

Vertical Rotating Grill for Shawarma and Kebabs

This vertical rotisserie grill is designed for efficient and even cooking of meats and vegetables. It features a rotating spit, adjustable timer settings, and a drip tray to collect excess fat.



ADDITIONAL IMAGES



Product Overview



Compact and efficient vertical design for uniform roasting and grilling.

Versatile Vertical Rotisserie System

This professional-grade vertical rotating grill is designed for versatile culinary applications, including shawarma, kebabs, rotisserie, and roasting. It utilizes efficient radiation heating to ensure even cooking while reducing smoke and promoting healthier meal preparation by draining excess fat into an integrated drip tray. Its open-structure design allows for easy food handling, while the durable stainless steel heating elements provide consistent performance for home or light commercial use.

Key Features

Benefits

- Easy to clean design
- Open structure for easy food access
- Healthy cooking with fat drainage
- Environmental choice
- Radiation heating for less smoke

Cooking Modes

Rotisserie, Roast, Shawarma, Grill, Kabob

Technical Specifications

Safety and Controls

- Auto shut-off end bell
- LED indicator
- Healthy net protection barrier
- Large viewing window

Timer Duration

60 minutes

Material

Stainless steel heating elements