# N | BBQ MACHINES

## 3 Tray Barbecue Machine With Warmer Base



RO-1-WB

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 aden air, & odors
- 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

## **WARMER**

- Fully insulated
- Thermostaticly controlled Holds maximum temperature of 225°
- · Maintains back-up product for display

ITEM #\_\_\_\_ QTY#\_

#### **MODEL NUMBER:**

□ RO-1-WB

#### **DIMENSIONS:**

• 73"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.

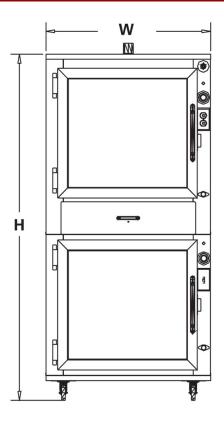
#### **EXCLUSIVE AIR CLEANER**

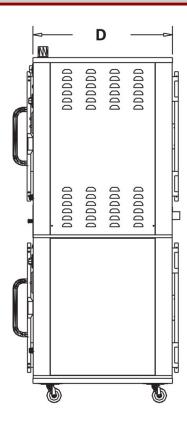
The rotisserie oven must cook clean utilizing the exclusive catalytic burner operating up to 1000° practically eliminating smoke and grease laden air.

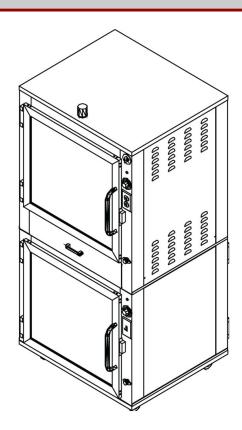


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#### **SHIPPING INFORMATION**

Shipping Weight: 450 lbs.Freight Class: 100

COMMON OPTIONS Smoker

### **Electrical**

| Phase Availability      | 1, 3                      |
|-------------------------|---------------------------|
| NumberOfWires           | 3 for 208V and 4 for 240V |
| Hz                      | 60                        |
| Watts 208 Volts         | 6115                      |
| Amps 208 Volts          | 33                        |
| Watts 3 Phase 208 Volts | 6115.0                    |
| Amps 3 Phase 208 Volts  | 23                        |
| Watts 240 Volts         | 6115                      |
| Amps 240 Volts          | 30                        |
| Watts 3 Phase 240 Volts | 6115.0                    |
| Amps 3 Phase 240 Volts  | 21                        |

## SHIPPING INFORMATION

- Shippping Weight: 450 LbsShipping Cubic Feet:Freight Class: 100

