



SEE IT IN
ACTION HERE:



BIG BEN

ROTISSERIE SERIES

Keep flavor and moisture in your meals with the Big Ben Rotisserie! Easy-to-use, this rotisserie cuts down labor and fuel costs—while producing the perfect texture for chicken, brisket, pork butts, and more.

Operate the Big Ben single-handedly with its nonstop rotation and self-basting at every turn. Unlike other rotisseries, the Big Ben recycles juices while grates rotate. Juices flow to the center and back out with each rotation and excess drippings fall onto the charcoal. This means juices have longer exposure to the surface of the meat, preventing flare-ups—and adding flavor.

Operating like a full-chamber convection fan, the Big Ben keeps temperatures consistent with each grate of meat. Try switching out sandwich grates with hanging baskets to hold large pieces of meat or foil pans.

No matter what you're cooking, with the Big Ben, you can enjoy mouth-watering perfection every single time.



BIG BEN

ROTISSERIE 78

- Overall Size: 44"d x 98"w x 63"h
(with Trailer Size: 52"d x 128"w x 76"h)
- Cooking Chamber: 36"d x 78"w x 47"h
- Standard fuel is charcoal: lump or briquette
- Single-person operation
- Quick adjust clamps
- Nonstop rotation
- Holds more moisture and flavor with 4-point self-basting
- Available with hanging rotating grates
- Refer to Spec Sheet for Complete Information



BIG BEN

ROTISSERIE 40

- Overall Size: 44"d x 60"w x 63"h
(74" high with casters)
- Cooking Chamber: 36"d x 42"w x 46"h
- Half the size of Big Ben 78, but still has all the features you love
- Made for backyard cookouts, catering, and small businesses
- Refer to Spec Sheet for Complete Information

BIG BEN 4-POINT SELF-BASTING SYSTEM

PREMIER PERFORMANCE

Not all rotisseries are created equal.

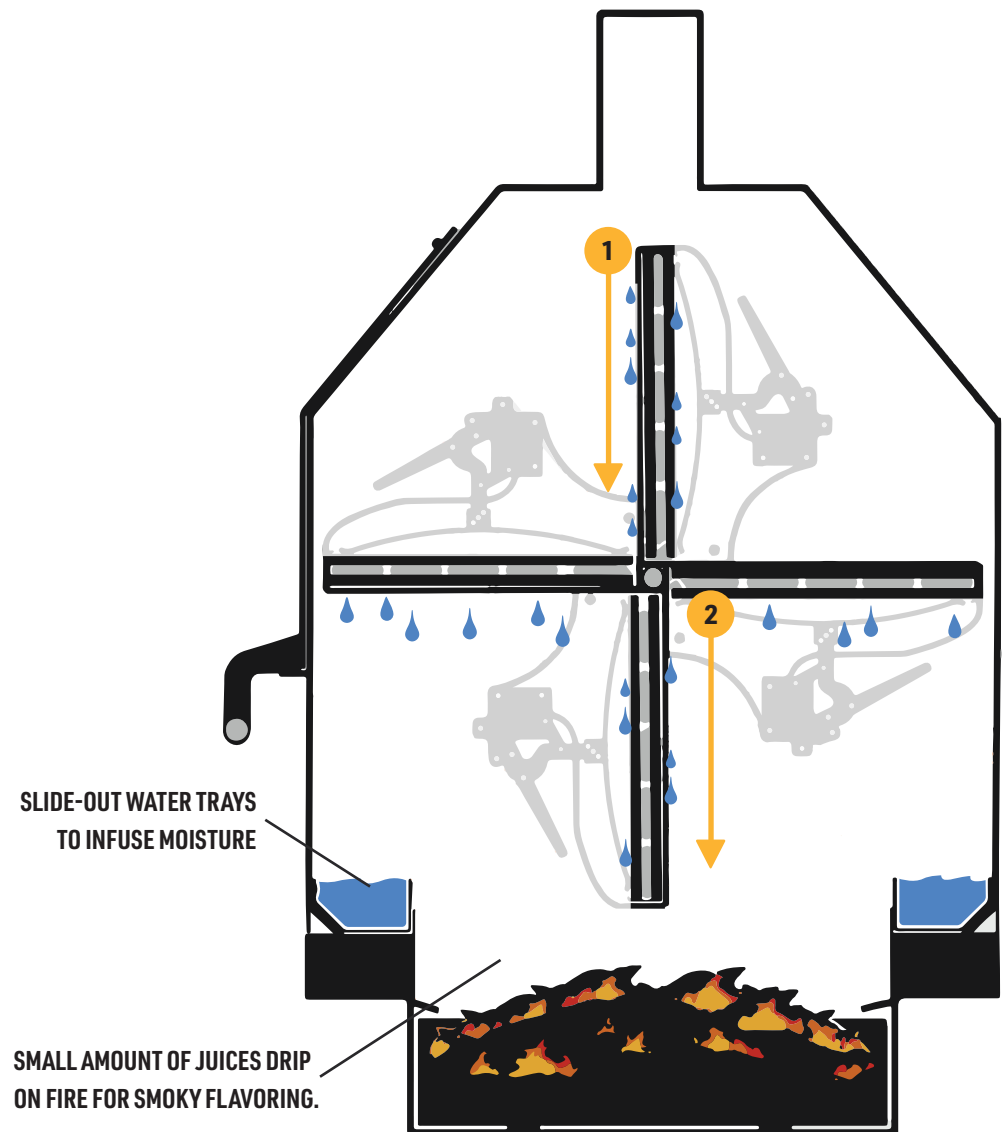
Unlike other units on the market, the Big Ben recycles juices and offers non-stop self-basting through four rotational points.

