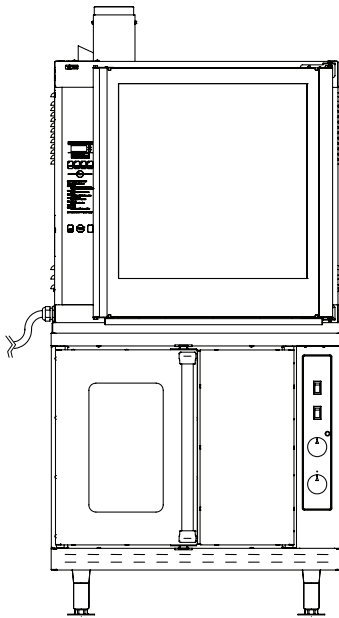


# ALTO-SHAAM®

## AR-7E over ASC-4E Series Stacked Electric Rotisserie over Platinum Series Convection Oven



### AR-7E series product highlights:

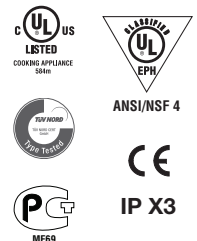
- Operating at only 8.3 kilowatts, the Alto-Shaam rotisserie with EcoSmart® technology uses very little electricity to cook a full load of delicious food.
- Temperature-dropping hold mode further saves on energy costs.
- Solid stainless steel back prevents further heat loss.
- A choice of one or two 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.
- Spits, rotating disks, drip strips are also removable for easy cleaning.
- Interior lighting is recessed to protect from breakage.

### ASC-4E series product highlights:

- Dependent 60/40 door system includes a solid stainless steel door and a double pane thermal window door to view the lighted oven interior.
- Heavy-duty 3/4 hp, two-speed motor provides a fan speed for high-volume production or delicate baking.
- Easy to clean porcelain enamel oven interior is standard.

### AR-7E - Top oven

The Alto-Shaam electric rotisserie is a reach-in configuration with heavy gauge, stainless steel sides and back 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 adjustable legs, 7 angled spits and a drip pan with drain.



### ASC-4E series - Bottom oven

The Platinum Series electric convection oven features solid welded construction and an angle iron frame. The oven interior is constructed of porcelain enamel with coved corners, and a heavy duty, 14 gauge bottom liner. It is supplied with six (6) chrome plated wire shelves with 2 removable side racks and 12 shelf positions spaced at 1-3/4" (43mm). The oven is furnished with two interior lights, a 10,000 watt heating element and a heavy duty, 3/4 hp, two-speed fan motor. Control includes a 100°F to 500°F (38°C to 260°C) thermostat and a 60 minute count-down timer. The control features a oven cool-down function, oven-ready indicator light, and produces an audible signal when time has expired.

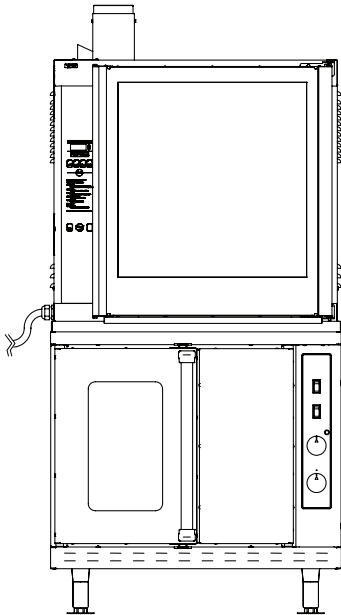


# ALTO-SHAAM®

W164 N9221 Water Street • P.O. 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

[www.alto-shaam.com](http://www.alto-shaam.com)


**AR-7E - Top Oven**
**Model Choices:**

- AR-7E: Electric Rotisserie Oven

**Electrical Choices**

- 208-240, 1 ph
- 208-240, 3 ph
- 380-415, 3 ph

**Door Choices:**

- Single pane, flat glass door
- Double pane, curved glass door

**Door Swing Choices:**

- Right Hinging, standard
- Left Hinging, optional

**Control Choices:**

- Standard
- Deluxe, programmable with seven programs for cooking and holding.

