



ARICAN GRILLS

COLLECTION

2026

PROFESSIONAL KITCHEN EQUIPMENT

Chicken Rotisserie Collection

Gas & lava stone. Charcoal & wood fire.



14

MODELS

25-70

CHICKENS PER BATCH*

3

COOKING SERIES

CHICKEN ROTISSERIE COLLECTION

01 / 24



2-Year Parts
Warranty



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THE COLLECTION

A range for every roasting format.

Compare cooking systems, spit layouts and batch capacity before selecting your model.



MULTI-BURNER GAS

Gas & lava stone

25-65 chickens*

Models from page 05



BOTTOM-BURNER GAS

Gas & lava stone

30-70 chickens*

Models from page 11



CHARCOAL & WOOD

Solid-fuel cooking

30-60 chickens*

Models from page 17

Engineering & heat system

03

Charcoal & wood-fired range

16-20

Multi-burner gas range

04-09

Finishes & project planning

21-22

Bottom-burner gas range

10-15

Documentation & contact

23-24

*Nominal bird capacities depend on bird size, spacing and the approved load. All models use motor-driven spit rotation. Images show reference configurations; finishes and fitted details may vary.



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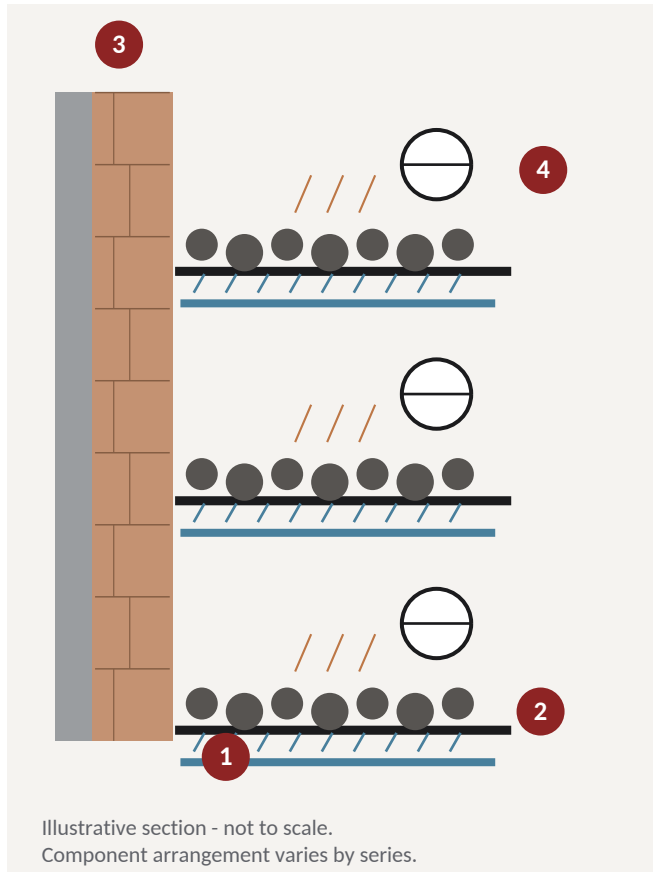
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ENGINEERING

Built around radiant heat.

Lava stones, atmospheric burners and firebrick lining work together in the gas cooking system.



Illustrative section - not to scale.
Component arrangement varies by series.

01 Atmospheric burner system

Gas burners draw in combustion air naturally and heat the lava-stone bed. Individual controls regulate the burners on the multi-burner series.

02 Lava-stone radiant heat

The heated stone bed distributes radiant heat across the cooking area. Stones are a reusable cooking medium and can be replaced when required.

03 Firebrick-lined chamber

The refractory lining forms a durable heat-retaining cooking chamber around the burner and stone arrangement.

04 Motor-driven rotation

Continuous rotation exposes the loaded spits to the heat. All listed models use a 3 rpm motor drive.

✓ Stainless-steel body

✓ Heat-resistant glass

✓ Removable spits & trays

Designed for professional roasting, straightforward access and routine cleaning.