POINT 1

At point 1, juices from your load of meat flow toward the center of the Sandwich Grates, keeping meat tender and moist.

POINT 2

At point 2, juices move away from the center and drip on the fire-offering smoky flavor at every turn.



UNBEATABLE FLAVOR

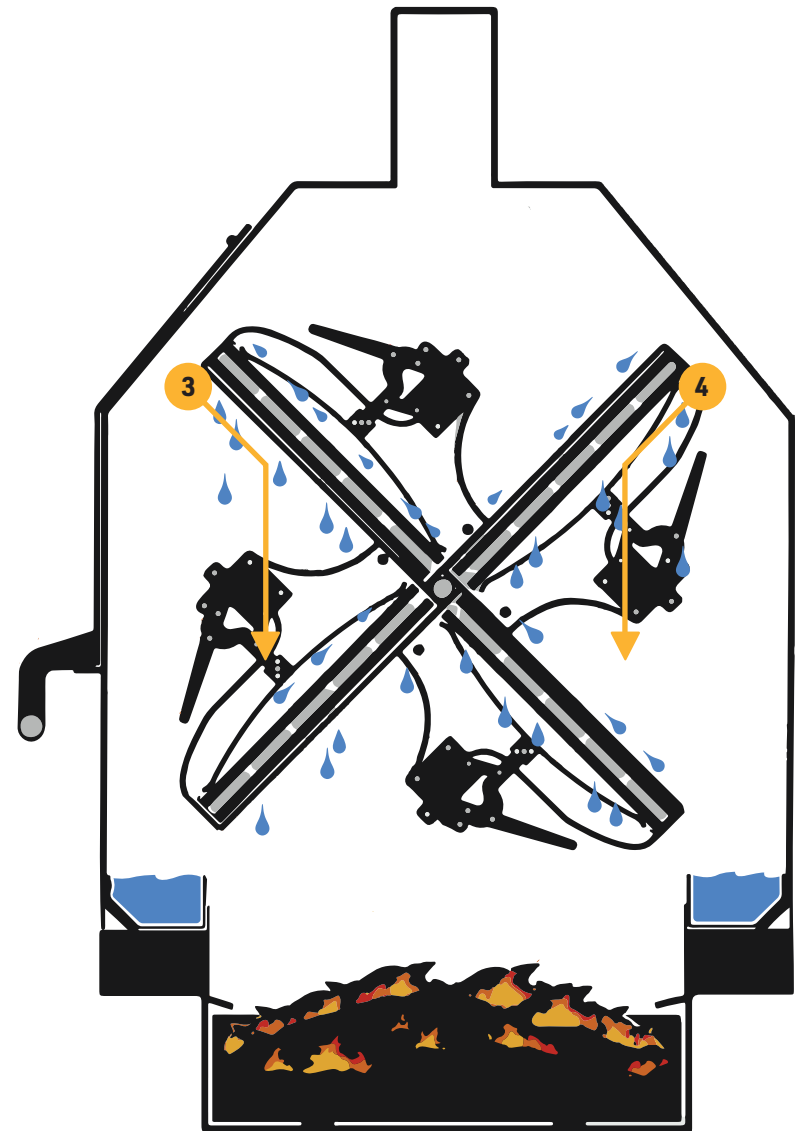
Making mouth-watering meals is easy with a rotisserie that operates above and beyond industry standards.

