



JOSPER ROTISSERIE ASJ



TECHNICAL INFORMATION

Roasting area	1300 mm x 6 spit rods	51 1/4 in x 6 spit rods
Maximum capacity	48 chickens	
Fire up time	35 min average	
Broiling temperature	200 to 280 °C	392 to 536 °F
Charcoal daily consumption	30 to 34 kg	66 lb to 75 lb
Maximum weight per spit rod	10 to 12 kg	22 lb to 26 lb
Electric connection	EU: 220 V / 50 Hz	USA: 120 V / 60 Hz
Installed power	0,45 kW	0,60 hp
Nominal heat output	6 kW	8,2 hp
Net weight	850 kg	1873.9 lb

INSTALLATION

Clearance with non-flammable equipment	100 mm	4 in
Clearance with flammable equipment	300 mm	12 in
Exhaust rate	4000 m³/h	2354 cfm

ASJ-130

The Rotisserie technique is an ancient, medieval technique to roast using a skewer or spit rod, which is ideal for large pieces of meat or poultry amongst others. It is the most primitive technique, where there is no barrier between the product and the ember (source of heat), no frying pan, casserole or roast.

The golden-brown color of the pieces is more intense and in addition to this, the arrangement of the products through the skewers enables the continuous wrapping of the food in its own juice. Playing around with different sorts of wood provides a wide range of flavors and aromas, and the roaster's look secures the final broiling effect.

