DESIGN

The Special Market range of rotisseries has been designed with performance, practicality and mobility in mind. Light weight and compact Special Market is the ideal rotisserie for markets and food trucks and offers rapid production together with excellent cooking quality.

Conscious of the costs involved for our clients, the Special Market rotisserie has energy-saving infrared burners, patented by Rotisol, that enable the rapid roasting of a variety of products.

FEATURES

- Energy efficient
- 2 Tempered K-glass doors (removable for transport)
- Independent motor for each spit
- Spits with Bakelite handles
- Equipped with bottom drip tray with built-in drainage
- Independent infrared gas burners with interchangeable ceramic bricks (Rotisol patented)
- Optional lighting
- Delivered with 4 spits (BCR1425)
- 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.
- Independant floating, swinging and adjustable motors to for easy placement and removal of spits.
- 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 online.

- CUI1425 Anti-cutting prongless V-spit.
- BS1425 Spit for ham / turkey.
- BCR1425 Spatchcock chicken basket.
- PID1425 Tray for unsputting.
- BRRO1425 Roast-clamp spit.
- BRC1425 Rectangular basket spit.
- BA1425 Lamb/suckling-pig spit.
- DEC Spit mover.
- AT Gas lighter.
### SPECIAL MARKET

**1425.4SMAG/SMAiG**

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

**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)

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### SPECIFICATIONS

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Capacity</strong></td>
<td>20/24 poultries; 16/20 open poultries</td>
</tr>
<tr>
<td><strong>Gas power</strong></td>
<td>22 kW</td>
</tr>
<tr>
<td><strong>Power supply</strong></td>
<td>208-230V-50Hz/60Hz</td>
</tr>
<tr>
<td><strong>Electrical power</strong></td>
<td>0.47 kW</td>
</tr>
<tr>
<td><strong>Weight and size (HxDxW)</strong></td>
<td>170 kg; 1985 x 625 x 1425 mm</td>
</tr>
<tr>
<td><strong>Shipping weight and size</strong></td>
<td>230 kg; 1950 x 760 x 1450 mm</td>
</tr>
<tr>
<td><strong>Guarantee</strong></td>
<td>1 year parts</td>
</tr>
</tbody>
</table>

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**Revised**: April 2019

**SPECIAL MARKET**

- **2 security glass doors & system**
- **Illuminated Sign (Optional)**
- **Protective Roof (Optional)**
- **Electrical and Gas Connection, in rear**
- **Heated Base Cabinet (2,005kW) or Base Cabinet (Optional)**

**Original/Origin Europe**

1425.4SMAiG
Stainless steel finish

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