



GAS CATERING BBQ MACHINE



EXAMPLE PHOTO GAS CATERING WITH
26 SKEWERS AND 3 GALLERIES

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) built in two or three galleries as table below.

HYGIENE

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

DOUBLE SPECIAL SCHEER BUSHING

- Special Scheer bushes that does not require oil lubrication;

STAINLESS STEEL SKEWERS

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

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 skewer, 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;
- Water tank to collect grease and eliminate smoking formation;
- Heat isolation using thermal material on side walls;
- 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).

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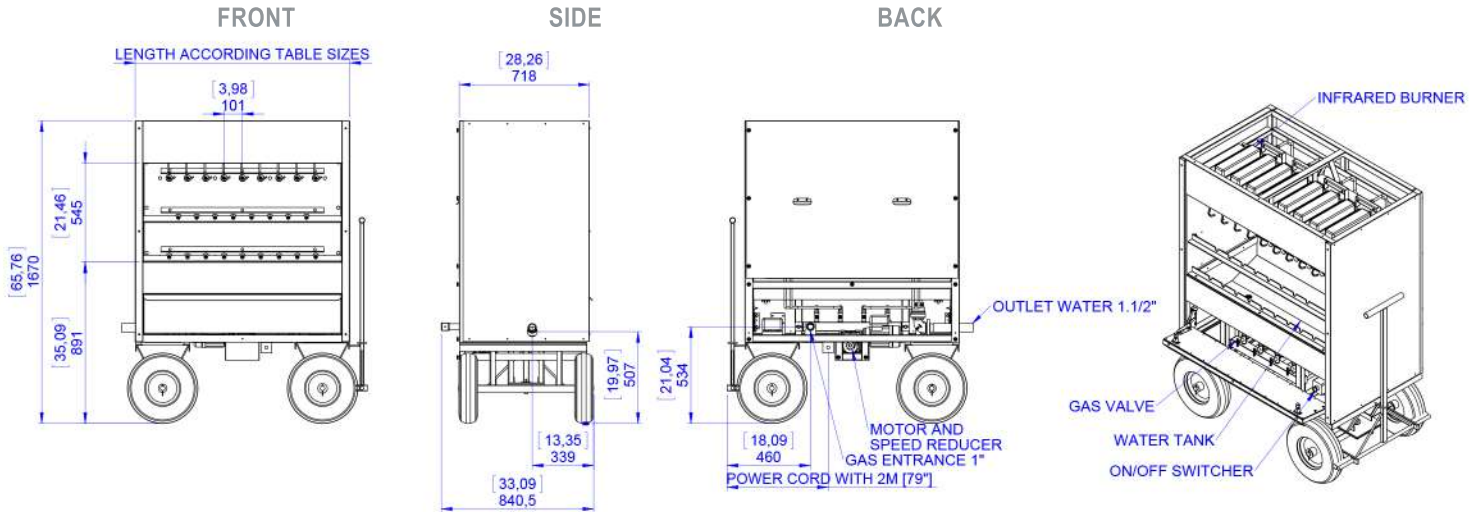
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*Cooking area depth 460mm / 18 inches x Length from table below.

TABEL SIZES (INCHES / MILIMITERS)

GALLER.	SKEW.	BURNER	CONSUM.* BTUS	WIDTH	DEPTH	HEIGHT
03	20	6	1.14 54000	39 3/8" / 1000	27 1/2" / 700	66" / 1670
03	26	8	1.52 72000	47 1/4" / 1200	27 1/2" / 700	66" / 1670
03	35	10	1.90 90000	59 1/16" / 1500	27 1/2" / 700	66" / 1670
03	44	14	2.66 126000	70 7/8" / 1800	27 1/2" / 700	66" / 1670
03	50	16	3.04 144000	78 3/4" / 2000	27 1/2" / 700	66" / 1670
03	56	18	3.42 162000	86 5/8" / 2200	27 1/2" / 700	66" / 1670
03	65	20	3.80 180000	98 7/16" / 2500	27 1/2" / 700	66" / 1670

*Propane Consumption in Kg/h.

GALLER.	SKEW.	BURNER	CONSUM*. BTUS	WIDTH	DEPTH	HEIGHT
02	13	6	1.14 54000	39 3/8" / 1000	27 1/2" / 700	66" / 1670
02	17	8	1.52 72000	47 1/4" / 1200	27 1/2" / 700	66" / 1670
02	23	10	1.90 90000	59 1/16" / 1500	27 1/2" / 700	66" / 1670
02	29	14	2.66 126000	70 7/8" / 1800	27 1/2" / 700	66" / 1670
02	33	16	3.04 144000	78 3/4" / 2000	27 1/2" / 700	66" / 1670
02	37	18	3.42 162000	86 5/8" / 2200	27 1/2" / 700	66" / 1670
02	43	20	3.80 180000	98 7/16" / 2500	27 1/2" / 700	66" / 1670

*Propane Consumption in Kg/h.

UTILITY INFORMATION

GAS

- Each infrared burner uses 9.000 BTU'S.
- All sectional units require a regulated gas supply. If using a flexible gas hose connection the inside diameter of the hose must not be smaller than main gas entrance (1") and must comply with local codes providing an adequate means of restraint to prevent undue strain on the gas connection;
- Natural gas or propane gas available;
- Manifold Pressure: 7 in W.C. for natural gas and 11 in W.C. for propane;
- A gas pressure regulator is required and it does not come with the unit.

ELECTRICITY:

- This machine requires motor 110V or 220 V, 5.85 Amp, 50HZ or 60HZ single phase power; please specify when ordering;
- Electricity plug finished with 5' (2,00m) cord. This cord length can vary according to the united size;
- 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.
- Side Lifter Grill - It is an automatic up/down grill located on the side panel of the unit. This part increases in 60mm / 2 23/64 the overall length of this equipment. Two Grill Options:



500 / 19 11/16
1000 / 39 3/8