



TÜVRheinland®
Sistema de
Gestión
ISO 9001:2008



JOSPER ROTISserie

TECHNICAL INFORMATION

Roasting area	48 chickens (8 x 6 swords)
Maximum capacitance	± 35 min.
Fire up time	392 to 536 °F
Cooking temperature	± 66 lb – 75 lb
Maximum weight per sword	4 G/N trays 1/1
Installed power	USA: 120 V / 60 Hz
Exhaust rate	0.60 hp
Net weight	1873.9 lb
Electric connection	USA: 120 V / 60 Hz

INSTALLATION

Clearance with nonflammable equipment	4 in
Clearance with inflammable equipment	12 in

BUNDLES: SIZES AND WEIGHTS

Sizes bundle	48 7/8 x 46 3/8 x 84 1/4
Gross weight bundle	-

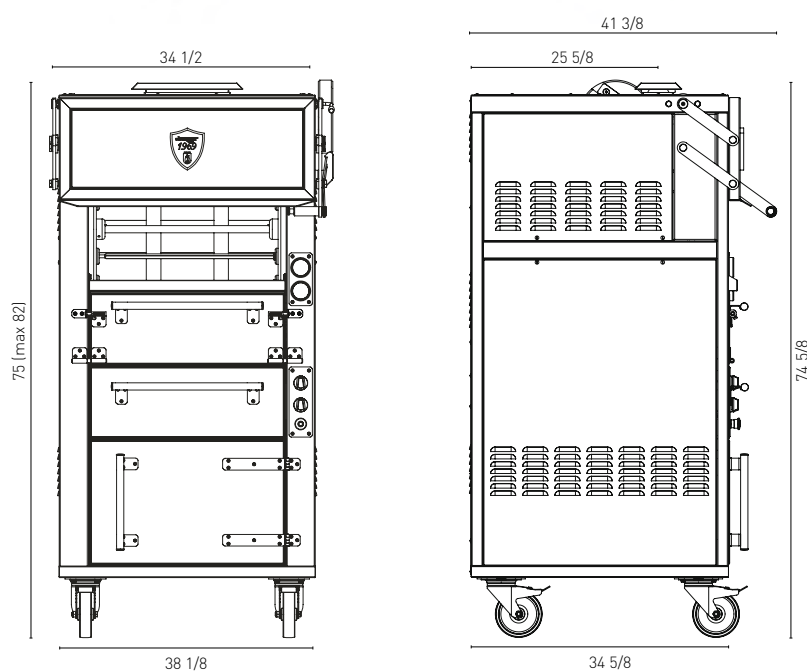
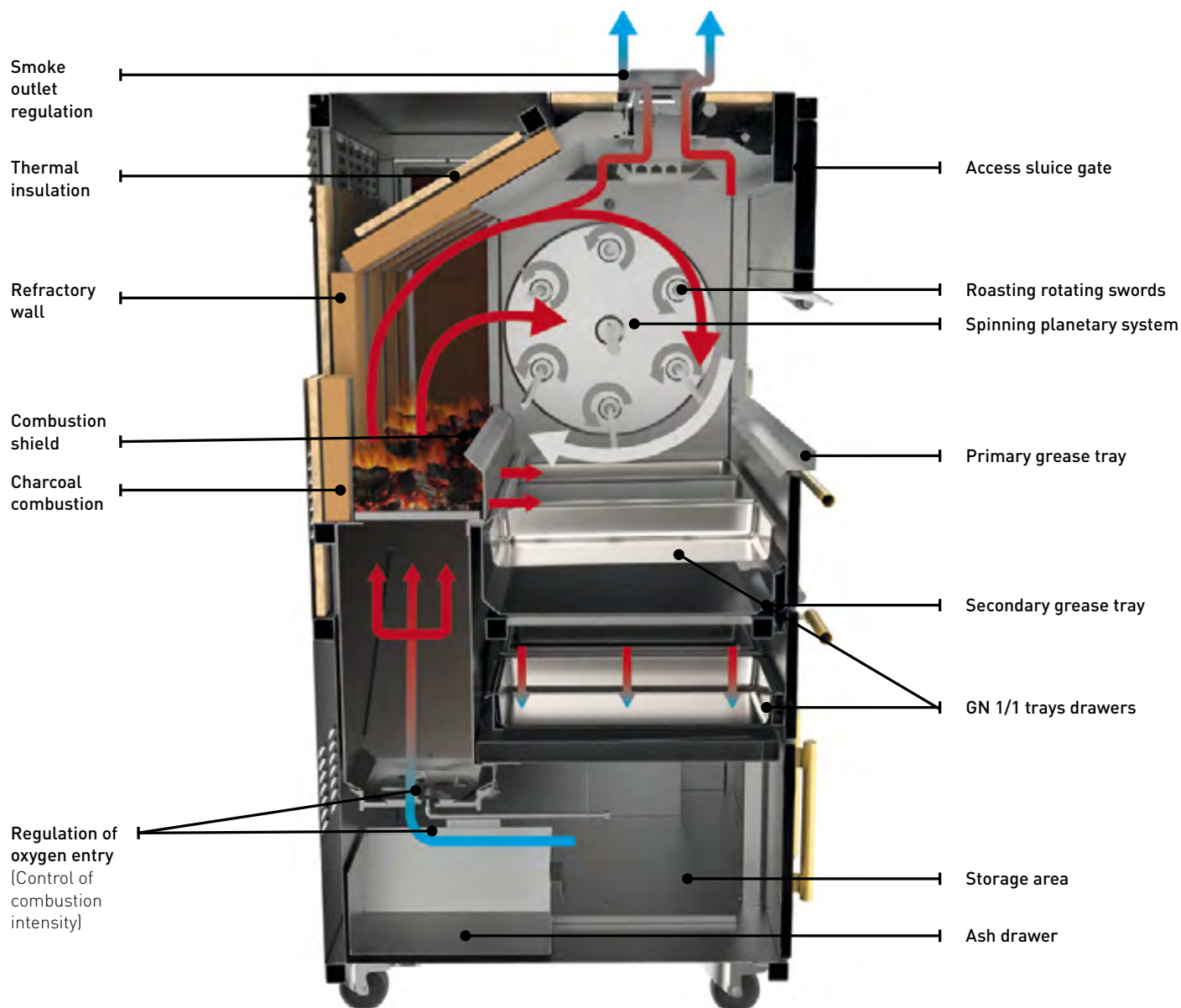


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The Rotisserie technique is an ancient, medieval technique to roast using a skewer or sword, which is ideal for large pieces of meat or poultry amongst others. It is the most primitive technique, where there is no barrier between the product and the ember (source of heat), no frying pan, casserole or roast.

The golden-brown color of the pieces is more intense and in addition to this, the arrangement of the products through the skewers enables the continuous wrapping of the food in its own juice. Playing around with different sorts of wood provides a wide range of flavors and aromas, and the roaster's look secures the final broiling effect.





The measures are in inches (in)