

Features and Benefits

Energy Saving

This unit is equipped with 3 powerful bar burners and the heat radiant panel. It requires only 7 minutes to heat up and ready-to-use.

High efficiency

The even distribution of heat on the roaster surface helps to make high quality roast efficiently and effectively. Also, it takes only 10 minutes to cool down after use.

Hygiene

The design of removable heat radiant panel is easy for cleaning.

Safety

The build-in Flame Failure Device is designed to ensure safe operation.

Flexibility

With the height adjustable feature for the heat radiant panel and convertible gas nozzle, it creates additional flexibility for this unit in order to suit different type of gas.

Durability

High quality stainless steel exterior will bring you extra durability, hygiene and resistance to corrosion and oxidation.

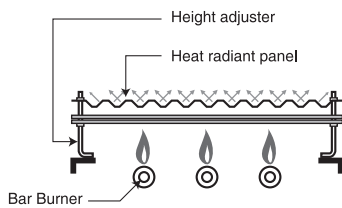


PRO-3-HR-GET

CAUTION

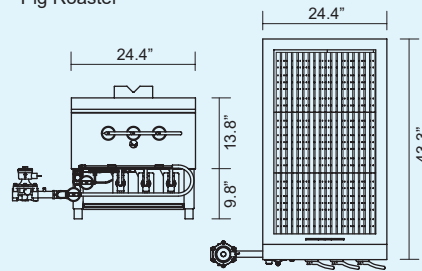
Operator must not put any lava rock, charcoal and/or other solid obstacles and/or splash water on heat radiant top during operation and combustion. Otherwise, it will result in badly damage to the life span of the heat radiant panel.

Diagram of burners with heat radiant panel.



Heat radiant panel

Pig Roaster



Specifications of Pig Roaster



Pig Roaster	
BURNER TYPE	3 sets Iron Bar Burner
Model	PRO-3-HR-GET
Dimensions (inch)	
Width x Depth x Height (inch)	24.4 x 43.3 x 23.6
Width x Depth x Height (mm)	620 x 1100 x 600
Solenoid	
Loading (kW) Voltage (V/Ph/Hz)	0.0154 (110~120/1/50~60) or (220~240/1/50~60)
Heat input kW (BTU / hr.)	
Town Gas	60 (204728)
Propane (L.P. Gas)	60 (204728)
Natural Gas	60 (204728)
Operating Pressure (inches Water Column)	
Town Gas	6
Propane (L.P. Gas)	11
Natural Gas	7
Fuel pipe connection (inch)	
Town Gas	Ø 1
Propane (L.P. Gas)	Ø 1
Natural Gas	Ø 1
Net / Gross Wt. (kgs)	230 / 290

Remark: Fuels available: Town Gas, Natural Gas, Propane (L.P. Gas) (please specify gas type when ordering).