EL REY DE POLLO ROTISSERIE REF: 1425.6SMCG

Models prior to 2006



El Rey de Pollo 1425.6SMCG The EL REY de POLLO Rotisserie guarantees Rotisol's quality and efficiency. Spatchcock (butterflied) chicken is this rotisserie's specialty. In addition, optional types of spits allow the cooking of a wide variety of foods: from quail to turkey, roasts, steaks, ham, lamb, and roasted fruits and vegetables.

The El Rey is a gas floor unit, which cooks up to 24 split chickens in about 30 minutes or up to 36 whole chickens in approximately an hour.

The El Rey is built of high-quality stainless steel. Its cooking system combines with patented radiants and interchangeable ceramic bricks.

This unit comes with 6 independent adjustable spits. For each spit, you have a choice of three distances from the heating elements. Also, each spit has its own motor and individual burner. This feature allows you to cook on any choice of spits without having to switch on the whole unit. The multiple spit motors also guarantee that your rotisserie is operational at all times!

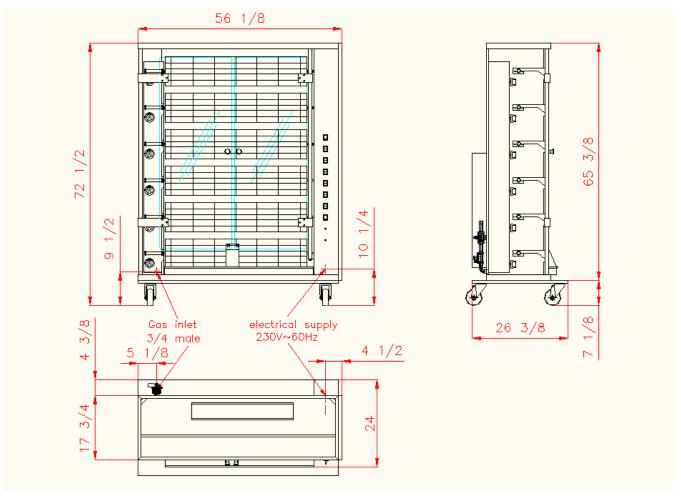
Its tempered glass doors maintain interior temperature, avoid grease splatters and provide an even more comfortable working environment. The removable stainless steel reflectors facilitate the cleaning between each heating elements.

When it comes to rotisseries, Rotisol is your indispensable partner!

STANDARD FEATURES 3 choices of spit position Tempered glass doors 6 Spatchcock chicken spits On casters with brakes **I** Bottom drip pan Inside in stainless steel finish **ACCESSORIES FINISH** Roast Basket spit Stainless Steel with Red Enamel Rectangular basket spit **CAPACITY POWER** Propane Gas Complete chicken spit Natural Gas 30-36 whole chickens 24-30 split (spatchcock) chickens Prongless "V" chicken spit

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TECHNICAL SPECIFICATIONS: SPECIAL MARKET 1425.6SMCG



Unit ships attached to a flat stainless steel base with casters with brakes.

SPECIFICATIONS

Capacity: 30/36 whole chickens or 24/30 open chickens (Spatchcock chicken)

All stainless steel

Stainless steel reinforced for the base with casters re.: 1425PR8

6 adjustable spits

"Radiant" burners

Electrical supply: 230Volts 1 phase+neutral+earth (230V \sim 60Hz), wire length: 6'

Electrical consumption 0,48 kW consisting of:

 \vee 6 floating motors of 30 W, 1 halogen lamp 300 W (optional)

Gas power: 33 kW

Natural Gas Consumption: 3,54 m³/h; Propane Gas Consumption: 2,52 Kg/h

₩eight: 465 lbs.

Seale: 1/25

dPTIONS: Lighting ref.: ECLAIR; Motor 24V ref.: 24V; Headband decorative enameled ref.: BAN; Facade color to be defined re.: COUL 2; Base with casters re.: 1425PR8.

OPTION, ACCESSORIES: spits, prongs, grid elevated, spit mover re.: DEC, gas lighter re.: AT.

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(Rotisol)

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SPECIAL MARKET ACCESSORIES

Special Market Accessories	Product
	Prongless Chicken Spit Cooks chicken without piercing the skin for superior retention of the juices.
*****	Original Chicken Spit The traditional spit.
	Split Chicken Spit This basket spit holds split (butterflied) chickens, reducing cooking time and increasing the browning surface.
	Rectangular Basket Spit This adjustable spit permits the roasting of small cuts of meat, sausages, fish, vegetables, and fruits.
	Ham, Turkey Spit For larger poultry and roasts.
	Roast Clamp Spit Ideal for small to medium roasts, whole fish.
	Lamb Spit For Leg of Lamb, Ribs, whole Suckling Pig, large Roasts.