

UNIVERSO

artisanal grills



GAS ROTISSERIE FIREPLACE

The Gas Rotisserie Fireplace



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

The multi-gas burner, combined with a refractory brick wall, radiates the heat evenly, ensuring the food an homogeneous cooking.

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 fitted as standard with the double engine - an historical innovation of Universo - which also allows the cooking of individual skewers without the need to move the entire disc; a telethermometer for the temperature; two drawers for objects; a partially retractable frontal tilting door made in tempered glass, easy to clean thanks to a stop system; interior lighting; 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 various models differ from each other in the quantity of spits to use: 6, 8 or 10.

As optional, a wide range of stainless steel spits of different sizes, 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 maintenance of our rotisseries is minimal and consists in cleaning the spits 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	CG246	6	24	78	125 x 75 x 255 cm	14 kW
. Different spits	CG366	6	36	108	155 x 75 x 255 cm	22 kW
. Circular reduction	CG488	8	48	108	155 x 87 x 270 cm	22 kW
. Roast pork accessories	CG960	10	60	108	155 x 93 x 278 cm	22 kW

Materials

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