

# CUSTOM ROTISSERIES and BROILERS

J&R Manufacturing began production of rotisseries and broilers in 1974. By 1978 we were building custom units to meet the exact needs of our customers. At times over the ensuing years it seemed that we were creating more custom units than "standard" units, but we love to help our customers create the perfect cooking device for their restaurant. Thanks to our customers, our reputation has grown and J&R has become the "go-to" manufacturer for custom wood burning and gas fired broilers and rotisseries. Growing in popularity are our various combination broiler and rotisserie models which conserve valuable floorspace. So, whether it is a back of the house workhorse unit or one of our stunning, focal point creating display units, call us and allow us the opportunity to work with you to build a unit that you and your chef will love. Below are some photos of a rotisserie in action. Examples of other custom units are shown on the reverse side of this sheet.



Left: Chicken, pork loin, eye of round almost ready in a Fabuloso Rotisserie.

Right: Pork loin being "finished" with our exclusive double action rotisserie feature (optional) with which the rotisserie motion can be stopped while individual spits still rotate, allowing customized browning and finishing.



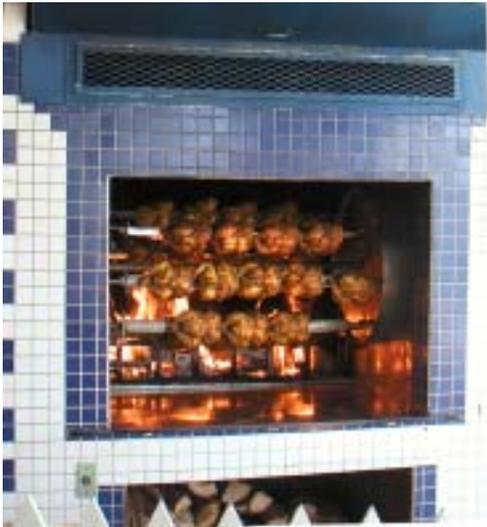
Chef Bryan Herzic checking internal temperature, and in the photo to the right, the finished chickens! Notice the Model 250 FS Little Red Smokehouse to his right. They also use a Model 801-6 Wood Show Broiler giving them incredible flexibility for their menu.



" The philosophy of Mondo's taking food from the raw state and letting natural flavors dance on the plate ties in perfectly with our use of J&R's fine equipment. For optimum flavor there is no better option than cooking with wood".

Thanks to Mondo's (Dallas location) for the photo op.

Jim Mondenaro, CEO



This is a custom rotisserie enjoying its life in the Cayman Islands at one of the Chicken!Chicken! locations. It can cook 60 chickens in 75 minutes.



This giant rotisserie was built into a "cave" at Shipwreck Island at Sea World San Diego and features horizontal and vertical spits. It stands 12 ft. wide, 6 ft. deep, and 11 ft. high!



This is one of our new "Deep South" rotisseries designed to cook pork and ribs the true southern way: directly over a wood fire.



This is our "Side by Side Combo" which is available in a variety of sizes. This popular model combines our famous Wood Show Broiler with a four spit rotisserie in one space saving unit.



The Emilio's Special is another space saver. It is all wood fired with four spits (16 chicken capacity) and a generous 15 in. by 39 in. grill.



This combination grill and rotisserie is finished in polished stainless to make a striking impression at the Atlantis Tower Resort in Reno, Nv.

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