

Roller grill - 16 rollers

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Easy cooking and warm keeping of sausages etc.

The Roller grill is the ideal equipment for cooking and keeping sausages, wraps and pizza rolls warm.

The Roller grill heats the sausages up to the required temperature while the rollers turn slowly. The Roller grill consists of a number of rollers, which can be provided in various material and shapes (aluminum, Teflon covered, oval). The rollers turn slowly to rotate and cook the products evenly. Inside the rollers is a heating element, which provides a constant and even temperature.

The Roller grill has adjustable temperature settings, which is controlled by an energy regulator. The equipment is easy to operate and clean, as there is an easy access to all parts of the grill.

The Roller grill can be supplied with aluminum, Teflon covered and oval rollers.



Here shown in 450 mm width with Teflon rollers.



Advantages

- Uniform and even frying without having to observe the process, the sausages will be turned automatically
- Easy control of temperature and heat zones
- Quality materials secure durability
- Robust and reliable grill
- Easy to clean
- Can be modified to suit your specific need – size and capacity can be customized





Technical data

External dimensions (W x D x H):
725 x 680 x 170 mm

Width of rollers:
650 mm

No. of rollers:
16 ruller

No. of zones:
2 zones

Capacity:
45 sausages (18-21 cm)

Weight:
35 Kg

Voltage/Power:
230V / 2,4kW

Absorbed power:
10,4 Amp.

Connection frequency:
50/60 Hz

Noise:
< 60 dB(A)



Functionality

- Cooking of Sausages, wraps and pizza rolls – for food with a round and elongated shape
- Adjustable Temperature
- Easy operation
- Turns the products automatically

Accessories

- Rollers
 - Stainless Steel
 - Teflon Coated Aluminum Rollers
 - Oval Rollers

