

MILANO AROSTI GRILLE

The Milano Arosti is a combination grill and rotisserie that features either a solid fuel or gas underfired grill combined with a four to eight spit infrared gas fired rotisserie. It is a great unit to use where space is limited. *Because it blends tremendous flexibility with floor space economy* it has become one of our most popular models. The downfiring infrareds cast a rosy glow on the slowly turning food, and when placed in customer view, this makes the rotisserie items on your menu irresistible. Both our solid fuel (wood and/or charcoal) and gas fired grills are renowned in the industry (and loved by chefs) for their high grill surface temperatures.



This is the wood/charcoal fired grill version featuring a striking ceramic tile front, which is the original Milano style. The upper finish is your choice at no additional charge. The units shown here represent our standard sizes, but other sizes are available.



This is the all gas fired Milano with the upper front finished in stainless steel. The grill is a powerful 84000 BTU high temperature workhorse that busy chefs appreciate. They also appreciate the handy storage cabinet beneath the grill.

Be sure to ask about our impressive list of Milano users around the country. Some of the finest restaurants, hotels, resorts and casinos have become *Milano Arosti Aficionados!*

*i chef amano i loro rotisseries e le griglie di J&R!**



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These are two views of an all stainless steel, gas grill Milano with rear access doors. The rear doors are popular with customers who have kitchen side access to the rotisserie.

Specifications* (Standard Milano Arosti)

	Milano (Wood Grill)	Milano (Gas Grill)
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	1900 pounds	1650 pounds
Grill Size	39in. x 15.5 in.	31 in. x 20.5 in.
Gas	100000 BTU	184000 BTU

*CAD drawings available for all of our products

Custom Milanos: 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 Milano, including spit carts, ash carts, fish baskets, roast baskets, etc.

CONSTRUCTION... Extra heavy, all structural steel welded framing with 14 gauge stainless steel interior. Exterior front is 14 gauge epoxy coated steel treadplate. Exterior sides and back are 18 gauge epoxy coated steel. Epoxy color choices are red, black, or gray. Customer choice of front finish. Heavy duty casters included. Removable stainless steel drip pan included. Infrareds equipped with automatic spark ignition and safety lockout circuits. Solid fuel grill equipped with 2500 degree refractory lined firebox wrapped with high temperature insulation, firebox access door, and ash cleanout drawer. Separate switches for rotisserie and infrareds. Gas grill equipped with standing pilot ignition and multiple control valves. 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 combination of the two types.

*Chefs love their J&R rotisseries and grills!