3 Tray Barbecue Machine

JOB_____ ITEM #_____ QTY #_____



RO-1

The Lazy Susan design reduces loading and unloading time while revolving racks provide excellent merchandising. No heavy spits or baskets, product cooks right on motorized Lazy Susan! The Chef Systems rotisserie series is flexible for roasting chickens to BBQ spare ribs.

STANDARD FEATURES

- Exclusive Air Cleaner - helps eliminate smoke, grease laden air, & odors
- Heavily insulated
- Full-view lighting, heat reflective, tempered glass doors, front and back for product merchandising
- 5 Hour cook & hold timer and reminder timer
- Smoker Option - The smoker box heats pieces of hickory or mesquite, wet or dry.
- Stainless steel finish - interior and exterior
- Motorized Lazy Susan design

MODEL NUMBER:

□ RO-1

DIMENSIONS:

- 40" H x 33" W X 34"D

INTERIOR DIMENSIONS:

- 26.5"W x 27.5"D x 25.5"H

CAPACITY

- 3 Lazy Susan wire racks
- 18 Chickens
- Nine, 10 lb Hams
- 30 lbs Spare Ribs
- Nine, 10 lb Turkey
- 75 lbs Roast
- Maximum oven temp. 450°

CONSTRUCTION

The oven corner posts shall be 18 gauge stainless steel with a 20 gauge stainless steel wrapper for top, sides and back panels. The interior oven cavity shall be constructed of 20 gauge stainless steel with formed, pitched bottom to center drain. Oven shall accommodate 3 chrome plated wire racks for motorized Lazy Susan. Wire racks shall be adjustable and removable. Oven shall have drawer for grease catching and disposal.

The oven shall work with a patented "Heat Sink" principle and "Natural Convection" technology. When the materials in the oven are heated to the proper temperature the oven shall bake with radiant heat and conduction. The oven shall also have heat release vents that draws air through the oven cavity and over product.

The oven shall be thermostatically controlled, with reminder timer and 5-hour cook & hold timer. The oven shall have a heat reflective, tempered glass doors.

EXCLUSIVE AIR CLEANER

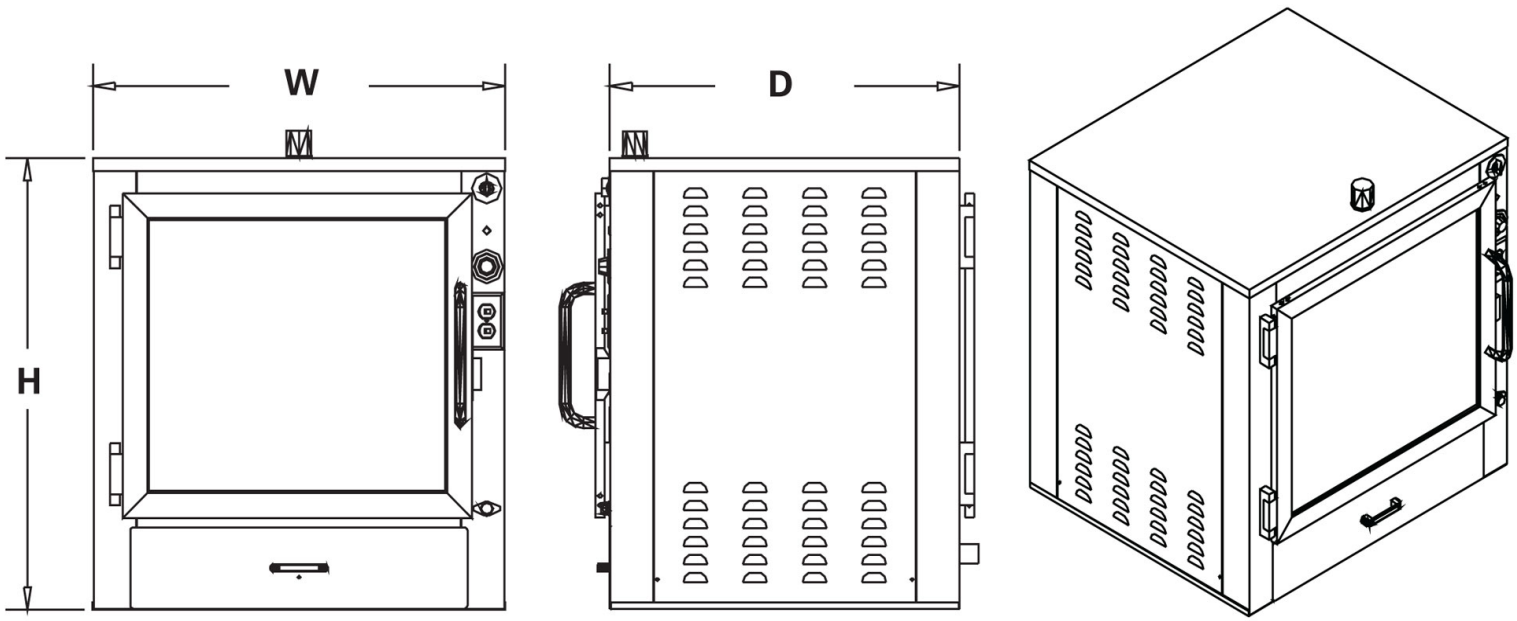
The rotisserie oven must cook clean utilizing the exclusive catalytic burner operating up to 1000°F practically eliminating smoke and grease laden air.

PIPER
The Food-Focused Equipment Company

300 S. 84th Avenue
Wausau, WI 54401
Phone: 800-544-3057
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www.piperonline.net

N | BBQ MACHINES

3 Tray Barbecue Machine



Interior Dimensions: 25-1/2" H x 26-1/2"W x 27-1/2" D (oven)

SHIPPING INFORMATION

- Shipping Weight: 250 lbs.
- Freight Class: 85

COMMON OPTIONS		
□		Cabinet Base
□	L6	6
□		Smoker

Electrical

Phase Availability	1, 3
NumberOfWires	3 for 208V or 240V and 4 for Three Phase 208V and 240V
Hz	60
Watts 208 Volts	6013
Amps 208 Volts	33
Watts 3 Phase 208 Volts	6013.0
Amps 3 Phase 208 Volts	22
Watts 240 Volts	6013
Amps 240 Volts	29
Watts 3 Phase 240 Volts	6013.0
Amps 3 Phase 240 Volts	20

SHIPPING INFORMATION

- Shippping Weight: 250 Lbs
- Shipping Cubic Feet:
- Freight Class: 85

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LIMITED WARRANTY: PIPER PRODUCTS warrants to the original purchaser parts and labor for a period of twelve (12) months from the date of purchase. See manufacturer's complete warranty for details.

It is our policy to build equipment which is design certified by companies that have been accredited at the Federal Level by the Occupational Safety and Health Agency (OSHA) and ANSI as a National Recognized Testing Laboratory. These companies include CSA International, Underwriters Laboratories, and the National Sanitation Foundation. However, a continuing program of product improvement makes it necessary to submit new models to the agencies as they are developed. Consequently, all models may not bear the appropriate labels at all times. We reserve the right to change specifications and product design without notice. Such revisions do not entitle buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. Information is not for design purposes.