

# SEMAK®

## CHICKEN ROTISSERIES

PROUDLY AUSTRALIAN MADE

### Rotisseries vs Combi Ovens

For succulent home-style roast chickens, nothing surpasses the crispy and juicy chicken out of a Semak Rotisserie. Proudly the market leader for over 40 Years, Semak Rotisseries combine traditional homestyle roasting with patented orbital planetary rotation to cook perfectly roasted chicken every time. While other ovens boast speed, it is the gradual roasting and rotisserie style that result in the texture and taste of the chicken that your customers prefer.

Rotisseries achieve a cooking result that cannot be imitated in combination ovens. This is due to a number of factors:

Rotisseries	Combi Ovens
Traditional Roasting is a cooking method that uses dry heat to seal the outside of the food by caramelizing. It is this that gives the chicken or meat its stickiness and makes the result finger licking good! It should also be noted that the cooking process is two staged: intense hot heat at the beginning to facilitate caramelization and lower heat in the second half to retain moisture and gently roast for a tender result.	Non-Crispy Result: Some combination ovens work better than others but there is a consensus from customers that chickens from combi ovens are wetter and the skin isn't as crispy as that achieved in rotisseries. Where chickens are laid flat on racks the fats are retained in the cavity of the bird spoiling the texture and taste.
Crispy Outside: The fats that are released from the chicken around 45 minutes into the cook drip slowly from the chicken. These gently baste the chicken, enhancing the complex flavor by the caramelizing of sugars naturally found in the meat, and giving it its even, crispy golden brown finish. Excess fats drain away from the chicken and the cavity of the bird.	Non-Crispy Result: Some combination ovens work better than others but there is a consensus from customers that chickens from combi ovens are wetter and the skin isn't as crispy as that achieved in rotisseries. In the worst ovens the skin can be rubbery and chewy in texture. Where chickens are laid flat on racks the fats, juices and sometimes water are retained in the cavity of the bird spoiling the texture and taste.
Roasting not steaming is the key to the cooking process. Like your oven at home Semak rotisseries use incoloy elements to heat the oven and hot air circulates the food to gently roast. The process is slow so that the natural juices are retained and the meat tenderizes gently during cooking. The cooking process is identical to Home-style roasted chicken.	Combination Ovens are designed for rapid steam cooking. The cooking process is very quick but moisture must be removed at the end of the cook using fans and intense heat to brown and crisp the outside. Some ovens perform better than others at this and the results vary considerably. Marinades need to be added to the meat to mimic the caramelization process which change the flavour of the bird.