



AR-6G

GAS ROTISSERIE



- Advanced European Styling and Design combined with heavy duty construction
- Illuminated cooking chamber to maximize product merchandising as well as illuminated "Rotisserie" sign
- Visible open flame high yield gas burners
 - Three independently controlled adjustable thermostats with low, medium, and high settings
 - Heavy cast iron radiant heat tiles
- Independently controlled rotating skewer drive system powered by electric geared motors
- Emergency shut-off safety feature
- Hinged tempered glass doors
 - Stay closed during operation
 - Clear visibility
- Quick and easy cleaning
 - Easy part assembly
 - Detachable grease drip tray with drain

Large capacity single compartment gas rotisserie with black porcelain enamel or stainless steel exterior. The rotisserie has interior illumination for maximum merchandising effect. The unit is supplied with six (6) removable, stainless steel skewers, each with 37" (940mm) of usable length, along with one (1) stainless steel drip tray with drain. The tempered glass doors include a magnetic latch closure, heavy duty hinges, cool touch handles and door stops.

The unit is furnished with a motor activator switch for skewer rotation, an ambient lamp switch, a 2-hour cook timer and an emergency shut-off button. The rotisserie is equipped with three (3) cooking zones: top, middle, and bottom. Each zone includes gas regulators controlling three (3) direct flame burners which are separated by cast iron heat tiles. The burners offer a full range of heating from low to high flame.

The rotisserie base includes six (6) adjustable casters 4-1/4" - 5-1/4" (108mm - 133mm) — two (2) are locking.

MODEL AR-6G: Gas Rotisserie

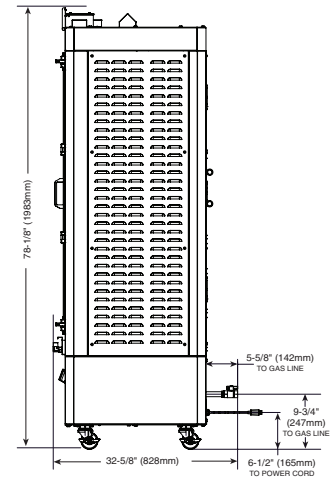
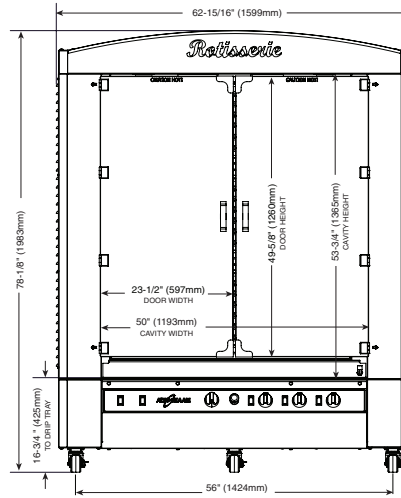
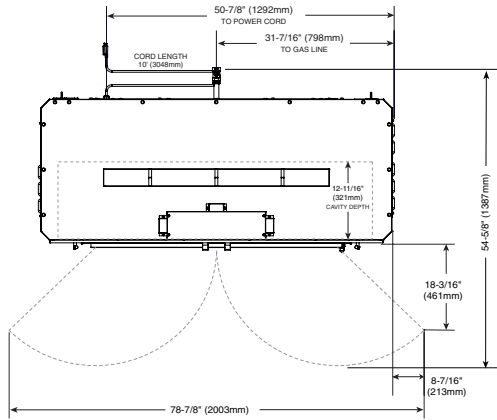
FACTORY INSTALLED OPTIONS




- **Gas Type Choices**
 - Specify type:
 - Natural Gas
 - Propane

- **Electrical Choices**
 - Specify Voltage:
 - 120

- **Panel Color Choices**
 - Specify color choice:
 - Black Porcelain Enamel, standard
 - Stainless Steel, optional
 - Alternate Burner Orifice**
Required for installation sites at elevations of 3,000 feet (914m) above sea level



DIMENSIONS (H X W X D)	
EXTERIOR:	78-1/8" x 62-15-16" x 32-5/8" (1983mm x 1599mm x 828mm)
INTERIOR:	53-3/4" x 50" x 12-11/16" (1325mm x 1193mm x 321mm)

ELECTRICAL					
VOLTAGE	PHASE	CYCLE/HZ	AMPS	KW	
120	1	60	5.83	0.7	 NEMA 5-15P 15A, 125V PLUG

INTERIOR
Skewer Usable Length - 37" (940mm)
Space Between Skewers - 8-1/2" (216mm)
1 Stainless Steel Drip Tray

NATURAL GAS OR PROPANE	
Hook-Up:	0.75" NPT
Connected Energy Load:	195,000 Btu/hr
Minimum Connected Pressure:	7 In. W.C. (Natural Gas) 11 In. W.C. (Propane)
Maximum Connected Pressure:	14 In. W.C. (Natural Gas) 14 In. W.C. (Propane)

PRODUCT/PAN CAPACITY
36 to 42* whole chickens
6 stainless steel skewers
<i>*Capacities shown are based on the use of 2-1/4 to 2-1/2 pound chickens (1,02 to 1,13 kg)</i>

INSTALLATION REQUIREMENTS
— Exhaust ventilation hood with grease filter
— Installation on a non-combustible surface only
— Surrounding wall construction must be non-combustible

CLEARANCE REQUIREMENTS
BOTH SIDES: 18" (457mm)
BACK: 4" (102mm)
TOP: 20" (508mm) FOR AIR MOVEMENT

WEIGHT
NET: 974 lb (442 kg)
SHIPPING (2-PCS): UNIT: 925 lb (420 kg) HEAT TILES: 252 lb (114 kg)
CRATE DIMENSIONS: (L X W X H)
UNIT: 43" x 75" x 86" (1092mm x 1905mm x 2184mm)
HEAT TILES: 30" x 30" x 20" (762mm x 762mm x 508mm)

ACCESSORIES			
<input type="checkbox"/> Drip Tray, Stainless Steel	5005246	<input type="checkbox"/> Roasting Tray	1008581
<input type="checkbox"/> Heavy Duty "V" Skewer	5005514	<input type="checkbox"/> Shank Basket	SI-27506
<input type="checkbox"/> Multi-Purpose Basket	SI-27510	<input type="checkbox"/> Whole Product Skewer	SI-27508