

ROTISSERIE

SPECIFICATIONS

Model : **MODEL 9**

Manufacturer :



A BEAUTIFUL DESIGN

The MODEL is here to meet all of your needs!

Thanks to its revolutionary automatic steam cleaning system and non-stick red enamel interior, this is a time-saving miracle. What's more, the panoramic view of the inside will make your customers' mouths water. A panoramic view, a modern and innovative design in even the smallest details, left or right control panel positioning, powerful lighting with 2 quartz lamps.



CAPACITY

30 to 45 chickens per hour depending on weight.

PERFORMANCE

Multi-directional infra-red fan-assisted heating elements, 9 rotisserie cages, can be transformed into a mixed multi-level oven, and can cook 20 to 30 chickens per hour, depending on the weight of the birds.

ERGONOMIC

Fully transparent doors which open on both sides, a digital thermostat that lets you set any temperature from 68 to 464°F, automatic shut-off once it has finished cooking with a "temperature hold" mode, core temperature probe (optional).

EASY TO CLEAN

Double-glazed, removable doors and siding, a removable central support, an integrated rapid-drain fat tray, enamel-coated interior, anti-reflection and extra-flat control panel.

SAFETY

Toughened glass protection, protected access to the fat tray.

ELECTRICAL SUPPLY

220V tri-phase
42.1 Amps



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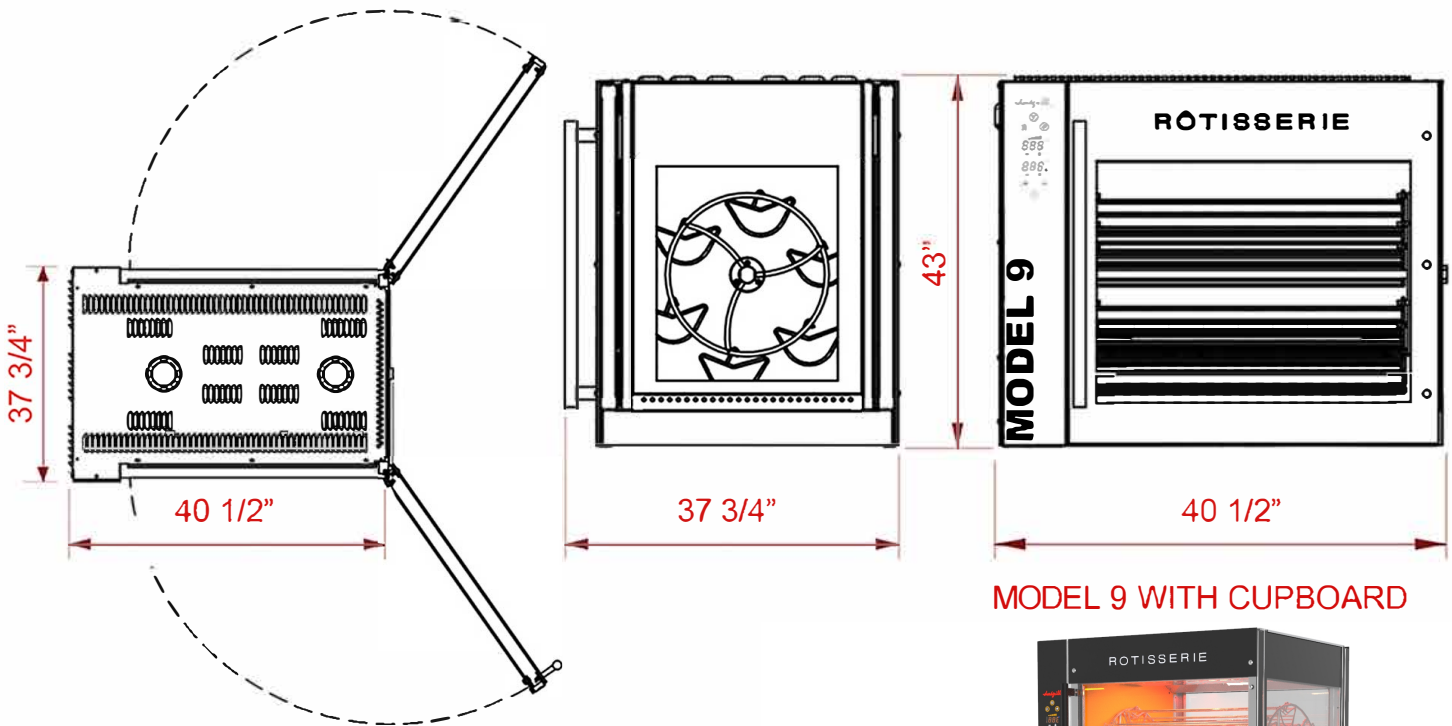
Manufacturer :



TOP VIEW

SIDE VIEW

FRONT VIEW



MODEL 9 WITH CUPBOARD



E 220 V Tri Phase 42.1 Amps.



Model	Length	Height	Depth	Number of baskets	Cart height	Power	Capacity per hour (depending on weight)
Model9	40 1/2"	43"	37 3/4"	9	29"	15.900 kW	30/45 Vol.
ES9	40 1/2"	39"	30 3/4"	3 niv.		3.300 kW	
Cupboard S9	45"	30"	47 1/2"				