Gas & lava-stone features apply to the gas series. Charcoal and wood-fired models use a separate solid-fuel system.



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01 / MULTI-BURNER GAS SERIES

Gas & Lava-Stone Rotisseries

A staggered spit layout with multiple independently controlled burner levels.



25-65

CHICKENS*

5-13

SPITS

3-7

BURNERS

- ✓ Atmospheric burners with individual gas controls.
- ✓ Firebrick lining and lava-stone heat beds.
- ✓ Heat-resistant glass and stainless-steel construction.

Model	Layout / spits	Chickens*	Burners / kW	W × D × H (mm)
ARC TK003	3+2 / 5	25	3 / 30	1400 × 700 × 1200
ARC TK004	4+3 / 7	35	4 / 40	1400 × 700 × 1400
ARC TK005	5+4 / 9	45	5 / 50	1400 × 700 × 1600
ARC TK006	6+5 / 11	55	6 / 60	1400 × 700 × 1800
ARC TK007	7+6 / 13	65	7 / TBC	1400 × 700 × 2000

*Nominal capacity. Dimensions are nominal range data; approved order drawings govern installation. TK007 heat input is confirmed with the order (TBC).





GAS & LAVA-STONE ROTISSERIE

ARC TK003

3+2 CONFIGURATION / 5 SPITS

A five-spit format for compact batch roasting.



25

CHICKENS PER BATCH*

5

SPIT POSITIONS

3

ATMOSPHERIC BURNERS

30 kW

NOMINAL HEAT INPUT

STANDARD FEATURES

- ✓ Gas-heated lava-stone beds
- ✓ Individual burner controls
- ✓ Stainless-steel body
- ✓ Firebrick-lined cooking chamber
- ✓ Heat-resistant glass doors
- ✓ Removable spits and grease tray

NOMINAL DIMENSIONS • W × D × H

1400 × 700 × 1200 mm

MOTOR DRIVE

220 V AC • 50 Hz • 40 W • 3 rpm

LPG / natural gas configurations available; specify the required gas with your order. *Capacity varies with bird size and approved loading.

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GAS & LAVA-STONE ROTISSERIE

ARC TK004

4+3 CONFIGURATION / 7 SPITS

Seven spit positions with four controlled heat levels.



35

CHICKENS PER BATCH*

7

SPIT POSITIONS

4

ATMOSPHERIC BURNERS

40 kW

NOMINAL HEAT INPUT

STANDARD FEATURES

- ✓ Gas-heated lava-stone beds
- ✓ Individual burner controls
- ✓ Stainless-steel body
- ✓ Firebrick-lined cooking chamber
- ✓ Heat-resistant glass doors
- ✓ Removable spits and grease tray

NOMINAL DIMENSIONS • W × D × H

1400 × 700 × 1400 mm

MOTOR DRIVE

220 V AC • 50 Hz • 40 W • 3 rpm

LPG / natural gas configurations available; specify the required gas with your order. *Capacity varies with bird size and approved loading.

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GAS & LAVA-STONE ROTISSERIE

ARC TK005

5+4 CONFIGURATION / 9 SPITS

Nine spit positions for a versatile production format.



45

CHICKENS PER BATCH*

9

SPIT POSITIONS

5

ATMOSPHERIC BURNERS

50 kW

NOMINAL HEAT INPUT

STANDARD FEATURES

- ✓ Gas-heated lava-stone beds
- ✓ Individual burner controls
- ✓ Stainless-steel body
- ✓ Firebrick-lined cooking chamber
- ✓ Heat-resistant glass doors
- ✓ Removable spits and grease tray

NOMINAL DIMENSIONS • W × D × H

1400 × 700 × 1600 mm

MOTOR DRIVE

220 V AC • 50 Hz • 40 W • 3 rpm

LPG / natural gas configurations available; specify the required gas with your order. *Capacity varies with bird size and approved loading.

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GAS & LAVA-STONE ROTISSERIE

ARC TK006

6+5 CONFIGURATION / 11 SPITS

Eleven spit positions for larger roasting batches.



