# RÔTISSERIE

## Performances 1400.6PE/PiE

#### 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 supermarkets 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
- Reinforced and anti warping heating element
- Powerful halogen lamp
- Delivered with 6 prongless spits (CUI1400)
- Illuminated sign «Rotisserie»
- Base on casters with brakes

### **TECHNICAL DETAILS**

Overview of some of the standard features.



Independent motors adjustable in depth for each spit



Reinforced heating elements with stainless steel holders to keep them in place and removable stainless steel panels for easy cleaning.



Anti-scald K-glass reduces external thermal radiation (energy saving). Glass overlaps drip pan to keep splatters inside (anti-slip rotection).

Robust hinges designed for

heavy use, with integrated

locking in open and closed



1400.6PE Black enamel

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Easy and protected access to the compartment of connections and electrical components.

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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 <u>accessories</u> and of <u>vertical spit system</u> online.

| CUI1400<br>Anti-cutting<br>prongless V-spit.     | 4   | PID1400<br>Tray for unspit-<br>ting. |   | BRC1400<br>Rectangular<br>basket spit. |  |
|--------------------------------------------------|-----|--------------------------------------|---|----------------------------------------|--|
| <mark>BS1400</mark><br>Spit for<br>ham / turkey. | +++ | BRRO1400<br>Roast-clamp spit.        |   | BA1400<br>Lamb/suckling-<br>pig spit.  |  |
| BCR1400<br>Spatchcock<br>chicken basket.         |     | DEC<br>Spit mover.                   | N | <mark>AT</mark><br>Gas lighter.        |  |

positions



## Performances

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Top view

Rotisserie with roof (optional)

and base on casters (optional)

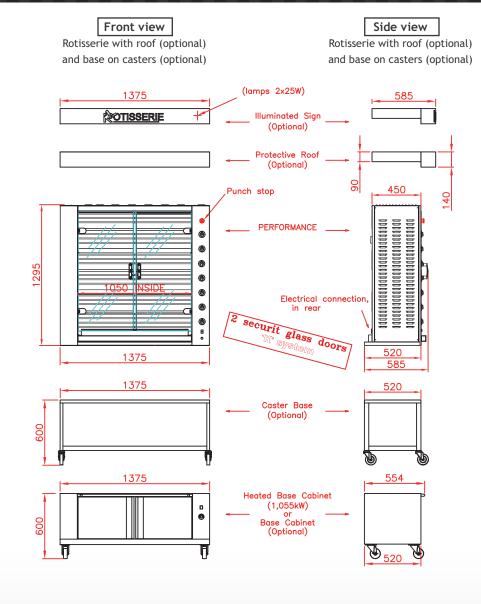
1615

power supply

400V~50Hz

60

655







#### **SPECIFICATIONS**

| Capacity roasted chickens                 | 30/36 poultries                  |  |  |  |
|-------------------------------------------|----------------------------------|--|--|--|
| Power supply                              | 400 Volts 3 phases+neutral+earth |  |  |  |
| Electrical power                          | 30 kW                            |  |  |  |
| Weight and size (HxDxW)*                  | 217 kg ; 1985 x 655 x 1375 mm    |  |  |  |
| Shipping weight and size*                 | 278 kg ; 2000 x 760 x 1500 mm    |  |  |  |
| Guarantee                                 | 1 year on parts                  |  |  |  |
| * with a stand or base cabinet (optional) |                                  |  |  |  |

Origine / Origin CE

**Revised**:

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#### **DISTRIBUTOR / AGENT**