

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

GR-268 40" 12 Chicken Batch Gas Rotisserie Oven



FEATURES

- ▶ Stainless steel structure
- ▶ Thermostat 86°F to 572°F
- ▶ Ceramic coating interior
- ▶ Insulation on all sides
- ▶ Top, bottom, and bottom heat zone
- ▶ Independent burner control
- ▶ Bakelite handle cool-to-touch
- ▶ (4) Removable stainless steel spits
- ▶ Drip tray and drain
- ▶ Interior lighting
- ▶ Cooks (12) chicken per batch
- ▶ Tempered glass
- ▶ Adjustable legs
- ▶ 220V electrical connection is required

• CE Mark



US Restaurant Group is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

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TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	39.8"L x 31.9"D x 31.5"H
Unit Weight	180 lb.
Shipping Weight	190 lb.

ELECTRICAL

Voltage	220
Hertz	60
Phase	1
Plug Type	NEMA 5-20P
Power Cord Length	60"

COOKING

Temperature Range	86°F to 572°F
Chicken Capacity	12-16
Number of Spits	4
Control Type	Thermostat
Power Type	Natural Gas

CONSTRUCTION

Exterior Material	Stainless Steel
Chamber Material	Ceramic Coating
Glass Material	Tempered
Interior Light	Bulb
Adjustable Legs	Yes

DIAGRAM

MODEL:GR-268

MFR MODEL:



NEMA 5-20P