Big Ben retains that unbeatable rotisserie flavor at every turn—so you never have to stress about dry, bland meat.

POINTS 3 & 4

Points 3 and 4 are both transitional phases, where juices from upper grates drip onto the lower grates, meaning meat doesn't lose out on moisture.

Savor that melt-in-your-mouth texture with a rotisserie that delivers succulent meals every time.



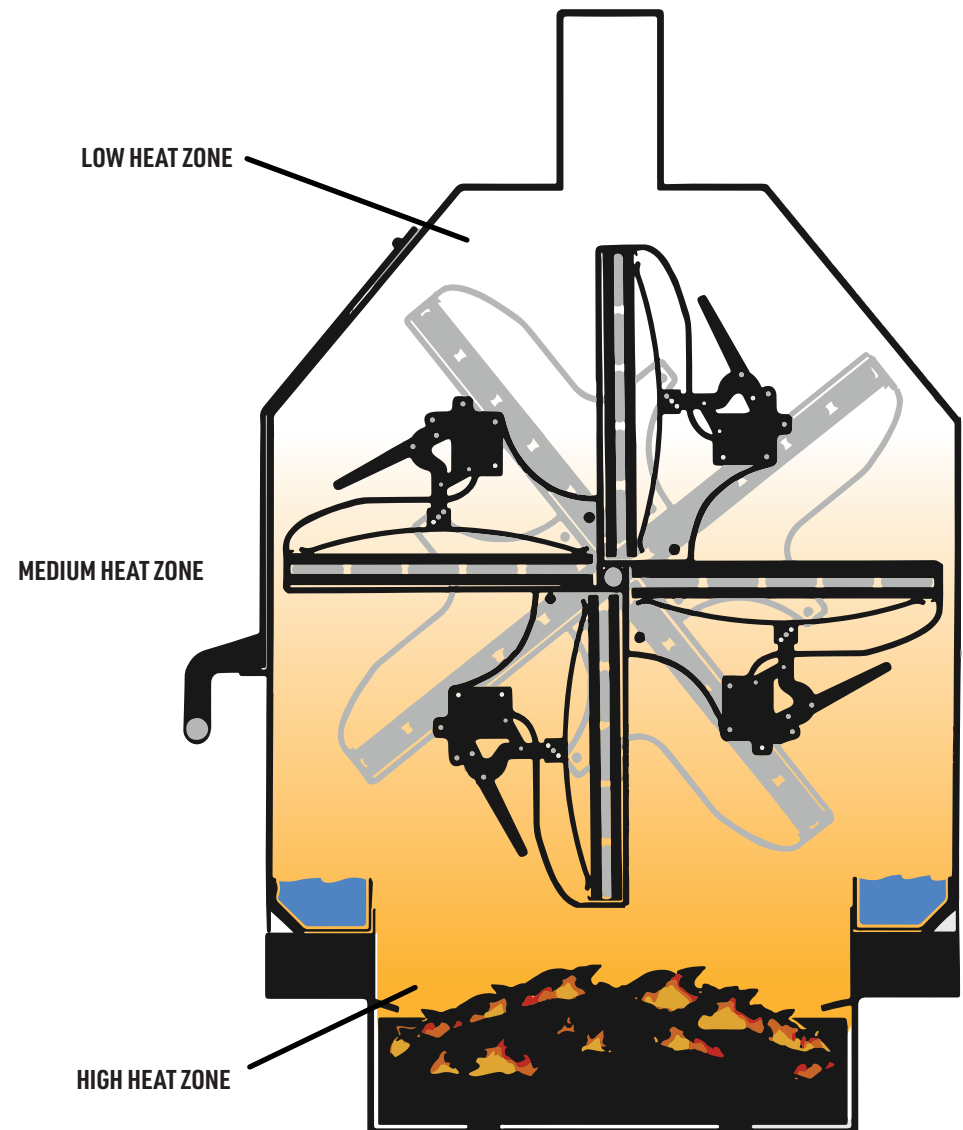
BIG BEN CONVECTION HEAT CHAMBER

CONVECTION HEAT CHAMBER

Maintaining temperature is one of the most important parts of cooking. The Big Ben offers draft control to provide consistent results with every load.

Acting like a full chamber convection fan, grates rotate constantly, and each side of meat is temporarily in direct heat as the grates turn. Rotating between the low and high heat zones keeps meat cooking evenly and retains moisture throughout the entire cooking process.

