

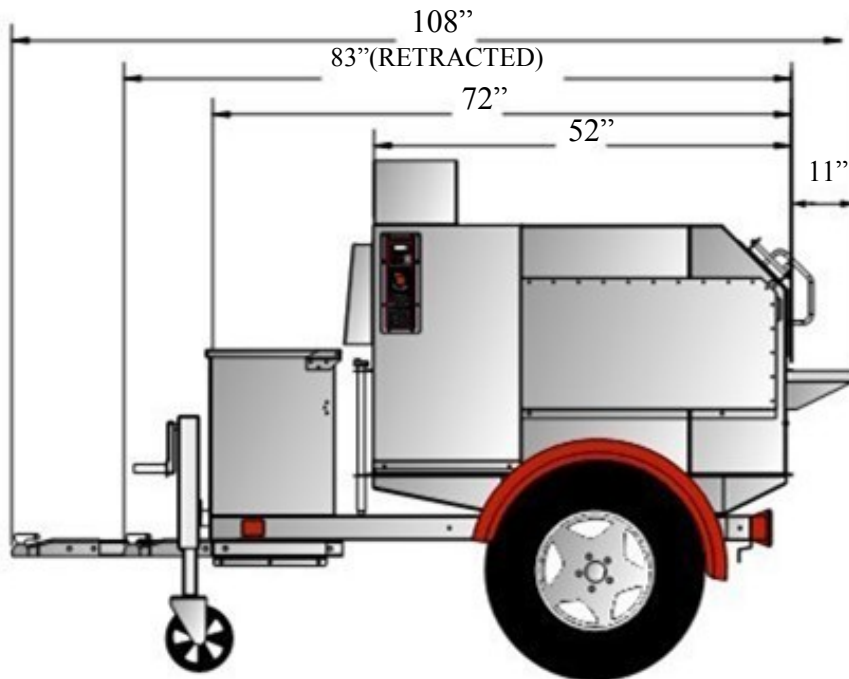


www.rolltisserie.com  
800-851-8180

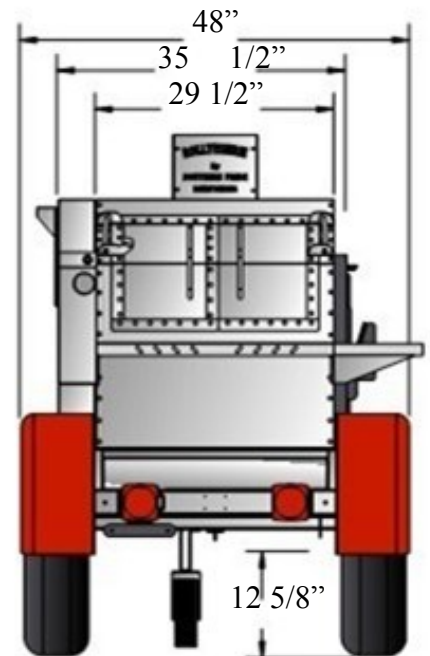
Capacities on these products may vary based on physical shape, weight of product and the method of loading.

**APPROXIMATE  
COOKING CAPACITIES**

- 200 lbs. of Pork Butts
- 20 lbs. of Chicken Wings
- 112 lbs. of Beef Brisket
- 16 sides of Baby Back Ribs
- 64 Pork Chops
- 32 large Steaks
- 8 Turkeys
- 64 Hamburgers
- 160+ Brats or Hotdogs



**Standard Trailer Left Side View**



**Front View**

**Electrical Requirements:** 120 volts AC, 15 amp wiring required.

**Gas Requirements:** 65,000 BTU

**Construction:** 304 Commercial Grade Stainless Steel

**Firebox:** 10 ga. H.R. steel. Firebox door 1/4" H.R. steel. Uses charcoal, or 1 log, 4-6" diameter, 11-13" long

**Food Racks:** Rotisserie with (4) hanger racks, each with two 10" x 22 1/4" food racks (8 total). 12.25 Sq.Ft. of cooking surface, 4" spacing between food racks.

**Air Circulation:** Low Velocity Convection Fan.

**Temperature Range:** 140-300 degrees F.

**Burner:** Electronic Pilot Gas Burner (L.P. gas only)

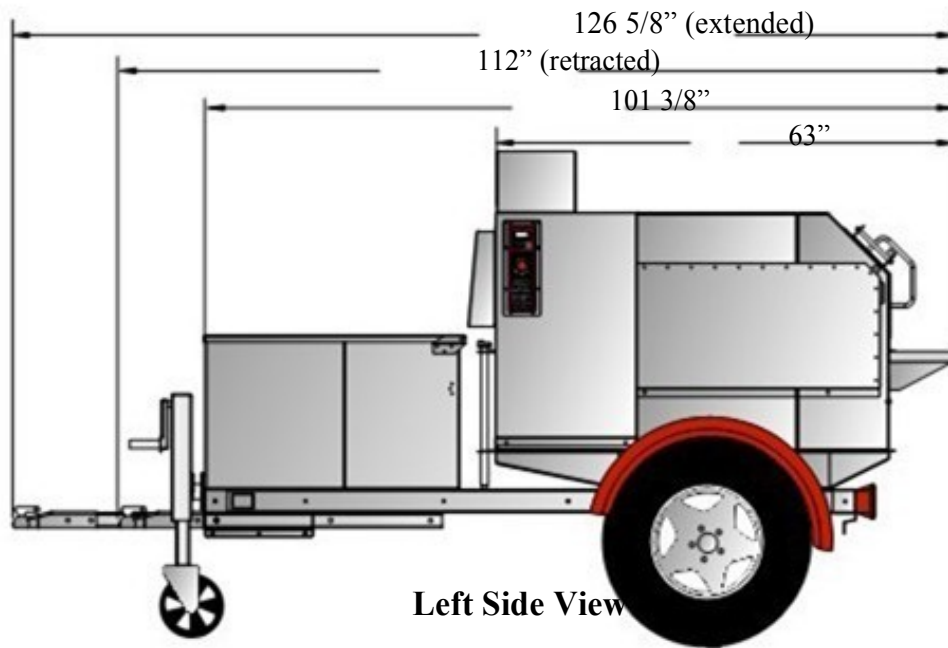
**Shipping Weight:** Standard -1,100 lbs.  
Extended Length - 1,200 lbs.



**Right Side View**

**Approvals:**

# Extended trailer with stainless steel LP tank enclosure and extended dry storage compartment



## Optional Items

- Individual Chicken Spits
- Bimini Top