

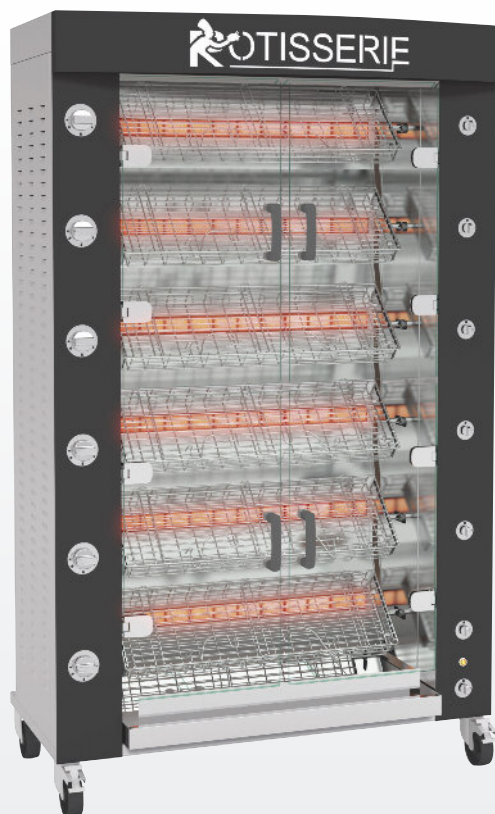
Performances

1160.6PAG/PAIG

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 super-markets 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.



1160.6PAG
Black enamel



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 6 prongless spits (BCR1160)
- Illuminated sign «Rotisserie»
- Base on casters with brakes

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 protection).		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.

CUI1160 Anti-cutting prongless V-spit.		PID1160 Tray for unspitting.		BRC1160 Rectangular basket spit.	
BS1160 Spit for ham / turkey.		BRRO1160 Roast-clamp spit.		BA1160 Lamb/suckling-pig spit.	
BCR1160 Spatchcock chicken basket.		DEC Spit mover.		AT Gas lighter.	

Front view

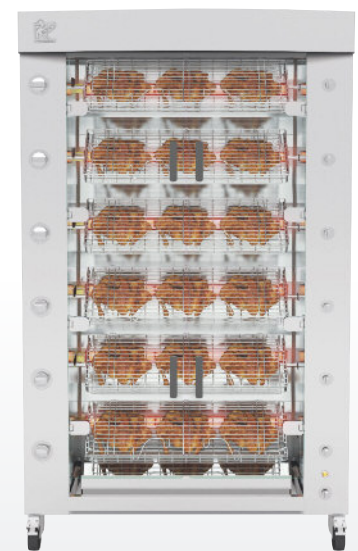
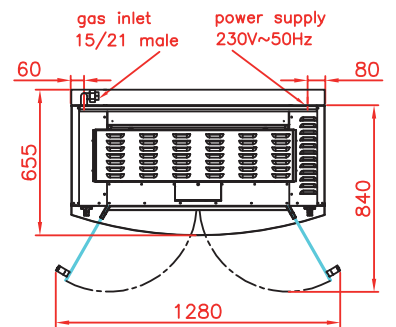
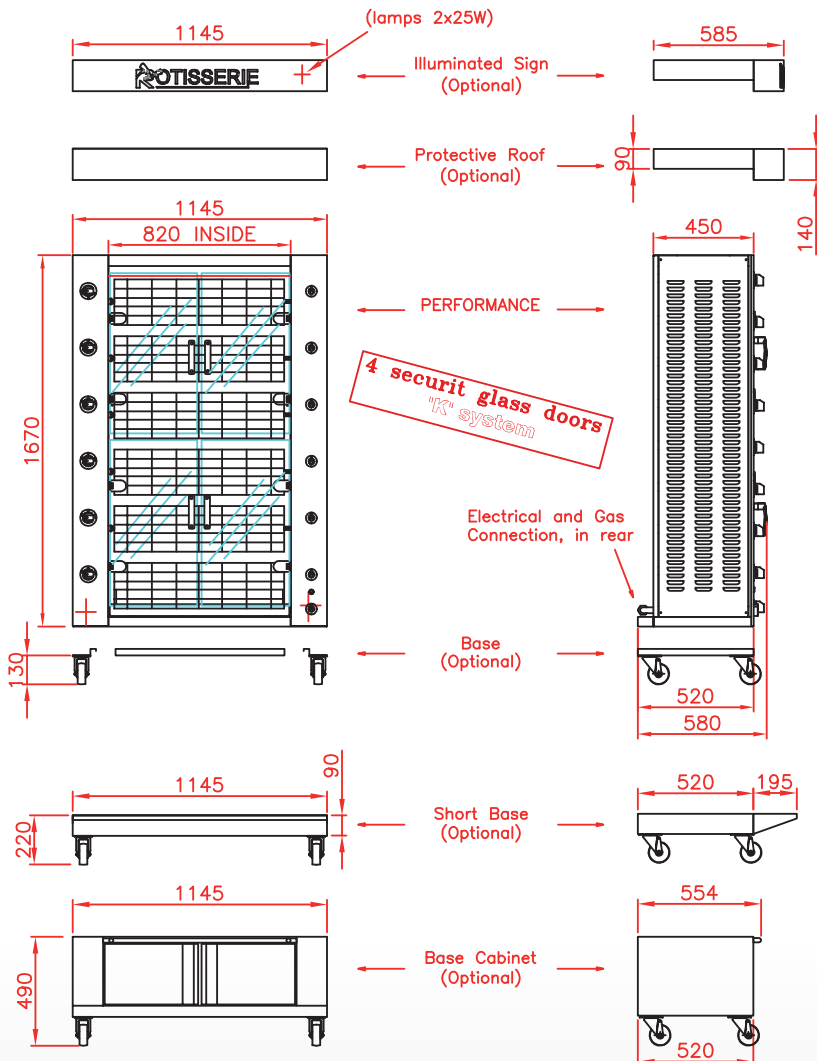
Rotisserie with roof (optional)
and base on casters (optional)

Side view

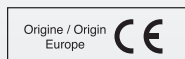
Rotisserie with roof (optional)
and base on casters (optional)

Top view

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



1160.6PAiG
Stainless steel



Revised :
December 2016

SPECIFICATIONS

Capacity	24/30 poultries ; 18/24 open poultries
Gas power	22.5 kW
Power supply	208-230V-50Hz/60Hz
Electrical power	0.53 kW
Weight and size (HxDxW)	160 kg ; 1890 x 655 x 1145 mm
Shipping weight and size	220 kg ; 2000 x 750 x 1210 mm
Guarantee	1 year parts



DISTRIBUTOR / AGENT

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