

PHOENIKS

Spit roast rotisserie oven

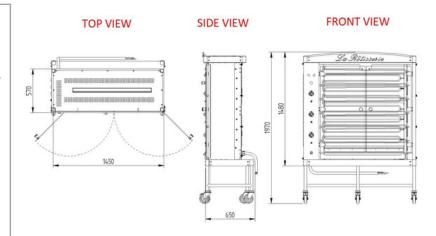
Product Advantages:

- Traditional Rotisserie with powerful lighting system. Porcelain Enamel finish with choice of colour available. Decorative roof with lighted rotisserie sign.
- Porcelain enamel finish and individual heating elements provide the best cooking system for poultry.
- Fast and consistent from 30 to 36 chicken capacity.
- The unique individual heating element system provides exceptional control and unmatched durability.
- The porcelain enamel guarantees a nonstick, most durable surface.
- Enameled panels.
- 6 spits.
- Each individual spit has its own unique heating element for constant and fast cooking time.
- Adjustable spits allow to cook any type of products from chicken to turkey, lamb, beef and vegetables.
- A variety of attachments are also available such as basket spits and chicken spits
- Our rotisserie ingenious spit adjustment guarantees a perfect cooking regardless of the size of the product.
- Individual motors

Installation requirements:

• Electrical power provided by customer.







Technical Data:

- Clearance: 15cm on the right, left and rear side
- Connected load: 29.5kW 415V three-phase N+E 42A









