

AR-7E ELECTRIC ROTISSERIE



AR-7E SHOWN WITH DOUBLE PANE,
CURVED GLASS DOORS AND OPTIONAL
NON-CONTROL SIDE PASS-THROUGH DOOR

- 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.
- Solid stainless steel back prevents further 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. Low-e glass on front includes a 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.

- MODEL AR-7E: Electric Rotisserie Oven, Reach-in with single pane, flat glass
- MODEL AR-7E: Electric Rotisserie Oven, Reach-in with double pane, curved glass

FACTORY INSTALLED OPTIONS

- Deluxe programmable control lets the operator set up to seven cooking programs for both cooking and holding functions.
- Panel Color Choices
 - Specify color choice:
 - Stainless Steel, standard
 - Black, optional
 - Burgundy, optional
 - Custom Color, optional
- Reach-in compartment is standard.
 - Specify pass-through design as a special order.
 - Single pane, flat glass door
 - Double pane, curved glass door
- Right-hand door swing is standard
 - Specify left-hand door as a special order
- Ventless Hood



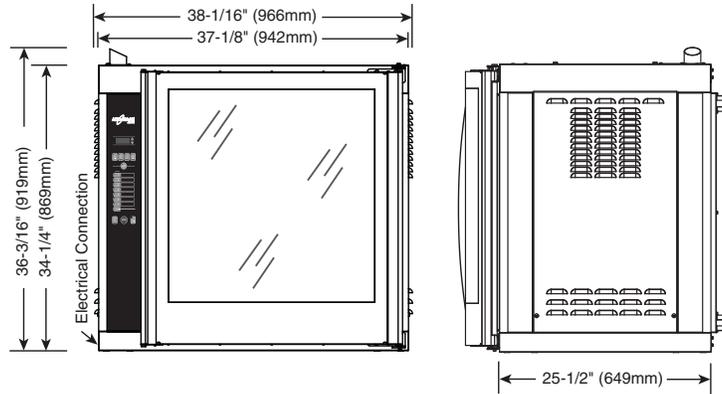
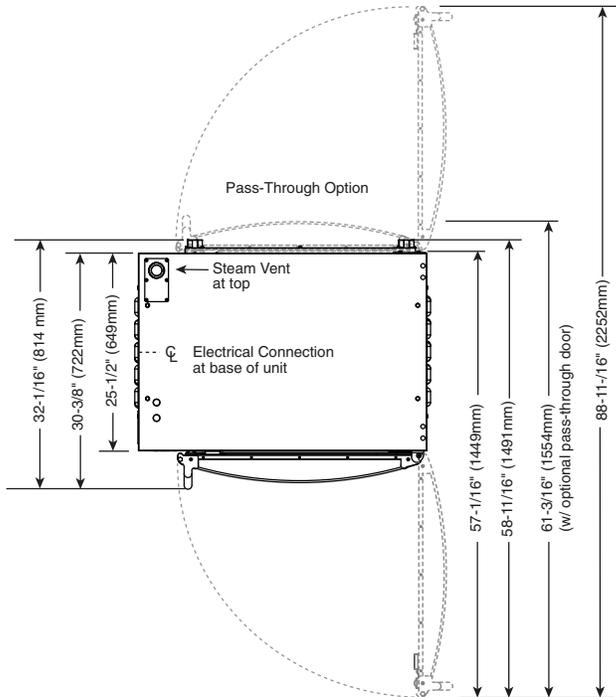
ANSI/NSF 4



ADDITIONAL FEATURES



- Multipurpose wire basket option handles irregular size products, denser items, or heavier products that require additional support.
- Optional handle on non-control side for pass-through use.
- Stackable options available.



