

## RADIANT 2000™ MODEL T3n



**Features:** For the medium volume producer, this model has the convenience of bench-mounting, creating floor space below the machine. The T3n is ideal for clubs, restaurants, hotels, catering suppliers and takeaway food stores. Unlike charcoal type machines, operation is quick and easy. Cleaning is simple. All models run on Natural gas or LPG and can be modified to run on other gases. The glass doors turn the cooking process into an "in store" display of succulent, appetising roasts.

**Portability:** The compact design and LPG compatibility makes the T3n ideal for catering situations where mobility and high output are important.

**Volume:** The production capability of the T3n is approximately 12 chickens per hour. In addition, the Radiant 2000™'s quick, clean cooking process can produce different meats, fish, poultry and vegetables simultaneously. In a restaurant kitchen the

Radiant 2000™ T3n can produce the roasts, leaving the ovens free to cook other foods.

**Installation:** Close proximity to gas and electrical connections, and the installation of an exhaust hood, is all that's needed. Expensive filtration systems necessary with charcoal type machines are not required.

The T3n comes complete with:

- 3 Standard spits with skewers to suit
- Gas connection hose (1/2")
- Basting brush
- Oil catch tray
- Burner pick
- Lifting rod
- Cooking timer
- Owners manual

Options and Accessories include:

- Specialised spits for fish, vegetables, round, whole and flat roasts
- Wall mounted racks for storing various types & quantities of spits
- Trolleys for loading/unloading spits
- Sauce blenders
- Crumb mixers

Due to our policy of continuing product improvement, the Manufacturer reserves all rights to alter materials and specifications without prior notice.

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In 1992 the Radiant 2000™ Gas-Fired Rotisserie was designed to replace the “Charcoal Burning” style cooking process. The inventor, Jeff Sher, approached Bosa Manufacturing Pty Ltd to do the original design and manufacture of the machine. In June 2003 we took over the marketing and sales through our new company - Radiant Rotisserie Products Pty Ltd. As part of our overall marketing campaign this product information sheet was designed to give you an overview of this model and we invite you to contact us for any additional details. Please call us to check stock availability and product lead times to ensure a machine will be available to suit your individual requirements and your delivery and installation schedule.

PHYSICAL DIMENSIONS			
WIDTH	HEIGHT	DEPTH	WEIGHT
1200 mm	1080 mm	575 mm	180 Kg

GAS CONSUMPTION			
Average at full cooking capacity		All burners on high	
99.5 MJ/h	104,500 Btu	140 MJ/h	147,000 Btu

ELECTRICAL SPECIFICATIONS			
Volts	Hertz	Amps	Kilowatts
240	50	1.5	0.09

WARRANTY (for full details see Warranty Sheet)			
Parts – 12 months from date of despatch from our works			
Motor – 24 months from date of despatch from our works			
Labour – 3 months from date of despatch from our works			
Detailed information on all the above topics is provided in the Owners Manual provided with each Radiant 2000™			

## **DIMENSIONAL DRAWING** – showing Radiant 2000™ T3n machine and suggested hood.

The hood should be installed in accordance with applicable ventilation codes. Minimum overall sizes for wall-mounted hood are 1165mm long x 760mm deep. This allows 150mm overhang to the front & sides & a 100mm clearance between the unit & the wall. Distance between the top burner & bottom of the filter must be a minimum of 600mm. Exhaust rate at hood face to be 0.3 meters per second.

