

Rotisol BRASILIA

Spatchcock Rotisserie

- **Time is money:** 27 chickens in 30 minutes
- **Power up, not out:** reduced gas consumption 41,000 btu/h
- **Small footprint, big impact:** compact design with shallow depth 21 1/8
- **Quick return on investment**



Brasilia

Pass through, stainless steel



DESIGN

The Brasilia rotisserie line is dedicated to the **unique spatchcock style cooking method**, roasting whole butterflied chickens, vegetables, fruits, fish, other meats & more.

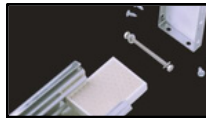
Spatchcock roasting is perfect for doubling your production volume and decreasing your energy consumption by half.

FEATURES

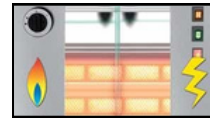
- All stainless-steel unit
- Available as Standard (front loading only) or Pass-Through (front and rear loading)
- 4 Independent infrared gas burners with interchangeable ceramic bricks & interior halogen lighting
- Thermal efficient K-glass doors
- Bottom drip tray with drainage plug
- 9 baskets included

TECHNICAL DETAILS

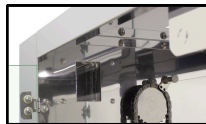
Overview of some of the standard features.



Replaceable ceramic bricks for significant financial savings.



Gas safety! Separation of gas & electrical chambers avoids any risks of explosion.



Interior halogen lighting.



Automatic ignition of burners.



Bottom drip tray with drainage tap.



Support bar to keep baskets in open position during the loading & unloading.

ACCESSORIES (included)

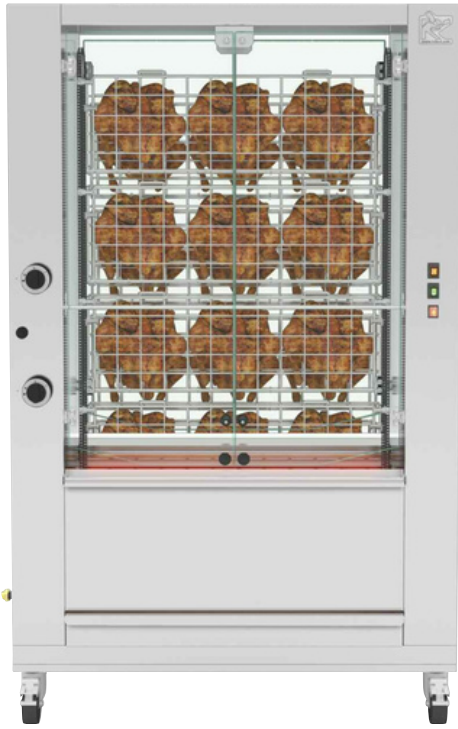
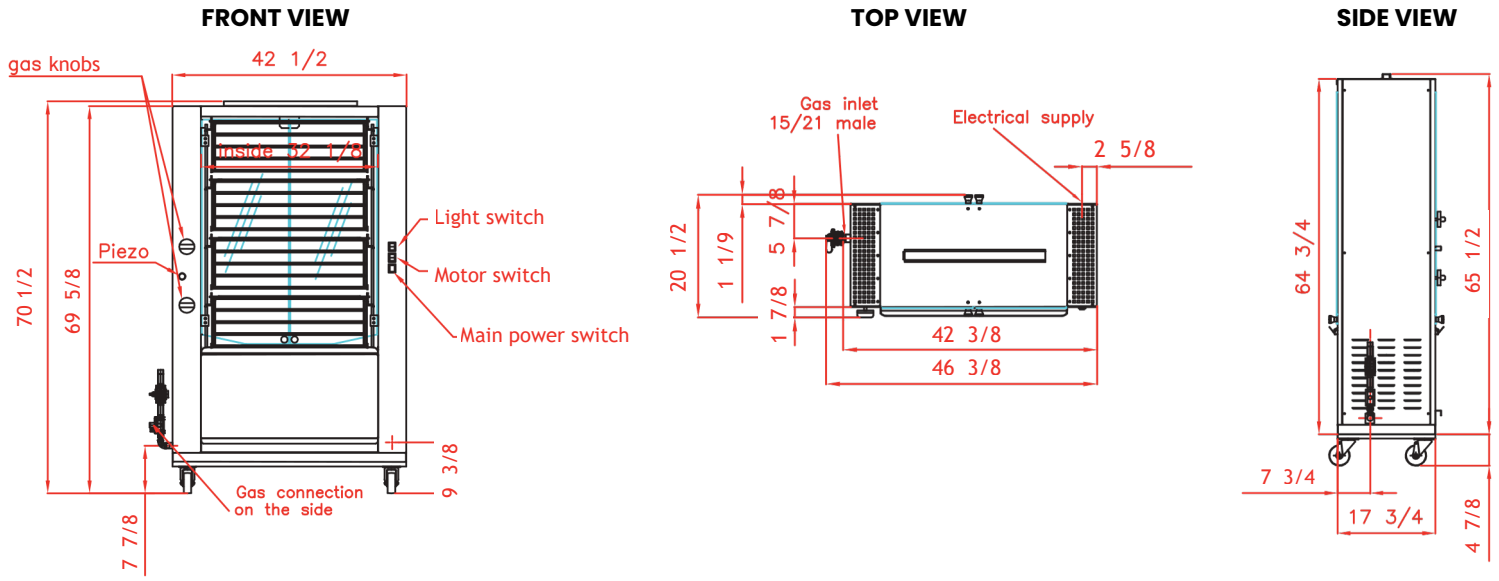
BCRBRASIL
Spatchcock
chicken basket





BRASILIA

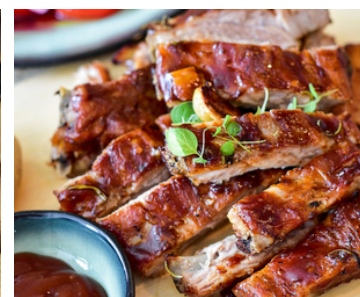
Spatchcock Rotisserie



SPECIFICATIONS

Capacity	27 chickens
Gas power	41,000 BTU/h
Power supply	208-240V~60Hz ; 1.1 Amps
Electrical power	0.23 kW
Weight & size (HxDxW)	430 Lbs ; 70 1/2 x 20 1/2 x 46 3/8 inches
Shipping weight & size	552 Lbs ; 77 3/8 x 30 x 48 1/4 inches
Warranty	1 year parts and labor

“MORE THAN JUST CHICKEN.”



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