

J & R MANUFACTURING

820 W. KEARNEY, MESQUITE, TX 75149 972-285-4855 | 800-527-4831

www.jrmanufacturing.com

EMILIO'S SPECIAL COMBO







PRODUCT DESCRIPTION

The Emilio's Special Combo is an all-solid fuel-fired grill – wood and/or charcoal – and rotisserie combination that features a generously sized-front grill combined with a four to eight-spit rotisserie, depending on the size you select. It is an ideal unit where space is limited and needs are expansive. It blends vast flexibility with floor space economy.

Meats on the slowly turning rotisserie are infused with the flavor and aroma of the wood or charcoal. When placed within customer view, this makes the rotisserie items on your menu irresistible. Our solid fuel units are renowned in the industry – and loved by chefs – for their high grill-surface temperatures. The secret is the incredible hot live-fuel fire contained in the lower body. And, our unique Chef Cool design keeps this heat inside the grill, where it belongs.



CUSTOM OPTIONS TO MEET ALL OF YOUR NEEDS

There are many options available on the Emilio. The standard size is 48 inches wide by 42 inches deep but we can and will customize the size to fit your needs. Another popular option is to add rear loading doors for the rotisserie. We build more custom rotisseries and grills than anyone in the industry. We really enjoy the challenge of tailoring a unit to fit the exact needs of our customer, so call us today and tell us what you need! You can also add a fire starter, custom-sized spits and even laser-cut logos too. And, add a J&R Vault for the best and most durable and in food-warmer technology.

ACCESSORIES

Many accessories are available to complement your Emilio Combo, including spit carts, ash carts, wood carts, fish baskets, roast baskets, and more. Just let us know.

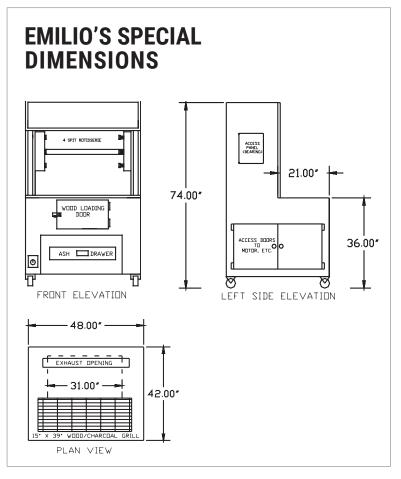


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SPECIFICATIONS	
SIZE	48" W X 42" D X 74" H
ROTISSERIE SPITS/LENGTH	4 / 31"
CHICKEN CAPACITY	16
ELECTRICAL	120V/60 HZ/1PH./1.8 A
GRILL SIZE	39" X 15"
SHIPPING WEIGHT	2300 LBS.



CONSTRUCTION

Extra heavy, all structural steel welded framing with 14-gauge stainless steel interior. Exterior lower front is 14-gauge epoxy-coated steel treadplate. Exterior sides and back are 18-gauge epoxy coated steel. Epoxy color choices are red or black. Heavy-duty casters included. Firebox is lined with 2500-degree refractory and wrapped with high temperature insulation. Firebox access door, and ash cleanout drawer are included. Two sets of spits are included: customer choice of "angle" spits, "hex" spits (each hex spit includes 2 end forks and 3 middle forks), or a combination of the two types.

NOTES:

- 1. Install on a non-combustible floor.
- 2. Clearance from combustible walls: front: 48"; back and sides with upper enclosure: 2"; back and sides with no upper enclosure: 48" From non-combustible walls: front 48"; back and sides: 0".
- 3. Ventilation must be done in compliance with NFPA 96 and any local codes (hood and fire suppression by others).
- 4. Adequate combustion air must be supplied.
- 5. Fuel: wood or charcoal.
- 6. See Owner's Manual for additional information.