

UNIVERSO

artisanal grills



GAS ROTISSERIE

Gas rotisserie



The professional gas rotisserie has been created for all those places such as rotisseries, poultry shops, vans for the market that want to offer their customers chickens, deviled chickens, roasts, game, livers, shanks, roulades, and potatoes with quick and controlled cooking.

The multi-gas burner, combined with a refractory brick wall, radiates heat evenly, ensuring the food to cook evenly. Our range operates on a “planetary system” which allows the skewers 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.

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

The removable central axis is used for cooking porchetta, lambs, turkeys and other products weighing more than 10-15 kg.

The standard equipment also includes 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 cooking oils keeping the rotisserie always clean inside; castors.

The maintenance of our rotisseries is minimal and consists in cleaning the skewers, the disc and the burner after each 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	Thermal Power
. Double engine	GS246	6	16/24	78	111 x 75 x 85 cm	14 kW
. Different spits	GS366	6	24/36	108	141 x 75 x 85 cm	22 kW
. Hood	GS488	8	48/56	108	141 x 87 x 100 cm	22 kW
. Colors	GS960	10	60/70	108	141 x 93 x 107 cm	22 kW
. Trolley						
. Food warming cabinets						
	Materials					

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