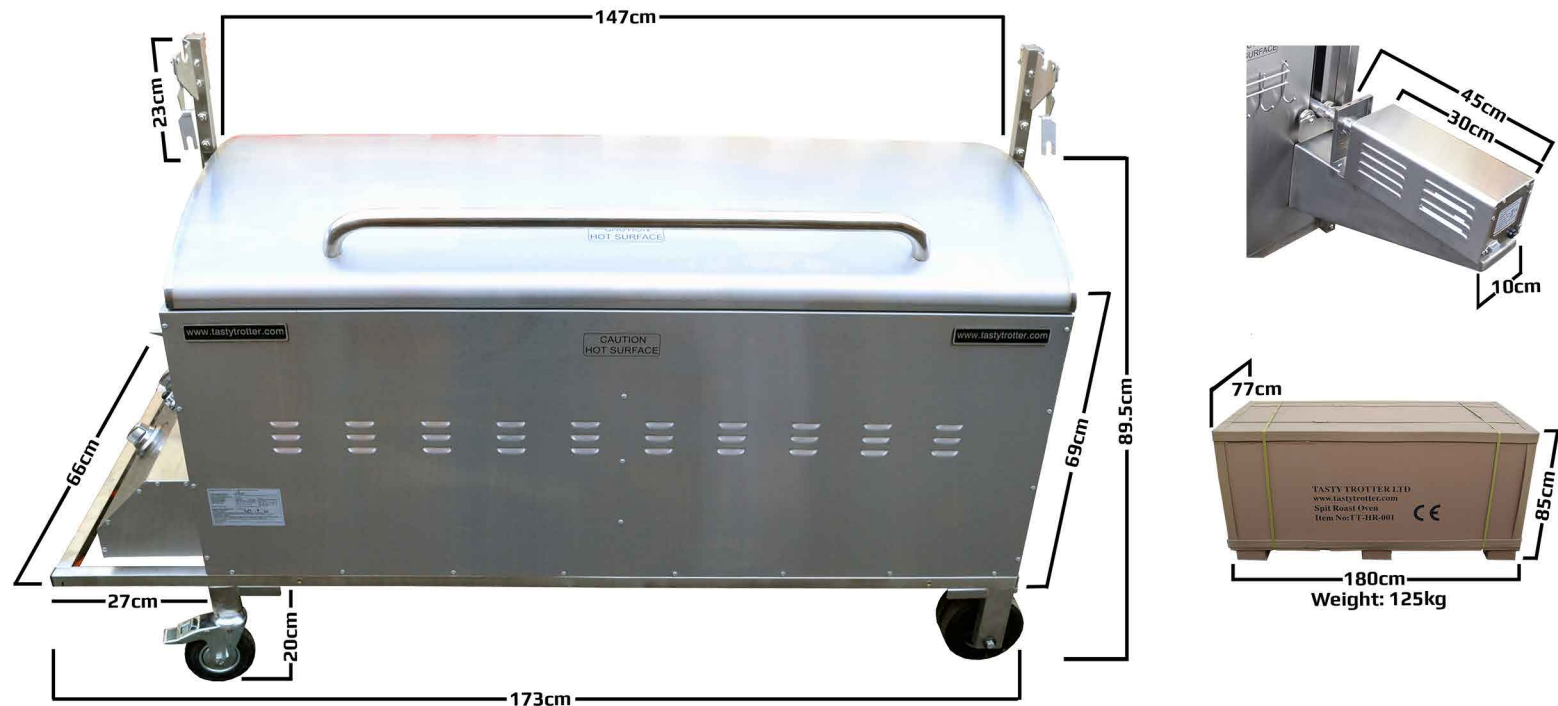


## Hog Roast - Technical Details



**Internal Oven dimensions:-** 136.4cm x 60.2cm x 62.6cm (LxWxH) - with the oven lid closed

**External Oven dimensions:-** 214cm x 68cm x 113cm (LxWxH) - designed to go through narrow doorways

**Motor:-** 1 rpm / 240volts / 30watt. It is possible to run the motor from a battery using an inverter

**Heat Input:-** 13.50KW (964 g/h) when both burners are used on full power

**Injector Size:-** 1.25mm for burners. (certain countries require this changed to 1.1mm, see instruction manual)

**Types of Gas:-** Butane at 28-30 mbar / Propane at 37 mbar / or LPG gas mixtures

**Weight of oven:-** Including Spit - 102 kilos

**Maximum weight of meat:-** 80 kilos, maximum dimensions of meat joint 1300mm x 580mm x 580mm(LxWxH)

Each oven includes a detailed specification booklet.

Each oven is fully CE approved for outdoor use only or use in very well ventilated areas.

Each oven comes complete with 4 solid wheels, including braked caster wheels at the rear.

Each oven comes with a detailed instruction booklet, complete with drawings detailing each part of the oven, a parts list and a comprehensive troubleshooting guide.

98% of our professional spit roasting oven is manufactured from food grade stainless steel (body 430grade / spit 202grade). The bulk of the external surfaces are manufactured using double skinned stainless steel, this improves insulation and for safety, reduces the external surface temperature.

The bottom of the oven is sloped towards the rear and is fitted with a 30mm drain hole, this allows the fat to be drained off during cooking. Underneath this hole is a slide to fit one of the 6 roasting trays you get with the oven. This will catch any fat that falls through the hole to help during the oven cleaning process.

The oven does not have a viewing window as experience has shown us they easily fracture and quickly steam up blocking your vision. We recommend opening the lid to view, as once lid is closed the oven very quickly returns to its cooking temperature.

Due to the quality of materials used in the manufacture of the oven, cleaning by hand is quick and easy but a pressure washer or steam cleaner will also be ideal. If you use a power cleaner you must ensure the motor and gas train are well protected from water ingress.