DESIGN

The Performances range of rotisseries has been especially designed for high-volume cooking with high output and speed, while retaining excellent cooking quality. Well designed, user friendly and reliable the Performances is used by leading supermarkets and chain restaurants throughout the world.

Conscious of the high energy cost involved for our clients, the Performances rotisserie has energy saving infrared burners, patented by Rotisol. A wide array of accessories enable the rapid roasting of a variety of products.

FEATURES

- Energy efficient
- □ Tempered K-glass doors
- ☐ Independent motor for each spit
- ☐ Equipped with bottom drip tray with built-in drainage
- □ Rotisol patented burners
- □ Powerful halogen lamp
- ☐ Delivered with 4 prongless spits (CUI1400)
- ☐ Illuminated sign «Rotisserie»
- Base on casters with brakes



1400.4PG Black enamel



TECHNICAL DETAILS

Overview of some of the standard features.



Replaceable ceramic bricks for significant financial savings



Robust hinges designed for heavy use, with integrated locking in open and closed positions



Gas safety! separation of the gas and electric chambers avoids any risks of explosion



Gas and electric switches, in chromed metal



Anti-scald K-glass reduces external thermal radiation (energy saving). Glass overlaps drip pan to keep splatters inside (anti-slip rotection).



Removable inside side-panels doubles protection from grease seeping into motors and other sensitive parts

ACCESSORIES

A variety of accessories are available. See video of available accessories and of vertical spit system online.

CUI1400 Anti-cutting prongless V-spit.	*	PID1400 Tray for unspit- ting.	BRC1400 Rectangular basket spit.	
BS1400 Spit for ham / turkey.	+	BRRO1400 Roast-clamp spit.	BA1400 Lamb/suckling- pig spit.	*
BCR1400 Spatchcock chicken basket.		DEC Spit mover.	 AT Gas lighter.	



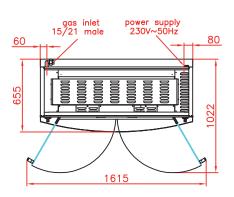
Performances

1400.4PG/PiG

Front view Side view Rotisserie with roof (optional) Rotisserie with roof (optional) and base on casters (optional) and base on casters (optional) (lamps 2x25W) 1375 Illuminated Sign **POTISSERIE** (Optional) Protective Roof (Optional) 90 1375 450 • 0 **PERFORMANCE** 0 • 0 • Electrical and Gas Connection, in rear • 0 securit glass doors 520 580 1375 520 Caster Base (Optional) 554 1375 Heated Base Cabinet (2,055kW) or Base Cabinet (Optional)

Top view

Rotisserie with roof (optional) and base on casters (optional)







Origine / Origin C E

Revised:
December 2016

SPECIFICATIONS

Capacity	20/24 poultries		
Gas power	22 kW		
Power supply	208-230V~50Hz/60Hz		
Electrical power	0.77 kW		
Weight and size (HxDxW)	206 kg ; 1864 x 655 x 1375 mm		
Shipping weight and size	267 kg ; 1900 x 770 x 1480 mm		
Guarantee	1 year parts		

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