

ALTO SHAAM®

Rotisserie Electric

AR-7E



*AR-7E is shown
with optional double
pane curved glass doors
and programmable control.*

- ◆ Smart styling, advanced design.
- ◆ Cook and hold in a single, counter-top rotisserie that features a combination of convection and radiant heat, and a choice of two cooking stages for an improved finished product.
- ◆ Solid state electronic control has a clear, easy-to-read LED display, cooks by time and switches automatically from cook mode to hold mode once the set parameters have been reached.
- ◆ Programmable control with a seven program memory and internal product temperature probe is optional.
- ◆ Single pane low-e glass doors are easy to clean while maximizing merchandising appeal and conserving heat loss.
- ◆ Stackable with an identical rotisserie oven or matching holding cabinet.

Features



AR-7E

The electric rotisserie includes heavy gauge, non-magnetic stainless steel construction throughout, and a sealed cooking chamber to help prevent heat loss. A solid state electronic LED control with display is easily set to operate in Fahrenheit or Celsius. The cook temperature range is from 250° to 425°F (121° to 218°C). The control also includes a product hold key with a temperature range of 140° to 210°F (60° to 99°C), a time control key with set points from 1-minute to 4-hours, and

a stop key for safety. This allows you to cook by time, then switches automatically to the hold mode once the set parameters have been reached.

Spits are rotated by stainless steel, motorized disks, plus an additional incremental jog key allows for easy product removal. Rotating display automatically stops whenever the door is opened. Drip strips funnel drippings into bottom drip pan, and along with all spits and disks, are removable for easy cleaning. Interior lighting is recessed and protected from breakage or grease build-up behind a protective clear guard. Single pane, low-e glass doors and magnetic latch on the control side are hinged right. On the non-control side, the door is hinged left. One (1) rugged, easy-grip curved handle located on the control side and one (1) set of 4" (102mm) legs are included.

OPTIONAL FEATURES

- ✦ Catch your customers eye and promote impulse sales with double pane doors and exterior curved glass. A free-flowing air space between panes is easy to clean and will further reduce heat loss.
- ✦ The optional programmable control provides the operator with the ability to set as many as seven cooking programs. Each cooking program can be preset to include all cooking and holding functions.
- ✦ Temperature probe is used to measure the internal product temperature and to make certain the product is sufficiently cooked. The probe holder, located on the interior of the control-side door, keeps the probe accessible and ready to use.
- ✦ Round out your menu offerings with a multipurpose wire basket. It's perfect for handling irregular size products, denser items, or heavier products which need more support than the standard or piercing spit.
- ✦ A factory installed Alto-Shaam Ventless Hood, placed directly on top of the AR-7E rotisserie oven eliminates the need for an expensive ventilation hood or costly hood installation.
- ✦ Also featured is a software option to interface with a Windows® based PC for HACCP documentation and computer control kitchen management capability.

SPECIAL INFORMATION:

In order to maintain standards established by the National Sanitation Foundation, all counter mounted equipment must be sealed to the counter with a NSF listed sealant.

Rotisserie must be installed on a non-combustible surface.

Hood ventilation is required.

Specifications

AR-7E

INTERIOR

- ✦ 18 gauge non-magnetic (non-corrosive) stainless steel
- ✦ Seven (7) removable stainless steel angled spits
- ✦ Powered by one (1) 1/2 hp motor
- ✦ One (1) removable stainless steel drip pan, 2" (51mm) deep
- ✦ Two (2) removable angled stainless steel drip strips
- ✦ Four (4) 150 watt recessed bulbs

CAPACITY

- Angled Spits:** 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)

INSTALLATION REQUIREMENTS

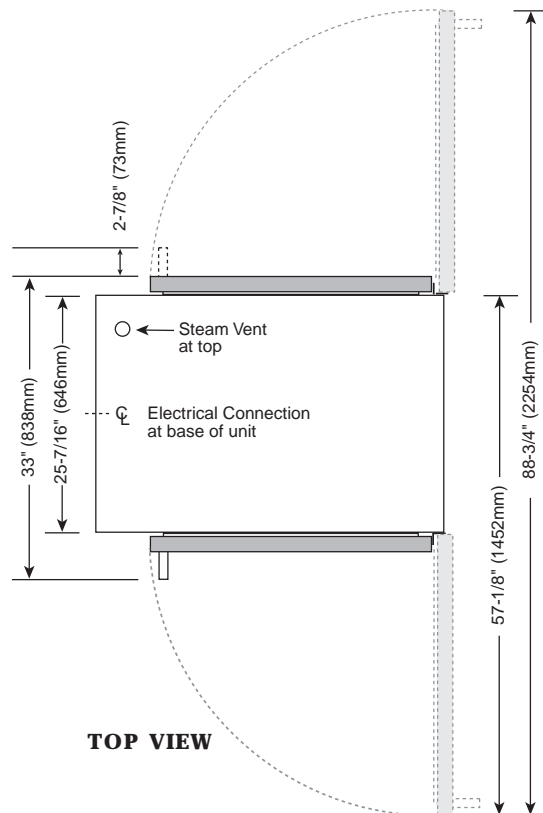
Exhaust Ventilation Required
Installation on a Non-Combustible Surface Only
Minimum Clearance Required: 6" (152mm) left, right, and rear sides

