



PERFORMANCES

1600.8PE/PiE



DESIGN

The PERFORMANCES range of rotisseries have been especially designed for volume cooking with high output, speed and cooking quality.

Well designed, user friendly and reliable the PERFORMANCES is used by leading supermarkets and chain restaurants throughout the world.

The electrical heating elements provide an even distribution of heat throughout the unit - enabling fast batch cooking of poultry (1.2 kg) in an hour .

FEATURES

- Independent motors
- Optional lighting
- Removable inner side panels for cleaning
- Powerful reinforced electrical heating elements
- 4 tempered glass doors
- Optional personalised removable roof signage
- Equipped with bottom drip tray with drainage tap

FINISHES

Standard model in finished STAINLESS STEEL. A choice of front coloured panels are available.



1600.8PE

Black front panels and stainless steel finish



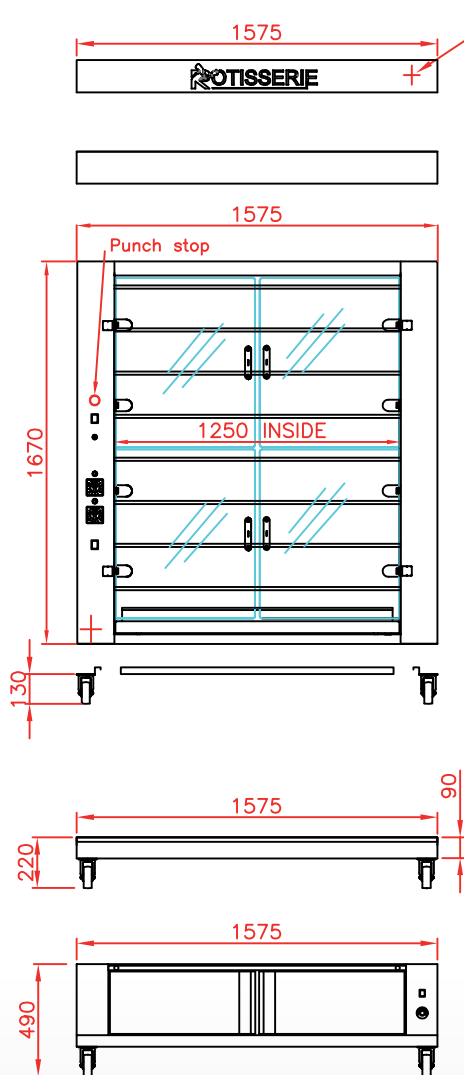
ACCESSORIES

A variety of accessories are available for the unit. Video of available [accessories](#) and video of [vertical spit system](#).

CUI1600 Anti-cutting prongless spit.		BP1600 Chicken spit.		BRC1600 Basket spit.	
BS1600 Sabre spit for ham / turkey.		BRRO1600 Roast-clamp spit.		BA1600 Lamb/suckling-pig spit.	
BCR1600 Spatchcock chicken spit.		DEC Spit mover.		AT Gas lighter.	

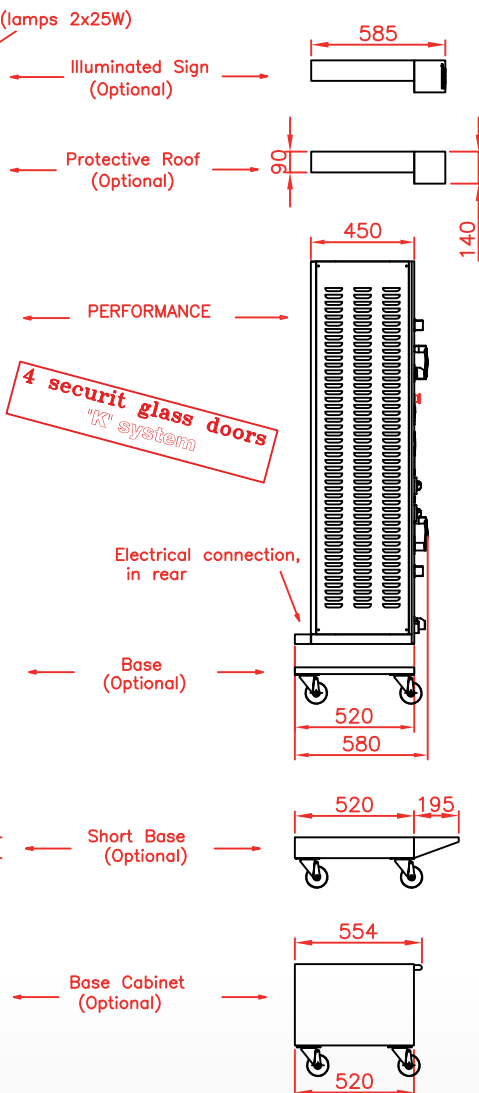
Front view

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



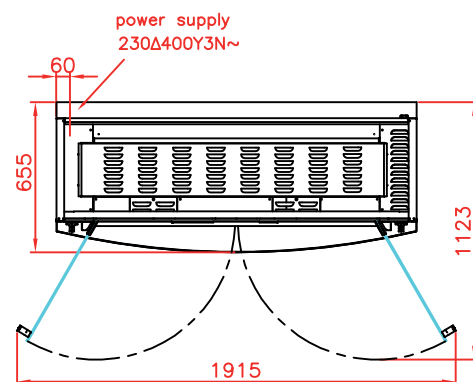
Side view

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



Top view

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



1600.8PIE
Stainless steel finish



SPECIFICATIONS

Electricity	400 V 3 phases + neutral + earth 41.9 kW
Electrical connection	wire length 2 meters
Capacity	48/56 poultries (depending on size)
Warranty	1 year on parts (excluding glass doors)
Extraction	Compulsory
Minimum clearance	20 cm on the left and right, 5 cm at the rear
Weight	295 kg without packing

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DISTRIBUTOR / AGENT

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