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Технические характеристики на грили профессиональные настенные, грили куриные электрические и газовые, печи для выпечки картофеля компании **EMPERO GROUP**

Potato Baking Ovens



- Separated resistance in each drawer
- Double insulated body.
- Digital Thermostat.

EMP.KFE.020

- Power: 3 kW 380V - 50 Hz

EMP.KFE.030

- Power: 4.5 kW 380V - 50 Hz

- Separated burner in each drawer.
- Double insulated body.
- Piezo electric ignition system and safety valve.

EMP.KFG.020 - EMP.KFG.030

- Gas Consumption (ng): 0,51 m³/h
- Gas Consumption (lpg): 0,38 kg/h

Code	Description	Dimensions mm			Weight kg	Net m3	Power kw	Capacity piece/hour
		a	b	c				
EMP.KFE.020	Electrical Potato Baking Oven - Two Drawers	500x700x750			45	0.26	3	24-30
EMP.KFE.030	Electrical Potato Baking Oven - Three Drawers	500x700x980			60	0.34	4.5	36-45
EMP.KFG.020	Gas Potato Baking Oven - Two Drawers	500x700x950			55	0.33	4.9	24-30
EMP.KFG.030	Gas Potato Baking Oven - Three Drawers	500x700x1200			73	0.42	4.9	36-45

Professional Wall Type Grill



- 400x500 mm charcoal burning reservoir.
- Height adjustable charcoal reservoir 2 pieces 510x530 mm
- 20 cm stainless steel front worktop.
- Monoblock hood.
- Tilting drawer for charcoal storage.
- Ash drawer.
- Adjustable air passage provides quick burning.
- Adjustable air circulating flaps.
- Decorative electrostatics dyed body.

Code	Description	Dimensions mm			Weight kg	Net m3
		a	b	c		
EMP.PRG.01	Professional Wall Type Grill- Electrostatics Dyed	1600x750x2150			382	2.58
EMP.PRG.02	Professional Wall Type Grill- Electrostatics Dyed	2150x750x2150			495	3.47

Professional Wall Type Grills



- Monoblock hood.
- Stainless steel body.
- Compatible with gas vapor or charcoal grill use.
- Coal grill firebrick.
- Ash Drawer.
- Stainless steel body.

EMP.OCG.010-W

- Gas Consumption (ng): 1,10 m³/h
- Gas Consumption (lpg): 1,20 kg/h

EMP.OCG.020-W

- Gas Consumption (ng): 1,65 m³/h
- Gas Consumption (lpg): 1,80 kg/h

Code	Description	Dimensions mm			Weight kg	Volume m3	Capacity Grill/cm
		a	b	c			
EMP.OCK.010-W	Stainless Steel Professional Wall Type Grill	965x850x2150			225	1.83	80
EMP.OCK.020-W	Stainless Steel Professional Wall Type Grill	1365x850x2150			290	2.5	120
EMP.OCK.030-W	Stainless Steel Professional Wall Type Grill	1765x850x2150			355	3.2	160

Electrical Chicken Rotisserie



- Each resistance can be controlled separately.
- Heat resistant tempered glass doors.
- Spear and door handles are made of heat resistant bakelite.
- Electrical fitting is durable to high temperatures.
- Steel gear system provides quiet operation.
- Stainless steel body.
- Provides simple maintain and easy cleaning.
- Each spear takes 6 chicken.

Code	Description	Dimensions mm			Weight kg	Volume m3	Power kw	Capacity pcs
		a	b	c				
EMP.3EE	Electrical Chicken Rotisserie	1194x481x820			108	0.47	9.9	18
EMP.5EE	Electrical Chicken Rotisserie	1194x481x1180			144	0.68	16.5	30
EMP.8EE	Electrical Chicken Rotisserie	1194x481x2030			214	1.17	26.4	48

Gas Chicken Rotisserie



- LPG or NG.
- Safety valve.
- Each burner can be controlled separately.
- 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.

EMP.3EG

- Gas Consumption (ng): 2,05 m³/h
- Gas Consumption (lpg): 1,52 kg/h

EMP.5EG

- Gas Consumption (ng): 3,41 m³/h
- Gas Consumption (lpg): 2,53 kg/h

EMP.8EG

- Gas Consumption (ng): 5,47 m³/h
- Gas Consumption (lpg): 4,05 kg/h

Code	Description	Dimensions mm			Weight kg	Volume m3	Power kw	Capacity
		a	b	c				
EMP.3EG	Gas Chicken Rotisserie	1194x481x820			108	0.47	12	18
EMP.5EG	Gas Chicken Rotisserie	1194x481x1180			144	0.68	30	30
EMP.8EG	Gas Chicken Rotisserie	1194x481x2030			214	1.17	48	48

Plus Chicken Rotisserie



- Roasting type operates electrically or gas and each radian may controlled separately.
- Heat resistant tempered glass doors.
- Spear and door handles are made of heat resistant bakelite.
- Electrical fitting is durable to high temperatures.
- Steel gear system provides quiet operation.
- Stainless steel body.
- Provides simple maintain and easy cleaning.
- Each spear takes 6 chicken.

EMP.PLS.5EG

- Gas Consumption (ng): 3,41 m³/h
- Gas Consumption (lpg): 2,53 kg/h

Code	Description	Dimensions mm			Weight kg	Net m3	Power kw	Capacity
		a	b	c				
EMP.PLS.5EE	Plus Gold Electrical Chicken Rotisserie	1194x565x2030			193	1.37	16.50	30
EMP.PLS.5EG	Plus Gold Gas Chicken Rotisserie	1194x565x2030			208	1.37	32.33	30

Flat Chicken Rotisserie with Charcoal



- Detachable skewer system.
- With ash drawer.
- With wheels system.
- Base and sides with firebrick.
- Steel gear system provides silent working.
- Stainless steel body.
- Easy cleaning and maintaining.

Code	Description	Dimensions mm			Weight kg	Net m3	Capacity skewer
		a	b	c			
EMP.5YI	Horizontal Chicken Rotisserie with Charcoal	1200x930x1100			245	1.22	5
EMP.6YI	Horizontal Chicken Rotisserie with Charcoal	1400x930x1100			270	1.43	6
EMP.8YI	Horizontal Chicken Rotisserie with Charcoal	1800x930x1100			345	1.84	8

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