

SEMAK | GAS ROTISSERIES

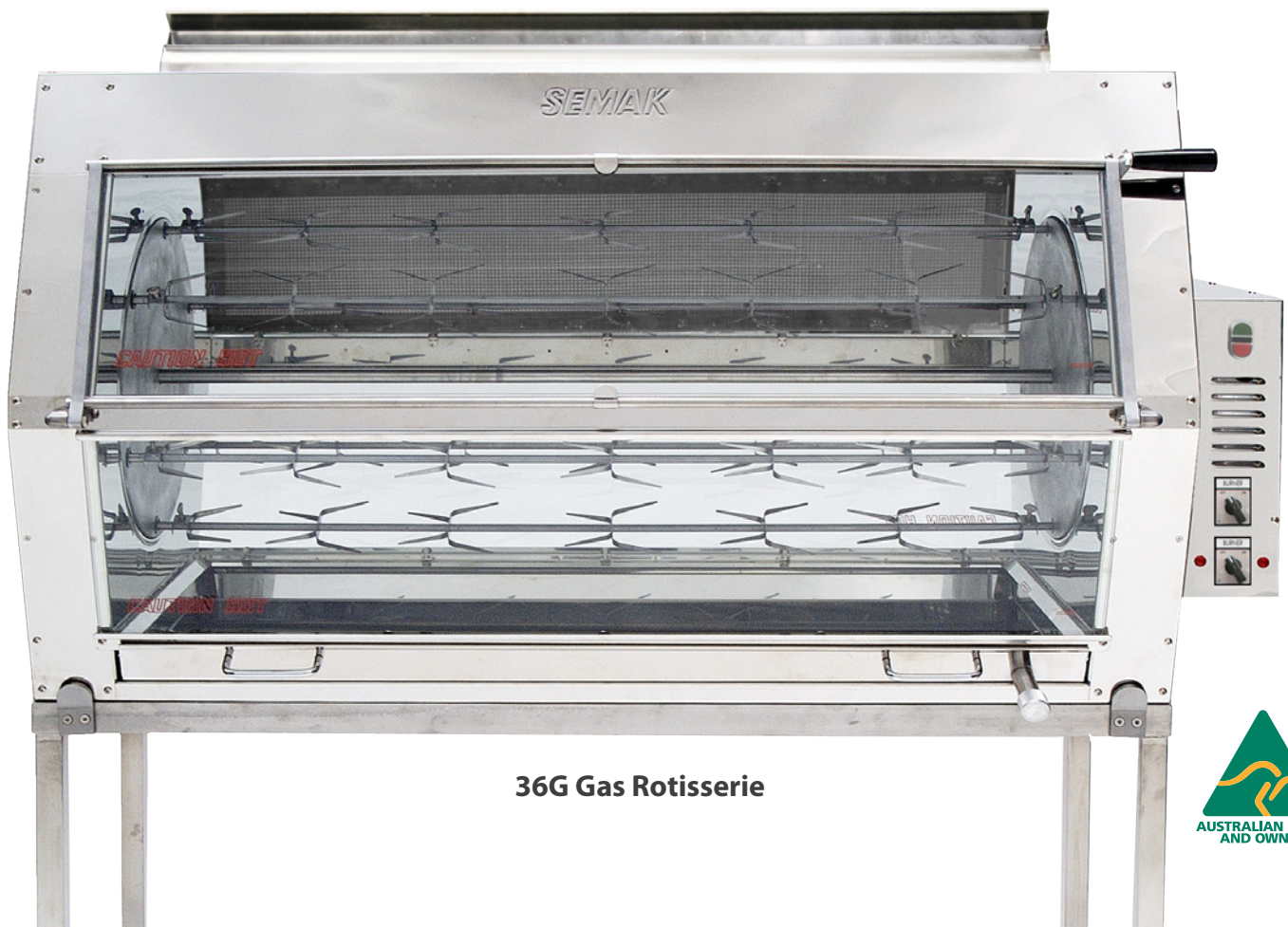
WA DEALER
PRACTICAL PRODUCTS PTY LTD

PH: 08 9302 1299
51 Paramount Dr Wangara WA 6065
sales@practicalproducts.com.au
www.practicalproducts.com.au

EXCEPTIONAL PERFORMANCE AND EFFICIENCY WITH NO COMPROMISES

Semak Gas Fired Rotisseries utilise the latest innovations in Gas Technology to significantly reduce operating costs while maintaining Semak's signature texture, aroma and taste. Semak Gas Rotisseries are the most economical way to roast chickens at a quarter of the cost of traditional electric rotisseries or Combi ovens. Semak Gas Rotisseries are well suited to remote areas and regions where electricity supply is limited.

