



TÜVRheinland®  
Sistema de  
Gestión  
ISO 9001:2008



# JOSPER ROTISSERIE



## ASJ - 130

The Rotisserie technique is an ancient, medieval technique to roast using a skewer or sword, which is ideal for large pieces of meat or poultry amongst others. It is the most primitive technique, where there is no barrier between the product and the ember (source of heat), no frying pan, casserole or roast.

The golden-brown color of the pieces is more intense and in addition to this, the arrangement of the products through the skewers enables the continuous wrapping of the food in its own juice. Playing around with different sorts of wood provides a wide range of flavors and aromas, and the roaster's look secures the final broiling effect.

### TECHNICAL INFORMATION

Cooking capacity	48 chickens (8 x 6 swords)
Fire up time	± 35 min.
Cooking temperature	392 to 536 °F
JOSPER Charcoal daily consumption	± 66 lb – 75 lb
Drawers' capacity	4 G/N trays 1/1
Electric connection	USA: 120 V / 60 Hz
Installed power	0.60 hp
Net weight	1873.9 lb

### INSTALLATION

Clearance with nonflammable equipment	4 in
Clearance with inflammable equipment	12 in
Exhaust rate	2354 cfm

### BUNDLES: SIZES AND WEIGHTS

Sizes bundle	87 7/8 x 45 3/4 x 82 1/4 in
Gross weight bundle	2358.9 lb

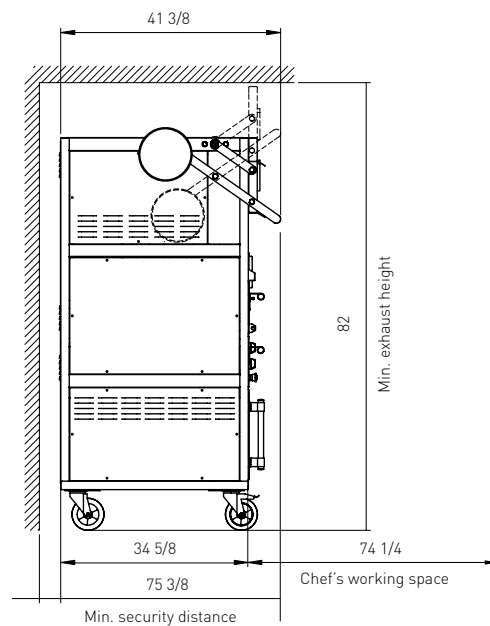
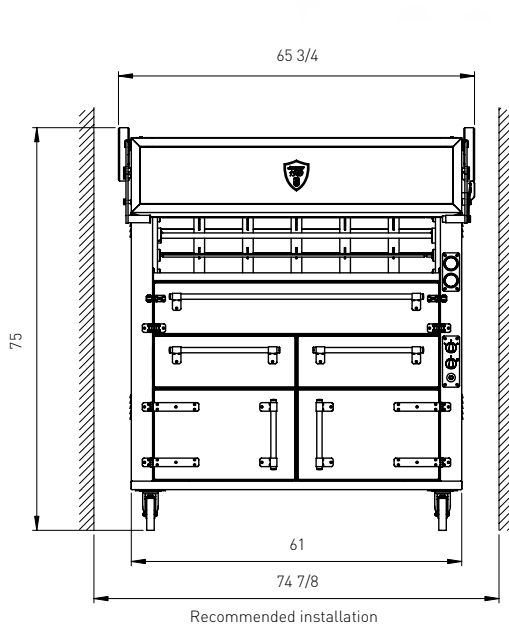
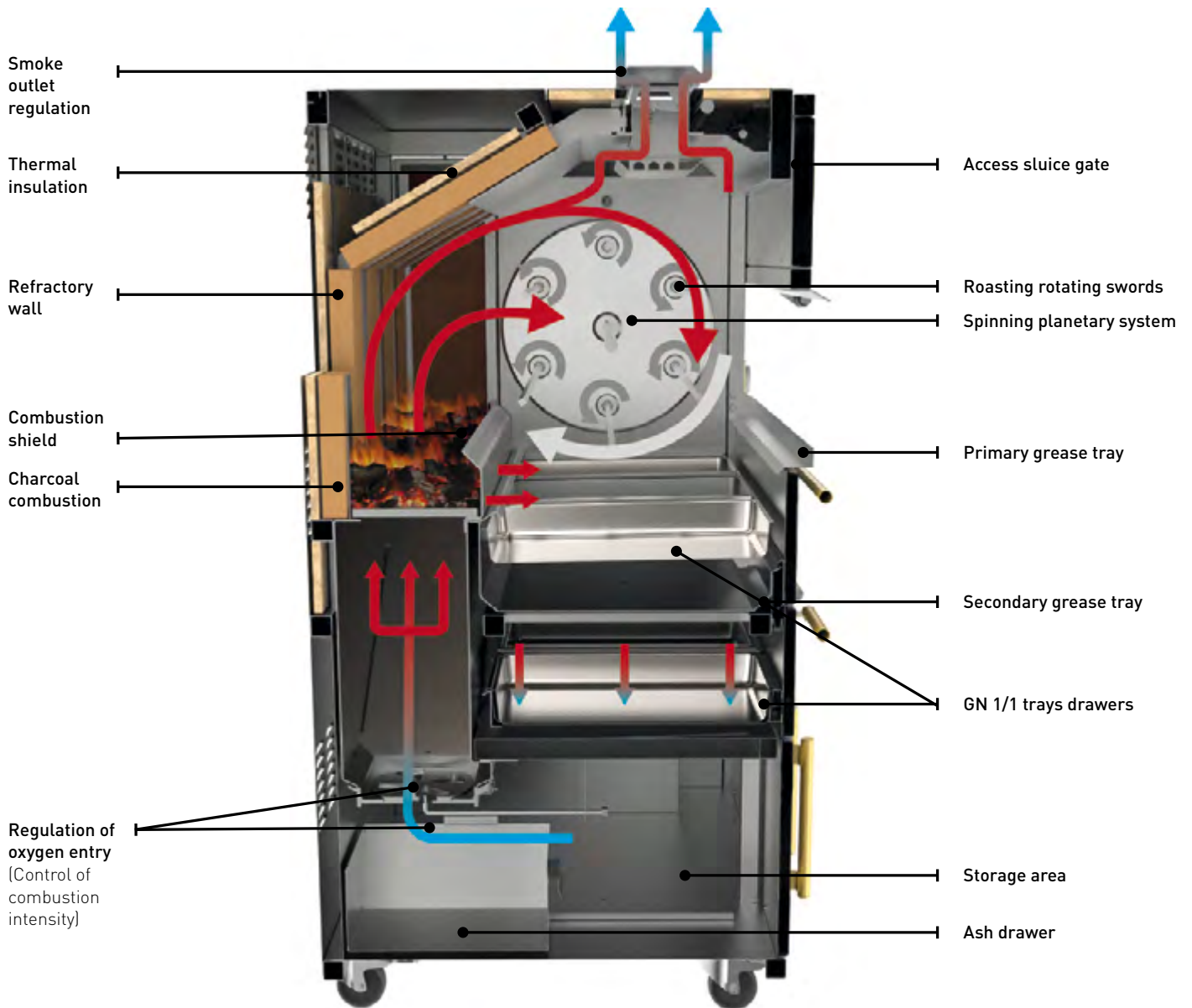


**Josper®**  
CHARCOAL EQUIPMENT

JOSPER S.A. Gutenberg, 11  
08397 Pineda de Mar - Barcelona - Spain  
T +34 93 767 15 16  
josper@josper.es  
[www.josper.es](http://www.josper.es)

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The measures are in inches (in)