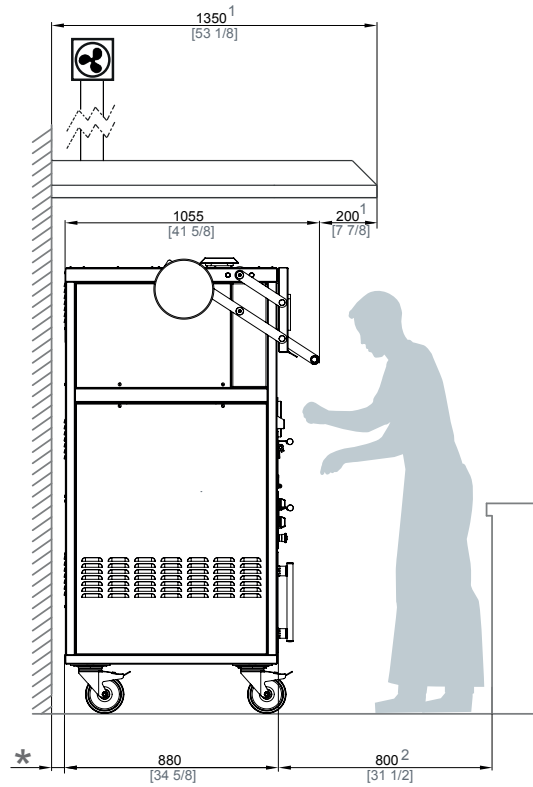
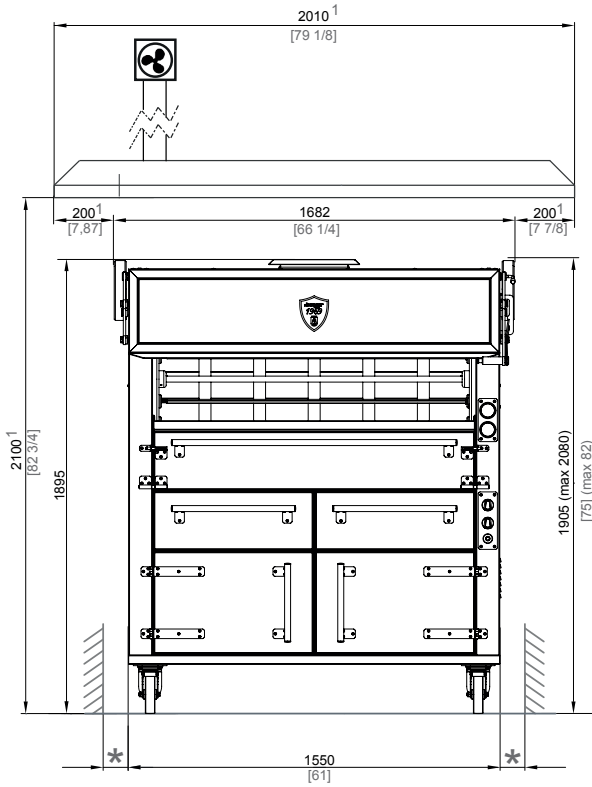
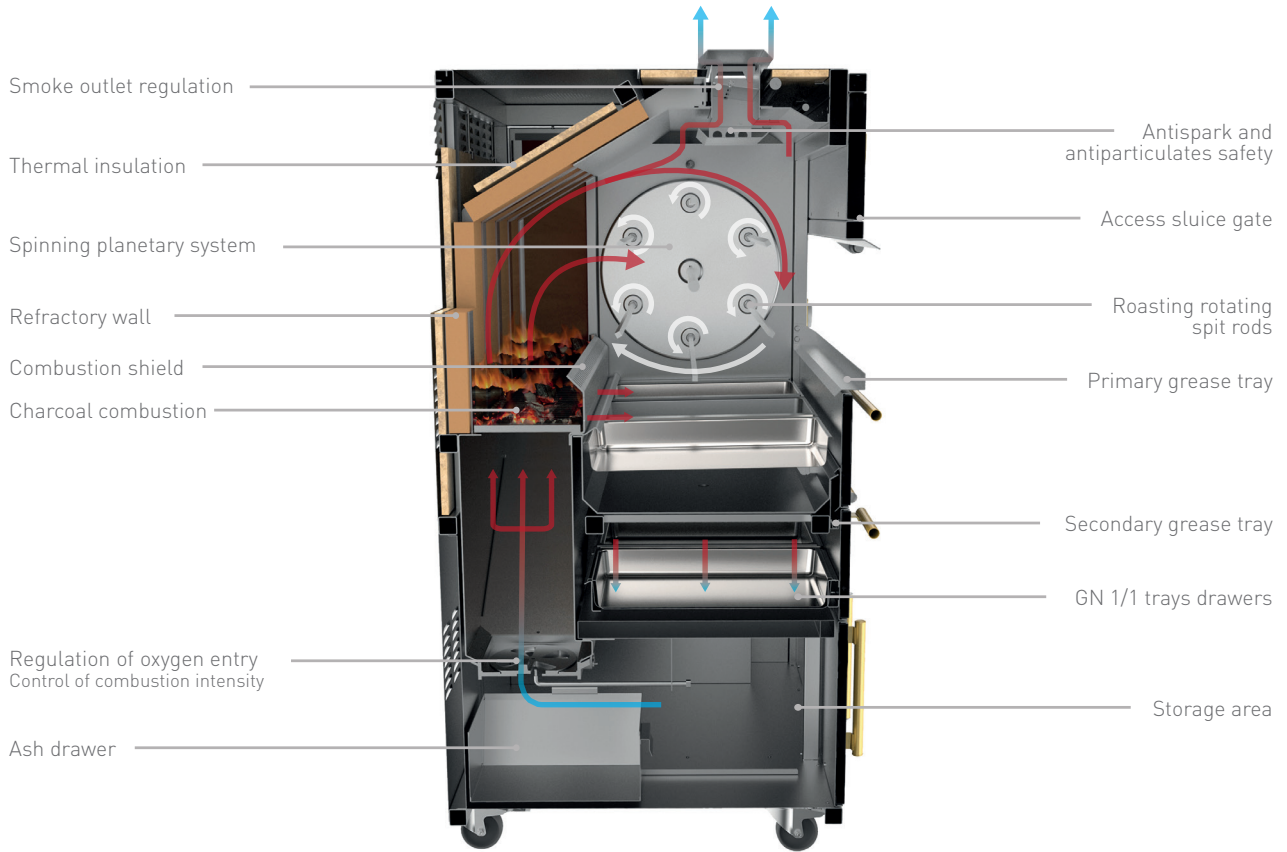
ACCESSORIES INCLUDED

Set of skewers · Spit rods · 2 Spit rod holders · 8 GN trays 1/1 inox · Tongs · Poker for coal · Ash pan · 8 Fire grates



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* MINIMUM DISTANCE TO FLAMMABLE ELEMENTS: 300 mm [12 in] / RECOMMENDED DISTANCE TO ANOTHER ELEMENTS: 100 mm [4 in]

1 RECOMMENDED HOOD'S MINIMUM DIMENSIONS

2 RECOMMENDED CHEF'S WORKING SPACE

[mm
in]