55

CHICKENS PER BATCH*

11

SPIT POSITIONS

6

ATMOSPHERIC BURNERS

60 kW

NOMINAL HEAT INPUT

STANDARD FEATURES

- ✓ Gas-heated lava-stone beds
- ✓ Individual burner controls
- ✓ Stainless-steel body
- ✓ Firebrick-lined cooking chamber
- ✓ Heat-resistant glass doors
- ✓ Removable spits and grease tray

NOMINAL DIMENSIONS • W × D × H

1400 × 700 × 1800 mm

MOTOR DRIVE

220 V AC • 50 Hz • 40 W • 3 rpm

LPG / natural gas configurations available; specify the required gas with your order. *Capacity varies with bird size and approved loading.

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GAS & LAVA-STONE ROTISSERIE

ARC TK007

7+6 CONFIGURATION / 13 SPITS

Thirteen spit positions in the tallest multi-burner format.



65

CHICKENS PER BATCH*

13

SPIT POSITIONS

7

ATMOSPHERIC BURNERS

Heat input

Confirmed with order

STANDARD FEATURES

- ✓ Gas-heated lava-stone beds
- ✓ Individual burner controls
- ✓ Stainless-steel body
- ✓ Firebrick-lined cooking chamber
- ✓ Heat-resistant glass doors
- ✓ Removable spits and grease tray

NOMINAL DIMENSIONS • W × D × H

1400 × 700 × 2000 mm

MOTOR DRIVE

220 V AC • 50 Hz • 40 W • 3 rpm

LPG / natural gas configurations available; specify the required gas with your order. *Capacity varies with bird size and approved loading.

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02 / BOTTOM-BURNER GAS SERIES

Bottom-Burner Rotisseries

A single lower gas burner and lava-stone bed, with a symmetrical spit layout.



30-70

CHICKENS*

6-14

SPITS

15 kW

HEAT INPUT

- ✓ One atmospheric gas burner beneath the cooking area.
- ✓ Lava-stone cooking system and double-sided glass.
- ✓ Stainless-steel body with a lower cabinet.

Model	Layout / spits	Chickens*	Heat input	W × D × H (mm)
ARC TKCD003	3+3 / 6	30	15 kW	1400 × 700 × 1200
ARC TKCD004	4+4 / 8	40	15 kW	1400 × 700 × 1400
ARC TKCD005	5+5 / 10	50	15 kW	1400 × 700 × 1600
ARC TKCD006	6+6 / 12	60	15 kW	1400 × 700 × 1800
ARC TKCD007	7+7 / 14	70	15 kW	1400 × 700 × 2000

*Nominal capacity. Dimensions are nominal range data; approved order drawings govern installation.





BOTTOM-BURNER GAS ROTISSERIE

ARC TKCD003

3+3 CONFIGURATION / 6 SPITS

Six spits above a lower lava-stone heat source.



30

CHICKENS PER BATCH*

6

SPIT POSITIONS

1

ATMOSPHERIC BURNER

15 kW

NOMINAL HEAT INPUT

STANDARD FEATURES

- ✓ Single lower gas burner
- ✓ Double-sided heat-resistant glass
- ✓ Stainless-steel body
- ✓ Lava-stone cooking bed
- ✓ Motor-driven spit rotation
- ✓ Lower cabinet and castors

NOMINAL DIMENSIONS • W × D × H

1400 × 700 × 1200 mm

MOTOR DRIVE

220 V AC • 50 Hz • 40 W • 3 rpm

LPG / natural gas configurations available; specify the required gas with your order. *Capacity varies with bird size and approved loading.

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BOTTOM-BURNER GAS ROTISSERIE

ARC TKCD004

4+4 CONFIGURATION / 8 SPITS

Eight spit positions in a balanced roasting format.