NOTE — HEIGHT DIMENSION VARIANCE:

- 2" (51mm) rubber feet add 2-1/8" (54mm) (CE ONLY)
- 4" (102mm) legs add 4-3/8" (111mm)
- 5" (127mm) casters add 6-3/8" (162mm)
- 6" (152mm) legs add 6-3/8" (162mm)

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

WEIGHT

NET:	361 lb (164 kg)
SHIP:	540 lb (245 kg)
CRATE	49" x 50" x 45" EST.
DIMENSIONS:	(1245mm x 1270mm x 1143mm)
(H x W x D)	

DIMENSIONS:: H x W x D

DOUBLE PANE, CURVED GLASS	
REACH-IN EXTERIOR:	36-3/16" x 38-1/16" x 32-1/16" (919mm x 966mm x 814mm)
PASS-THROUGH EXTERIOR (OPTION):	36-3/16" x 38-1/16" x 34-1/2" (919mm x 966mm x 876mm)
SINGLE PANE, FLAT GLASS	
REACH-IN EXTERIOR:	36-3/16" x 38-1/16" x 32-1/8" (919mm x 966mm x 816mm)
PASS-THROUGH EXTERIOR (OPTION):	36-3/16" x 38-1/16" x 31-13/16" (919mm x 966mm x 808mm)

ELECTRICAL

VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	
208/220	1	50/60	40.0	8.3	NO PLUG
240	1		38.0	8.8	
208/220	3	50/60	33.0/ph	8.3	NO PLUG
240	3		32.0/ph	8.8	
380/415	3		22.0/ph	8.8	NO CORD MAX NO PLUG

PRODUCT CAPACITY

98 lb (44 kg) MAXIMUM	
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)
PIERCING SPITS (OPTIONAL):	Up to twenty-eight (28) 2-1/2 to 3-1/2 lb chickens (1,1 to 1,6 kg)
TURKEY SPIT (OPTIONAL):	One (1) Turkey up to 25 lb (11 kg)

ELECTRIC ROTISSERIE **AR-7E**

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

OPTIONS & ACCESSORIES

<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 80%;"><input type="checkbox"/> Casters, 5" (127mm)</td> <td style="text-align: right;">4007</td> </tr> <tr> <td><input type="checkbox"/> Door Handle, NON-CONTROL SIDE</td> <td style="text-align: right;">HD-26900</td> </tr> <tr> <td><input type="checkbox"/> Drip Pan with drain</td> <td style="text-align: right;">5001094</td> </tr> <tr> <td><input type="checkbox"/> Feet, Rubber, 2" (51mm) CE ONLY</td> <td style="text-align: right;">5001614</td> </tr> <tr> <td colspan="2">Legs</td> </tr> <tr> <td><input type="checkbox"/> Legs, 4" (102mm) Assembly</td> <td style="text-align: right;">5001765</td> </tr> <tr> <td><input type="checkbox"/> Legs, 6" (152mm) Assembly</td> <td style="text-align: right;">5001414</td> </tr> <tr> <td><input type="checkbox"/> Legs, 6" (152mm) Assembly, flanged feet</td> <td style="text-align: right;">5001761</td> </tr> <tr> <td><input type="checkbox"/> Multi-Purpose Wire Basket (.50 dia. pin)</td> <td style="text-align: right;">BS-26019</td> </tr> </table>	<input type="checkbox"/> Casters, 5" (127mm)	4007	<input type="checkbox"/> Door Handle, NON-CONTROL SIDE	HD-26900	<input type="checkbox"/> Drip Pan with drain	5001094	<input type="checkbox"/> Feet, Rubber, 2" (51mm) CE ONLY	5001614	Legs		<input type="checkbox"/> Legs, 4" (102mm) Assembly	5001765	<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	<table style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="2">Spits</td> </tr> <tr> <td><input type="checkbox"/> Angled Spit, Stainless Steel</td> <td style="text-align: right;">SI-25934</td> </tr> <tr> <td><input type="checkbox"/> Piercing Spit, Stainless Steel</td> <td style="text-align: right;">SI-25729</td> </tr> <tr> <td><input type="checkbox"/> Turkey Spit, Stainless Steel</td> <td style="text-align: right;">SI-26980</td> </tr> <tr> <td><input type="checkbox"/> Angled Spit, Teflon Coated</td> <td style="text-align: right;">5001335</td> </tr> <tr> <td colspan="2">Stacking Assembly</td> </tr> <tr> <td><input type="checkbox"/> AR-7E over AR-7E</td> <td style="text-align: right;">5006291</td> </tr> <tr> <td><input type="checkbox"/> AR-7E over AR-7H</td> <td style="text-align: right;">NONE REQUIRED</td> </tr> <tr> <td colspan="2">Stand, Stainless Steel</td> </tr> <tr> <td><input type="checkbox"/> With Storage Shelf</td> <td style="text-align: right;">FR-26550</td> </tr> <tr> <td><input type="checkbox"/> Open (AR-7E over 750-S)</td> <td style="text-align: right;">5002058</td> </tr> <tr> <td colspan="2">Teflon® Coated Accessories - COMMERCIAL GRADE</td> </tr> <tr> <td><input type="checkbox"/> INCLUDES DISKS, DRIP TRAY AND 7 ANGLED SPITS</td> <td style="text-align: right;">5001302</td> </tr> </table>	Spits		<input type="checkbox"/> Angled Spit, Stainless Steel	SI-25934	<input type="checkbox"/> Piercing Spit, Stainless Steel	SI-25729	<input type="checkbox"/> Turkey Spit, Stainless Steel	SI-26980	<input type="checkbox"/> Angled Spit, Teflon Coated	5001335	Stacking Assembly		<input type="checkbox"/> AR-7E over AR-7E	5006291	<input type="checkbox"/> AR-7E over AR-7H	NONE REQUIRED	Stand, Stainless Steel		<input type="checkbox"/> With Storage Shelf	FR-26550	<input type="checkbox"/> Open (AR-7E over 750-S)	5002058	Teflon® Coated Accessories - COMMERCIAL GRADE		<input type="checkbox"/> INCLUDES DISKS, DRIP TRAY AND 7 ANGLED SPITS	5001302
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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 = 54-7/16" x 38-1/16" x 34-1/2" (1384mm x 966mm x 876mm)

