



SEMAK

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SEMAK | CHARCOAL ROTISSERIES

ARTISANS OF CHARCOAL ROTISSERIE COOKING

Semak introduce our premium range of Charcoal Rotisseries designed to roast juicy succulent chicken, lamb, pork & beef with that unmistakable smokey charcoal flavour. Semak Charcoal Machines are a new generation of Rotisseries a leap in the design and function of earlier machines.

Available with two or three cooking tiers, our Charcoal Rotisseries produce roast meats with a distinct smokey aroma and taste. Semak Charcoal Rotisseries retain the maximum amount of juices with a crispy delicious texture.



M28C2 2 Tier Charcoal Rotisserie

FEATURES

- 2 or 3 Large Capacity Cooking Tiers
- Heat Resistant Fire Brick Cooking Pit
- High torque Motor and Gearbox
- Heavy Duty Stainless Steel construction
- Useful storage cupboard with sliding doors
- Grease points for bearing lubrication
- Fireproof Paint Finish
- Carbon Steel Firebox
- Heavy Duty Worm Gears
- Hinged inspection panel
- Chain tensioning sprockets
- Supplied with 8 or 12 Spits & Skewers
- Lockable Castors for easy movement
- 5 Year Parts and Labour Warranty





SEMAK | CHARCOAL ROTISSERIES

The Fire Pit sets this machine apart with replaceable high heat refractory bricks. The high heat storage capacity of the refractory fire brick pit maximises the efficiency of the charcoal, drastically reducing the fuel load of the Rotisserie and puts profit into your business.

Designed and Manufactured in Australia, our Charcoal Rotisseries & Grills are renowned for their quality finishing and durability, setting the standard of Charcoal Rotisserie cooking and grilling.



M28C 3 Tier Charcoal Rotisserie

Model	M28C	M28C2
Capacity	28 Birds	28 Birds
Tiers (Cook & Hold)	3 Tiers (2 / 1)	2 Tiers (1 / 1)
Dimensions (mm)	1500W x 900D x 1655H	1500W x 900D x 1395H
Installation Note	Spit Overhang 150mm	Spit Overhang 150mm
Electrical	10 Amp / 240V AC	10 Amp / 240V AC
Cook Time*	60 - 90 Minutes	60 - 90 Minutes
Supplied with	12 Spits & Skewers	8 Spits & Skewers



SEMAK | GLASS SHOWCOOKING SERIES

CELEBRATE THE TANTALISING THEATRE OF LIVE CHARCOAL COOKING

Semak proudly introduce the latest innovation in Charcoal Cooking, the M28C2S Showcooking Charcoal Rotisserie. With dual rear glass panels, customers have full vision of the delicious rotating Charcoal Meats enhancing the atmosphere of any restaurant or takeaway venue.



M28C2S 2 Tier Charcoal Showcooking Rotisserie

Dual Glass Panels for Safety

Using a specialty Robax Ceramic Glass Front Panel rated up to 750°C in combination with a Toughened Glass Rear Panel, the M28C2S allows full panoramic views of Live Charcoal Cooking.

Ideal for Front of House

Both the operator and customer can now enjoy the spectacle of flaming Charcoal Meats from both sides of the Rotisserie enticing customers into the restaurant.

Unlimited Possibilities

The ambient Glass Back design allows you to position the machine by the window front to entice customers, or in centre stage of the serving area for an interactive dining experience.

Wide Range of Accessories Available

The Showcooking Rotisserie can easily be fitted for Homestyle Chickens, Flat Portuguese Chickens, Full Spits of Souvlaki Meats and a full length Ribbed Grill Plate all on the one Rotisserie.



SEMAK | CHARCOAL ROTISSERIE GRILL



HEAVY DUTY RIBBED BAR GRILL

Built to last, the Heavy Duty Stainless Steel Bar Grill Plates run the length of the machine to create the ultimate Charcoal Grill.

Using the latest lasercutting, welding and electropolishing techniques, the Heavy Duty Bar Grills feature a unique inverted V-Shape for distinct grill marks and to prevent flare up's.

CONDIMENT TRAY ACCESSORY

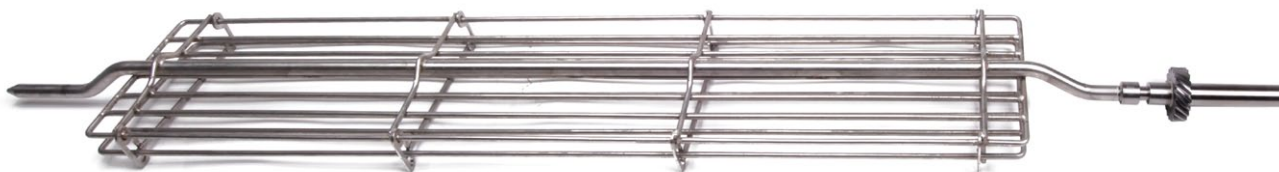
Easily baste and marinate your charcoal grilled meats with the Stainless Steel Condiment Tray.



SEMAK | CHARCOAL ACCESSORIES



PORTUGUESE CHICKEN BASKET Delicious Flat Style Portuguese Chicken



HEAVY DUTY MEAT SPIT KIT Roast Full Pig, Lamb, Beef and more



HEAT RESISTANT GLOVES (39020)

Neoprene Gloves for Heat Protection

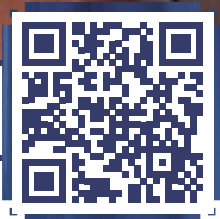


SOUVLAKI DISKS

Heavy Duty Disks support Gyros Style Souvlaki Chicken, Lamb, Pork and more



SEMAK | VARIABLE SPEED KIT



SCAN TO WATCH SOUVLAKI GR'S VARIABLE SPEED KIT IN ACTION

The Variable Speed Kit optional accessory for our M28C Series Charcoal Rotisseries allows you maximum control over the cooking process by seamlessly stepping down the motor from 11 to 3 RPM.

With a precision engineered inverter designed specifically for the motor and gearbox, the Variable Speed Option prevents overloading and burning out the motor at slower speeds.

FEATURES

- German Inverter designed for production equipment in foodservice industry – suited to hostile environments
- Single output potentiometer for simple operation
- Programmable inverter and motor for seamless operation and performance



BENEFITS

- Maximum cooking control
- Increases the versatility of the machine and opens up menu options available
- Adjust speed according to application:
 - > Chicken – 11 RPM
 - > Filleted Meat – 6 RPM
 - > Whole Animal – 3 RPM