40

CHICKENS PER BATCH*

8

SPIT POSITIONS

1

ATMOSPHERIC BURNER

15 kW

NOMINAL HEAT INPUT

STANDARD FEATURES

- ✓ Single lower gas burner
- ✓ Double-sided heat-resistant glass
- ✓ Stainless-steel body
- ✓ Lava-stone cooking bed
- ✓ Motor-driven spit rotation
- ✓ Lower cabinet and castors

NOMINAL DIMENSIONS • W × D × H

1400 × 700 × 1400 mm

MOTOR DRIVE

220 V AC • 50 Hz • 40 W • 3 rpm

LPG / natural gas configurations available; specify the required gas with your order. *Capacity varies with bird size and approved loading.



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BOTTOM-BURNER GAS ROTISSERIE

ARC TKCD005

5+5 CONFIGURATION / 10 SPITS

Ten spit positions with front and rear visibility.



50

CHICKENS PER BATCH*

10

SPIT POSITIONS

1

ATMOSPHERIC BURNER

15 kW

NOMINAL HEAT INPUT

STANDARD FEATURES

- ✓ Single lower gas burner
- ✓ Double-sided heat-resistant glass
- ✓ Stainless-steel body
- ✓ Lava-stone cooking bed
- ✓ Motor-driven spit rotation
- ✓ Lower cabinet and castors

NOMINAL DIMENSIONS • W × D × H

1400 × 700 × 1600 mm

MOTOR DRIVE

220 V AC • 50 Hz • 40 W • 3 rpm

LPG / natural gas configurations available; specify the required gas with your order. *Capacity varies with bird size and approved loading.

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BOTTOM-BURNER GAS ROTISSERIE

ARC TKCD006

6+6 CONFIGURATION / 12 SPITS

Twelve spit positions for larger production batches.



60

CHICKENS PER BATCH*

12

SPIT POSITIONS

1

ATMOSPHERIC BURNER

15 kW

NOMINAL HEAT INPUT

STANDARD FEATURES

- ✓ Single lower gas burner
- ✓ Double-sided heat-resistant glass
- ✓ Stainless-steel body
- ✓ Lava-stone cooking bed
- ✓ Motor-driven spit rotation
- ✓ Lower cabinet and castors

NOMINAL DIMENSIONS • W × D × H

1400 × 700 × 1800 mm

MOTOR DRIVE

220 V AC • 50 Hz • 40 W • 3 rpm

LPG / natural gas configurations available; specify the required gas with your order. *Capacity varies with bird size and approved loading.

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BOTTOM-BURNER GAS ROTISSERIE

ARC TKCD007

7+7 CONFIGURATION / 14 SPITS

Fourteen spit positions for the largest batch in the range.



70

CHICKENS PER BATCH*

14

SPIT POSITIONS

1

ATMOSPHERIC BURNER

15 kW

NOMINAL HEAT INPUT

STANDARD FEATURES

- ✓ Single lower gas burner
- ✓ Double-sided heat-resistant glass
- ✓ Stainless-steel body
- ✓ Lava-stone cooking bed
- ✓ Motor-driven spit rotation
- ✓ Lower cabinet and castors

NOMINAL DIMENSIONS • W × D × H

1400 × 700 × 2000 mm

MOTOR DRIVE

220 V AC • 50 Hz • 40 W • 3 rpm

LPG / natural gas configurations available; specify the required gas with your order. *Capacity varies with bird size and approved loading.

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03 / CHARCOAL & WOOD-FIRED SERIES

Charcoal & Wood-Fired Rotisseries

Traditional solid-fuel roasting with the convenience of motor-driven spits.



30-60

CHICKENS*

6-12

SPITS

3 rpm

SPIT ROTATION

- ✓ Charcoal or wood-fired cooking chamber.
- ✓ Double-sided heat-resistant glass.
- ✓ Stainless-steel body and lower storage compartment.

Model	Layout / spits	Chickens*	Fuel	W × D × H (mm)
ARC TKC003	3+3 / 6	30	Wood / charcoal	1400 × 700 × 1200
ARC TKC004	4+4 / 8	40	Wood / charcoal	1400 × 700 × 1400
ARC TKC005	5+5 / 10	50	Wood / charcoal	1400 × 700 × 1600
ARC TKC006	6+6 / 12	60	Wood / charcoal	1400 × 700 × 1800

*Nominal capacity. Dimensions are nominal range data; approved order drawings govern installation.





