

THE MARKET LEADERS IN COMMERCIAL ROTISSERIE COOKING

For succulent homestyle roast chickens, nothing surpasses the crispy and juicy chicken from a Semak Rotisserie. Proudly the market leader for over 50 Years, Semak Rotisseries combine traditional homestyle roasting with orbital planetary rotation to cook perfectly roasted chicken every time.

While other ovens boast speed, it is the gradual roasting and rotisserie style of cooking that result in the texture and taste of the chicken that customers prefer and will keep coming back for.

Designed and Manufactured in Australia, our Rotisseries are widely regarded as the market leader in Rotisserie cooking and are supported by our Australia Wide Spare Parts & Service Network.

DIGITAL CONTROLLER AVAILABLE*

- Easy to read display preprogrammed with four cooking modes for all styles of Rotisserie Cooking and one easy clean cycle.

*Available on Models M18/D18 and above



Model	M8	M18 / D18
Capacity	8 Birds	18 Birds
Overall Dimensions (mm)	930W x 520D x 400H	900W x 735D x 800H
Base Dimensions (mm)	930W x 480D	770W x 460D
Power	3.6kW / Single Phase	8.5kW / 3 Phase
Plug	15 Amp - 240V AC	20 Amp - 5 Pin
Cook Time*	90 - 120 Minutes	60 - 90 Minutes

The resurgence of Rotisserie cooking has resulted in restaurants using our Rotisseries to develop exciting new menu options featuring high quality local beef, lamb, pork and game.

Using Portuguese Baskets adds an additional dimension whereby chefs can cook butterflied meats, seasonal produce and fresh seafood such as Morton Bay Bugs.

FEATURES

- One Step Operation - Robust & Reliable
- Homestyle Roast cooking with Self Basting
- High Quality Stainless Steel construction
- Removable glass door and drip tray
- Patented Orbital planetary operation
- Spring loaded spits for easy loading*
- Electronic Overload protection

INSTALLATION INFORMATION

- Supplied with 15/20/32 AMP plug
- 3 Meter lead RHS
- 3 Phase / 415V / 50Hz*
- 300mm clearance around machine
- Exhaust Canopy Required
- Manufactured to AS/NZS 3100



M24 / D24	M30 / D30	M36 / D36
24 Birds	30 Birds	36 Birds
1065W x 735D x 800H	1255W x 735D x 800H	1425W x 735D x 800H
930W x 460D	1120W x 460D	1290W x 460D
10.5kW / 3 Phase	14kW / 3 Phase	16.2kW / 3 Phase
20 Amp - 5 Pin	32 Amp - 5 Pin	32 Amp - 5 Pin
60 - 90 Minutes	60 - 90 Minutes	60 - 90 Minutes

SUPERMARKET SERIES ROTISSERIES

The Semak Supermarket series offers greater cooking capacities and waste management to suit the needs of high demand supermarkets, franchises & convenience outlets.

Available with Manual or Digital operation, Semak Supermarket Rotisseries are easy to use with little training required.

Cleaning is simple - spray oven with HACCP endorsed oven cleaner, select clean program and wipe clean.



FEATURES

- Available with Manual or Digital Controls
- Homestyle roast cooking with Self Basting
- High Quality Stainless Steel & Glass construction
- Removable glass door
- Patented Orbital planetary operation
- Spring loaded spits
- Up to 5 Programs Available including Clean Cycle
- Scrolling easy to read text controller
- Hold Functionality
- Large easy to empty drainage bucket
- 1 Year Commercial Parts & Labour Warranty



D24 Digital Supermarket Rotisserie

Model	D/M24S	D/M36S
Capacity	24 Birds	36 Birds
Dimensions	1065W x 735D x 1700H	1425W x 735D x 1700H
Power	10.5kW / 3 Phase	16.2kW / 3 Phase
Plug	20 Amp - 5 Pin	32 Amp - 5 Pin
Cook Time*	60 - 90 Minutes	60 - 90 Minutes

SEMAK | TANDEM ROTISSERIES

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HIGH VOLUME TANDEM ROTISSERIES

For high volumes in record time the Semak Tandem range of Rotisseries are unmatched. Designed specifically for high volume fast food retailers with small footprints, Tandem affords the operator greater flexibility with independently controlled units.

The option of Digital Controls allows automated cooking with multiple cooking programs & dedicated cleaning cycle for easy cleaning. When used in Tandem, Semak Rotisseries are capable of delivering up to 36 birds ready every 45 minutes.



Model	D/M48	D/M60	D/M72
Capacity	48 Birds	60 Birds	72 Birds
Dimensions (mm)	1065W x 735D x 1810H	1255W x 735D x 1810H	1425W x 735D x 1810H
Power	2 x 10.5kW / 3 Phase	2 x 14kW / 3 Phase	2 x 16.2kW / 3 Phase
Plug	2 x 20 Amp - 5 Pin	2 x 32 Amp - 5 Pin	2 x 32 Amp - 5 Pin
Cook Time*	60 - 90 Minutes	60 - 90 Minutes	60 - 90 Minutes