

Flametech Rotisserie Ovens

Features

- Single gas connection
- Interior and exterior stainless steel walls and floor
- Tempered glass door with stainless steel frame
- Vertical rotation system (Up and down)
- 12 stainless steel skewers
- Digital controls
- Doors on each side for easy maintenance and access to mechanical systems and electrical components
- Adjustable wheels with locking mechanism
- Bottom water pan with auto fill.
- Skewer rotation knee-kick Start / Stop mechanism.

Models

- PR-36 (36 poultry capacity)
- PR-60 (60 poultry capacity)

* See specifications and details on back

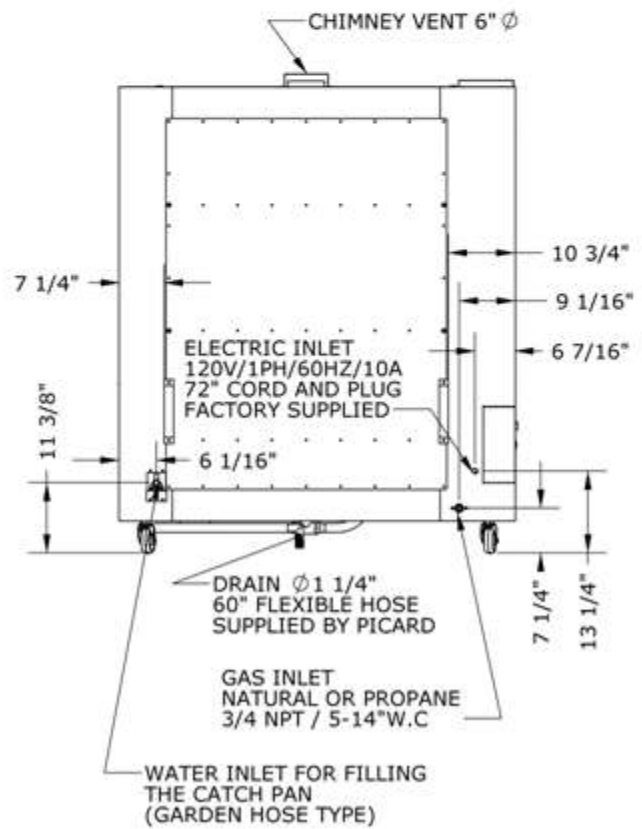
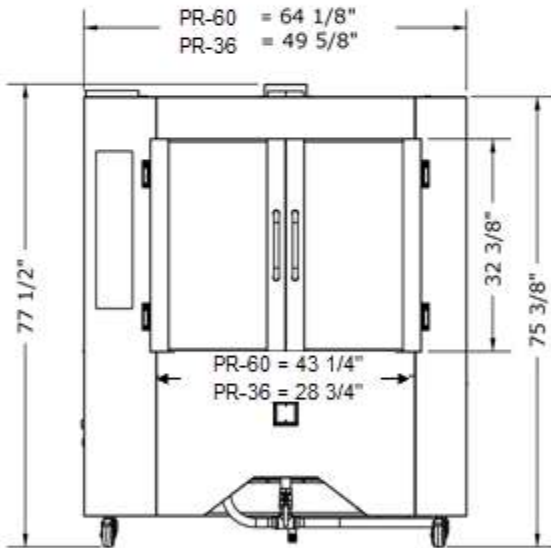
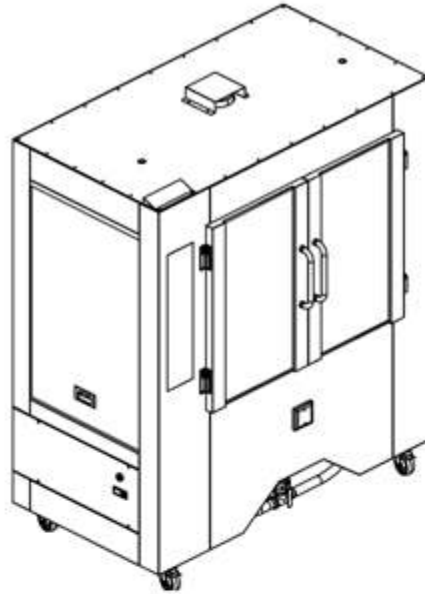
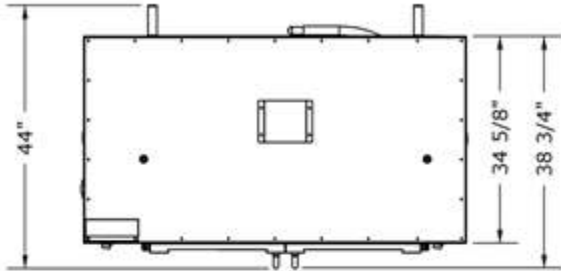
Installation

This equipment is delivered fully assembled and ready to be used. It can easily pass through a standard door of 36" x 80".

All electrical, gas, water and chimney hook-ups, as well as the rotisserie burner start-up, are at the customer's expense and must be performed by a qualified technician and according to local code.



**PR Series Rotisserie
Oven**





CLEARANCE REQUIRED

Floor to ceiling		Sides and Back to Wall		Floor	
91"		2"		Approved for combustible surface	
Model	Inlet gas pipe size	Gas Power	Manifold gas pressure (water column)	Inlet pressure (water column)	Electricity
PR-36	3/4" NPT	60 000 BTU	0" W.C.	5 - 14"	110V / 1PH / 60Hz / 10A
PR-60	3/4" NPT	85 000 BTU			

GENERAL INFORMATION

Model	Width	Poultry Capacity (3 ½ lbs/each)	# of skewers	Temperature Limit	Distance between Skewers	Delivery Weight
PR-36	49 5/8"	36	12	450 °F	7 ½"	1500 lbs
PR-60	64 1/8"	60				1600 lbs

*Continuous product development is a policy at Picard Ovens, we reserved the right to modify these features and/or the design without prior notification.