



CHARCOAL STAINLESS STEEL CATERING



EXAMPLE PHOTO CHARCOAL STAINLESS STEEL CATERING WITH 25 SKEWERS AND 2 GALLERIES

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FEATURES | BENEFITS

CUSTOMIZED CONSTRUCTION

- Equipment's length customized according to the customer needs from 13 skewers (39 3/8" - 1,00m) up to 65 skewers (98 7/16" - 2,50m) with 02 or 03 galleries as table below.

HYGIENE

- Equipment coated in brushed stainless steel AISI 304 or AISI 430 (please specify when ordering).

STAINLESS STEEL SKEWERS

- Skewers made with stainless steel blade, zamaq roller and coated aluminum handle.

DOUBLE SPECIAL SCHEER BUSHING

- Special Scheer bushes that does not require oil lubrication.

HIGH QUALITY

- Equipment designed and built with high quality to provide the best results to the final user.

SIMPLE TO USE

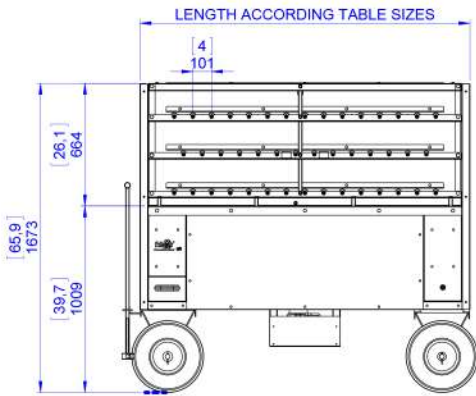
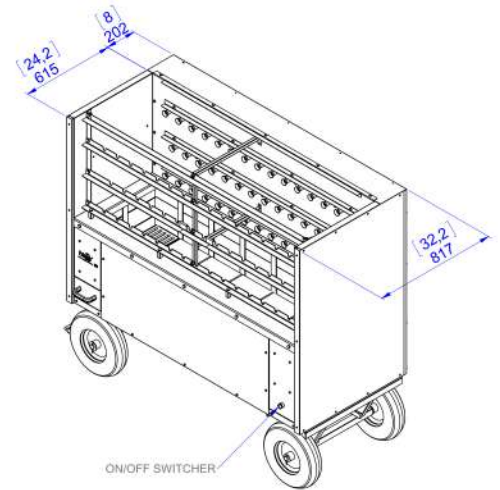
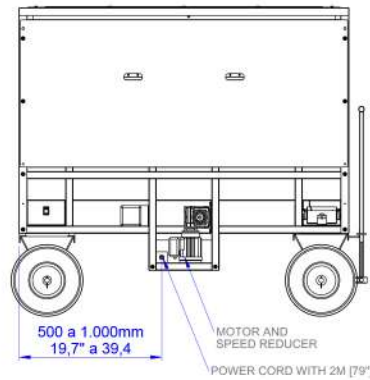
- Equipment easy and simple to use.

DRIVE MECHANISM

- Individual gear drives each skewers next to each other rotate in opposite directions to avoid clipping of meats.

MACHINE STRUCTURE

- Internal tube structure carbon steel;
- Large casters which helps the displacement for maintenance and cleaning;
- Carbon steel tank SAE 1020 cover with refractory bricks;
- Heat isolation using thermal material to keep the heat into the machine and save charcoal;
- Easy way to remove and maintain the refractory bricks with "T" bar system;
- Two years parts and labor warranty from date of purchase;
- Solid carbon steel bar of 1 ¼ with guide for the gears;
- Cast Iron gears 4"-101mm diameter (space between the skewers).

FRONT

BACK


****Fire pit cooking area depth 460mm / 18 inches x Length from table below.**

TABEL SIZES (INCHES / MILIMITERS)

Galleries	Skewers	Width	Depth	Height
03	20	39 3/8" / 1000	32" / 817	66" / 1673
03	26	47 1/4" / 1200	32" / 817	66" / 1673
03	35	59 1/16" / 1500	32" / 817	66" / 1673
03	44	70 7/8" / 1800	32" / 817	66" / 1673
03	50	78 3/4" / 2000	32" / 817	66" / 1673
03	56	86 5/8" / 2200	32" / 817	66" / 1673
03	65	98 7/16" / 2500	32" / 817	66" / 1673

Galleries	Skewers	Width	Depth	Height
02	13	39 3/8" / 1000	32" / 817	66" / 1673
02	17	47 1/4" / 1200	32" / 817	66" / 1673
02	23	59 1/16" / 1500	32" / 817	66" / 1673
02	29	70 7/8" / 1800	32" / 817	66" / 1673
02	33	78 3/4" / 2000	32" / 817	66" / 1673
02	37	86 5/8" / 2200	32" / 817	66" / 1673
02	43	98 7/16" / 2500	32" / 817	66" / 1673

UTILITY INFORMATION
ELECTRICITY:

- This machine requires motor 110V or 240 V, 5.85 Amp, 50HZ or 60HZ single phase power; please specify when ordering.
- Electricity plug finished with 79' (2,00m) cord. Depending of the unit size this cord can vary.
- Manual starter

MISCELLANEOUS

- Check local codes for fire and sanitary regulations, manufacturer is not responsible for installation.

OPTIONAL ITEMS

Front counter to help chef's operation (foldable or not) and it can come with opening for GN tray.

Ash collector drawer