



Churrasqueiras e Parrillas



CHARCOAL SUPER⁸⁰⁰



EXAMPLE PHOTO ABOVE:
THREE ROTISSERIES SYSTEMS
+ TWO FIRE LIGHTERS

FEATURES | BENEFITS

CUSTOMIZED CONSTRUCTION

• This equipment can be customized according to the customer needs being chosen rotisserie skewers module or fire lighter module or lift grill module configurated next to each other it will be given the total length of the unit according to the table below.

FIRE LIGHTER

• This is a particular area with door to feed the unit with charcoal, wood or a mixture can be used in fire pit so when charcoal is hot you just spread it along the fire pit. When using wood a fire wood basket is required.

HYGIENE

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

DOUBLE SPECIAL SCHEER BUSHING

• Special Scheer bushes that do not require oil lubrication.

HIGH QUALITY

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

STAINLESS STEEL SKEWERS

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

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;
- 5" casters which helps the displacement for maintenance and cleaning;
- Carbon steel tank SAE 1020 cover with refractory bricks;
- High grade heat insulation under refractory bricks in fire pit saves 20-30% charcoal usage;
- 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).

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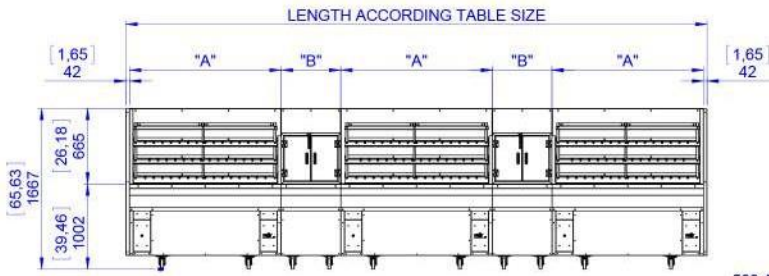
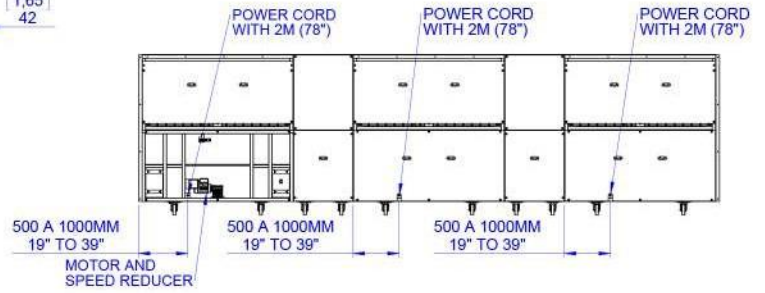
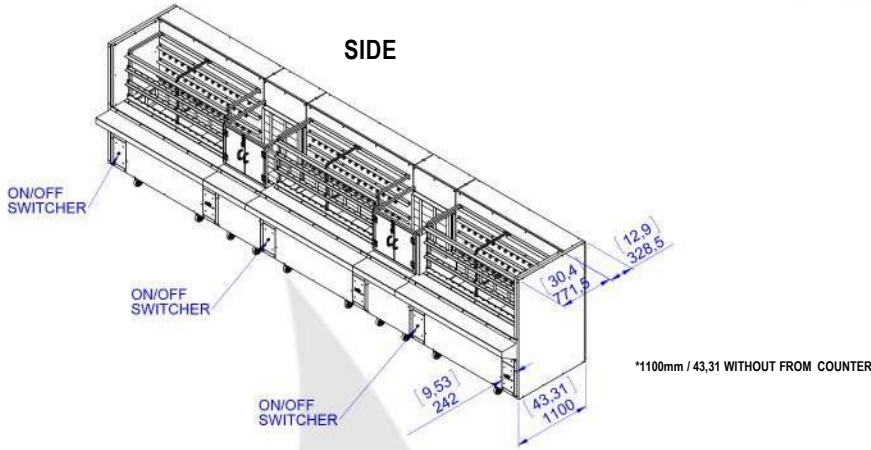
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FRONT

BACK*

SIDE


*Back clearance 100mm / 4 inches;

**Super 800 model is nsf certified. This model has only rotisserie and fire lighter parts.

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

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.

TABEL SIZES
"A" - ROTISSERIE**

OVERALL LENGTH	GALLERIES	SKEWERS
1000 / 39 3/8	2	13
	3	20
1200 / 47 1/4	2	17
	3	26
1500 / 59 1/16	2	23
	3	35
1800 / 70 7/8	2	29
	3	44
2000 / 78 3/4	2	33
	3	50
2200 / 86 5/8	2	37
	3	56
2500 / 98 7/16	2	43
	3	65

"B" - FIRE LIGHTER

OVERALL LENGTH
500 / 19 11/16
600 / 23 5/8
700 / 27 9/16
800 / 31 1/2

OPTIONAL ITEMS

- Front counter to help chef's operation (foldable or not) and it can come with opening for GN tray;
- Ash collector drawer;
- Charcoal storage compartment;
- Front bar 4.75mm (stronger);
- Manual or automatic up/down grilling system;

**Dimensions in milimetres / inches;

***Super 800 model is nsf certified. this modules has only rotisserie and fire lighter parts.

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

400
600
700

MINIMUM EXHAUST AIRFLOW (CFM/FT)*

275
275
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

400
600
700

LENGTH (FT)**

3 min / 16 max
3 min / 16 max
5 min / 16 max

WIDTH (IN)***

39 min / 72 max
39 min / 72 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.

UL Part List & General Construction Description:

1. Enclosures – Unit is constructed of welded frame made of rectangular steel tubing. All outside panels are constructed of stainless steel; type 304 or 430, 1.00mm/2.00mm/3.00mm thick. All panels are secured to the frame by screws/rivets;

2. Refractory bricks – Refractory bricks fire pit covered with vermiculite plus cellular concrete around;

3. Motor – R/C (PRGY2) and CSA Certified, model MO01C040X0000300750, by WEG, rated ¼ HP, 127/220 VAC, 60 Hz, 1750 rpm. Used to rotate skewers through a gearbox connected to the motor and a system of gears in the back of the unit;

4. Power Cord – Listed and CN, type SJ00w 14/3. Terminates in grounding type attachment plug 5-15P, rated min 125 V ac, 15A. Minimum 6 ft long;

5. Motor Starter – Listed (NLRV) and CN, Model 2510FG1 by Square D, minimum rating ¼ HP, equipped with Thermal Overload unit;

6. Strain Relief – Model 56132, NM cable connector by Forjasul Eletrick, fits ½ in Knockout.