

UNIVERSO

artisanal grills



ELECTRIC ROTISSERIE FIREPLACE

Electric rotisserie fireplace



The fireplace for the electric rotisserie has been made for all those places such as rotisseries, poultry shops, supermarkets that want to offer their customers chickens, deviled chickens, roasts, game, livers, shanks, roulades, porks, and potatoes with a fast and controlled cooking. Through the use of armored stainless steels resistors plates positioned in a parabola on the upper part of the rotisserie, the heat radiates evenly allowing the food to cook homogeneously. Our range uses the "Planetary system" that allows the skewers to make a 360 ° turn every 4 turns of the main disc, thus ensuring an homogeneous and uniform cooking. All models are equipped with a double engine as standard - Universo's historic innovation - which allows even the single skewers to be cooked without the need to rotate the entire disc; telethermometer for temperature; two drawers for objects; one frontal door partially retractable, made by tempered glass, easy to clean thanks to a stop system; a tempered glass in the back, which allows you to control the cooking of the skewers from both sides, facilitated by an internal lighting system; a stainless steel tank where to place a few cm of water in order to create the correct humidity ideal for cooking food and also collects the oils of the cooking while keeping the rotisserie clean inside; castors. The various models differ from each other for the number of skewers to use: 6,8,10 skewers. As optional, a wide range of skewers in stainless steel of different sizes: 78,108,124 cm. The removable central axis is used for cooking porks, lambs, turkeys and other products weighing more than 10-15 kg. The maintenance of ours rotisserie is minimal and consists in cleaning the skewers and the disc after each use; moreover, thanks to the detachable axis, extraordinary maintenance can also be carried out easily.

TECHNICAL SPECIFICATIONS

OPTIONAL	Model	n. Spits	Chicken load	Spits cm	Dimensions	Thermal Power
. Doors	CM246	6	24	78	125 x 70 x 230 cm	6,8 kW
. Differents spits	CM366	6	36	108	155 x 70 x 230 cm	9,2 kW
. Circular reduction	CM488	8	48	108	155 x 82 x 245 cm	10,7 kW
. Roast pork accessories	CM960	10	70	124	171 x 88 x 252 cm	15,2 kW

Materials

Structure in painted iron sheet of fifteen tenths, 304 stainless steel all components in contact with food.