

# DESIGN

The SPECIAL MARKET range of rotisseries have been designed with performance, practicality and mobility in mind. Light weight and compact they are the ideal rotisserie for markets and food trucks and offer a rapid output together with cooking quality.

The electrical heating elements provide an even distribution of heat throughout the unit - enabling fast batch cooking of poultry (1.2 kg) in an hour.

# **FEATURES**

- □ Independent motors
- □ Spits with Bakelite handles
- Optional lighting
- Deverful reinforced electrical heating elements
- □ 2 tempered glass doors (removable for transport)
- Optional personalised removable roof signage
- □ Equipped with bottom drip tray with drainage tap

## **FINISHES**

Standard model in finished STAINLESS STEEL. A choice of front coloured panels are available



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# ACCESSORIES

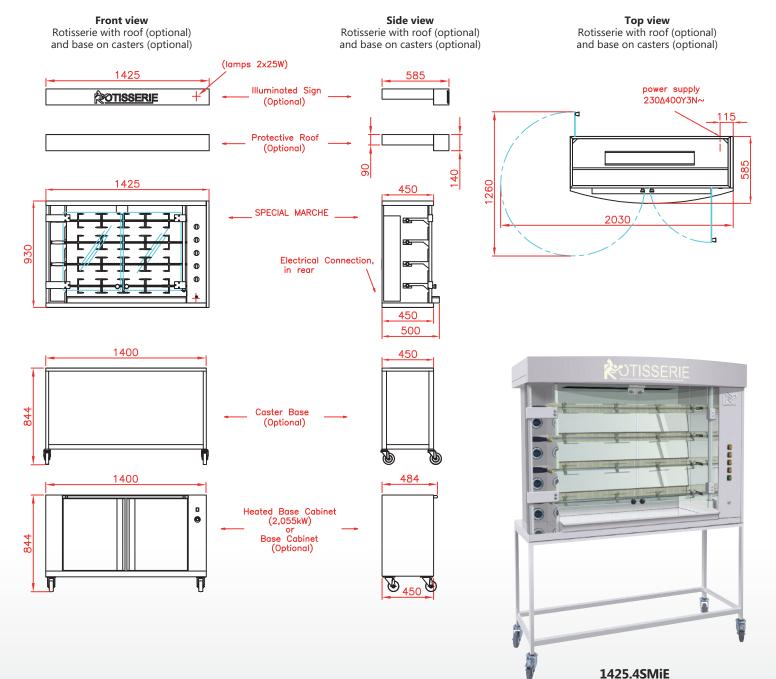
A variety of accessories are available for the unit. Video of available accessories.

CUI1425 Anti-cutting prongless spit.	 BP1425 Chicken spit.	-EFFY	BRC1425 Basket spit.	
BS1425 Sabre spit for ham / turkey.	 BRRO1425 Roast-clamp spit.		BA1425 Lamb/suckling- pig spit.	
BCR1425 Spatchcock chicken spit.	GSV1425 Raised rack for meat storage.		DEC Spit mover.	N



# SPECIAL MARKET

# 1425.4SME/SMiE



### **SPECIFICATIONS**

Electricity	400 V 3 phases + neutral + earth 20.6 kW		
Electrical connection	wire length 2 meters		
Capacity	20/24 poultries (depending on size)		
Warranty	1 year on parts (excluding glass doors)		
Extraction	Compulsory		
Minimum clearance	62 cm on the left, 5 cm on the right, 20 cm at the rear		
Weight	130 kg without packing		

# Revised : June 2014

DISTRIBUTOR / AGENT

Stainless steel finish

# Rotisol S.A.S.

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