Time*	60 - 90 Minutes	60 - 90 Minutes

* Cooking time varies according to spitting method, stuffing/seasoning used and chicken size

AS USED BY



65 YEARS SERVING AUSTRALIA

AUSTRALIAN OWNED

AUSTRALIAN MADE

PHONE: 03 9796 4583

FACSIMILE: 03 9796 4586

WEB: www.semak.com.au

Semak Tandem Rotisseries



For high volumes in record time you can't go past the Semak tandem range of Rotisseries. The Tandem range has been designed specifically for high volume fast food retailers with small footprints. Tandem affords the operator greater flexibility with independently controlled units, and the option of Digital Controls allows automated cooking with multiple cooking programs & dedicated cleaning cycle.

Used in tandem, Semak Rotisseries are capable of delivering up to 36 birds ready every 40-45 minutes.

FEATURES

- Available with manual & digital control operation
- High Volume for intensive commercial needs
- Space saving design for tight spots & small stores
- Up to 36 Chickens every 40-45 minutes in tandem
- 12 Month Warranty

SPECIFICATIONS

Model	D/M48	D/M60	D/M72
Capacity	2 x 24 Birds	2 x 30 Birds	2 x 36 Birds
Overall Dimensions (mm)	900 x 735 x 1810	1065 x 735 x 1810	1425 x 735 x 1810
Base Dimensions (mm)	930 x 460	1120 x 460	1290 x 460
Power	21kW / 3 Phase	28kW / 3 Phase	32.4kW / 3 Phase
Plug	2 x 20 Amp - 5 Pin	2 x 32 Amp - 5 Pin	2 x 32 Amp - 5 Pin
Cook Time*	60 - 90 Minutes	60 - 90 Minutes	60 - 90 Minutes

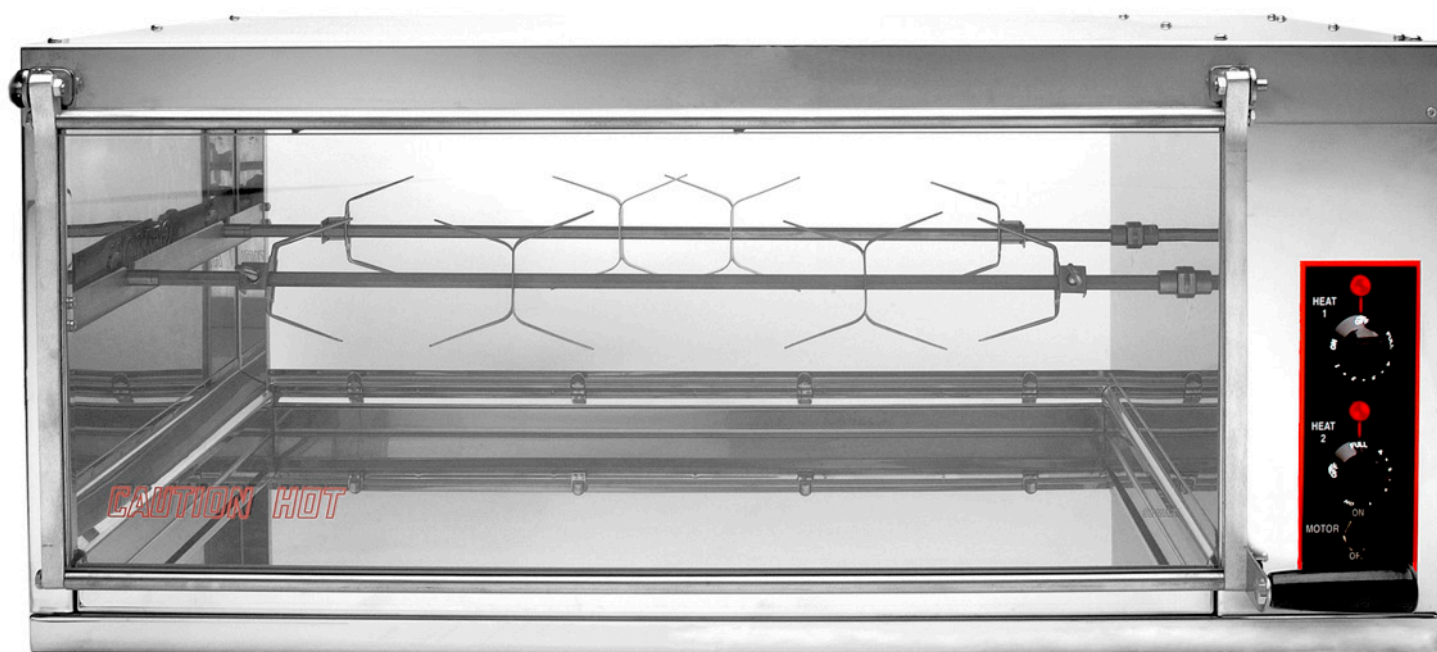
* Cooking time varies according to spitting method, stuffing/seasoning and chicken size



Semak M8 Manual Rotisserie

The Semak M8 Manual Rotisserie delivers fantastic tasting chicken in a small and convenient design perfect for small grocery stores, convenience stores, and sandwich bars / cafes. Conveniently roasting 8 birds per cook, the M8 features the same stainless steel construction as the rest of the Semak range backed by our commercial parts & labour warranty with full spare parts support.

Small enough to fit on a counter top (or optional stand), the M8 is a reliable low maintenance unit designed for light commercial usage. Simple to use, the M8 can produce delicious succulent roast chicken within 90 minutes. The M8 is both affordable and cheap to run with low energy usage, making it the perfect choice for occasional usage.



FEATURES

- Homestyle roast cooking
- Stainless Steel & armour plate glass construction
- Direct Drive Cooking method reduces fats, calories and cholesterol
- Adjustable Element & Motor Control
- Reliable and Low Maintenance
- Removable Glass Door & Drip Tray
- 12 Month Commercial Warranty



SPECIFICATIONS

Model	M8
Capacity	8 Birds
Overall Dimensions (mm)	930 x 520 x 400
Base Dimensions (mm)	930 x 480
Power	3.6kW / Single Phase
Plug	15 Amp - 240V AC
Cook Time (S10 - 13)*	1 Hour 30 minutes
Cook Time (Size 14+)*	1 Hour 45 Minutes +

* Cooking time varies according to spitting method, stuffing/seasoning used & chicken size