



Brasilia
FFS1100-4G

DESIGN

The Brasilia rotisserie line is dedicated to the unique spatchcock style cooking method, roasting whole butterflied chickens flavored with any choice of marinades or seasonings.

Spatchcock roasting is a perfect fit for any kind of ethnic market (Hispanic, Middle Eastern, etc.), while doubling your production volume and decreasing your energy consumption by half.

FEATURES

- All stainless-steel unit
- Available as Standard (closed back) and Pass-Through
- Independent infrared gas burners with interchangeable ceramic bricks
- K-glass doors optional
- Bottom drip tray with drainage tap
- Interior halogen lighting

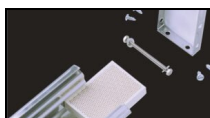
- 27 chickens in 30 minutes
- Reduced gas consumption 9 spits = 41,000 (btu/h)
- Compact design: shallow depth: 20 1/2"
- Quick return on investment



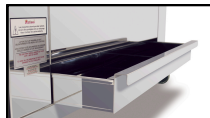
FFS1100-4G
All stainless steel

TECHNICAL DETAILS

Overview of some of the standard features.



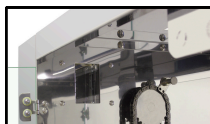
Replaceable ceramic bricks for significant financial savings.



Bottom drip tray with drainage tap.



Gas safety! Separation of gas and electrical chambers avoids any risks of explosion.



Interior halogen lighting.



Automatic ignition of burners.



Support bar to keep baskets in open position during the loading and unloading of chickens from rotisserie.

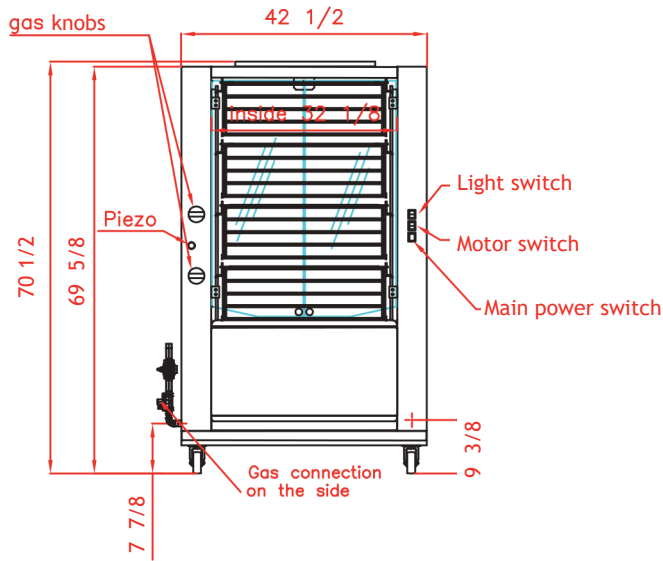
ACCESSORIES

See video of available accessories system online.

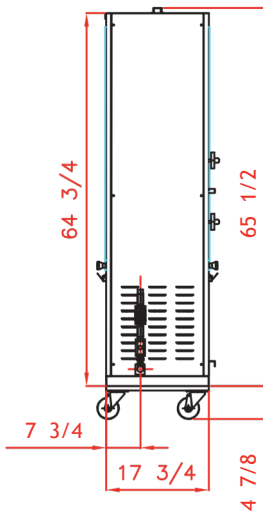
BCRBRASIL
Spatchcock
chicken basket.



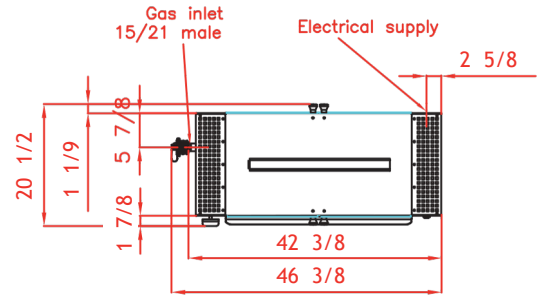
FRONT VIEW



SIDE VIEW



TOP VIEW



FFS1100-4G
All stainless steel

SPECIFICATIONS

| | |
|------------------------|--|
| Capacity | 27 chickens |
| Gas power | 41,000 BTU/h |
| Power supply | 208-240V~60Hz; 1,1 Amps |
| Electrical power | 0,23 kW |
| Weight & size (HxDxW) | 430 Lbs; 70 1/2 x 20 1/2 x 46 3/8 inches |
| Shipping weight & size | 552 Lbs; 77 3/8 x 30 x 48 1/4 inches |
| Warranty | 1 year parts and labor |