

Cod: 5628

Vertical gas rotisserie rotisserie spit with a capacity of 40 chickens



Description

Practicality, reliability and safety. Choose the **gas vertical rotisserie spit 40 chicken** from Ristoattrezzature to optimally complete your work area.

The rotisserie spit is a **product designed for cooking spit-roasted meats** such as chicken, cockerel, roast pork, rabbit, lamb, but also fish. Its vertical structure allows it to be easily placed even in small spaces.

Give perfect cooking and an unmistakable flavour to your dishes by purchasing professional equipment designed for **delicatessens, diners, pubs, sandwich shops** and catering activities in general.

Choose the quality and professionalism of Ristoattrezzature.

Design and operation

The **40 chicken vertical gas** rotisserie rotisserie **spit** is characterised by its compact and linear

design. The **external dimensions are 1200x500x1260 mm** and the weight is 126 kg. **Steel feet and interior light** are included.

Inside there is space for up to **8 skewers**. A removable tray at the base collects excess oil and grease and is quick and easy to clean.

The **supporting structure** is made **of stainless steel, the front glass is tempered**, heat and scratch resistant. During operation, it is recommended to open and close the door using the handles on the front.

The rotisserie is operated on gas with an output of 48 kW. The burner is infrared for faster meat cooking, more efficiency and significant energy savings. The presence of a safety valve ensures maximum reliability.

Cleaning and maintenance

To ensure that the **vertical gas rotisserie spit 40 chicken rotisserie spit** works properly, simply clean it daily. This is a quick and practical operation.

Simply remove the grease pan and clean it with water and degreaser, then clean the inside and outside surfaces with a soft cloth. Do not use abrasive sponges and you will avoid scratching the surfaces.

Why it is the right product for you

The **vertical gas rotisserie spit** is ideal for all establishments that serve meat dishes. Thanks to the completely uniform heating that this tool ensures, cooking will always be perfect and even. Its ease of cleaning ensures maximum hygiene in the kitchen and great versatility in use. In fact, the rotisserie spit can be used for a variety of different ingredients.

Complete your purchase of the **vertical gas rotisserie spit 40 chickens** on our website and discover all the available options.

Dimensions

Dimensioni esterne	1200x500x1620 mm
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Technical data

Capacità polli	40 Nr
Peso	156 kg
Potenza Gas	48 kW
Spiedi	8 Nr