Producing juicy, tender, and home style chickens, Semak Gas Rotisseries give you mouth-watering chicken perfection every time. With simple operation and controls (On / Off & HI / LOW), our Gas Rotisseries are easy to use and clean.



36G Gas Rotisserie



Model	24G	36G
Capacity	24 Birds	36 Birds
Overall Dimensions (mm)	1065W x 735D x 850H	1425W x 735D x 850H
Base Dimensions (mm)	930W x 460D	1290W x 460D
Power	170W / Single Phase	170W / Single Phase
Gas Consumption	60Mj (HI) / 50Mj (LOW)	95Mj (HI) / 75Mj (LOW)
Cook Time*	60 - 90 Minutes	60 - 90 Minutes



SEMAK | GAS ROTISSERIES

GAS VS ELECTRIC ROTISSERIE COOKING COST COMPARISON

Gas Rotisseries

Model	24G	36G
Birds Per Cook	24	36
Natural Gas Consumption	60Mj (HI) / 50Mj (LOW)	95Mj (HI) / 75Mj (LOW)
LPG Consumption	60Mj (HI) / 50Mj (LOW)	75Mj (HI) / 55Mj (LOW)
Cook Time (Size 15)	Approx 120 Minutes	Approx 120 Minutes
Cost Per Mj*	\$0.0118 as Per Local Indicative Commercial Gas Rate - July 2016	
Cost Per Bird	\$0.06	\$0.06
Total Cost Per Cook	\$1.42	\$2.24

Electric Rotisseries

Model	M24 / D24	M36 / D36
Birds Per Cook	24	36
Electricity Consumption	10.5 kW/Hr	16.2 kW/Hr
Cook Time (Size 15)	Approx 120 Minutes	Approx 120 Minutes
Cost Per kW*	\$0.35 as Per Local Indicative Commercial Energy Rate - July 2016	
Cost Per Bird	\$0.31	\$0.32
Total Cost Per Cook	\$7.35	\$11.34

Savings

Model	24G vs M24 / D24	36G vs M36 / D36
Savings Per Cook	\$5.93	\$9.10
Savings Per Month (3 Cooks/Day)	\$534.06	\$818.82
Savings Per Month (4 Cooks/Day)	\$712.08	\$1,091.76
Savings Per Year (3 Cooks/Day)	\$6,479.93	\$9,935.02
Savings Per Year (4 Cooks/Day)	\$8,639.90	\$13,246.69

Time To Repay Machine from Savings

Model	24G	36G
3 Cooks Per Day	2.27 Years	1.57 Years
4 Cooks Per Day	1.7 Years	1.18 Years

Costings will vary depending on local energy supply rates.

INSTALLATION INFORMATION

- Ability to run on NG / LPG / ULPG
- Supplied with 10 AMP plug
- 3 Meter lead RHS
- Single Phase / 220-240V AC / 50Hz
- 300mm clearance around machine
- Exhaust Canopy Required
- Manufactured to AS/NZS 3100
- Gas Installation Standard AS/NZS5601.1

ADVANTAGES OF GAS ROTISSERIE COOKING

Energy Savings

Semak Gas Rotisseries cook chicken at a fraction of the cost of electric and charcoal alternatives, running on only 60-95Mj per hour (HI) or 50-75Mj per hour (LOW). Most cooking is completed in 60 - 90 minutes (Size 12 Birds) at around 2-4 cents per Bird.

Cleaning Savings

The Rotisserie is closed cabinet and more energy efficient than charcoal or other open alternatives. By reducing draughts and canopies sucking heat out of the cooking zone, heat is retained within the machine. All by-products, vapours and particulate emissions are also retained in the machine, drastically reducing the buildup of grease and particulate pollution in the canopy.

Reduced Pollution

Local councils now require that businesses emitting particulate pollution must filter & prevent pollution entering the atmosphere. Semak Gas Rotisseries overcome the cost of installation of such filtration systems and reduce the overall impact on the environment.

Reduced Labour

Semak Gas Machines do not require warm-up time drastically reducing energy costs. Simply load and turn the machine on, it is up to temperature in seconds.

Safer

The enclosed cabinet ensures that direct contact with the burner flame is not possible. Electrical supply is stepped down by transformer to 24 Volt for additional safety.



SCAN TO WATCH EXCLUSIVE VIDEOS OF OUR GAS ROTISSERIES

FEATURES

- Super Energy Efficient (Gas & Electricity)
- Self Basting Homestyle Roast cooking
- High Quality Stainless Steel construction
- Operates on Natural Gas or LPG
- Patented Orbital planetary operation
- Automatic electronic ignition & pilot
- Simple two step operation
- Flame failure protection with auto reset
- Removable glass door and drip tray
- 24V Gas Control for additional safety

