

# Semak Gas Fired Rotisserie

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 third of the cost of traditional electric rotisseries or Combi ovens. Perfectly suited to remote areas and regions where electricity supply is non-existent or unreliable, Semak Gas Rotisseries allow you to cook anywhere with freedom.

Producing juicy, tender, and home style chickens, Semak Gas Rotisseries give you mouth-watering chicken perfection every time. With durable and attractive stainless steel body construction, Semak Gas Rotisseries are built to last and easy to clean.



36G Gas Rotisserie



**SEMAK**

65 YEARS SERVING AUSTRALIA AUSTRALIAN OWNED AUSTRALIAN MADE

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## FEATURES

- Super energy efficient (electricity & gas)
- Patented orbital planetary operation & Burner
- Automatic electronic ignition & pilot
- Hi-Lo Burner Settings
- Stainless steel & armour plate glass construction
- Flame failure protection & automatic reset
- Operates on Natural Gas or LPG
- Self Basting
- Two Step Operation
- 24V Gas Control for additional safety



24G Gas Rotisserie

## SPECIFICATIONS

Model	24G	36G
Capacity	24 Birds	36 Birds
Dimensions (mm)	1060 x 735 x 850	1425 x 735 x 850
Base Dimensions (mm)	930 x 460	1290 x 460
Power	170W / Single Phase	170W / Single Phase
Natural Gas Consumption	60Mj (HI) / 50Mj (LOW)	97Mj (HI) / 75Mj (LOW)
LPG Consumption	60Mj (HI) / 50Mj (LOW)	75Mj (HI) / 55Mj (LOW)
Cook Time (Size 12)*	Approx 60 - 90 Minutes	Approx 60 - 90 Minutes
Warranty	12 Months Parts and Labour	12 Months Parts and Labour

\* Cooking time varies according to spitting method, stuffing/seasoning used and chicken size

# ADVANTAGES OF GAS COOKING

## 1 Energy Savings

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

## 2 Cleaning Savings

The Rotisserie is a closed cabinet and is therefore more energy efficient than charcoal or other gas alternatives. Furthermore, there are no problems caused by draughts or canopies sucking heat out of the cooking zone. All by products, vapours and particulate emissions are retained in the machine and are not deposited in the canopy. This drastically reduces the buildup of grease and particulate pollution in the canopy which in the case of Charcoal machines necessitates fortnightly cleaning of canopy filters.

## 3 Reduced Pollution

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

## 4 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.

## 5 Safer

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

## 6 Cook Time\*

Size 12 Chickens take approximately 60 - 90 Minutes Cooking Time

\* Chicken size, core temperature, stuffings/seasonings, and chicken supplier may effect cook time

# PORTUGUESE BASKETS

Extend the versatility of your Semak Gas Rotisserie with Semak Portuguese Baskets. Gently chargrill chicken, meat or fish Portuguese style with this purpose built stainless steel basket.



# COOKING COST COMPARISON: ELECTRIC VS GAS ROTISSERIES

## Gas Rotisseries

Model	24G	36G
Birds Per Cook	24	36
Natural Gas Consumption	60Mj (HI) / 50Mj (LOW)	97Mj (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*	0.01903¢	0.01903¢
Cost Per Bird	9¢	10¢
Total Cost Per Cook	\$2.28	\$3.70

## Electric Rotisseries

Model	M24 / D24	M36 / D36
Birds Per Cook	24	26
Electricity Consumption	10.5 KW/Hr	16.2 KW/Hr
Cook Time (Size 15)	Approx 120 Minutes	Approx 120 Minutes
Cost Per kW*	0.3407¢	0.3407¢
Cost Per Bird	30¢	30¢
Total Cost Per Cook	\$7.15	\$11.03

## Savings

Model	24G vs M24/D24	36G vs M36/D36
Savings Per Cook	\$4.87 Per Cook	\$7.33 Per Cook
Savings Per Month (3 Cooks/Day)	\$453.00	\$670.00
Savings Per Month (4 Cooks/Day)	\$593.00	\$891.00
Savings Per Year (3 Cooks/Day)	\$5,436.00	\$8,040.00
Savings Per Year (4 Cooks/Day)	\$7,116.00	\$10,692.00

## Time To Repay Machine from Savings

Model	24G Gas	36G Gas
3 Cooks Per Day	2.5 Years	2 Years
4 Cooks Per Day	2 Years	1.5 Years

Calculations are based on cooking a full load size 15 Chickens in two hours.

Costings will vary depending on local energy supply rates.

## LEASING OPTIONS



## LEASING BENEFITS

- Low Rental Repayments
- Access to Finance
- Conserve Cash Flow
- Avoid Depreciation
- Tax Benefits
- Flexible & Affordable End of Lease Options
- Add Equipment as you Grow & Evolve
- Get the Equipment you need sooner