

# The Elite Oven



## Increase your serving capacity to over 500! Cook a wide variety of food at the same time as your pig

The Elite Oven is innovatively designed to support 4 horizontal Stainless Steel trays. This enables the Chef to cook a wide variety of produce in their own juices, ideal for Roasting Potatoes & other Vegetables, extra joints of Poultry, Meat and Fish alongside Sausages, Bacon, Eggs and other classics

All this is achieved at the same time as cooking your pig, using the same heat and labour creating better profits and a wider menu offering

While cooking the Pig, simply remove a lid, fit on the oven, add the trays and food. The lid then conveniently sits on top enabling you and your guests to see the food cooking without lifting the lid

- Choice of solid or mesh trays
- Non-stick option available
- Large cooking surface areas
- Easy for one person to operate
- Manufactured in the UK using 304 grade Stainless Steel
- Lockable safety catches enable the lid to remain in the upright position when serving
- Additional menu choices for your guests and extra profits for the operator
- Increases your serving capacity to over 500



Safe, speedy and simple access



Endless menu configurations for your guests



Elite Hog Roast Machines

+44 [0]1652 681 883 sales@elitehogroastmachines.com www.elitehogroastmachines.com  
1 Limber Road, Kirmington, North Lincolnshire, England DN39 6YB

Due to the company's policy of continuous improvement, we reserve the right to alter or amend specifications or prices without prior notice



Designed and manufactured in the UK