

HERTEL ROTISSERIE UNITS

HERTEL Rotisserie Unit

For 5 to 13 spits of grillables
Single- or two-rowed

The rotisserie units of Hertel Grilltechnik GmbH ensure a high output of perfectly grilled rotisserie chickens, pork knuckles and other delicious grillables in the Hertel Grilltechnik sales vehicles.

As stand-alone devices they are ideal for the professional use in the catering trade: They are reliable, efficient, user-friendly and easy to clean.



Features:

- ▶ Rotisserie unit for 5 up to 13 spits of grillables
- ▶ Two-rowed carrier arrangement for different grilling areas
- ▶ Ideal carrier arrangement allows preparation of very big grillables
- ▶ Infrared gas burners with protective grids, individually adjustable in two stages
- ▶ Main gas burners for direct heat on the food, intermediate gas burners for indirect heat, combine for broiling
- ▶ Easy access to burners for maintenance
- ▶ Ignition bar for user-friendly ignition
- ▶ Grill housing, burner housing and intermediate bars made of 100% stainless steel: robust, easy cleaning and maintaining, stainless
- ▶ Gas burners with automatic emergency stop: Gas supply interruption in case of heat drop
- ▶ Durable, maintenance-free grill drive with 6.5 rotations per minute
- ▶ Large drip pan for grease

Optional:

- ▶ Extractor hood
- ▶ Drain cock for grease-pan
- ▶ Underframes for fix or mobile installation
- ▶ Base cabinet for storage of used spits
- ▶ Heat-resistant grill panes with gas pressure lifters
- ▶ Different grill tools, spits and equipment

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Technical details:

Height: varies*

Length: 72 cm

Width: 117 cm

Weight: varies*

Power supply:

220V/50H

Z

Propane gas supply:

4,4 kg/h

Output per burner:

5 kw

Total output:

varies*

Spitcarriers:

varies*

Burners:

varies*

Mainburners:

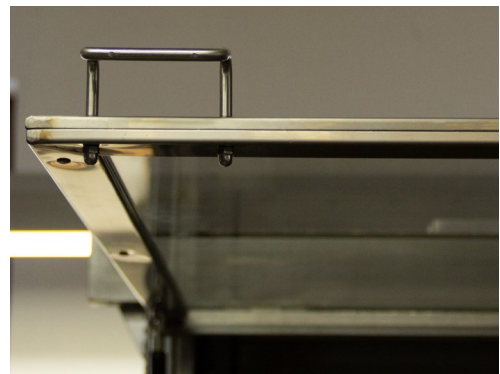
varies*

Intern. burners:

varies*

burners:

* depending on amount of spits



**Customizations and individual adjustments are possible.
Feel free to contact us.**