



## Special Market

4SMAE/SMAiE

#### **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
- ☐ Reinforced and anti warping heating element
- □ Optional lighting
- ☐ Delivered with 4 spits (BCR1175)
- Base on casters with brakes



Black front panels and stainless steel finish

#### TECHNICAL DETAILS

Overview of some of the standard features.



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



Robust hinges designed for heavy use, with integrated locking in open and closed positions.



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



Independant floating, swinging and adjustable motors to for easy placement and removal of spits.



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



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.

CUI1175 Anti-cutting prongless V-spit.		PID1175 Tray for unspit- ting.		BRC1175 Rectangular basket spit.	
BS1175 Spit for ham / turkey.	T. T. J.	BRRO1175 Roast-clamp spit.		BA1175 Lamb/suckling- pig spit.	
BCR1175 Spatchcock chicken basket.		DEC Spit mover.	1	AT Gas lighter.	



## Special Market 1175.4SMAE/SMAiE

## Front view

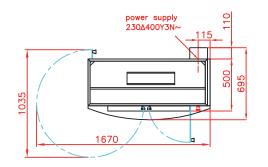
Rotisserie with roof (optional) and base on casters (optional)

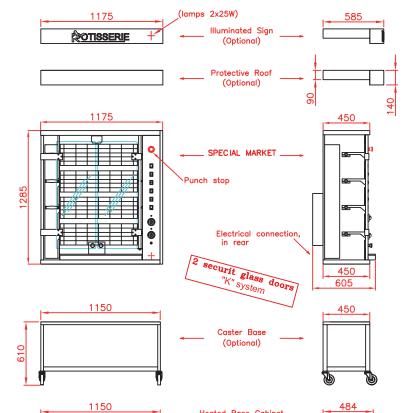
#### Side view

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

#### Top view

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





Heated Base Cabinet (1,055kW) or Base Cabinet

(Optional)



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Revised: April 2019

# . 0 1175.4SMAiE Stainless steel finish

#### **SPECIFICATIONS**

Capacity	16/20 poultries ; 12/16 open poultries		
Power supply	400 Volts 3 phases+neutral+earth		
Electrical power	19.47 kW		
Weight and size (HxDxW)	125 kg ; 1985 x 695 x 1175 mm		
Shipping weight and size	175 kg ; 2000 x 760 x 1210 mm		
Guarantee	1 year parts		

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