DESIGN

The Performances range of rotisseries has been especially designed for high-volume cooking with high output and speed, while retaining excellent cooking quality. Well designed, user friendly and reliable the Performances is used by leading supermarkets and chain restaurants throughout the world.

Conscious of the high energy cost involved for our clients, the Performances rotisserie has energy saving infrared burners, patented by Rotisol. A wide array of accessories enable the rapid roasting of a variety of products.

FEATURES

- Energy efficient
- ☐ Tempered K-glass doors
- ☐ Independent motor for each spit
- Equipped with bottom drip tray with built-in drainage
- Rotisol patented burners
- ☐ Powerful halogen lamp
- ☐ Delivered with 6 spatchcock spits (BCR1160)
- ☐ Optional Illuminated sign «Rotisserie»
- Optional base on casters with brakes must be purchased unless installing on a food truck

TECHNICAL DETAILS

Overview of some of the standard features.



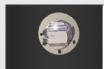
Replaceable ceramic bricks for significant financial savings



Robust hinges designed for heavy use, with integrated locking in open and closed positions



Gas safety! separation of the gas and electric chambers avoids any risks of explosion



Gas and electric switches, in chromed metal



Anti-scald K-glass reduces external thermal radiation (energy saving). Glass overlaps drip pan to keep splatters inside (anti-slip rotection).



Removable inside side-panels doubles protection from grease seeping into motors and other sensitive parts

ACCESSORIES

A variety of accessories are available. See video of available accessories and of vertical spit system online.

CUI1160 Anti-cutting prongless V-spit.	-	PID1160 Tray for unspit- ting.	BRC1160 Rectangular basket spit.	Anna anna anna anna anna anna anna anna
BS1160 Spit for ham / turkey.	+	BRRO1160 Roast-clamp spit.	BA1160 Lamb/suckling- pig spit.	*
BCR1160 Spatchcock chicken basket.		DEC Spit mover.	 AT Gas lighter.	





Performances

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Front view

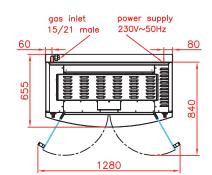
Rotisserie with roof (optional) and base on casters (optional)

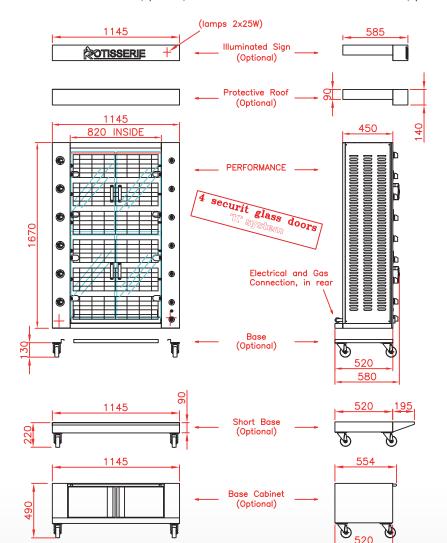
Side view

Rotisserie with roof (optional) and base on casters (optional)

Top view

Rotisserie with roof (optional) and base on casters (optional)







Revised: December 2016

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Stainless steel



SPECIFICATIONS

SFECII ICATIONS				
Capacity	24/30 poultries ; 18/24 open poultries			
Gas power	22.5 kW			
Power supply	208-230V~50Hz/60Hz			
Electrical power	0.53 kW			
Weight and size (HxDxW)	160 kg ; 1890 x 655 x 1145 mm			
Shipping weight and size	220 kg ; 2000 x 750 x 1210 mm			
Guarantee	1 year parts			

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