**Panel Color Choices:**

- Stainless Steel, standard
- Black, optional
- Burgundy, optional
- Custom Color, optional

**ASC-4E Series - Bottom Oven**
**Model Choices:**

- ASC-4E: Manual control, porcelain enamel interior.
- ASC-4E/e: Electronic control with food probe, porcelain enamel interior.

**Electrical Choices**

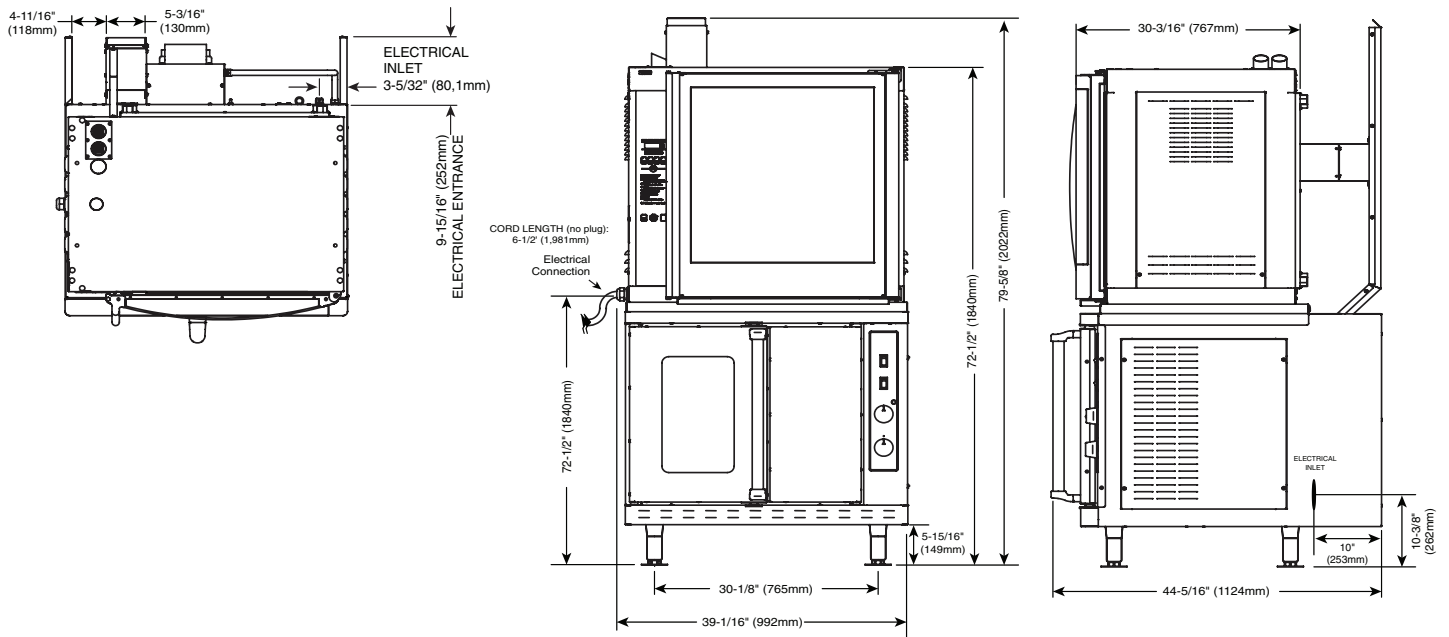
- 208V, 1 Phase
- 240V, 1 Phase
- 208V, 3 Phase
- 240V, 3 Phase
- 440-480V, 3 Phase
- 220V, 1 Phase

**Leg Choices**

- 6" (152mm) Bullet Feet, standard
- 6" (152mm) Seismic Feet, optional [5003795]

