

Cod: 5626

Vertical gas chicken rotisserie spit 30 chickens capacity



Description

The vertical **gas** rotisserie rotisserie rotisserie **30 chicken** is an extremely practical and versatile professional tool.

Manufactured to the **highest quality standards**, the Ristoattrezzature rotisserie spit is characterised by its ability to **cook and display food** in an optimal way at the same time.

Design and operation

The **vertical gas-fired 30 chicken rot** isserie spit for gastronomy is characterised by its minimalist design and clean lines. The choice of materials and the design of the external appearance are also functional to the role it is intended to play.

Its **supporting structure** is made entirely of **stainless steel** and insulated. **The front glass is tempered** and during operation of the rotisserie, the door should be opened and closed using the handles on the front.

Inside are 6 spits, each of which can hold up to 5 or 6 chickens at a time. In addition, Ristoattrezzature's rotisserie spit is equipped with a **removable grease pan** to ensure quick and easy cleaning.

It **isoperated on gas** with an output of 36 kW. The burner allows safe and convenient operation thanks to the presence of a safety valve. **The appliance must be installed with sufficient ventilation to prevent the formation of substances that are harmful to health.**

The walls adjacent to the rotisserie must be sufficiently protected against heat by using insulation material or by maintaining a distance of at least 100 mm from the side and rear walls.

Its **external dimensions are 1200x500x1260 mm** and it weighs 126 kg. **Steel feet and an interior light** are included.

Cleaning and maintenance

Cleaning the **gas vertical rotisserie spit 30 chickens** is quick and easy. Just pay attention to using the right tools to avoid risking irreversible damage.

Adamp cloth and a mild detergent are all that is needed. Take care to remove the drain pan and clean it of grease and oil residues after each use. You will thus ensure longevity and durability of your equipment.

Why it is the right product for you

One of the reasons why your rotisserie cannot do without our **gas vertical rotisserie** is its **ability to optimise space** by providing the right cooking space.

Offer your customers quality products and ensure

- **working comfort**
- **high performance**
- **practicality.**

Complete your purchase of the **gas vertical rotisserie 30 chicken** rotisserie on our website and check all available options.

Dimensions

Dimensioni esterne	1200x500x1260 mm
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Technical data

Capacità polli	30 Nr
Peso	126 kg
Potenza Gas	36 kW