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

Requires 6" (152mm) leg assembly **5001414** or 5" (127mm) casters **4007** and stacking assembly **5006291** for applications within the United States. Applications outside the U.S. requires 6" (152mm) legs with flanged feet **5001761** bolted to the floor.

HxWxD = 76-3/4" x 38-1/16" x 34-1/2" (1950mm x 966mm x 876mm)

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 = 76-3/4" x 38-1/16" x 34-1/2" (1950mm x 966mm x 876mm)

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 = 90-11/16" x 38-1/16" x 34-1/2" (2304mm x 966mm x 876mm)

ALTO SHAAM®

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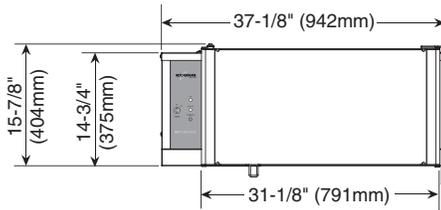
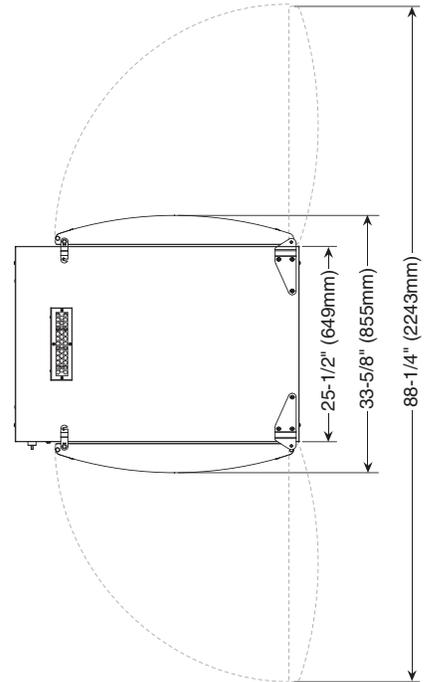


AR-7VH

ROTISSERIE VENTLESS HOOD



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
15-7/8" x 37-1/16" x 33-5/8" (404mm x 942mm x 855mm)

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.

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

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. (H x W x D) (1575mm x 1270mm x 1143mm)



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