



FEATURES | BENEFITS

ROTISSERIE SYSTEM IC 500



EXAMPLE PHOTO IC 500 WITH
53 SKEWERS AND 3 GALLERIES

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CUSTOMIZED CONSTRUCTION

Equipment's length customized according to the customer needs from 32 1/2" (800mm) up to 118 1/8" (3,00m).

HYGIENE

Equipment coated in brushed stainless steel AISI 304 or AISI 430 and including casters to help the cleaning proposes.

DOUBLE SPECIAL SCHEER BUSHING

Special Scheer bushing guaranteeing long life for the rotisserie system.

STAINLESS STEEL SKEWERS

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

HIGH QUALITY

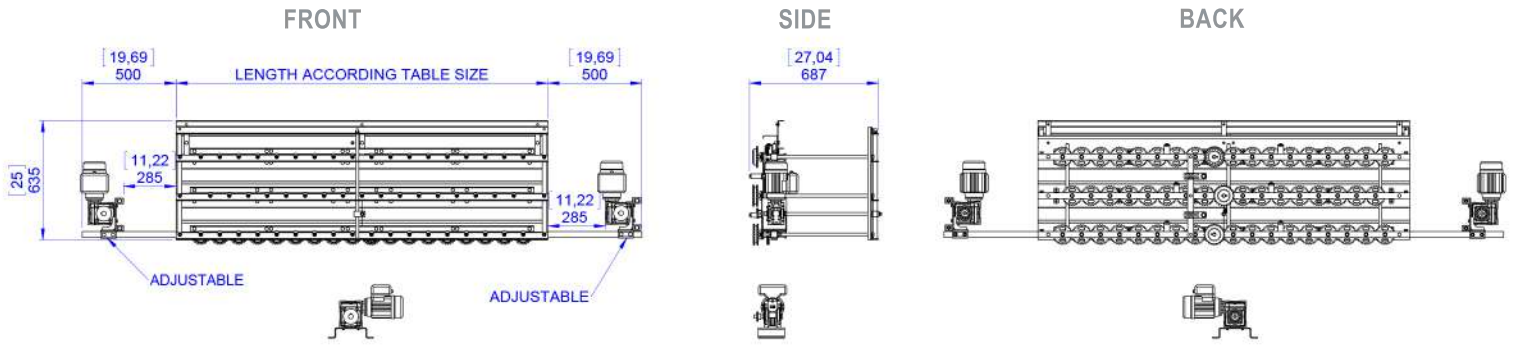
Equipments designed and built with high quality to provide the best results to the final user.

SIMPLE TO USE

Equipment easy and simple to use after installation.

DRIVE MECHANISM

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


TABLE SIZES (MILIMITERS)

Length	Galleries	Skewers	Galleries	Skewers
800 / 31 1/2	2	11	3	17
900 / 35 7/15	2	13	3	20
1000 / 39 3/8	2	15	3	23
1100 / 43 5/16	2	17	3	26
1200 / 47 1/4	2	19	3	29
1300 / 98 7/16	2	21	3	32
1400 / 55 1/8	2	23	3	35
1500 / 59 1/16	2	25	3	38
1600 / 63	2	27	3	41
1700 / 66 15/16	2	29	3	44
1800 / 70 7/8	2	31	3	47
1900 / 74 13/16	2	33	3	50
2000 / 78 3/4	2	35	3	53
2100 / 82 11/16	2	37	3	56
2200 / 86 5/8	2	39	3	59
2300 / 90 9/16	2	41	3	62
2400 / 94 1/2	2	43	3	65
2500 / 98 7/16	2	45	3	68
2600 / 102 3/8	2	47	3	71
2700 / 106 5/16	2	49	3	74
2800 / 110 1/4	2	51	3	77
2900 / 115	2	53	3	80
3000 / 118 1/8	2	55	3	83

*Dimension millimeter / inches;

**Motor position according your preference.

*When ordering please specify motor position located on the right or left side or underneath of the unit.

UTILITY INFORMATION

ELECTRICITY

- Machine requires motor 110V or 220 V / 5.85 A / 50HZ or 60 HZ single phase power (specify when ordering);
- Motor 1/4 hp;
- Unit does not come with cord, plug and on/off switcher.

MISCELLANEOUS

- Installation under a vented hood only;
- Check local codes for fire and sanitary regulations;
- The manufacturer is not responsible for product installation;
- Please require to sales team a building plan for the brick structure base (fire pit) showing all dimension for the specific size that you are ordering

HOOD

Ventilation calculations need to be confirmed by a local specialist mechanical ventilation consultant or contractor to make sure the system meets local codes. For USA only:

MAX COOKING SURFACE TEMP °F	MINIMUM EXHAUST AIRFLOW (CFM/FT)*
400	275
600	300
700	300+

*Exhaust airflow is capable of being as low as listed above. Since charcoal will be giving off grease laden smoke, it is important to capture all the smoke by providing a larger amount of CFM for the capture of the smoke produced by these solid fuel appliances.

MAX COOKING SURFACE TEMP °F	LENGHT (FT)**	WIDTH (IN)***
400	3 min / 16 max	39 min / 72 max
600	3 min / 16 max	39 min / 72 max
700	5 min / 16 max	39 min / 72 max

Note:

1. There needs to be a 6" overhang on either side of the appliance being used for correct sizing of the hood system.

Ex: char broiler is 36". Hood length needs to be 42".

2. Charcoal (solid fuel) appliances need to be hooded separate from any other appliances. Cannot mix gas and solid fuel appliances under same hood.

Exception, if the hood is up against a sidewall, disregard 6" overhang where hood is on sidewall.