ELECTRICAL

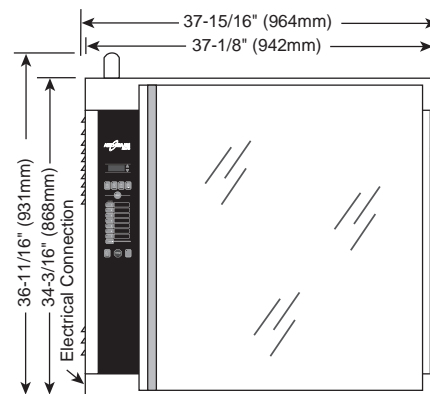
| Voltages — 50/60 Hz | Amps | Watts | |
|---------------------|---------|----------|----------------------------|
| 208 VAC, 1 ph | 40.0 | 8300 | |
| 230 VAC, 1 ph | 37.0 | 8300 | |
| 240 VAC, 1 ph | 38.0 | 8800 | |
| 208 VAC, 3 ph | 33.0/ph | 8300 | |
| 230 VAC, 3 ph | 33.0/ph | 8300 | NO CORD NO PLUG |
| 240 VAC, 3 ph | 32.0/ph | 8800 | |
| 380/415 VAC, 3 ph | 22.0/ph | 8800 max | |

WEIGHT

472 lb (214 kg) NET
540 lb (245 kg) SHIP



Outside Dimensions



Note:

- 4" (102mm) legs add 4-3/8" (111mm) in height
- 5" (127mm) casters add 6-3/8" (162mm) in height
- 6" (152mm) legs add 6-3/8" (162mm) in height

FRONT VIEW



OPTIONS AND ACCESSORIES

Deluxe Model . . . Specify **Deluxe Model** on order as required
 — AR-7E Programmable Menu Memory Control

Casters, 5" (127mm) 4007

Computer Software (FOR WINDOWS® BASED PC)

➔ HACCP DOCUMENTATION WITH

KITCHEN MANAGEMENT. CONTACT FACTORY

Custom Panel Colors FACTORY QUOTE

Door, Double Pane Curved Glass

➔ With Handle 5001202

➔ Without Handle 5001075

Door Handle (ON NON-CONTROL SIDE) 5001087

Drip Pan with drain 5001094

Legs, 6" (152mm) Assembly 5001414

Legs, 6" (152mm) Assembly, flanged feet 5001761

Multi-Purpose Wire Basket (.50 diameter pin) BS-26019

Spit

➔ Angled Spit, Stainless Steel. SI-25934

➔ Piercing Spit, Stainless Steel. SI-25729

Stacking Assembly

➔ AR-7E over AR-7E 5001479

➔ AR-7E over AR-7H NONE REQUIRED

➔ AR-7H over AR-7E 5001480

Stand, Stainless Steel

➔ With Storage Shelf. 5002057

➔ Open (For Rotisserie over a 750-S Holding). 5002058

Teflon Coated Accessories - COMMERCIAL GRADE

— Items purchased separately. CONTACT FACTORY

Temperature Probe, INTERNAL PRODUCT 15892

Ventless Hood, FACTORY INSTALLATION ONLY AR-7VH



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**.
 WxDxH = 37-15/16" x 34-7/8" x 54-1/2" (964 x 885 x 1385mm)
- ✦ **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.
 WxDxH = 37-15/16" x 33" x 77-3/16" (964 x 838 x 1961mm)
- ✦ **AR-7H** companion holding cabinet **over AR-7E** rotisserie requires 6" (152mm) leg assembly **5001414** or 5" (127mm) casters **4007** and stacking assembly **5001480** for applications within the United States. Applications outside the U.S. requires 6" (152mm) legs with flanged feet **5001761** bolted to the floor (make certain the oven is on a non combustible surface).
 WxDxH = 37-15/16" x 33" x 77-3/16" (964 x 838 x 1961mm)
- ✦ **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.
 WxDxH = 37-15/16" x 33" x 74-3/4" (964 x 838 x 1898mm)
- ✦ **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.
 WxDxH = 37-15/16" x 34-7/8" x 91-1/4" (964 x 885 x 2318mm)



COOK/HOLD/SERVE SYSTEMS

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