



Ideal Chicken Rotisseries are simple and efficient design offer an easy to work product to satisfy the most demanding chicken cooking needs and assuring optimal performance and low operating and maintenance costs.

Heavy gage stainless steel exteriors, with double thick panels to improve insulation.

Easy to load and unload spits that hold up to five chickens each.

An optimal motor and gear mechanism capable to roll and hold up to 28 chickens in a single unit and 56 if a double unit is preferable.

STANDARD FEATURES

- Heavy gage stainless steel top and exteriors.
- 1-1/4" double side panels for better insulation.
- Large capacity removable welded grease crumb receptacle.
- Heavy duty 1-1/2" tube type burner with cast iron head ventury.
- 35,000 BTU's per burner.
- Each burner is controlled individually by a heavy duty knob.
- 1/2 H.P. motor single face.
- 5" dia. swivel heavy duty casters to help move around the rotisserie.
- Complies with "ANS Z83.11a-2004 / CSA 1.8-2004 Food Service Equipment".

Gas: 3/4" NPT rear gas connection, specify type of gas and altitude if over 2,000 feet.

Pressure: 5" W.C. - Natural Gas
10" W.C. - Propane Gas

Note: Install the pressure regulator supplied with the appliance, at the inlet of the gas line.



Model: IDCR-D

Model	Description	Length	Depth	Height	Weight	Total BTU's	List Price
IDCR-S	Single Chicken Rotisserie	36"	22"	78"	530 lbs.	105,000	\$11,145.00
IDCR-D	Double Chicken Rotisserie	36"	32"	78"	950 lbs.	105,000	\$22,300.00