With controlled air flow and consistent even cooking, Big Ben delivers flavorful rotisserie meals that melt in your mouth.



BIG BEN GRATE OPTIONS

ROTISSERIE HANGING GRATES

Double your cooking space with Big Ben! Our Rotisserie Hanging Grates are perfect for larger pieces of meat like briskets, pork butts, whole birds, ribs, and more. Add a second layer to each hanging grate to minimize cooking time—and enjoy twice the amount of return.

Plus, you can interchange Sandwich Grates or Hanging Grates on the arms in any configuration. Options are limitless with a rotisserie that always offers the best use of space.

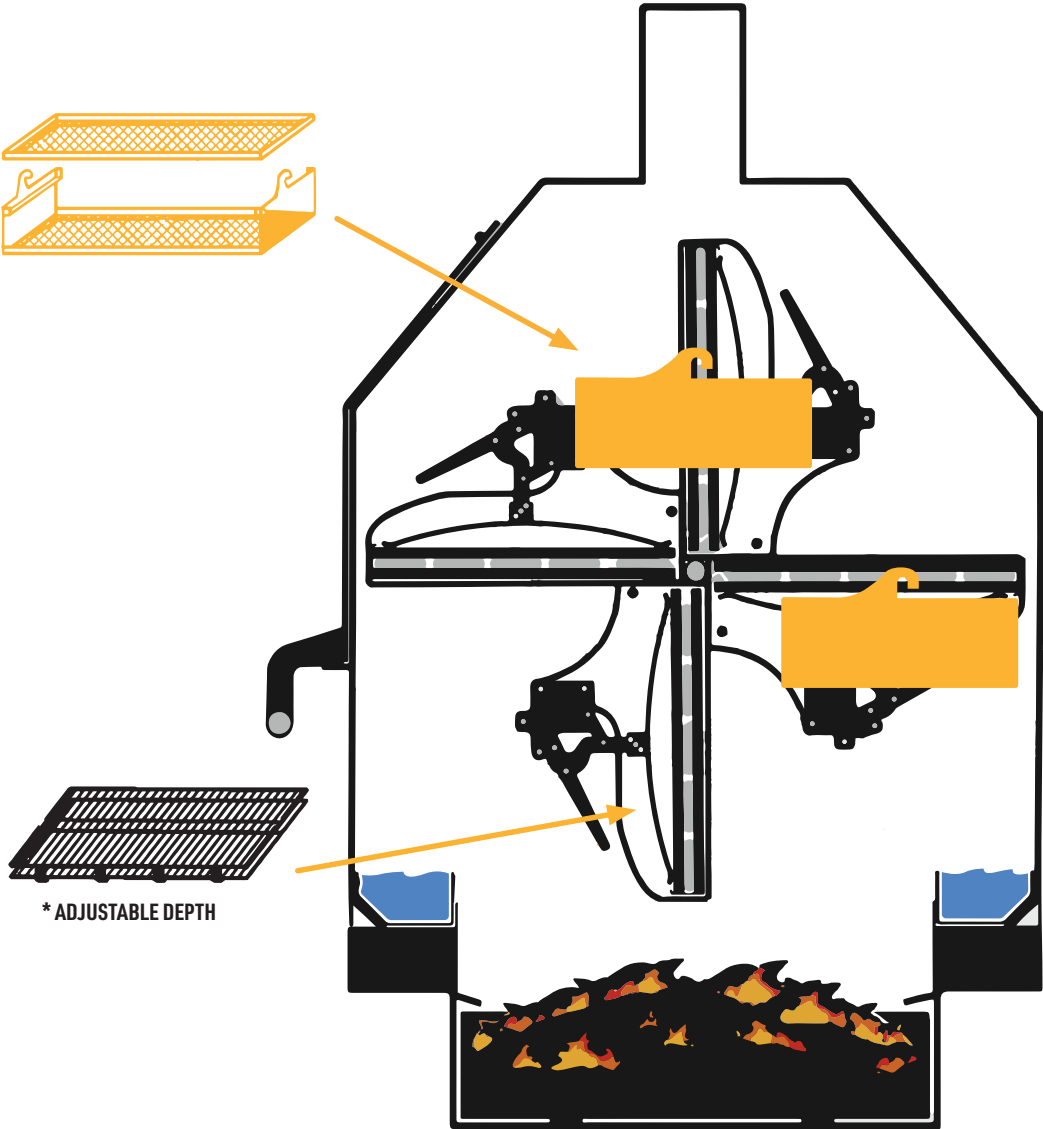
- Each grate holds 1 full-sized and 1 half pan or 3 half pans
- 8 hanging grates: 35" L x 13" D

