

AR-7E ELECTRIC ROTISSERIE



- Cook and hold in a single, counter-top rotisserie that features a combination of convection and radiant heat.
- A choice of one or two cooking stages for an improved finished product.
- Solid state electronic control has a clear, easy-to-read LED display to cook by time and features an automatic temperature reduction to a holding mode where product can remain until needed.
- Programmable control option with a seven program memory for both the cooking and holding function.
- Single pane low-e glass is easy to clean and maximize merchandising appeal while conserving heat loss.
- The rotisserie can be stacked with an identical rotisserie oven or with a matching holding cabinet.
- Interior drip strips channel drippings into a bottom drip pan for convenient removal.
- Spits, rotating disks, drip strips are also removable for easy cleaning.
- Interior lighting is recessed to protect from breakage.

The Alto-Shaam electric rotisserie is constructed of a heavy gauge, non-magnetic stainless steel with a sealed cooking chamber for heat retention. Single pane, low-e glass on both front and back includes a control-side handle with magnetic door latch. Spit rotation is controlled by one (1) 1/2 hp motorized disk that provides an incremental rotation jog and automatic stop when door is opened. The cook temperature range is from 250° to 425°F (121° to 218°C). Additional electronic control features include temperature display in Fahrenheit or Celsius; a product hold key with a temperature range of 140° to 210°F (60° to 99°C), cooking set-points from 1 minute to 4 hours; and emergency stop.

The rotisserie has a stainless steel exterior finish and is furnished with 4-inch legs.

Deluxe control option includes a programmable control with seven-program memory.

MODEL AR-7E: Electric Rotisserie Oven

MODEL AR-7E DELUXE: Electric Rotisserie Oven with Programmable Menu Memory Control

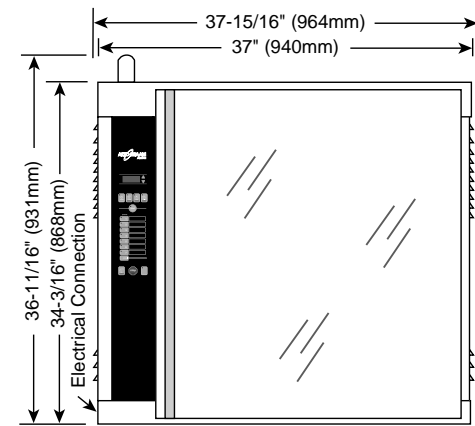
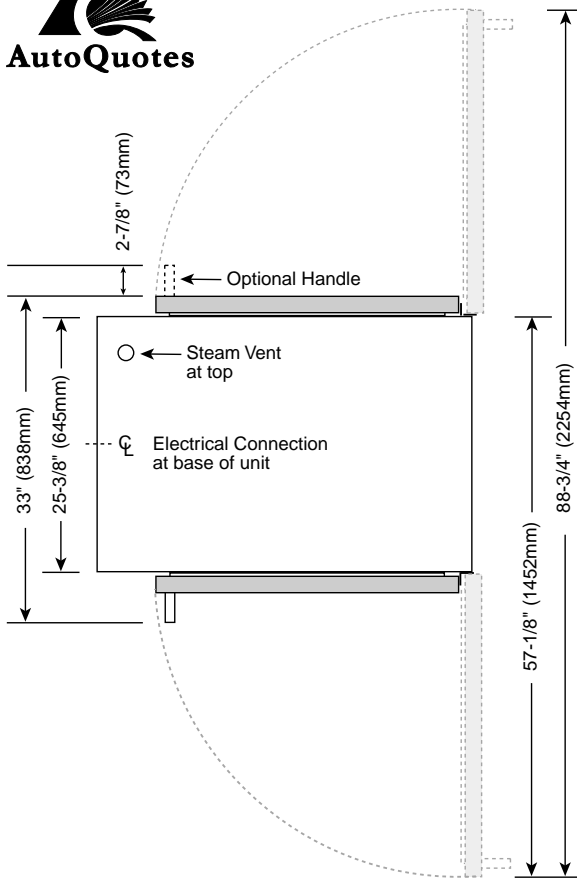
ADDITIONAL FEATURES & OPTIONS

- Optional double pane doors with curved glass exterior adds styling and provides free-flowing air space between panes to further reduce heat loss.
- Optional handle on non-control side for pass-through use.
- Optional programmable control lets the operator set up to seven cooking programs for both cooking and holding functions.
- Multipurpose wire basket option handles irregular size products, denser items, or heavier products that require additional support.
- A rotisserie-mounted Ventless Hood option eliminates the need for costly ventilation or oven hood space.
- Choose from the standard stainless steel finish or an optional powdered coated stainless in a choice of colors.



