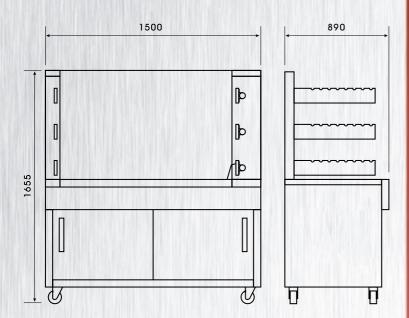
CHARCOAL CHICKEN ROTISSERIE SSS-CR





Sharpline Charcoal Chicken Rotisseries are designed to cook chickens that retain their juices, whilst imparting the aroma and taste of charcoal cooking.

Features of the Rotisserie include:

A stainless steel charcoal cooking pit that has a surface of heat resistant cement to maximise heat transfer.

Supplied with 12 Spit Rods, plus 7 centre and 2 end skewers per rod.

Will cook 7 chickens (size 14/15) per spit or 8 chickens (size 11/12) per spit.

The Rotisserie is mounted on castors, enabling it to be moved for cleaning.

Storage cupboard with sliding doors.

Supplied with a rake, charcoal masher and poker.

Electrical requirement: cable and plug supplied for connection to standard 10 amp power supply.

For further information visit our web site! www.sharpline.com.au



Australian made – Australian owned

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Specifications subject to change without notice

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