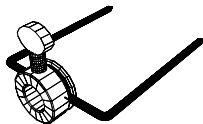


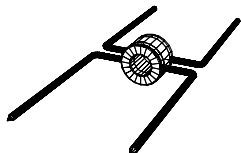
## ROTISSERIE ACCESSORIES

### Conventional Skewers

Single Skewer



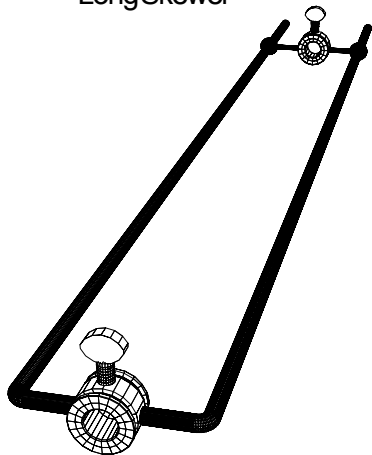
Double Skewer



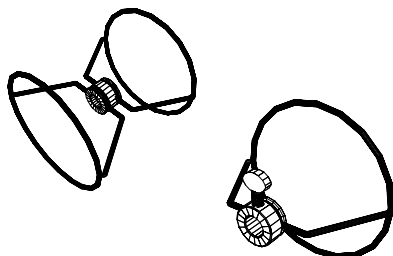
Turkey Skewer  
(same as single skewer but larger)



Long Skewer



Ring Skewers



### Advantages

### Disadvantages

Used with conventional 1/2" round spits. Generally a single skewer is positioned on each end of the spit and a double skewer is positioned in between chickens. Thumbscrews are used only with the single skewer.

Skewering compression creates a perception of a larger bird which in reality sells much better.

Generally slightly more labor intensive than other methodologies.

Skewers are inexpensive.

Requires training to do proficiently

Small prong penetration results in less natural juice loss.

No better methodology to secure a large turkey, ducks or roasts.

Labor efficient.

Hard to use if not utilizing the full length.

Generally fits more product on a spit.

Used for chickens only.

Easy to remove product from spit.

Does not plump up the chicken.

Chicken thighs may not brown properly if skewered incorrectly.

Locks down wings and prevents jams.

Leaves ring marks on the product.

Easy to use.

Can only be used on nominal 2-2 1/2 lbs. chickens.

No injury potential.

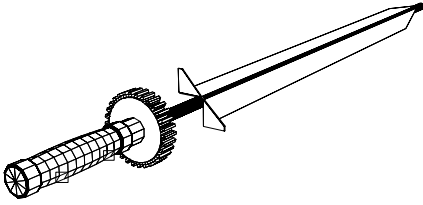
Generally allows fewer chickens on the spit.

Easy to break.

## Advantages

## Disadvantages

### Angled Spit



Generally used without skewers. The angle of the spit form fits the cavity cross section of the chicken.

Easy to load.

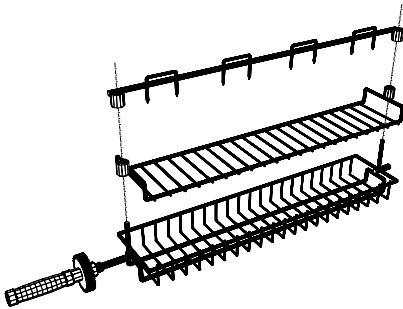
Easy to clean.

Much heavier than a conventional spit and skewer.

If spit is held in any position besides horizontally the product will telescope or fall.

Chicken must be trussed to avoid breaking apart. This adds labor.

### Basket Spit



The most versatile device available for rotisseries. The basket spit allows the user to cook items as small as brochettes to roasts. Normally used when the product cannot be skewered.

Versatility.

Extremely sturdy construction.

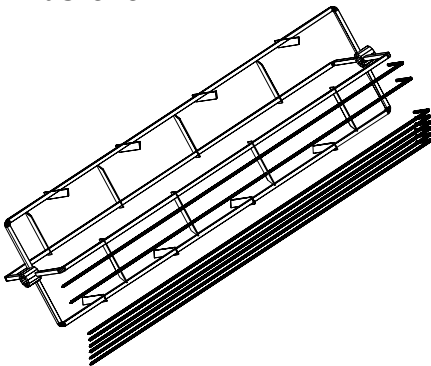
Fits any spit position.

Must be kept clean or product will stick.

Heavy with product.

If product is not secured properly, the product may fall out.

### Rib Skewer



Used for high volume spare rib production only. The rib skewer can slow cook as many as 16 slabs of ribs at one time.

Provides high production with minimal effort.

Takes up more than one spit position.



# ACCESSORIES



**Skewer Single  
(PN 186)**

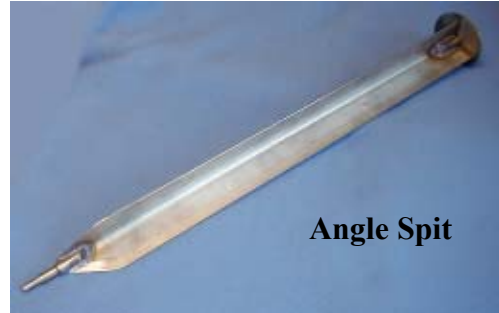
**Skewer Double  
(PN 185)**



**Single  
Turkey  
Skewer**

**Double  
Turkey  
Skewer**

**Thumb Screw  
Key  
(PN 220)**



**Angle Spit**

**Thermo Wave Spit**



**Skewer Long**



**Spit Holder  
with casters**



**Spit Complete**



**Basket Spit**



**Roll In /  
Roll Out Stand**

# CHURRASCO ACCESSORIES

Old Hickory, made in the USA



**Knife Spit  
(PN 601)**

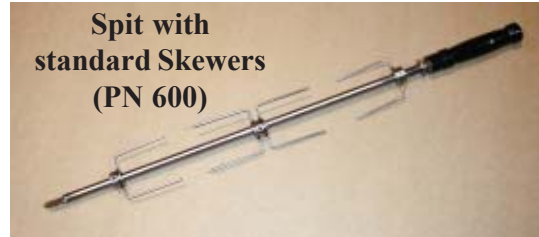


**Basket Spit (PN 670)**



**Thermo-wave Spit  
(PN 630)**

**Roll In / Roll Out Stand  
(PN RORO SPIT STL)**



**Spit with  
standard Skewers  
(PN 600)**



**Single  
Turkey  
Skewer**

**Double  
Turkey  
Skewer**



**Roast Spit Basket  
(PN 670A)**

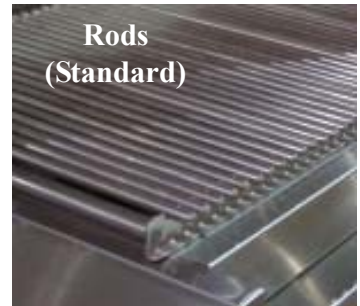


**Fork Spit  
(PN 629)**

## GRILL



**Angle Iron  
(Special Order)**



**Rods  
(Standard)**



**CHURRASCO STAND**

Specify 2', 4' or 6'



**THIRD  
LEVEL  
OPTION**