



J & R MANUFACTURING
820 W. KEARNEY, MESQUITE, TX 75149
972-285-4855 | 800-527-4831
www.jrmanufacturing.com

CHURRASCO ROTISSERIE

GAS-FIRED, CHARCOAL/
WOOD FUEL MODELS

**THE WORLD'S FINEST COMMERCIAL
SMOKERS, GRILLS, AND ROTISSERIES**



PRODUCT DESCRIPTION

At J&R, we are reverent about Brazilian barbecue the way we are about American, or Texas barbecue. We have a deep-held belief that you can't improve upon it, when it is properly cooked. Our focus is to create rotisseries that make your job easier while maintaining classic flavors. Our Churrasco Rotisserie makes this all possible and they are more reliable, safe, and efficient too. We promise to provide a workhorse – crafted with pride, quality, and advanced technology – that maintains the rich, authentic tradition of the Churrasco with modern ease!

STANDARD-SIZED 54" MODEL PICTURED



FEATURES & BENEFITS

- Available in either gas-fired or wood/charcoal models
- Custom units are available
- Front and rear, independently controlled infrared burner banks.
- Durable, low-maintenance "tank-like" construction.
- Machined worm gear-and-sprocket mechanical design.
- Convenient water fill valve accessible from front.
- Deep water bath below spits to prevent flare-ups and to facilitate cleaning.
- Batch flow the water bath or set for continuous flow.
- High energy infrareds afford the operator ultra-efficient use of kitchen/hood space.

Churrasco (pronounced chr-a-skow) is the word for a unique style of cooking meat, which originated on the vast plains of southern Brazil after the introduction of cattle in the 1530s. For centuries, it was a staple of the gaucho, like barbecue was to become to the cowboys in Texas.

The main difference is that Texas barbecue was smoke-based. The gauchos and the cowboys each created a fantastic style of cooking. Churrasco was originally skewered meat cooked over live coals, often in a pit dug in the ground. In the last hundred years, it moved out of the pampas and has become popular in urban settings in Brazil. This culinary treasure is no longer confined to Brazil, as Churrascarias de Rodizio are popular all over the world.

Incredibly fast cooking speed due to the industry's most powerful infrared generator array. Two hundred-eighty thousand blistering BTU's of power! This model was developed by J&R in 2006 as a proprietary product for one of the most successful international rodizio operators as an alternative to the charcoal-fired units we also produced for them. It is in use at their locations worldwide, and is now available to any rodizio customer who demands the fastest cooking times and the best Brazilian barbecue possible.



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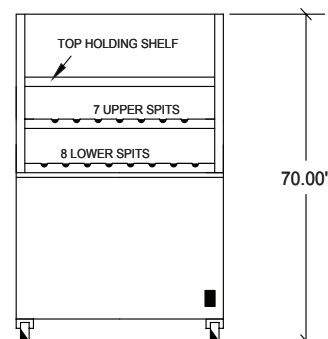
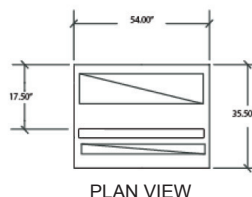
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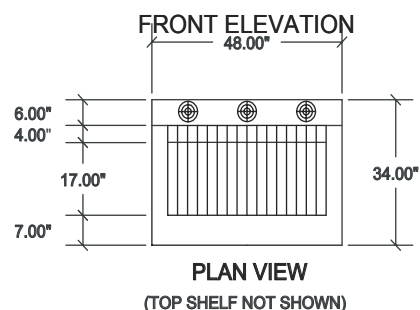
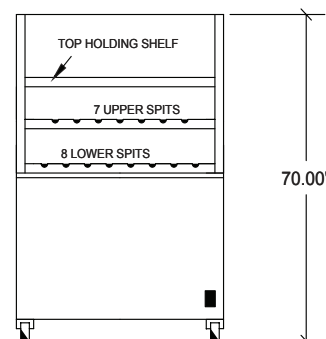
CHURRASCO DIMENSIONS

GAS FIRED



SPECIFICATIONS	GAS FIRED	WOOD/CHARCOAL
SIZE	54" W X 35.5" D X 72" H	48" W X 34" D X 70" H
ROTISSERIE SPITS/LENGTH	32/ 20 IN. ACTIVE	15/ 20 IN. ACTIVE
ELECTRICAL	120V/60 HZ/1PH./1.8 A	120V/ 1PH/ 60HZ/ 5A
SHIPPING WEIGHT	~1150 LBS.	1600 LBS.

WOOD/CHARCOAL



CONSTRUCTION

Heavy duty all-structural steel-welded framing with 14-gauge stainless steel interior. Heavy structural stainless steel spit support structure. Exterior front and sides are 14-gauge stainless steel. Heavy-duty casters included. Built to last!

NOTES:

1. Install on a non-combustible floor.
2. Clearance from combustibles: 6" from the rear, 1" on the right and left, 12" at the top, 18" from the stack connector, and 48" from the front.
3. Vent through the roof using 6" diameter "Class A" stack and follow stack manufacturer's instructions regarding clearances. As an alternative to direct venting, this unit can be vented using a Type I vent hood interlocked electrically with the oven. Refer to NFPA 211 and NFPA 96 for further details and always check local codes for any further venting requirements.
4. The electrical requirements are: 120V/60 Hz/1Ph./1.8 A
5. Access to the rear and to the top is required for service purposes.
6. See Owner's Manual for additional information.