

EMILIO'S SPECIAL COMBO

The Emilio's Special Combo is an all solid fuel fired (wood and/or charcoal) grill and rotisserie combination that features a generously-sized front grill combined with a four to eight spit rotisserie, depending on the size you select. It is a great unit to use where space is limited. *Like the Milano Arosti, it blends tremendous flexibility with floor space economy.* Meats on the slowly turning rotisserie are imbued with the flavor and aroma of the wood or charcoal. When placed in customer view, this makes the rotisserie items on your menu irresistible. Our solid fuel units are renowned in the industry (and loved by chefs) for their high grill surface temperatures. The secret is the incredible hot, live fuel fire contained in the lower body. Our unique Chef Cool[®] design keeps this heat inside the grill, where it belongs.



There are many options available on the Emilio. While the standard size is 48 inches wide by 42 inches deep, we can customize the size to fit your needs. You have your choice for the front upper finish and many customers choose a colorful ceramic tile front (at no extra cost) to complement their decor. Another popular option, if your floorplan will permit it, is to add rear loading doors for the rotisserie.



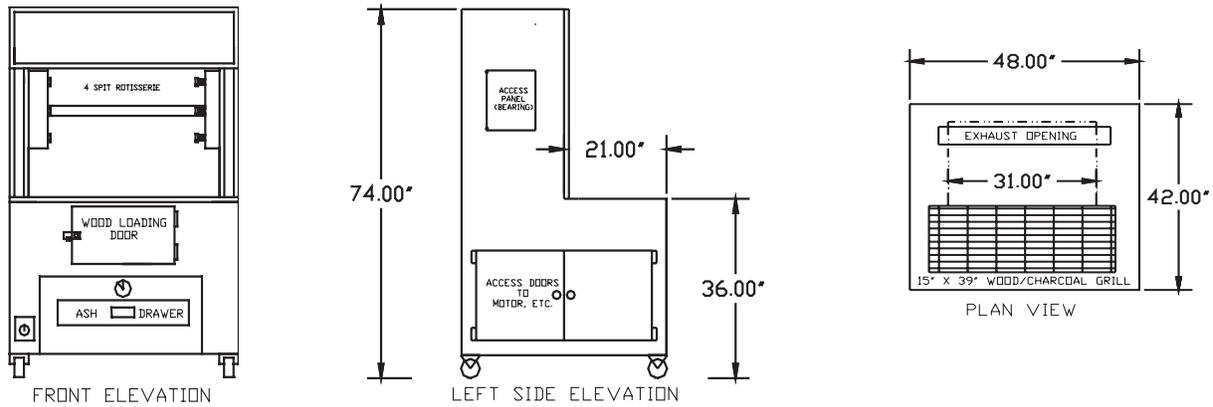
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Standard Emilio's Special Combo



Notes:

1. Install on a noncombustible floor.
2. Clearance from combustible walls: front: 48"; back and sides with upper enclosure: 2"; back and sides with no upper enclosure: 48"
From non-combustible walls: front 48"; back and sides: 0".
3. Ventilation must be done in compliance with NFPA 96 and any local codes (hood and fire suppression by others).
4. Adequate combustion air must be supplied.
5. Fuel: wood or charcoal.
6. See Owner's Manual for additional information.

Specifications* (Standard Emilio's Special Combo)

Size	48 in. wide x 42 in. deep x 74 in. high
Rotisserie Spits/Length	4 / 31 in.
Chicken Capacity	16
Electrical	120V/60 Hz/1Ph./1.8 A
Shipping Weight	2275 pounds
Grill Size	39 in. x 15 in.

*CAD drawings available for all of our products

Custom Emilio's: We build more custom rotisseries and grills than anyone in the industry. We really enjoy the challenge of tailoring a unit to fit the exact needs of a customer, so call and challenge us today!

Accessories: Many accessories are available to complement your Emilio, including spit carts, ash carts, wood carts, fish baskets, roast baskets, etc.

CONSTRUCTION... Extra heavy, all structural steel welded framing with 14 gauge stainless steel interior. Exterior lower front is 14 gauge epoxy coated steel treadplate. Exterior sides and back are 18 gauge epoxy coated steel. Epoxy color choices are red or black. Customer choice of upper front finish. Heavy duty casters included. Firebox is lined with 2500 degree refractory and wrapped with high temperature insulation. Firebox access door, and ash cleanout drawer are included. Two sets of spits are included: customer choice of "angle" spits, "hex" spits (each hex spit includes 2 end forks and 3 middle forks), or a combination of the two types.