

SEMAK | CHARCOAL ROTISSERIES

ARTISANS OF CHARCOAL ROTISSERIE COOKING

Semak introduce our premium range of Charcoal Rotisseries designed to roast juicy succulent chicken, lamb, pork & beef with that unmistakable smokey charcoal flavour. Semak Charcoal Machines are a new generation of Rotisseries a leap in the design and function of earlier machines.

Available with two or three cooking tiers, our Charcoal Rotisseries produce roast meats with a distinct smokey aroma and taste. Semak Charcoal Rotisseries retain the maximum amount of juices with a crispy delicious texture.



M28C2 2 Tier Charcoal Rotisserie

FEATURES

- 2 or 3 Large Capacity Cooking Tiers
- Heat Resistant Fire Brick Cooking Pit
- High torque Motor and Gearbox
- Heavy Duty Stainless Steel construction
- Useful storage cupboard with sliding doors
- Grease points for bearing lubrication
- Fireproof Paint Finish
- Carbon Steel Firebox
- Heavy Duty Worm Gears
- Hinged inspection panel
- Chain tensioning sprockets
- Supplied with 8 or 12 Spits & Skewers
- Lockable Castors for easy movement
- 5 Year Parts and Labour Warranty





SEMAK

SEMAK

70 Years Serving Australia P: 03 9796 4583 E: sales@semak.com.au W: www.semak.com.au

SEMAK | CHARCOAL ROTISSERIES

The Fire Pit sets this machine apart with replaceable high heat refractory bricks. The high heat storage capacity of the refractory fire brick pit maximises the efficiency of the charcoal, drastically reducing the fuel load of the Rotisserie and puts profit into your business.

Designed and Manufactured in Australia, our Charcoal Chicken Rotisseries are renowned for their quality finishing and durability, setting the standard of Charcoal Rotisserie cooking and grilling.



M28C 3 Tier Charcoal Rotisserie

Model	M28C	M28C2
Capacity	28 Birds	28 Birds
Tiers (Cook & Hold)	3 Tiers (2 / 1)	2 Tiers (1 / 1)
Dimensions (mm)	1500W x 900D x 1655H	1500W x 900D x 1395H
Installation Note	Spit Overhang 150mm	Spit Overhang 150mm
Electrical	10 Amp / 240V AC	10 Amp / 240V AC
Cook Time*	60 - 90 Minutes	60 - 90 Minutes
Supplied with	12 Spits & Skewers	8 Spits & Skewers



SEMAK | CHARCOAL ACCESSORIES



PORTUGUESE CHICKEN BASKET Delicious Flat Style Portuguese Chicken



HEAVY DUTY MEAT SPIT KIT Roast Full Pig, Lamb, Beef and more



FLAT GRILL PLATE

Ideal for sausages, burgers, fish and vegetables



SOUVLAKI DISKS

Supports Gyros style Souvlaki Meat for perfect cooking every time





SEMAK | CHARCOAL ROTISSERIE GRILL



FLAT & RIBBED GRILL PLATES

The Flat & Ribbed Grill Plate accessories allow you to cook a variety of meats, seafood and vegetables in addition to your Rotisserie Meats.

FLAT GRILL PLATE

Cook Bacon, Eggs, Sausages, Tomatoes, Mushrooms, Fish, Seafood and more on the easy clean Flat Plate



RIBBED GRILL PLATE

Char Grill succulent Steak, Burgers, Ribs, Vegetables & more with distinct grill marks and smoky charcoal aroma



SEMAK | VARIABLE SPEED KIT



SCAN TO WATCH SOUVLAKI GR'S VARIABLE SPEED KIT IN ACTION

The Variable Speed Kit optional accessory for our M28C Series Charcoal Rotisseries allows you maximum control over the cooking process by seamlessly stepping down the motor from 11 to 3 RPM.

With a precision engineered inverter designed specifically for the motor and gearbox, the Variable Speed Option prevents overloading and burning out the motor at slower speeds.

FEATURES

- German Inverter designed for production equipment in foodservice industry – suited to hostile environments
- Single output potentiometer for simple operation
- Programmable inverter and motor for seamless operation and performance



BENEFITS

- Maximum cooking control
- Increases the versatility of the machine and opens up menu options available
- Adjust speed according to application:
 - > Chicken – 11 RPM
 - > Filleted Meat – 6 RPM
 - > Whole Animal – 3 RPM