



### Performances 1160.6PG/PiG

#### 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.

#### 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 (CUI1160)
- Illuminated sign «Rotisserie»
- Base on casters with brakes



1160.6PG  
Black enamel



#### TECHNICAL DETAILS

Overview of some of the standard features.

	<p>Replaceable ceramic bricks for significant financial savings</p>		<p>Robust hinges designed for heavy use, with integrated locking in open and closed positions</p>		<p>Gas safety ! separation of the gas and electric chambers avoids any risks of explosion</p>
	<p>Gas and electric switches, in chromed metal</p>		<p>Anti-scald K-glass reduces external thermal radiation (energy saving). Glass overlaps drip pan to keep splatters inside (anti-slip protection).</p>		<p>Removable inside side-panels doubles protection from grease seeping into motors and other sensitive parts</p>

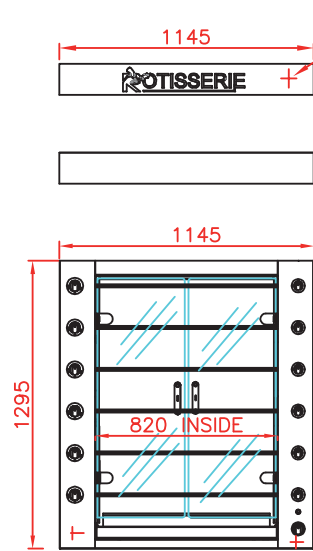
#### ACCESSORIES

A variety of accessories are available. See video of available [accessories](#) and of [vertical spit system](#) online.

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

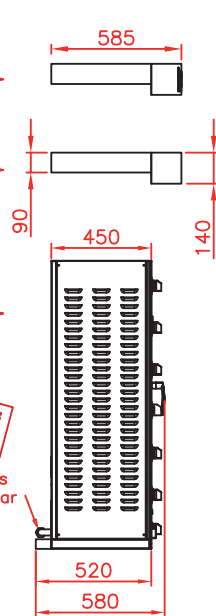
### Front view

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



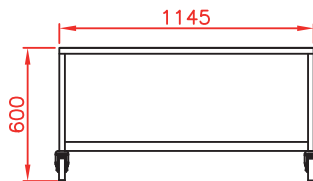
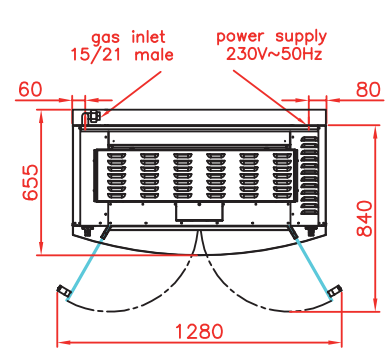
### Side view

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

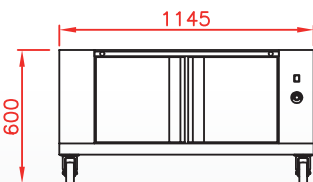
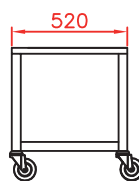


### Top view

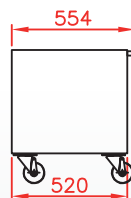
Rotisserie with roof (optional)  
and base on casters (optional)



Caster Base  
(Optional)



Heated Base Cabinet  
(1,055kW)  
or  
Base Cabinet  
(Optional)



Revised :  
December 2016



1160.6PiG  
Stainless steel



## SPECIFICATIONS

Capacity	16/20 poultries
Gas power	15 kW
Power supply	208-230V-50Hz/60Hz
Electrical power	0.47 kW
Weight and size (HxDxW)	182 kg ; 1895 x 655 x 1145 mm
Shipping weight and size	243 kg ; 2000 x 750 x 1210 mm
Guarantee	1 year parts

DISTRIBUTOR / AGENT

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