CHARCOAL & WOOD-FIRED ROTISSERIE

ARC TKC003

3+3 CONFIGURATION / 6 SPITS

Six spits for traditional charcoal or wood-fired roasting.



30

CHICKENS PER BATCH*

6

SPIT POSITIONS

Wood / charcoal

FUEL OPTIONS

STANDARD FEATURES

- ✓ Charcoal / wood-fired cooking
- ✓ Double-sided heat-resistant glass
- ✓ Stainless-steel body
- ✓ Motor-driven spit rotation
- ✓ Lower storage compartment
- ✓ Removable spits

NOMINAL DIMENSIONS • W × D × H

1400 × 700 × 1200 mm

MOTOR DRIVE

220 V AC • 50 Hz • 40 W • 3 rpm

Solid-fuel heating with an electrical motor drive. Specify the intended fuel with your order. *Capacity varies with bird size and approved loading.



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CHARCOAL & WOOD-FIRED ROTISSERIE

ARC TKC004

4+4 CONFIGURATION / 8 SPITS

Eight spits with a separate lower storage compartment.



40

CHICKENS PER BATCH*

8

SPIT POSITIONS

Wood / charcoal

FUEL OPTIONS

STANDARD FEATURES

- ✓ Charcoal / wood-fired cooking
- ✓ Double-sided heat-resistant glass
- ✓ Stainless-steel body
- ✓ Motor-driven spit rotation
- ✓ Lower storage compartment
- ✓ Removable spits

NOMINAL DIMENSIONS • W × D × H

1400 × 700 × 1400 mm

MOTOR DRIVE

220 V AC • 50 Hz • 40 W • 3 rpm

Solid-fuel heating with an electrical motor drive. Specify the intended fuel with your order. *Capacity varies with bird size and approved loading.



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CHARCOAL & WOOD-FIRED ROTISSERIE

ARC TKC005

5+5 CONFIGURATION / 10 SPITS

Ten spit positions for a larger solid-fuel roasting format.



50

CHICKENS PER BATCH*

10

SPIT POSITIONS

Wood / charcoal

FUEL OPTIONS

STANDARD FEATURES

- ✓ Charcoal / wood-fired cooking
- ✓ Double-sided heat-resistant glass
- ✓ Stainless-steel body
- ✓ Motor-driven spit rotation
- ✓ Lower storage compartment
- ✓ Removable spits

NOMINAL DIMENSIONS • W × D × H

1400 × 700 × 1600 mm

MOTOR DRIVE

220 V AC • 50 Hz • 40 W • 3 rpm

Solid-fuel heating with an electrical motor drive. Specify the intended fuel with your order. *Capacity varies with bird size and approved loading.



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CHARCOAL & WOOD-FIRED ROTISSERIE

ARC TKC006

6+6 CONFIGURATION / 12 SPITS

Twelve spit positions for high-volume solid-fuel roasting.



60

CHICKENS PER BATCH*

12

SPIT POSITIONS

Wood / charcoal

FUEL OPTIONS

STANDARD FEATURES

- ✓ Charcoal / wood-fired cooking
- ✓ Double-sided heat-resistant glass
- ✓ Stainless-steel body
- ✓ Motor-driven spit rotation
- ✓ Lower storage compartment
- ✓ Removable spits

NOMINAL DIMENSIONS • W × D × H

1400 × 700 × 1800 mm

MOTOR DRIVE

220 V AC • 50 Hz • 40 W • 3 rpm

Solid-fuel heating with an electrical motor drive. Specify the intended fuel with your order. *Capacity varies with bird size and approved loading.

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PROJECT FINISHES

A cooking centrepiece.

Decorative hood finishes and project details can be discussed for your restaurant concept.



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Built to be seen.

The illustrated 5+4 installations combine visible roasting with decorative hood detailing.

- ✓ Decorative hood finish
- ✓ Restaurant name or logo
- ✓ Project-specific appearance
- ✓ Configuration confirmed to order

Customised 5+4 examples. Decorative hoods, branding and finishes shown are project-specific and are not included as standard.

