

New!

 **BETTCHER**[®]
Industries, Inc.

Bettcher Vertical Broilers™

Flavorful Mediterranean foods are at your fingertips!



Bring authentic

Greek and Middle Eastern cuisine to your restaurant with Bettcher Vertical Broilers™!



When it comes to preparing perfect gyros, shawarma and kabobs, Bettcher Vertical Broilers™ are the clear ticket to success. These eye-catching machines make a real splash in display cooking.

Even better, your customers will be impressed with the juicy and flavorful foods you offer. It's a surefire money-making investment for your restaurant!

Fresh



Benefits that Really Add Up

For operational flexibility and performance, you simply can't do better than a Bettcher Vertical Broiler:

- Handles a wide range of meat capacities from 5 lbs. to 65 lbs.
- Precise cooking performance, thanks to multiple infrared ceramic heating elements and adjustable temperature controls
- Adjustable energy-saving heat shields concentrate heat for faster cooking, while directing heat away from the operator
- Simple disassembly and reassembly for easy cleanup and sanitation

Ceramic heating elements and adjustable temperature controls.



Built for Years of Ultra-Dependable Use

The quality construction of Bettcher Vertical Broilers is second to none. Our durable, rugged design includes a stainless steel front and sides. Other surfaces plus the rotisserie rod are made from an engineered aluminized steel for long-life performance.

To top it off, our machines are designed and manufactured in the United States – so you can be confident of their quality.

Choose from Gas or Electric Models

Bettcher Vertical Broilers are offered in gas models that run on LP or natural gas. Or, choose electric models that run on either 208V or 240V power. Whatever your need, Bettcher has the machine to meet it.

Two-Year Warranty – *Wow!*

Unlike other broilers on the market, we offer a **full Two-Year Warranty** on parts and labor. That says all you need to know about the quality and durability of Bettcher Vertical Broilers!



Heat Shields



Catch Pan and Drip Pan



You get up
to 25 more
sandwiches
from a 30-lb.
cone!

Special Savings Offer!

Get big savings when you purchase a Bettcher Vertical Broiler along with our industry-leading Whizard® Power Knife!

That's right! We manufacture Greece's #1 selling electric knife for gyros, shawarma and kabobs – right here in America. The Power Knife's unique circular blade with adjustable depth gauge delivers uniform slices of meat for a fuller-looking sandwich.

That means selling more gyro sandwiches per cone! Plus, operators can cut slices of meat effortlessly in an up or down direction. The Power Knife is so easy to use – and training is a snap!

To find out more about this special limited-time offer, call 800-321-8763 or visit bettcher.com/broilers.

Bettcher Vertical Broilers™

Machine Specifications

Gas Model

Meat Capacity: 5 to 65 lbs.

Natural or LP gas: 30,000 BTU/hr.

Electrical: 120V, 1A

Dimensions

Height: 33 in.

Width: 18 in.

Depth: 18 in.

Shipping Weight: 70 lbs.



Electric Model

Meat Capacity: 5 to 65 lbs.

Electrical: 208V / 60 Hz, 26A

240V / 60 Hz, 21A

Dimensions

Height: 33 in.

Width: 18 in.

Depth: 18 in.

Shipping Weight: 60 lbs.

Find Out More!

To learn more about the powerfully productive performance of Bettcher Vertical Broilers as well as our other foodservice equipment offerings, call toll-free **800-321-8763**, visit **Bettcher.com/broilers** or e-mail your request to **sales@bettcher.com**.



Gas Model



Electric Model



World Headquarters: Birmingham, OH USA • Offices in North America, Europe, Brazil and China

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