

# UNIVERSO

artisanal grills



**ELECTRIC ROTISSERIE**

# Electric rotisserie



The professional electric rotisserie has been created for all those places such as rotisseries, poultry shops, supermarkets that want to offer their customers chickens, deviled chickens, roasts, game, liver, shanks, roulades, pork, and potatoes with fast and controlled cooking.

Through the use of stainless-steel armored electric resistors positioned in a parabola on the upper part of the rotisserie, the heat radiates evenly allowing food to cook homogeneously.

Our range operates on a “planetary system” which allows the spits to make a 360 ° turn every 4 turns of the main disc, thus guaranteeing a uniform cooking.

All models are frontally made with a partially retractable tilting door in tempered glass, making it easy to clean thanks to a stop system.

Tempered glass along the back wall is illuminated by internal lighting so that you can control the cooking of the spits on both sides.

The electric rotisserie is produced in 3 versions with 6, 8, or 10 spits. Further, the stainless-steel spits can be provided in different lengths: 78, 108, or 124 cm.

The removable central axis is used for cooking pork, lamb, turkey and other products weighing more than 10-15 kg.

The electric rotisserie includes a stainless-steel water tray so that you can create humidity needed for cooking, while also collect cooking oils thus keeping the rotisserie clean.

The maintenance of our rotisseries is minimal and consists in cleaning the spits and the disc after use; moreover, thanks to the detachable axis, extraordinary maintenance can also be carried out easily.

## TECHNICAL SPECIFICATIONS

OPTIONAL	Model	n. Spits	Chickens load	Spits cm	Dimensions	Power
. Double engine	GE246	6	24	78	111 x 70 x 85 cm	6,8 kW
. Spits different from standard	GE366	6	36	108	141 x 70 x 85 cm	9,2 kW
. Hood	GE488	8	48	108	141 x 82 x 100 cm	10,7 kW
. Colors	GE960	10	70	124	160 x 88 x 107 cm	15,2 kW
. Trolley						
. Food warming cabinets						

### Materials

Built in stainless steel 430, stainless steel 304 for components in contact with food.