

SPECIAL-MARKET 1425.6SME/SMIE

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



ACCESSORIES

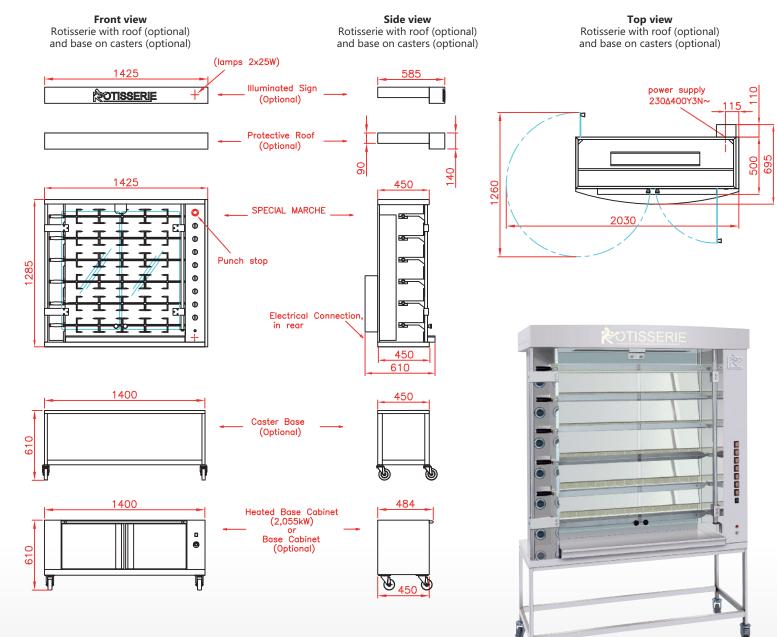
A variety of accessories are available for the unit. Video of available accessories.

CUI1425 Anti-cutting prongless spit.		BP1425 Chicken spit.	-EFFF	BRC1425 Basket spit.	
BS1425 Sabre spit for ham / turkey.	-E-E-F	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

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SPECIFICATIONS

Electricity	400 V 3 phases + neutral + earth 30 kW		
Electrical connection	wire length 2 meters		
Capacity	30/36 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	170 kg without packing		

Revised : June 2014

1425.6SMiE Stainless steel finish

DISTRIBUTOR / AGENT

Rotisol S.A.S.

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