SANDWICH GRATES

Our Sandwich Grates are perfect for all your favorite rotisserie-style meals. Quick-adjust clamps “sandwich” meat between two flat grates, holding uneven pieces secure while grates rotate.

Set the depth of these grates according to your cut of meat and evenly cook large batches with an accessory that works for:

- Burgers
- Boneless Thighs
- Ribs
- Chicken Wings
- Chicken Halves
- And more!
- Leg Quarters
- Pork Chops



BIG BEN SERIES QUICK-ADJUST CLAMPS

QUICK-ADJUST CLAMPS

Our Quick-adjust Clamps are designed specifically for the Big Ben Rotisserie and can't be found anywhere else on the market.

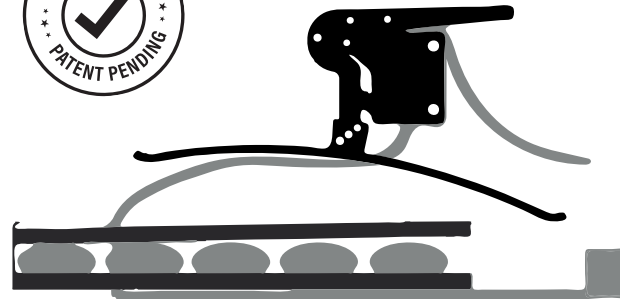
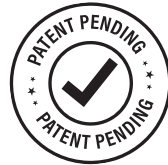
Easily switch between three load sizes with these easy-to-use clamps, so you can cook thinner and thicker loads evenly.

QUICK-ADJUST CLAMPS FEATURES:

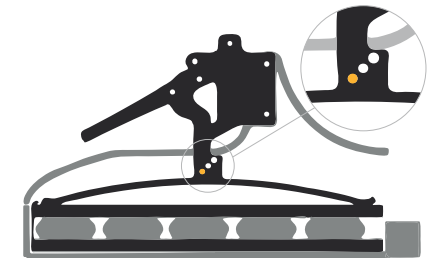
- Clamps allow for smooth single-person loading and unloading of grates filled with meat.
- Keeps meat clamped firmly grates firmly in place, even when upside down.
- Smooth operating hand lever with detents in open and closed positions.
- Easily install or replace the clamping mechanism on the grate holder with two bolts.
- Offer three mounting positions for thin, medium, or thick loads of meat and vegetables.
- Flexible spring clamp compensates for variations in final load thickness.