ANSI/NSF 4





NOTE — HEIGHT DIMENSION VARIANCE:
 4" (102mm) legs add 4-3/8" (111mm)
 5" (127mm) casters add 6-3/8" (162mm)
 6" (152mm) legs add 6-3/8" (162mm)

| | |
|--|--|
| DIMENSIONS: H x W x D | |
| EXTERIOR: | |
| 36-11/16" x 37-15/16" x 35-7/8" (932mm x 964mm x 911mm) | |

| ELECTRICAL | | | | | |
|-------------------|-------|----------|---------|-----|--------------------|
| VOLTAGE | PHASE | CYCLE/HZ | AMPS | kW | |
| 208 | 1 | 50/60 | 40.0 | 8.3 | |
| 230 | 1 | | 37.0 | 8.3 | NO PLUG |
| 240 | 1 | | 38.0 | 8.8 | |
| 208 | 3 | 50/60 | 33.0/ph | 8.3 | |
| 230 | 3 | | 33.0/ph | 8.3 | NO PLUG |
| 240 | 3 | | 32.0/ph | 8.8 | |
| 380/415 | 3 | | 22.0/ph | 8.8 | NO CORD NO PLUG |

- INSTALLATION REQUIREMENTS**
- Oven must be installed level.
 - Exhaust ventilation is required
 - Install on a non-combustible surface only
 - The oven must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
 - In order to maintain NSF standards, counter models must be sealed at the bottom by an NSF approved sealant or equipped with 4" (102mm) legs.

CLEARANCE REQUIREMENTS

6" (152mm) left, right, and rear sides

- STANDARD ACCESSORIES**
- Seven (7) removable stainless steel angled spits
 - One (1) removable stainless steel drip pan, 2" (51mm) deep
 - Two (2) removable stainless steel angled drip strips
 - Six (6) 20 watt recessed bulbs

| PRODUCT CAPACITY | WEIGHT | |
|---|---|--|
| 98 lb (44 kg) MAXIMUM | NET: | 361 lb (164 kg) |
| ANGLED SPITS (STANDARD): Up to twenty-one (21) 3-1/2 lb chickens (1,6 kg) Up to twenty-eight (28) 2-1/2 to 3 lb chickens (1,1 to 1,4 kg) | SHIP: | 540 lb (245 kg) |
| PIERCING SPITS (OPTIONAL): Up to twenty-eight (28) 2-1/2 to 3-1/2 lb chickens (1,1 to 1,6) | CRATE DIMENSIONS: (H x W x D) | 49" x 50" x 45" EST. (1245mm x 1270mm x 1143mm) |

ELECTRIC ROTISSERIE **AR-7E**

| OPTIONS & ACCESSORIES | |
|--|-----------------|
| <input type="checkbox"/> Casters, 5" (127mm) | 4007 |
| Custom Panel Colors | |
| <input type="checkbox"/> Black | 5001331 |
| <input type="checkbox"/> Burgundy | 5002955 |
| <input type="checkbox"/> Custom Color | CONTACT FACTORY |
| Door, Double Pane Curved Glass | |
| <input type="checkbox"/> With Handle | 5001202 |
| <input type="checkbox"/> Without Handle | 5001075 |
| <input type="checkbox"/> Door Handle (FOR SINGLE PANE GLASS DOOR ON NON-CONTROL SIDE) | HD-26900 |
| <input type="checkbox"/> Drip Pan with drain | 5001094 |
| Legs | |
| <input type="checkbox"/> Legs, 6" (152mm) Assembly | 5001414 |
| <input type="checkbox"/> Legs, 6" (152mm) Assembly, flanged feet | 5001761 |
| <input type="checkbox"/> Multi-Purpose Wire Basket (.50 dia. pin) | BS-26019 |
| Spits | |
| <input type="checkbox"/> Angled Spit, Stainless Steel | SI-25934 |
| <input type="checkbox"/> Piercing Spit, Stainless Steel | SI-25729 |
| Stacking Assembly | |
| <input type="checkbox"/> AR-7E over AR-7E | 5001479 |
| <input type="checkbox"/> AR-7E over AR-7H | NONE REQUIRED |
| Stand, Stainless Steel | |
| <input type="checkbox"/> With Storage Shelf | 5002057 |
| <input type="checkbox"/> Open (AR-7E over 750-S or 6•10iN/ML) | 5002058 |
| Teflon® Coated Accessories - COMMERCIAL GRADE | |
| <input type="checkbox"/> Items purchased separately | CONTACT FACTORY |
| <input type="checkbox"/> Ventless Hood, FACTORY INSTALLATION ONLY | AR-7VH* |

***SEE BACK PAGE FOR COMPLETE SPECIFICATIONS ON THE VENTLESS HOOD.**

STACKING COMBINATION

AR-7VH VENTLESS HOOD OVER
AR-7E ROTISSERIE OVER
AR-7H COMPANION HOLDING CABINET



STACKING COMBINATIONS

AR-7VH ventless hood *over* AR-7E rotisserie

Requires 4" (102mm) legs for counter top applications. Free standing floor installations require 6" (152mm) leg assembly **5001414** or 5" (127mm) casters **4007**.

$$HxWxD = 54-5/16" \times 37-15/16" \times 34-7/8" (1380 \times 964 \times 885\text{mm})$$

AR-7E rotisserie *over* AR-7E rotisserie

Requires 6" (152mm) leg assembly **5001414** or 5" (127mm) casters **4007** and stacking assembly **5001479** for applications within the United States. Applications outside the U.S. requires 6" (152mm) legs with flanged feet **5001761** bolted to the floor.

$$HxWxD = 77-1/4" \times 37-15/16" \times 34-7/8" (1962 \times 964 \times 885\text{mm})$$

AR-7E rotisserie *over* AR-7H companion holding cabinet

Requires 6" (152mm) leg assembly **5001414** or 5" (127mm) casters **4007** for applications within the United States. Applications outside the U.S. requires 6" (152mm) legs with flanged feet **5001761** bolted to the floor.

$$HxWxD = 77-1/4" \times 37-15/16" \times 34-7/8" (1962 \times 964 \times 885\text{mm})$$

AR-7VH ventless hood *over* AR-7E rotisserie *over* AR-7H companion holding cabinet

Requires 6" (152mm) legs with flanged feet **5001761** bolted to the floor.

