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PEVA



# WOOD-BURNING ROTISSERIE

 **PEVA**  
Griglie e Forni®

[www.peva.it](http://www.peva.it)

# PROFESSIONAL WOOD-BURNING ROTISSERIE

## ARTISANS SINCE 35 YEARS

The PEVA brand, in over 35 years of business, has established itself in Italy and abroad.

Our factory is characterized by hand-made trait. All our products are manufactured putting special care into the detail and their finishing using only high quality raw materials. Thanks to the experience gained over the years, we created a new wood-burning PEVA ROTISSERIE!

## AN ANCIENT METHOD FOR UNIFORMLY COOKING

The roasting on a spit with a rotisserie is a fascinating technique, it's about a very ancient method, that allows to combine the advantages of the direct and indirect cooking, because the meat gets exposed directly on the heat source, but for long time, so as to obtain an uniformly and deep cooking. The cooking with the rotisserie spits is usually suggested for chickens, roosters, birds of medium size, lamb, beef ribs. All the pleasure of a unique taste of meat cooked on a spit.

## ECONOMICAL, ENVIRONMENTALLY FRIENDLY, SOLID... WITHOUT SURPRISES

The wood-burning system enables a low fuel consumption, a combustion that does not pollute the environment because the emission of carbon dioxide is minimal. Wood is the only source of energy available in the nature really renewable.

The solid structure, the high quality of the materials used, gives to the products a long-lasting guarantee.



## READY FOR ANY REQUIREMENTS

In addition to the standard planetary rotisseries, we can realize also custom-made machines according to customer needs of qualified experience.

## MAXIMUM CONVENIENCE



- ▶ Combustion chamber lined with removable refractory bricks



- ▶ Sliding ash drawer

## EASY CLEANING



- ▶ Removable fat drawer



- ▶ Planetary system made of stainless steel AISI 304

## SOLIDITY AND QUALITY

- ▶ Structure made of metal with powder coating
- ▶ Gearmotor
- ▶ Planetary gear motion
- ▶ Ceramic glass resistant to high temperatures
- ▶ Wood loading door, which can be placed on the right or left side
- ▶ Lighting system - 220 volts
- ▶ Closed base for accessories

## WOOD-BURNING ROTISSERIE



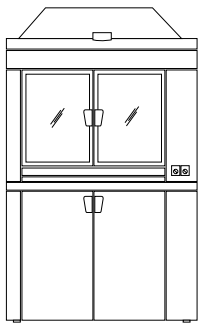
## UNIFORMLY AND TASTY COOKING

- ▶ Peva rotisseries are ideal for the cooking of chickens, roosters, birds of medium size, lamb, beef ribs.





**THE ROTISSERIE  
CUSTOMIZED  
TO YOUR NEEDS**



Model	GA80/4	GA80/6	GA100/4	GA100/6
Dimensions	L120xD100xH210 cm	L120xD120xH210 cm	L140xD100xH210 cm	L140xD120xH210 cm
N° Spits /Length	4/80cm	6/80cm	4/100cm	6/100cm
Chicken capacity	16	24	20	30
Wood loading door width	28,5 cm	28,5 cm	28,5 cm	28,5 cm
Flue diameter	30 cm	30 cm	30 cm	30 cm
Type of fuel	Wood	Wood	Wood	Wood
Weight	408 Kg	520 Kg	520 Kg	585 Kg



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