

The Grillco™ grill and hood are sold separately

## Grillco™ Rotisseries

The Grillco™ Rotisseries offer a highly efficient, low cost method of producing outstanding large quantities of delicious barbecue. Because of consistent temperature and rotation speed, many barbecue experts agree that rotisseries produce a better and more consistent flavor than flat grills.

*All rotisserie attachments are designed to easily fit on every gas, charcoal, mesquite or pit model Grillco™ grill in minutes.*

Every unit is easily accessible through the removable front panel. The welded drip pan quickly drains grease from the cabinet. Included with every rotisserie is a cabinet, drip pan, 110V-4 RPM motor and the rotisserie attachment of your choice.

## Rotisserie Attachments

### A GC700-SB with Spit Basket 246 lbs.

The GC700-SB features a patented telescoping spit basket. The 56" x 15" basket telescopes from 15" to 5" and has meat-retaining prongs to hold meat firmly during roasting. The spit basket has the capacity to hold a steamship round or a whole pig or lamb up to 150 lbs. There's no lifting at arm's length; just roll the spit basket into the roller bearing sockets, lock and start roasting.

### B GC700-FB with Flat Baskets 285 lbs.

The GC700-FB offers the versatility and profitability of cooking large quantities of corn, potatoes, chicken, roasts, fish, vegetables or any combination of your choosing.

### C GC700-WB with Half Chicken Baskets 303 lbs.

Holding up to 80 halves, the GC700-WB's half chicken baskets are a caterer's best friend. They are an ideal size and shape to carry half chickens, slabs of ribs, or pork chops. As shown in the photograph at right, the angled center pieces are just right for leaning taller pieces upright for roasting. Set of ten baskets will hold 80 half chickens, or 40 slabs of 12" ribs.

*Because of their interchangeability, additional rotisserie attachments can be ordered separately without needing another cabinet, drip pan or motor.*

