

The gas fired Blaze achieves exceptional energy efficiency, resulting in decreased carbon emissions and lower operating costs. Its water resistant shell design allows for easy spray-down cleaning while live flames attract customers to your deli.



Energy Efficient

Patented BlackBody technology consumes up to 50% less energy than comparable gas rotisseries while producing superior cooking results.

Minimal Maintenance Cost

Features such as a single burner design, maintenance free secondary air, and single rotation drive reduce maintenance costs and labor.

Water Resistant Shell Design

Allows interior and exterior to be sprayed down for cleaning, saving time and labor.

Effective Impulse Sales Generator

Dancing flames and roasting product visible through the large glass door helps to attract customers.

User-friendly Design

Simple manual controls with large digital temperature display and convenient temperature hold mode.

Safe Operation

The Blaze is designed with a dual-pane cool door. Burner and drive automatically shut off when rotisserie door is opened, ensuring operator safety.

High Quality Cook

Patented Black-Body technology generates a combination of radiant and convection heat to ensure even cooking and uniform browning of product with high quality results. Intergrated water pan catches grease drippings to facilitate cleaning.



You can also cook...

Boneless Turkey Breast



Ribs

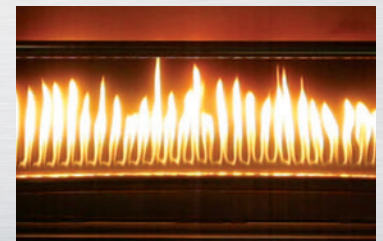


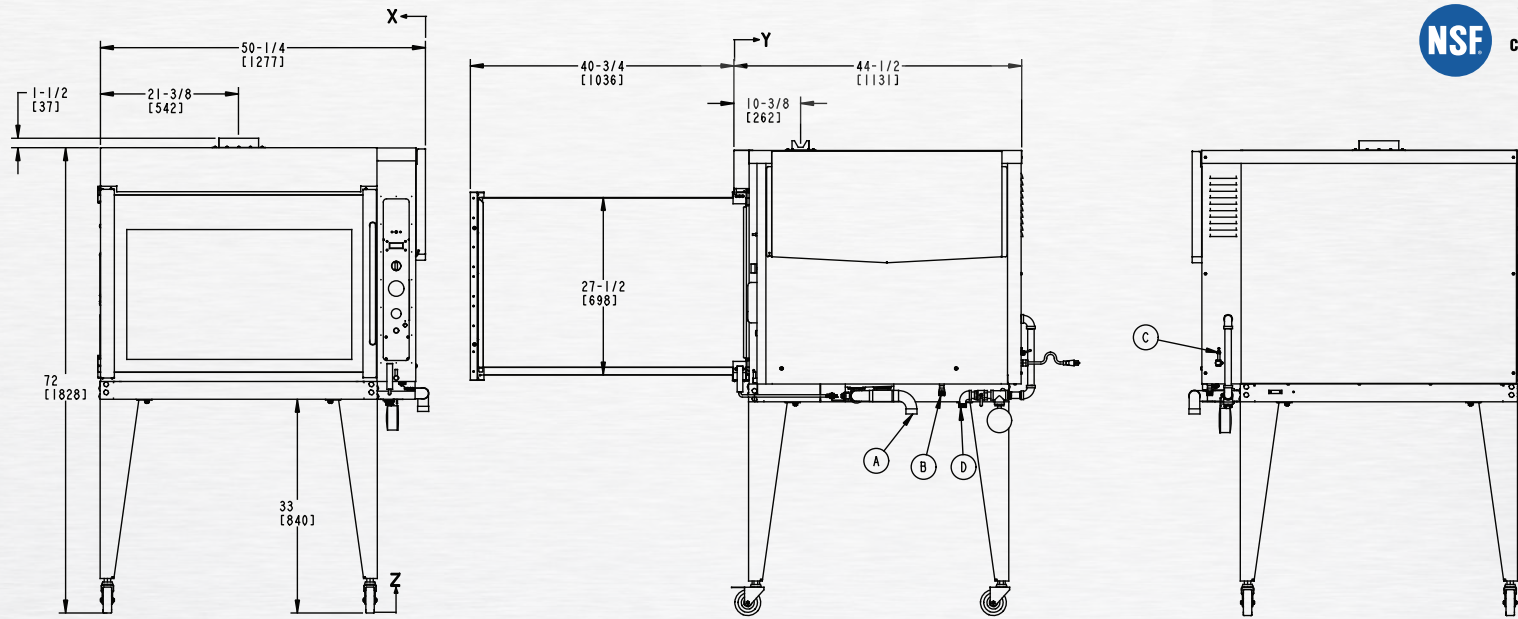
Advantages

Optional Smoker Box



Live Flame





* Shown with optional casters and bucket drain configuration

Ref 99-10844-4

Installation

Item	Connections	X Position	Y Position	Z Position
A	Drain / Overflow Ø 1.5" copper	3/8" [9] mm	27½" [698] mm	31⅞" [792] mm
B	Hot water inlet 1/2" NPT Male	2¾" [69] mm	32 ⅛" [1150] mm	34" [865] mm
C	Electrical: 120VAC, 15 AMP, 1PH (NEMA 5-15 with 6' [1.83 m] reach)	4⅞" [105] mm	45½" [1155] mm	39⅞" [992] mm
D	Gas 3/4" NPT Male	5½" [141] mm	35¾" [899] mm	32¼" [818] mm

Requirements

- Minimum clearance to combustibles:
- Right side: 12" [305 mm]
 - Left side: 2" [51 mm]
 - Back: 4" [101 mm]
 - Front: 44" [1118 mm]
- Floor must be made of non-combustible material
- Minimum supply pressure:
- 7" W.C. for natural gas
 - 11" W.C. for propane gas

Exhaust ventilation hood with grease filter Type 1 Class A
 Drain connection can be configured to drain to either a bucket, grease separator or floor drain

Specification & Options

Nominal Gas Consumption	49,000 - 76,000 BTU / hr for natural gas 67,000 - 83,000 BTU / hr for propane gas
Capacity	up to 40 chickens
Warranty	2 years parts & labor
Construction	All stainless steel
Included Accessories	<ul style="list-style-type: none"> • 8 "V" skewers • Drain strainer • Height-adjustable legs • Basic plumbing hardware
Options	<ul style="list-style-type: none"> • Water & gas quick-disconnect hoses • Casters • Smoker attachment • Countertop base • Base enclosure kit • Mid shelf • Rear-vent version • Double-deck configuration • French doors

Available Accessories

Part #	Name	Description	Picture
2146	"V" skewers	A stainless steel skewer that supports the chicken without piercing the skin, allowing the natural juices that give the bird flavour to be retained.	
2735	Hanging Basket	Designed for products that should not rotate during cooking; this stainless steel basket stays flat as the drive turns. Ideal for cooking small roasts, chicken parts and a variety of other products.	
2771	Rib Basket	A stainless steel clamshell basket that is ideal for cooking ribs, chicken parts and a variety of different roasts.	

Contact us for the full list of available accessories.