

# ROTISSERIE

## SPECIFICATIONS

Model : **MODEL 6**

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

20 to 30 chickens per hour depending on weight.

## PERFORMANCE

Multi-directional infra-red fan-assisted heating elements, 6 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  
30 Amps



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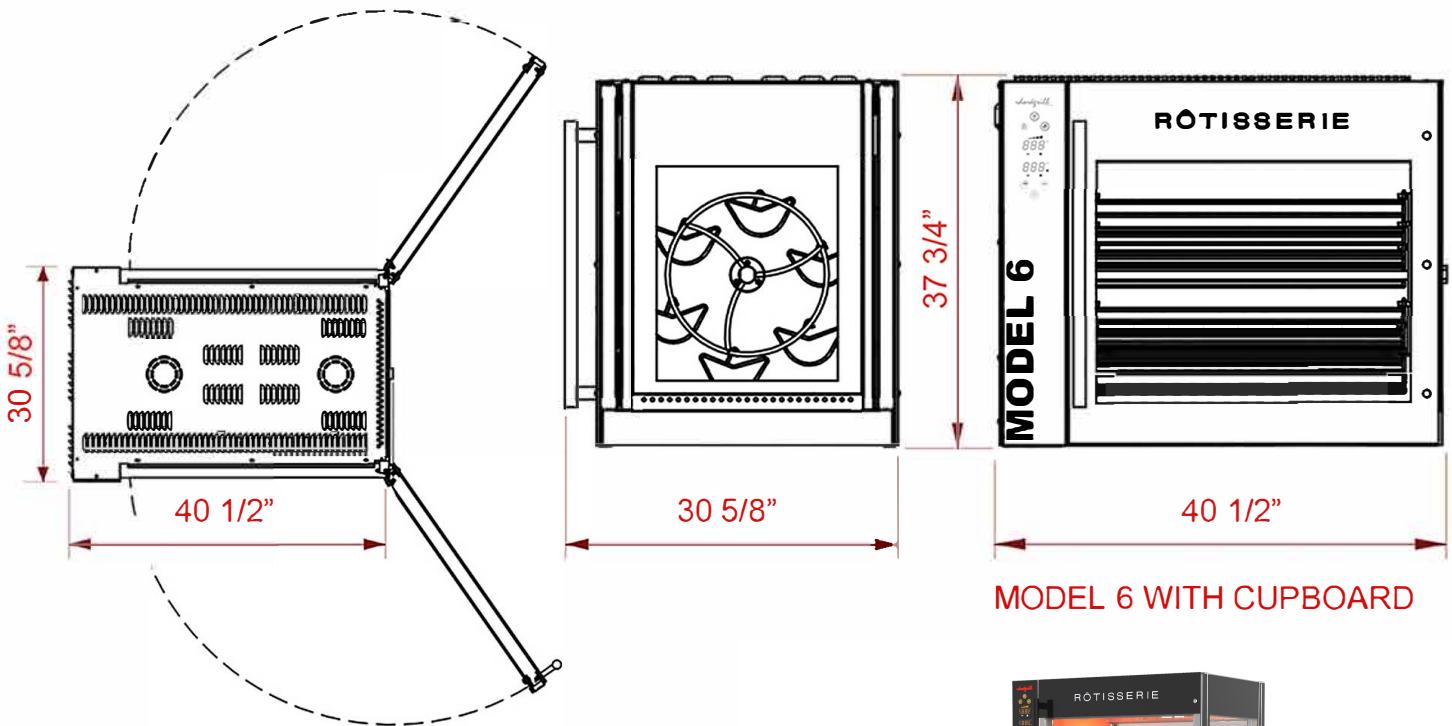
Manufacturer :



TOP VIEW

SIDE VIEW

FRONT VIEW



MODEL 6 WITH CUPBOARD



E 220 V Tri Phase 30Amps.



Model	Length	Height	Depth	Number of baskets	Cart height	Power	Capacity per hour (depending on weight)
Model 6	40 1/2"	35 3/4"	30 3/4"	6	33 1/2"	11.300 kW	20/30 Vol.
ES6	40 1/2"	39"	30 3/4"	3 niv.		3.300 kW	
Cupboard S6	45"	35"	29"				