

# CHURRASCO ROTISSERIE

We at J&R think of Brazilian barbecue the way we think of American barbecue... with a certain reverence. We have the heartfelt belief that we can't improve it, because, when it is properly cooked by any method, it is already *perfect*. Our job is to create cookers that make your job easier. Our Churrasco Rotisseries make it possible for you to cook this fantastic fare more reliably, safely, and efficiently. We promise to give you a workhorse machine crafted with pride, quality, and advanced technology, but one which maintains the rich, authentic tradition of the Churrasco, much like we do with our American style barbecue pits.

*Churrasco* (pronounced shoo-Ras-koo) is the word for a unique style of meat cooking which originated on the vast plains of southern Brazil after the introduction of cattle in the 1530's. For centuries, it was a staple food of the gaucho, like barbecue was to become to the cowboys in Texas (the main difference is that Texas barbecue was smoke-based). The gauchos and the cowboys each created a fantastic new style of cooking. Churrasco was originally skewered meat cooked over live coals, often in a pit dug in the ground. In the last hundred years, it moved out of the pampas and became popular in urban settings in Brazil. This culinary treasure is no longer confined to Brazil, though, as Churrascarias de Rodizio (the name for restaurants serving this food) are becoming popular all over the world.



This is our standard Churrasco Rotisserie, but we build many other custom models. The secret to true Churrasco is in the incredibly hot live fuel fire pit contained within the lower body of the rotisserie. We go to great lengths to provide a safe, efficient, modern version of the original earthen fire pit, coupled with a highly engineered mechanical design. Typically, meat is coated with coarse salt and placed on the spits which slowly turn above the fire. Waiters then carry the spits with the cooked meat to the customer's table, slice off or remove the desired portions, and return the spits to the Churrasco for additional cooking. This is a meat lover's dream come true.



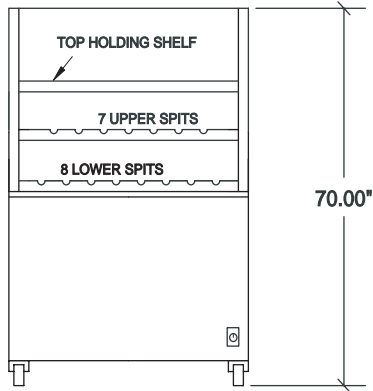
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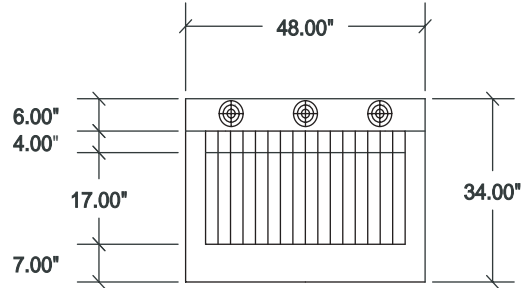
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# STANDARD CHURRASCO



FRONT ELEVATION



PLAN VIEW  
(TOP SHELF NOT SHOWN)



Custom units are available. This unit is a combination of a Churrasco with our Wood Show Broiler

## Specifications\* (Standard Churrasco)

Size	48 in. wide x 34 in. deep x 70 in. high
Rotisserie Spits/Length	15/ 20 in. active
Electrical	120V/60 Hz/1Ph./1.8 A
Shipping Weight	1600 pounds

\*CAD drawings available for all of our products

**CONSTRUCTION...** Extra heavy, all structural steel welded framing with 14 gauge stainless steel perimeter cap and rear upper wall. Heavy structural stainless steel spit support structure. Fuel area is a 2500 degree refractory lined firebox wrapped with high temperature insulation. Exterior lower body is 14 gauge epoxy coated steel treadplate. Epoxy color choices are red, black, or gray. Heavy duty casters included.