



Natural gas rotisserie ovens offer efficient cooking with visual appeal.

A natural gas rotisserie oven is a showy and hard-working piece of equipment to have on any cook line. It gives you superior results with excellent efficiency and offers:

- Energy savings
- Flexible configurations
- Ability to cook several types of foods simultaneously
- Visual cooking appeal

Dramatic cooking and display

Gas rotisserie ovens offer a unique opportunity to simultaneously cook and display a variety of foods. Everything from chicken, lamb, turkey, ribs, beef, pork, and even vegetables and fruit can be enticingly cooked in a natural gas rotisserie. The constant turning of the product on spits, skewers or baskets is not only appealing, it also allows for even, constant heat exposure and helps preserve moisture.

Efficiency and flavor

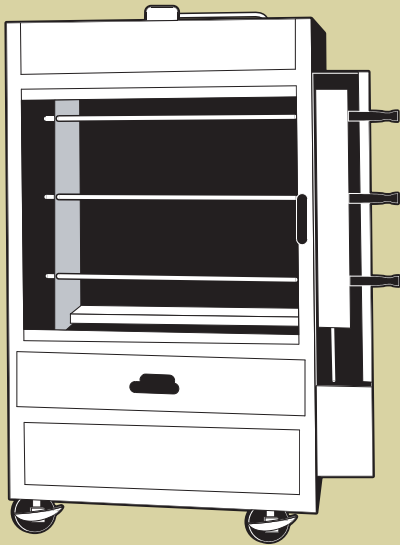
Most natural gas rotisserie ovens use an energy efficient infrared burner, which penetrates quickly into the product to avoid dryness, yet ensures a thoroughly cooked product. Some units have a second radiant burner, which is adjustable for show and also melts the fatty layer beneath the skin of meat products, allowing the products to self-baste.

To minimize shrinkage, rotisserie ovens feature a water pan, which provides a moist environment and catches grease drippings, preventing them from baking onto the bottom of the oven.

Made-to-order with flexible configurations

Rotisserie ovens come in a variety of sizes, from small, counter-size units to floor models. Models are usually sized according to the number of chickens that can be accommodated at one time.

Spits typically rotate horizontally, but vertical spit rotisseries are available and are a great option, as they allow different foods to be cooked at the same time. With vertical spits in place, drippings fall down into a water pan and not onto other menu items.



Rotisserie oven

Units can be loaded or unloaded from both the front and back. Some models have security latches for safety and built-in programming with various holding cycles, self-cleaning and rotation systems.

You can choose from a wide array of skewers, spits, baskets, fish screens and racks, depending on the items being cooked. For a smoky touch, some rotisserie ovens feature a smoke box and other models combine both wood and gas for the ultimate in kitchen flexibility.

Tips for best results

- Before selecting a unit, first determine whether your primary cooking needs are for continuous cooking or batch cooking. If you cook with the batch method, your rotisserie oven should use drums or baskets, versus spits. You must completely cook each batch before adding more product to the drum or basket.
- Never place raw product with semi-cooked product, because of the risk of salmonella. Always use proper handling techniques.
- Insert a probe thermometer into the thickest part of the meat to be sure food is fully cooked.
- Using a marinade or dry rub on most meats adds moisture and flavor. However, a sugar or citrus marinade may cause chicken or other meats to burn. If this happens, simply lower the cooking temperature for these items.

Care of a rotisserie oven

To maintain operating efficiency and extend the life of your oven:

- Follow the manufacturer's recommendations.
- Be careful not to get commercial-grade oven cleaner on the burners.
- To clean the oven's windows, use a spray-on glass cleaner containing 20 percent ammonia.
- Cleaning windows is easier when the unit is slightly warm. You may need to spray cleaner several times, let the cleaner sit for awhile, then wipe off.
- The water pan is removable and should be checked frequently. Clean daily, or possibly more often, depending on use.

Rebates lower start-up costs

Rebates make the purchase of efficient natural gas equipment even more affordable. Call us at the phone number listed below for details.

For more information

To receive additional information, or to schedule free training on rotisserie ovens and other natural gas equipment, call **612-321-5470 (1-800-234-5800, ext. 5470)**. For your convenience, training sessions can be held in our Foodservice Learning Center or your facility.

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