



Models Churrasco 2' – 4' – 6'

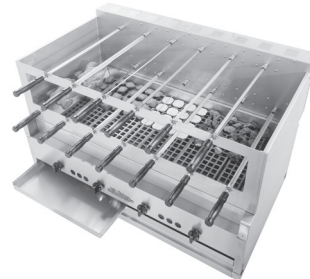


2 ft.



Shown with Optional
Work Table, Stand and
Grill Attachment

4 ft.



6 ft.



Shown with optional 3rd Row Warming Level

Standard Features

- Strong Brazilian, Southwestern, Middle Eastern and Latino cooking influence
- Dramatic merchandising affect
- Tremendous product sell thru
- Accepts Lava Rock, Charcoal or wood fuel
- Uses standard rotating knife spits
- Portioned shish-ka-bob servings
- Can be used as standard char-grill
- Spit Positions 2ft = 5, 4ft = 13, 6ft = 19

GAS-FIRED



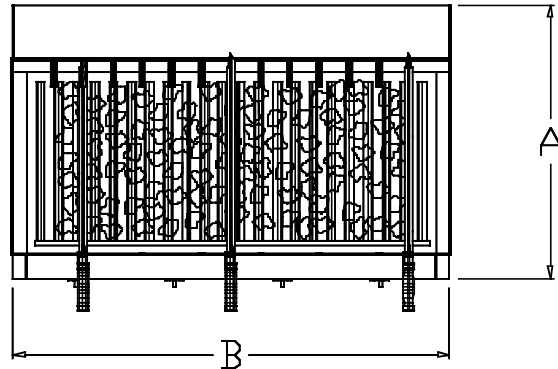
Options

- Rotating baskets
- Roast beef baskets
- Chicken spits with skewers
- Stand with casters
- Hinged removable unloading tray
- Hinged removable work table
- Third row warming level

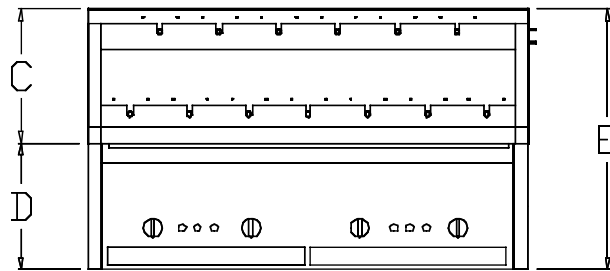
Models
Churrasco 2' – 4' – 6'

Technical Data	CH20	CH40	CH60
Voltage/NEMA Config. Req'd	120V / 5-15R	120V / 5-15R	120V / 5-15R
Number of Motors & Spits	5	13	19
Amperage	2.5A	6.2A	10A
Gas Type Available	Natural or Propane	Natural or Propane	Natural or Propane
Gas Pressure: Nat / LP	4" / 11" W.C.P	4" / 11" W.C.P	4" / 11" W.C.P
BTU's per Burner / Total BTU's	45,000 / 90,000	45,000 / 180,000	45,000 / 270,000
Dimensions			
A	30"	30"	30"
B	24"	48"	72"
C	14 ⁵ / ₈ "	14 ⁵ / ₈ "	14 ⁵ / ₈ "
D	13 ⁷ / ₈ "	13 ⁷ / ₈ "	13 ⁷ / ₈ "
E	28 ¹ / ₂ "	28 ¹ / ₂ "	28 ¹ / ₂ "
F	9"	9"	9"
G	3/4"	3/4"	1"
Net Weight	200	400	600
Approvals	UL / NSF	UL / NSF	UL / NSF

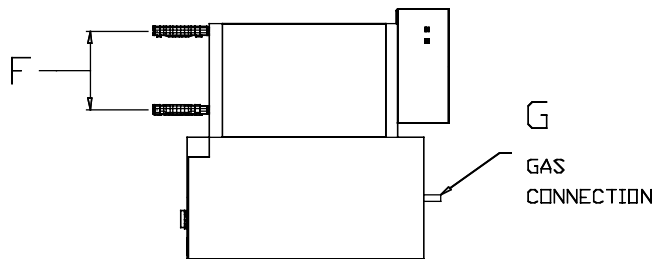
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Top View



Front View



Side View

Ventilation

Gas units must be vented.

Drive Mechanism

Individual gear motors drive each spit.

Installation Requirements

Licensed gas fitter for all gas connections and checkout. HVAC specialist for air evacuation. Placement of this machine is critical since it is hot. Plan carefully.

Front Facings

Machine is made with high grade polished stainless.

Service, Maintenance, and Construction

All panels, accessing fat collection areas, are made from high grade, acid resistant, stainless steel. The unit employs few moving parts which reduces probability of breakdowns. Angle iron construction ensures a durable long life. Motors are easily accessible. Unit is fully plumbed and requires a single gas connection. No oiling or greasing is required on any part.

Safety

Standing pilots and gas pressure regulators. Drip drawers below the heat source prevents fat fires. Individual controls to control each burner. Separate switches for lower and upper rows of motors. Low rpm motors for ease of loading and unloading product. Heat diverting shields prevent spit handles from getting hot.

*Specifications are subject to change without notice. When ordering please specify voltage, phase and frequency requirements.



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