

ROTISSERIE OVENS





Since 1984, we have designed and manufactured high-quality stainless steel tableware, cookware and equipment for the Hospitality, Construction, Architectural and Healthcare Industry, constantly innovating to adapt to our clients' needs in Peru and abroad.

As a peruvian company committed to our customers' growth, we are inspired to satisfy and exceed their expectations, mainly through technological innovation.

Relying on our team and Discovery Inox — a company belonging to our corporate group that imports stainless steel material —, we can deliver the best accompanying service to our customers, offer tailored products at competitive prices and guarantee the quality of our products.

NSF certified, our rotisserie ovens are sold in USA mainly, and our team manages the export process smoothly for our customers.

Committed to our Customers' Growth



GAS & CHARCOAL ROTISSERIES

- User-Friendly
- Stainless steel structure (interior & exterior) and accessories
- Patented sanitary cooking chamber
- Endless possibilities: chicken, ribs, pork roast, pork tenderloin, lamb, etc.
- UL certified 1/3 HP gear-motor
- 110V or 220V
- Insulated



WE DESIGN AND
MANUFACTURE
THE BEST SOLUTION FOR
A PERFECT PERUVIAN
"POLLO A LA BRASA" AND
OTHER KINDS OF MEAT
JUICY, NICELY BROWNED
AND EVENLY COOKED



One-Touch Auto-Cleaning System

Saves time and labor costs, improve your profits

Safe Operation

If the door is opened during Auto-Cleaning, this programme is automatically stopped.

Attractive Design and Illuminated Interior

Highlights food and creates a whole Food Experience for your customers

Constant "Water-Mirror" Moisturizing System

Keeps chicken/meat moist

Energy Efficient (30% less than conventional ovens)

Double-pane glass door and ceramic insulation system saves energy

Touch Screen Control

Humidify, Pre-Heat, 04 Cooking Programmes & Auto-Clean







AUTO-CLEANING DELUXE GAS ROTISSERIE OVEN

Simple, Safe and Efficient



* NSF / UL Certificate in Process

CAPACITY	LENGTH	WIDTH	HEIGHT	WEIGHT	SPITS
(CHICKENS)	(mt)	(mt)	(mt)	(lb)	QTY
24	1,40	0,86	1,85	794	6
30	1,60	0,86	1,85	882	6
40	1,60	0,98	1,90	948	8
48	1,80	0,98	1,90	1.058	8

* 3.5 lbs per chicken

STANDARD GAS ROTISSERIE OVEN

Simple, Safe and Efficient



* NSF / UL Certificate in Process

CAPACITY	LENGTH	WIDTH	HEIGHT	WEIGHT	SPITS
(CHICKENS)	(mt)	(mt)	(mt)	(lb)	QTY
24	1,17	0,83	1,72	772	6
30	1,36	0,83	1,72	838	6
36	1,55	0,83	1,72	904	6
40	1,36	0,95	1,75	926	8
48	1,55	0,95	1,75	1.014	8

* 3.5 lbs per chicken

Energy Efficient (30% less than conventional ovens)

Double-pane glass door and ceramic insulation system saves energy

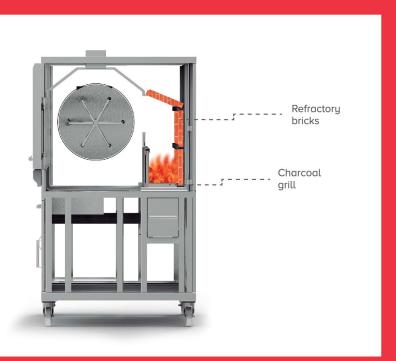
Attractive Design and Illuminated Interior

Highlights food and creates a whole Food Experience for your customers

Thermostat Temperature Controller



ECO-FRIENDLY ROTISSERIE OVENHealthier, Less Charcoal, Less Smoke



Steel Charcoal Grill

Located at the backside of the oven

Prevents chicken juices to fall into the hot coal and
stir up the fire

Refractory bricks fixed with steel profiles

Illuminated interior

ECO-FRIENDLY ROTISSERIE OVEN - 01 PIECE





CAPACITY	LENGTH	WIDTH	HEIGHT	WEIGHT	SPITS
(CHICKENS)	(mt)	(mt)	(mt)	(lb)	QTY
18	0,98	1,05	1,75	860	6
24	1,17	1,05	1,75	926	6
30	1,36	1,05	1,75	992	6
36	1,55	1,05	1,75	1080	6
40	1,36	1,17	1,82	1102	8
48	1,55	1,17	1,82	1213	8

^{* 3.5} lbs per chicken

ECO-FRIENDLY ROTISSERIE OVEN - 02 PIECES: OVEN + STAND

CHARCOAL ROTISSERIE OVEN



*NSF Certificate in Process

Easy Access

CAPACITY	LENGTH	WIDTH	HEIGHT	WEIGHT	SPITS
(CHICKENS)	(mt)	(mt)	(mt)	(lb)	QTY
18	1,18	1,05	0,90	860	6
24	1,37	1,05	0,90	926	6
30	1,56	1,05	0,90	992	6





Steel Charcoal Grill Located below the spits **Illuminated Interior No Refractory Bricks**

CAPACITY	LENGTH	WIDTH	HEIGHT	WEIGHT	SPITS
(CHICKENS)	(mt)	(mt)	(mt)	(lb)	QTY
18	0,98	0,86	1,75	661	6
24	1,17	0,86	1,75	728	6
30	1,36	0,86	1,75	794	6
36	1,55	0,86	1,75	882	6
40	1,36	0,98	1,82	904	8
48	1,55	0,98	1,82	1.014	8

^{* 3.5} lbs per chicken



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