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
- □ Powerful reinforced electrical heating elements
- □ 2 tempered glass doors (removable for transport)
- Optional personalised removable roof signage
- ☐ Equipped with bottom drip tray with drainage tap



Black front panels and stainless steel finish



FINISHES

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



ACCESSORIES

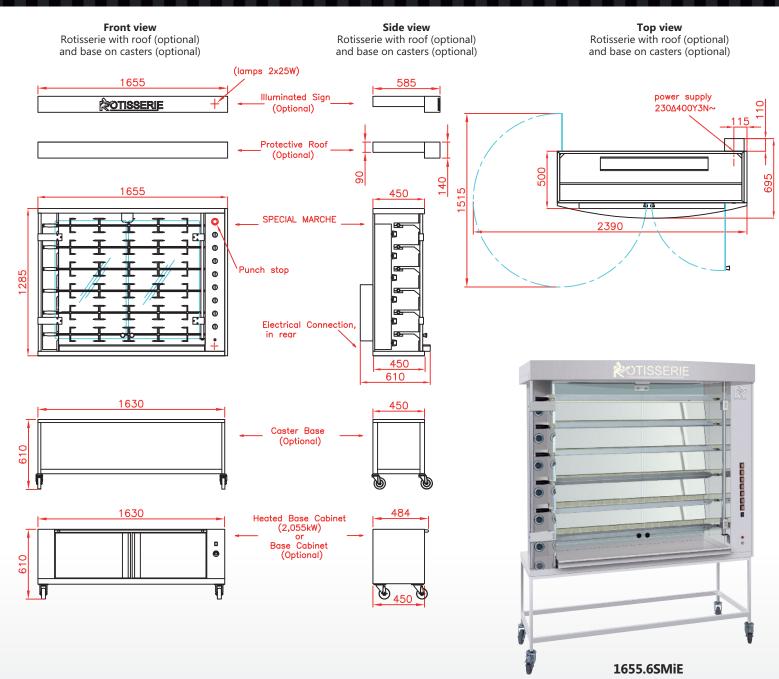
A variety of accessories are available for the unit. Video of available accessories.

CUI1655 Anti-cutting prongless spit.		BP1655 Chicken spit.	-E	BRC1655 Basket spit.	
BS1655 Sabre spit for ham / turkey.	-E-I-F	BRRO1655 Roast-clamp spit.	-(BA1655 Lamb/suckling- pig spit.	
AT Gas lighter.		GSV1655 Raised rack for meat storage.		DEC Spit mover.	



SPECIAL MARKET

1655.6SME/SMIE



SPECIFICATIONS

Electricity	400 V 3 phases + neutral + earth 37.9 kW		
Electrical connection	wire length 2 meters		
Capacity	36/42 poultries (depending on size)		
Warranty	1 year on parts (excluding glass doors)		
Extraction	Compulsory		
Minimum clearance	75 cm on the left, 5 cm on the right, 32 cm at the real		
Weight	235 kg without packing		

Revised: June 2014

Stainless steel finish

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