OPTIONAL CLAMP SCREW

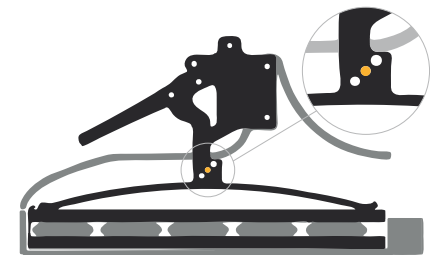
An alternative to the Quick-adjust Clamps is manually adjusting the clamp screws located on the Big Ben grate holder. These clamp screws adjust with a small cordless impact and hold sandwich grates in place to accommodate all types of meats. With some experience you'll be able to judge how to adjust the clamp screws according to each load of meat and/or vegetables.



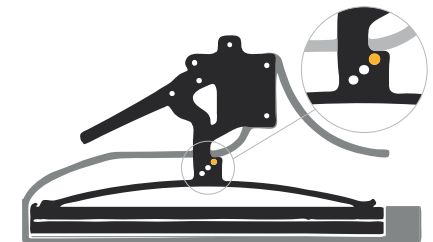
LOAD SIZE POSITIONS



#1 - BULKY LOAD



#2 - MEDIUM LOAD



#3 - LIGHT LOAD

COOKER COMPARISONS

		BIG BEN ROTISSERIE 78	OPEN 4 PIT	SP-500 SOUTHERN PRIDE
HEAD-TO-HEAD	Cost	\$9,876.26	\$6,900	\$25,000
	Cooking Style	Grill	Grill	Indirect Oven Smoker
	Construction Material	Painted 10 & 12 ga. Steel	Painted 13 ga. Steel	Steel
	Temperature Control	Draft	Manual	120v Automatic
	Fuel	Mixed Charcoal	Charcoal	Gas over Wood
	Rotisserie Format	Sandwich Grates or Hanging Grates	Manual Turn, Non-Adjustable Sandwich Grate	Basket with Extra Shelves
	Sandwich Grates	Yes	Yes	No
	Self-Basting	4-Sided	No	1-Sided
	People to Operate	1	2	1
	Continuous Staff?	No	Yes	No



BIG BEN ROTISSERIE 78

CAPACITY	Bone-In Chicken	160 lb.	240 lb.	Feasible
	Boneless Chicken	130 lb.	200 lb.	Feasible
	Pork Ribs	48 pcs. 2¾ lb. Baby Backs	Not Feasible	60 pcs. 2¾ lb. St. Louis Style Ribs
	8-10 lb. Pork Butts	24 pieces	None	60 pieces
	12-15 lb. Briskets	16 pieces	None	20 pieces



OPEN 4 PIT

COST COMPARISON	ITEM	AMOUNT	BIG BEN 78 COST	AMOUNT	OPEN 4 PIT COST
	Chicken Leg Quarters (\$0.85/lb.)	960 lb.	\$816.00	960 lb.	\$816.00
	Briquette Charcoal (\$0.50/lb.)	60 lb.	\$30.00	360 lb.	\$180.00
	Lump Charcoal (\$0.72/lb.)	120 lb.	\$86.40	0 lb.	\$0.00
	Man Hours (\$30/hr.)	3 hr.	\$90.00	8 hr.	\$240.00
	Total Cost Per Cook		\$1,022.40		\$1236.00
	Cost Per Pound		\$1.07		\$1.29
	Savings Per Pound		\$0.22		None
	TOTAL SAVINGS PER COOK		\$211.20		\$0.00
	Difference in Cooker Cost				\$2,976.26
Pounds of Chicken to Cook to Pay for the DIFFERENCE with Savings				13,500 lb.	



SP-500 SOUTHERN PRIDE

SUMMARY	SP-500	Cheaper to operate per hour, but it's essentially a bake oven with a smoking feature, not a grill.
	OPEN 4 PIT	Great quantity chicken cooker, but needs a lot of attention to operate.
	BIG BEN ROTISSERIE 78	Ability to run hot without a lot of attention. 4-position grate mounts allow for twice the meat in cook chamber with minimal fuel increase.