PLUS CHICKEN ROTISSERIE

30 chickens | 5 skewers | 16.5 kW

Empero - Capinox | Model EMP.PLS.5EE



KEY SPECIFICATIONS

Model	**EMP.PLS.5EE**
Capacity	**30 chickens**
Skewers	**5 (6 each)**
Operation	**Electric**
Power	**16.5 kW**
Frequency	**50-60 Hz**
Weight	**193 kg**
Dimensions	**1100 × 480 × 2030 mm**

EMP.PLS.5EE | Plus Chicken Rotisserie

Dimensions: 1100 × 480 × 2030 mm

FEATURES & TECHNICAL SPECIFICATIONS

EMP.PLS.5EE | Empero - Capinox

KEY FEATURES

- 30-chicken capacity across 5 skewers; each skewer holds 6 chickens.
- Electric roasting with individually controlled heating resistances.
- Heat-resistant tempered glass doors.
- Heat-resistant Bakelite handles on skewers and doors.
- Steel gear system for quiet operation.
- High-temperature-resistant electrical system.
- Stainless steel body for simple maintenance and easy cleaning.

TECHNICAL SPECIFICATIONS

Model	**EMP.PLS.5EE**
Product	**Plus Chicken Rotisserie**
Brand	**Empero - Capinox**
Capacity	**30 chickens total**
Skewers	**5, each holds 6 chickens**
Heating	**Electric; separately controlled resistances**
Doors	**Heat-resistant tempered glass**
Handles	**Heat-resistant Bakelite**
Gear system	**Steel; quiet operation**
Electrical system	**Resistant to high temperatures**
Body	**Stainless steel**
Power	**16.5 kW**
Frequency	**50-60 Hz**
Net weight	**193 kg**
Net volume	**1.07 m³**
Dimensions	**1100 × 480 × 2030 mm**

PRODUCT OVERVIEW

The EMP.PLS.5EE Plus Chicken Rotisserie is an electrically operated, five-skewer roasting unit with a 30-chicken capacity. Separate resistance controls, heat-resistant tempered glass doors, Bakelite handles and a quiet steel gear system support commercial operation. The stainless steel body is designed for simple maintenance and easy cleaning.