Discuss the complete machine height, access and extraction arrangement before approving a customised configuration.

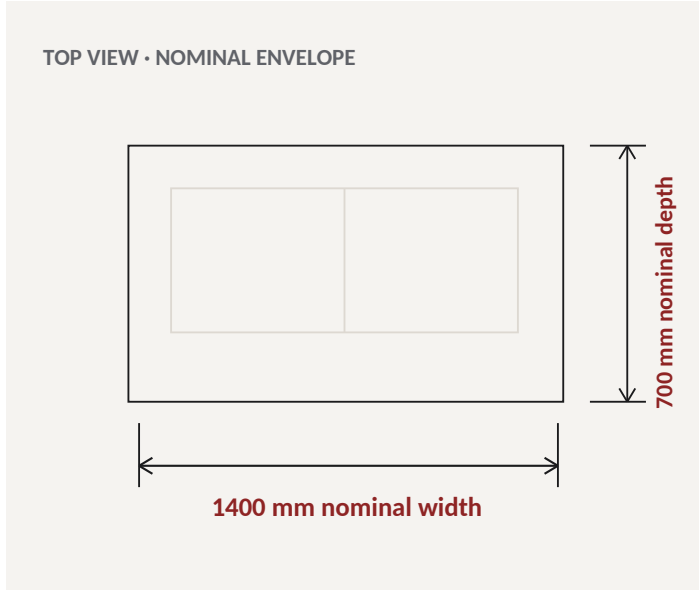




PROJECT PLANNING

Plan the complete installation.

Coordinate the appliance, service connections and kitchen extraction before manufacture.



Select by capacity. Plan to the final drawing.

Range heights are 1200, 1400, 1600, 1800 and 2000 mm, depending on model. Decorative hoods and project details can alter overall dimensions.

Request the final installation drawing for the exact model and configuration. Confirm the machine footprint, working clearances, delivery access and support requirements.

Schematic only. Allow additional access for doors, trays, spits and service connections.

GAS

Specify LPG or natural gas. Final gas type, pressure, connection and regulator requirements must match the supplied appliance.

ELECTRICAL

Listed motor data: 220 V AC, 50 Hz, 40 W, 3 rpm. Confirm supply and protection against the appliance rating plate.

EXTRACTION

Provide a designed commercial extraction and replacement-air system suitable for the fuel and installed cooking load.

Installation and commissioning must be carried out by qualified personnel using the supplied instructions and local requirements.





TECHNICAL DOCUMENTATION

Clear specifications. Lasting support.

Model identification and the ordered gas configuration are the starting point for your technical file.

EU TYPE-EXAMINATION DOCUMENTATION

Certificate B.0034.GYC.05-01

The supplied certificate and Annex A identify the ARC TK001-TK006 family, with G20 natural gas at 20 mbar and gas categories I2H / I2E for the destinations listed in the annex.

Models in this collection within that stated family:

ARC TK003 · ARC TK004 · ARC TK005 · ARC TK006

Certificate scope is specific to the listed models and G20 natural gas. For ARC TK007, ARC TKCD, ARC TKC or LPG configurations, request the corresponding model- and destination-specific documentation.

Order documentation

- ✓ Model and configuration identification
- ✓ Final technical data and service connections
- ✓ Installation and operating instructions
- ✓ Applicable conformity documentation

2-YEAR

PARTS WARRANTY

Two-year spare-parts warranty, subject to the sales agreement and warranty terms. Shipping costs are excluded.

For support, provide the model, serial number and a rating-plate photograph.





MANUFACTURER & EXPORTER

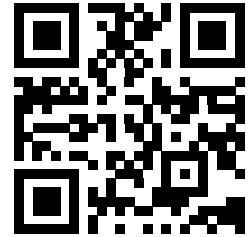
Let's specify your rotisserie.

Share your preferred model, cooking fuel and delivery destination.



Factory & showroom Ankara, Türkiye

Professional kitchen equipment manufactured in Türkiye, with worldwide shipping and direct factory support.



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