**Interior Panel Choices**

- Porcelain, standard
- Stainless Steel, optional



<b>DIMENSIONS (H x W x D):</b>
<b>Exterior:</b> 79-5/8" x 39-1/16" x 44-5/16" (2022mm x 992mm x 1124mm)
<b>Interior (AR-7E series):</b> 7 angled spits and a drip pan with drain.
<b>Interior (ASC-4E series):</b> 12 shelf positions spaced at 1-3/4" (43mm)

<b>WEIGHT:</b>
<b>Net</b> (EST) 780 lb (354 kg) <b>Ship</b> 950 lb (431 kg)
<b>Crate Dimensions (L x W x H):</b> 56" x 45" x 87" (1422mm x 1143mm x 2210mm)

<b>INSTALLATION REQUIREMENTS</b>
<ul style="list-style-type: none"> <li>This appliance must be installed level and 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.</li> <li>Legs must be bolted to the floor.</li> <li>Hood installation is required (CHECK LOCAL CODES).</li> </ul>

<b>MINIMUM CLEARANCE REQUIREMENTS</b>	
SIDES, LEFT AND RIGHT	6" (152mm)
BACK SIDE	6" (152mm)
FROM GREASE PRODUCING EQUIPMENT	6" (152mm)
RECOMMENDED SERVICE ACCESS RIGHT SIDE	20" (508mm)

**AR-7E - Top Oven**

ELECTRICAL					
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	
208	1	60	40.0	8.3	BARE END
240	1	60	38.0	8.8	NO PLUG
208	3	60	33.0/ph	8.3	BARE END
240	3	60	32.0/ph	8.8	NO PLUG
380-415 (AGCY)	3	50/60	24.0/ph	8.8	
380	3	50/60	22.0/ph	7.4	NO CORD
415	3	50/60	24.0/ph	8.8	NO PLUG

PRODUCT CAPACITY
98 lb (44 kg) MAXIMUM
<b>ANGLED SPITS (STANDARD):</b> 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)
<b>PIERCING SPITS (OPTIONAL):</b> Up to twenty-eight (28) 2-1/2 to 3-1/2 lb chickens (1,1 to 1,6 kg)
<b>TURKEY SPIT (OPTIONAL): (UP TO 3 SPITS CAN BE USED)</b> One (1) Turkey up to 25 lb (11 kg) on each spit

OPTIONS & ACCESSORIES	
<input type="checkbox"/> Door Handle, non-control side	HD-26900
<input type="checkbox"/> Drip Pan, stainless steel (without drain)	1001976
<input type="checkbox"/> Multi-Purpose Wire Basket (.50 dia. pin)	BS-26019
<b>Spits</b>	
<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	5011681
<input type="checkbox"/> Angled spit, teflon coated	5001335
<input type="checkbox"/> Teflon <sup>®</sup> Coated Accessories - commercial grade	5001302
INCLUDES DISKS, DRIP TRAY AND 7 ANGLED SPITS	

**ASC-4E Series - Bottom Oven**

ELECTRICAL					
VOLTAGE	PHASE	CYCLE/HZ	AWG	AMPS	kW
208	1	60	6	50.0	10.4
240	1	60	6	43.3	10.4
208	3	60	8	28.8	10.4
240	3	60	8	25.0	10.4
440-480	3	60	8	13.6	10.4
220	1	50	6	40.0	8.7
<b>NO CORD AND PLUG</b>					

PRODUCT/PAN CAPACITY
72 lb (33 kg) maximum • 45 qts (43 liters)
Twelve (12): 18" x 26" x 1" full-size sheet pans
6 chrome plated wire shelves with 2 removable side racks and 12 shelf positions spaced at 1-3/4" (43mm)

BOTTOM OVEN OPTIONS & ACCESSORIES	
<input type="checkbox"/> Rear enclosure panel, stainless steel	5005876
<input type="checkbox"/> Shelf, oven rack	SH-26795
<input type="checkbox"/> Extended one-year warranty	CONTACT FACTORY