

Sausage Corrals

Models:
SC-20, SC-40



SC-20



SC-40

The Roundup® Sausage Corral is a unique and innovative way to prepare sausages. The sausages are placed in a “corral” that moves up-and-down over a heated flat grill surface. The corral motion allows the sausages to turn. As the sausages turn, they roll in their own juices, producing a self-basting sausages that sears in all the natural flavor.

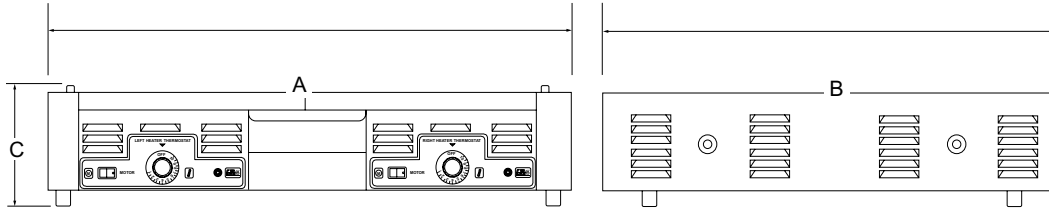
The SC-20/25 Model has a split grill and a grease tray which collects cooking juices for easy disposal.

The SC-40 Model has a larger capacity for higher volume applications. Domestic models are available with either 250°F or 400°F thermostats. International models are available with 200°C thermostats only.

Features:

- Available in Two Designs
- Easy to Clean
- Use Fresh or Pre-Cooked Products
- Stainless Steel Construction

Dimensions



Manufacturing No.	Model	Width (A)	Depth (B)	Height (C)	Shipping Weight
9300200	SC-20	27-1/8" (689 mm)	21-1/8" (537 mm)	5-15/16" (187 mm)	60 lbs. (27 kg)
9300230	SC-25	27-1/8" (689 mm)	21-1/8" (537 mm)	5-15/16" (187 mm)	60 lbs. (27 kg)
9300220	SC-40	33-3/8" (848 mm)	21-1/8" (537 mm)	5-15/16" (187 mm)	67 lbs. (30.5 kg)

Electrical Cord & Plug Configurations

NEMA-6-20P 20 Amp, 230 VAC	
CEE 7/7 Schuko 16 Amp, 250 VAC	
BS-1363 13 Amp, 250 VAC	
Commercial Cord	

Electrical Ratings (All)

VAC	Watts	Amps	Hz
230	3400	14.8	50/60

Capacities

Refrigerated Product Only—Not Frozen

SC-20/25: Up to 40 5" sausages (127 mm) or 20 7" sausages (178 mm) or 20 10" sausages (254 mm).

SC-40: Up to 50 5" sausages (127 mm) or 40 7" sausages (178 mm) or 30 10" sausages (254 mm).

SC-25 (9300240): Special unit holds jumbo sausages.