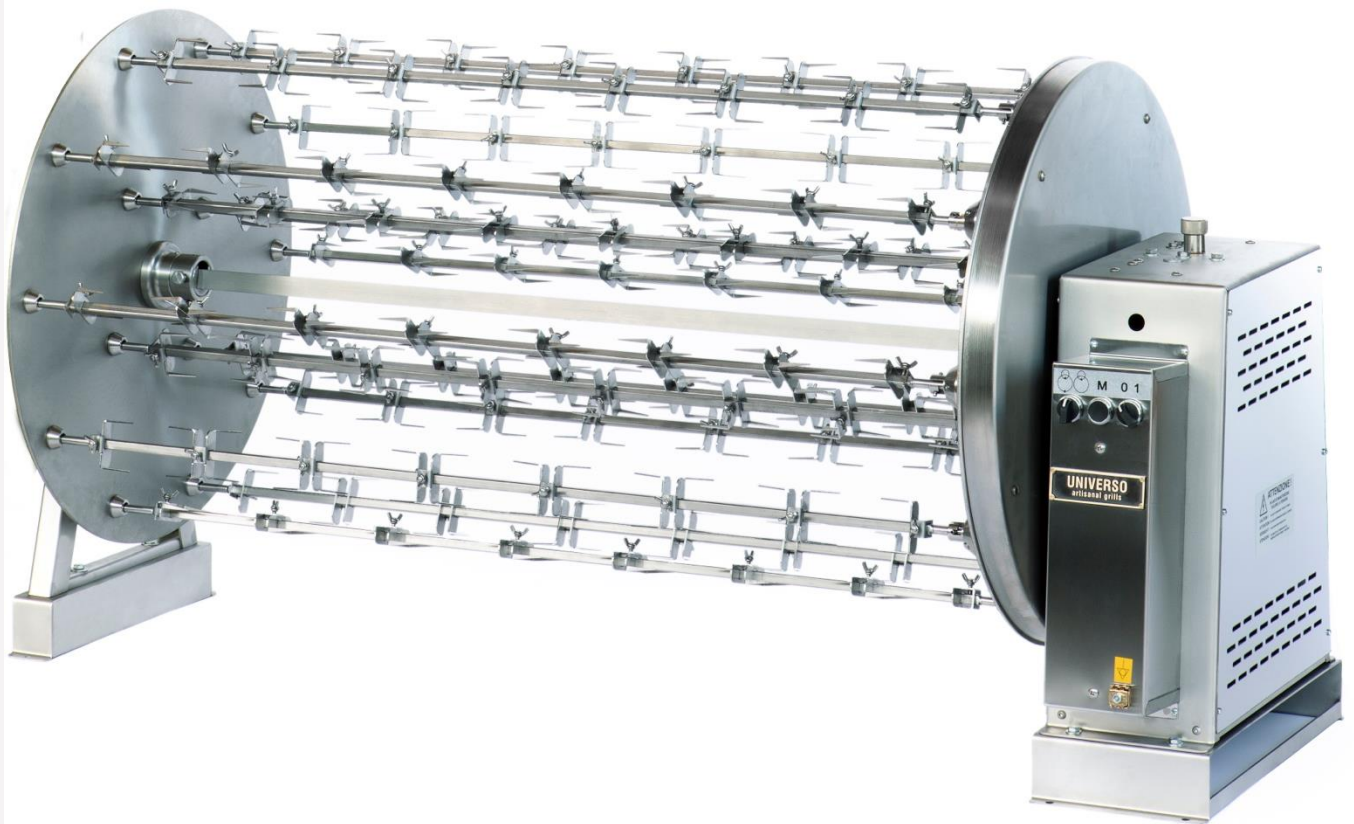


UNIVERSO

artisanal grills



WOOD-FIRED ROTISSERIE

Wood-fired rotisserie



The professional wood-fired rotisserie, the iconic product of Universo, has been created for all those places such as rotisseries, poultry shops, supermarkets and restaurants that want to offer their customers chickens, deviled chickens, roasts, game, livers, shanks, roulades, and potatoes with a crunchy and golden cooking, and unique aromas.

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 equipped as standard with a double engine motor - an historical innovation of Universo - which also allows cooking individual skewers without moving the entire disc.

The wood fire rotisserie is produced with 4, 6, 8, 10 spits, up to larger professional sizes with 14 and 15 skewers which respectively have 4 or 5 internal spits for pre-cooking food.

We also offer a 4 spits home version.

Further, the stainless-steel spits can be provided in different sizes: 78, 108, 124 cm.

The removable central axis is used for cooking porchette, lambs, turkeys and other products weighing more than 20 kg.

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

TECHNICAL SPECIFICATIONS

OPTIONAL

	Model	n. Spits	Chicken load	Spits cm	Dimensions
. Manual rotation device	C20	4	16/24	78/108	112/142 x 50 x 65 cm
. Different spits	B20	6	24/36	78/108	112/142 x 50 x 65 cm
. Fat drip pan	A22	8	48/56	108/124	145/162 x 70 x 80 cm
. Basket fire holder	A24	10	60/70	108/124	145/162 x 70 x 80 cm
. Roast pork accessories	A26	14	84/98	108/124	145/162 x 70 x 80 cm
	A28	15	90/105	108/124	145/162 x 90 x 103 cm

Materials

Stainless steel 304 for components in contact with food.