

Performances

1600.6PAG/PAiG

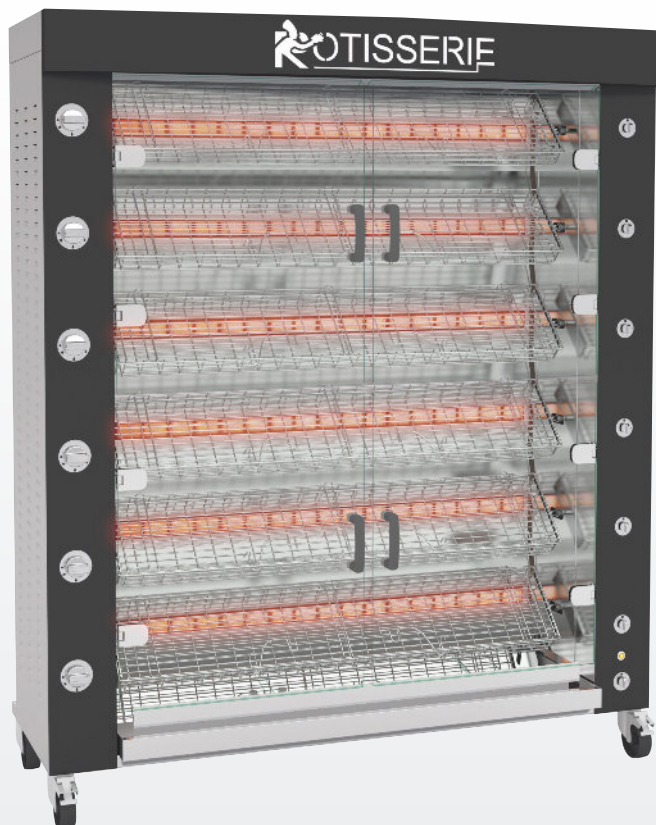
DESIGN

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 super-markets 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 (BCR1600)
- Optional Illuminated sign «Rotisserie»
- Optional base on casters with brakes must be purchased unless installing on a food truck



1600.6PAG
Black enamel



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 protection).		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.

CUI1600 Anti-cutting prongless V-spit.		PID1600 Tray for unspitting.		BRC1600 Rectangular basket spit.	
BS1600 Spit for ham / turkey.		BRRO1600 Roast-clamp spit.		BA1600 Lamb/suckling-pig spit.	
BCR1600 Spatchcock chicken basket.		DEC Spit mover.		AT Gas lighter.	

Front view

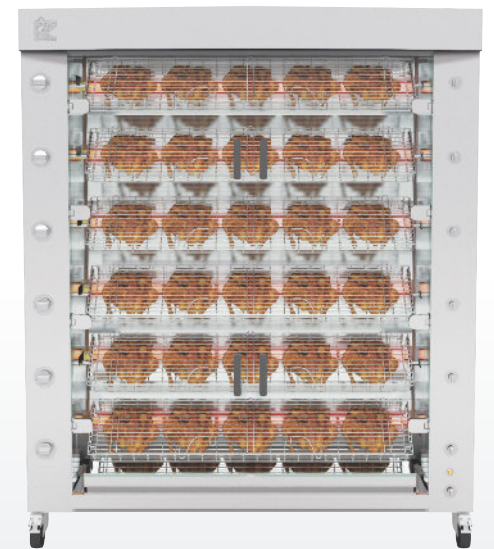
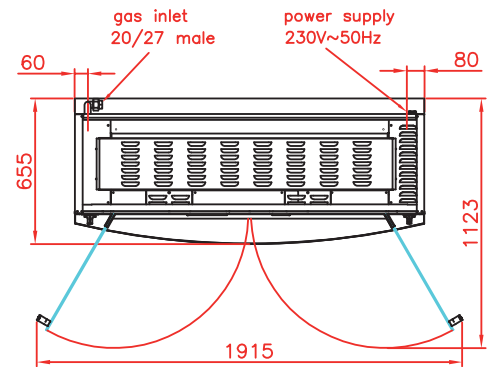
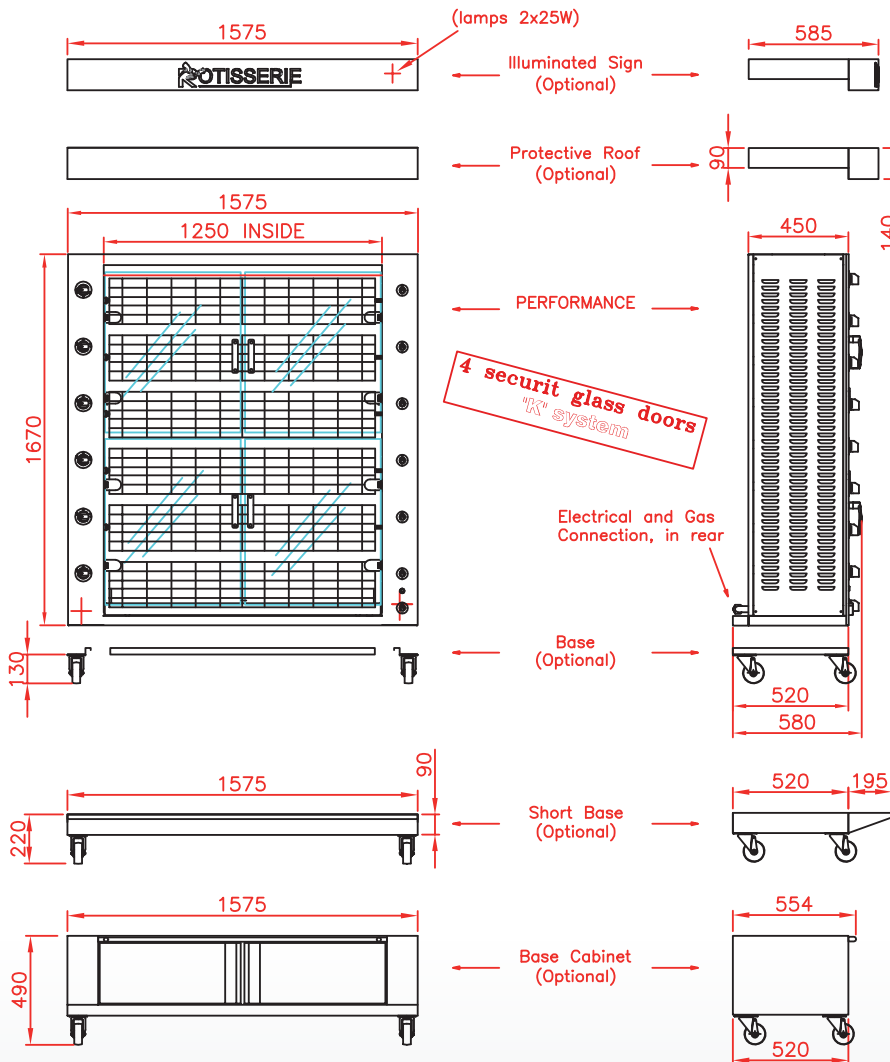
Rotisserie with roof (optional)
and base on casters (optional)

Side view

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

Top view

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



1600.6PAiG
Stainless steel



Revised :
December 2016

SPECIFICATIONS

Capacity	36/42 poultries ; 30/36 open poultries
Gas power	39.6 kW
Power supply	208-230V-50Hz/60Hz
Electrical power	0.83 kW
Weight and size (HxDxW)	270 kg ; 1890 x 655 x 1575 mm
Shipping weight and size	340 kg ; 1900 x 780 x 1780 mm
Guarantee	1 year parts



DISTRIBUTOR / AGENT

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