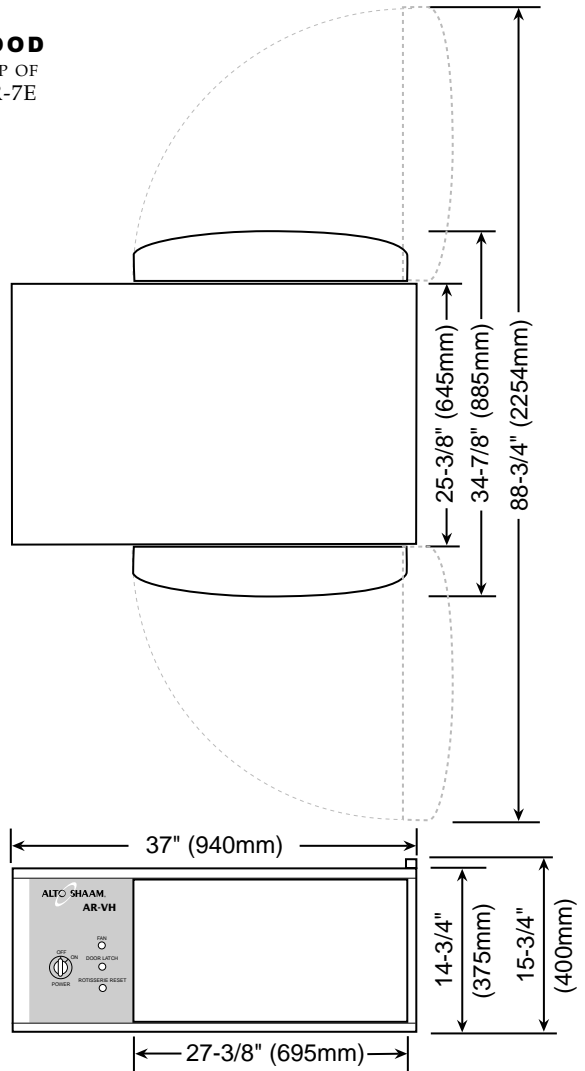
$$HxWxD = 90-1/2" \times 37-15/16" \times 34-7/8" (2299 \times 964 \times 885\text{mm})$$



W164 N9221 Water Street • PO Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.
PHONE: 262.251.3800 • 800.558.8744 U.S.A./CANADA FAX: 262.251.7067 • 800.329.8744 U.S.A. ONLY
WEBSITE: www.alto-shaam.com



AR-7VH VENTLESS HOOD
 INSTALLED DIRECTLY ON THE TOP OF
 ELECTRIC ROTISSERIE MODEL AR-7E



LISTED
 COOKING APPLIANCE
 WITH INTEGRAL SYSTEMS
 FOR LIMITING THE EMISSION
 OF GREASE LADEN AIR
 1P35

ALSO CLASSIFIED BY
 UNDERWRITERS
 LABORATORIES INC.®
 IN ACCORDANCE WITH
 NSF4 - 2002

| |
|------------------------------|
| DIMENSIONS: H x W x D |
| 15-3/4" x 37" x 34-7/8" |
| (400mm x 940mm x 885mm) |

| | | | | |
|-------------------|-------|----------|------|----|
| ELECTRICAL | | | | |
| VOLTAGE | PHASE | CYCLE/HZ | AMPS | kW |
| 208-240 | 1 | 50/60 | 1.0 | .2 |

| |
|-----------------------------|
| AIR MOVEMENT |
| 530 cfm (15m ³) |

| |
|---|
| INSTALLATION REQUIREMENTS |
| FACTORY INSTALLATION ONLY The ventless hood must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions. |

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|---|
| CLEARANCE REQUIREMENTS |
| 6" (152mm) left, right, and rear sides |

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|--|----------|
| OPTIONS & ACCESSORIES | |
| Replacement Filters | |
| <input type="checkbox"/> Grease Filter | FI-25867 |
| <input type="checkbox"/> Charcoal Filter | FI-25866 |

| |
|--|
| WEIGHT |
| NET: 120 lb (54 kg) |
| SHIP: 175 lb (79 kg) ADDITIONAL SHIP WEIGHT |
| FACTORY INSTALLED OVER AR-7E ROTISSERIE |
| CRATE DIMENSIONS: 62" x 50" x 45" EST. (1575mm x 1270mm x 1143mm) (H x W x D) |