



Royston 4 Burner Infrared Vertical Rotisserie – Swing Model 4BIVRDIS

ROYSTON[®]

Make perfect gyros and kebabs that make for the perfect Aussie snack. High performance burners cook the meat more evenly and faster so you can turn your product around quicker. All Royston products are fully certified under Australian safety guidelines.

Description

The Royston Kebab Machine/Vertical Rotisserie has been designed specifically keeping ease of use and efficiency in mind

- The adjustable radiant head features four infrared surface combustion burners 10.5 Mj/Hr each for consistent and even cooking
- Cooking temperature can be controlled by moving the head backwards and forwards
- This unit is ideal for busy shops where quick service is essential
- Built to the highest specifications using quality 304 grade stainless steel
- The Kebab Machine has safety features such as a flame failure device incorporating a thermo-electric burner safety cutout
- For optimal performance, it is recommended that the product be installed by a qualified gas technician using a Royston 4BIV-R Installation Kit

Additional Information

Manufacturer : Royston

Output Lpg : 42

Product Depth : 740

Product Height : 975

Product Width : 590