



Project Name: \_\_\_\_\_ AIA#: \_\_\_\_\_

Model #: \_\_\_\_\_ Location: \_\_\_\_\_

SIS#: \_\_\_\_\_ Item#: \_\_\_\_\_ Quantity: \_\_\_\_\_

# Gas Chicken Rotisserie (NG/LP)

Built for Professional Kitchens  
Performance ▪ Reliability ▪ Efficiency

## Model

- o EMP.3EG-USA
- o EMP.5EG-USA
- o EMP.8EG-USA (**Shown model**)

## Standard Features

- Gas operated (Natural or LP)
- Safety valve.
- Each burner can be controlled separately.
- 68,000 - 110,000 - 177,500 total BTU's
- Available in three sizes ( 3, 5, and 8 spits)
- Heat resistant tempered glass doors.
- Steel gear system provides quiet operation.
- Spear and door handles are made of heat resistant bakelite.
- Electrical fitting is durable to high temperatures.
- Stainless steel body.
- Easy cleaning.
- Each spear takes 6 chicken.

## Warranty

- 1 year parts



Approved by: \_\_\_\_\_ Date: \_\_\_\_\_

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02/26/2026

Specifications are subject to change without notice.

EMPERO KITCHEN EQUIPMENT CO.

EMPERO Gas Chicken Rotisserie

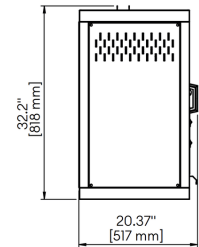
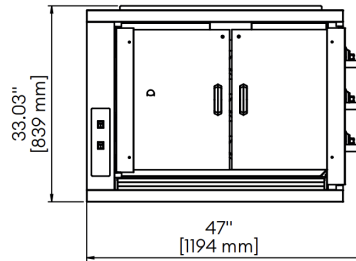
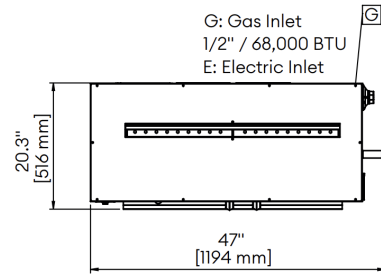
EMP.3,5,8EG-USA

**TOP VIEW**

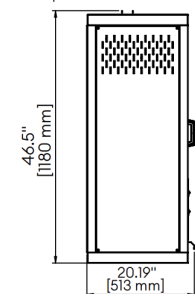
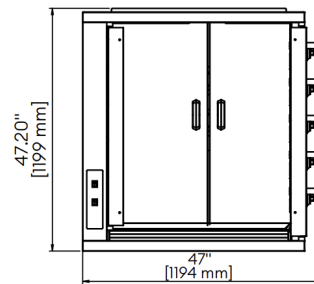
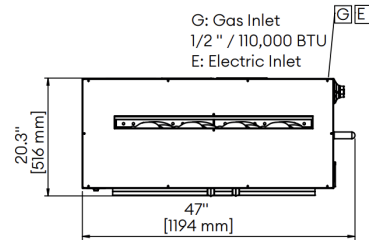
**FRONT VIEW**

**SIDE VIEW**

**EMP.3EG-USA**

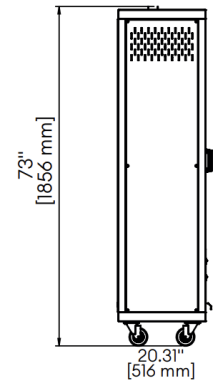
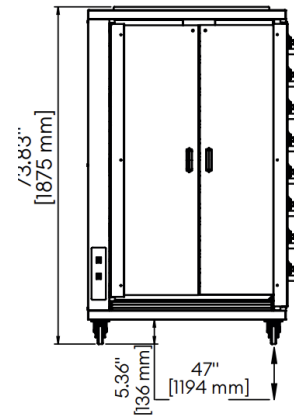
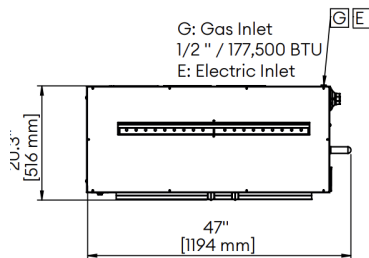


**EMP.5EG-USA**



▪ Includes 4 additional adjustable feet.

**EMP.8EG-USA**



TECHNICAL SPECIFICATIONS

| MODEL       | BTU     | VOLTAGE | GAS PRESSURE         | # OF SPITS | DIMENSIONS (WXHxD)                           | SHIPPING DIMENSIONS (WXHxD)                      | CUBIC FEET | SHIPPING WEIGHT  |
|-------------|---------|---------|----------------------|------------|----------------------------------------------|--------------------------------------------------|------------|------------------|
| EMP.3EG-USA | 48,000  | 120 V   | LP 10" WC<br>NG 4"WC | 3          | 47" x 32.2" x 20.3"<br>1192 x 818 x 516 mm   | 49.37" x 39.37" x 23.59"<br>1254 x 1000 x 574 mm | 23.61      | 238 lb<br>108kg  |
| EMP.5EG-USA | 78,476  | 120 V   | LP 10" WC<br>NG 4"WC | 5          | 47" x 46.5" x 20.3"<br>1192 x 1180 x 516 mm  | 49.37" x 53.54" x 22.59"<br>1254 x 1360 x 574 mm | 32.47      | 308 lb<br>140 kg |
| EMP.8EG-USA | 126,250 | 120 V   | LP 10" WC<br>NG 4"WC | 8          | 47" x 73.07" x 20.3"<br>1196 x 1856 x 516 mm | 49.37" x 87.07" x 22.59"<br>1254 x 2210 x 574 mm | 53.13      | 471 lb<br>214 kg |

▪ Shipped in a heavy-duty wooden crate for maximum protection during transportation. Crated dimensions and shipping weight provided below are subject to variations.  
**This product ships on a pallet. Freight class 85.**

REQUIRED CLERANCES

| SIDE  | NON-COMBUSTIBLE | COMBUSTIBLE CONSTRUCTION |
|-------|-----------------|--------------------------|
| LEFT  | 0" (00 mm)      | 1" (25 mm)               |
| RIGHT | 0" (00 mm)      | 3" (76 mm)               |
| BACK  | 2" (51 mm)      | 3" (76 mm)               |

EMPERO Heavy Duty Gas Rotisseries  
Designed for high-volume commercial kitchens, these durable gas rotisseries deliver consistent cooking performance and exceptional product presentation. Available in 3, 5, and 8-spit configurations, they feature heavy-duty burners with individual temperature controls, a robust steel gear drive system, heat-resistant tempered glass, and a full stainless-steel construction for long-lasting reliability and easy cleaning. The rotisseries are ETL listed. **1-year parts warranty.**