

AR-7E ELECTRIC ROTISSERIE



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



• 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.
- 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.
- 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.
- Stackable options available.

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 adjustable legs, 7 angled spits and a drip pan with drain.

□ MODEL AR-7E: Electric Rotisserie Oven



ANSI/NSF 4



UL LIMITED HAZARDOUS FLAME



IP X3



ME69

FACTORY INSTALLED OPTIONS

➤ Specify Oven:

- Reach-in, stainless steel solid back, standard
- Pass-through, optional

➤ Specify Door:

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

➤ Specify Door Swing:

- Right-hand, standard
- Left-hand, optional

➤ Specify Voltage:

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

➤ Specify Control Choice:

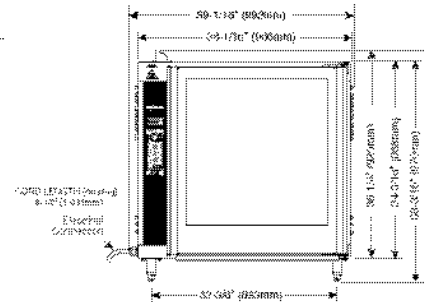
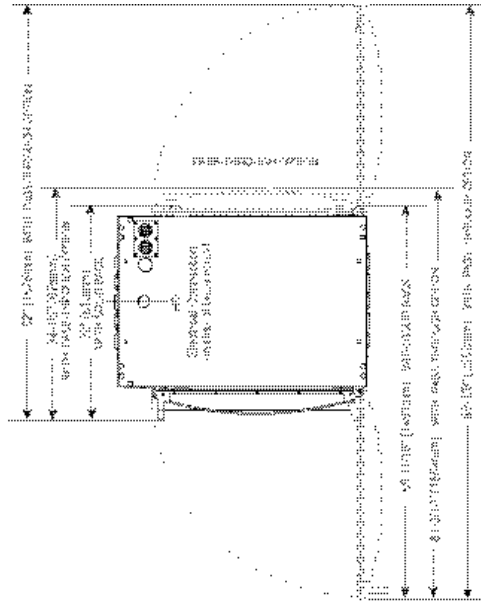
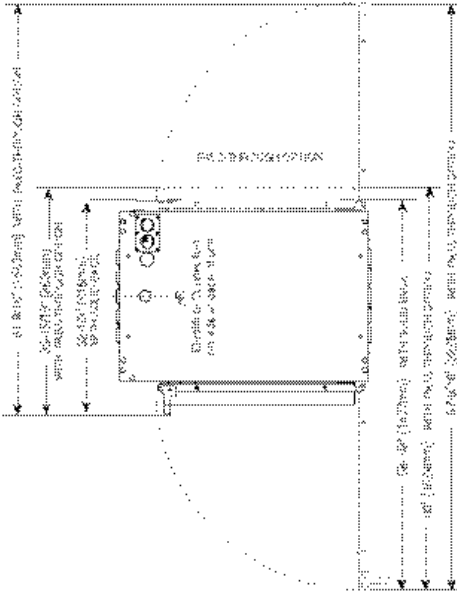
- Standard
- Deluxe, programmable with seven programs for cooking and holding.

➤ Specify Panel Color Choice:

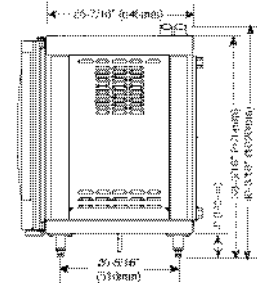
- Stainless Steel, standard
- Black, optional
- Burgundy, optional
- Custom Color, optional



AR-7E WITH CURVED DOOR



FRONT VIEW



SIDE VIEW

AR-7E WITH FLAT DOOR

NOTE — HEIGHT DIMENSION VARIANCE:

- 2" (51mm) rubber feet add 2-1/8" (54mm)
(CE ONLY; NOT AVAILABLE ON MODELS BUILT FOR US OR CANADA; FOR COUNTER TOP UNITS 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)

DIMENSIONS: H x W x D					
SINGLE PANE, FLAT GLASS					
EXTERIOR: 40-1/4" x 39-1/16" x 32-1/8" (1022mm x 992mm x 815mm)	PASS-THROUGH EXTERIOR (OPTION): 40-1/4" x 39-1/16" x 33-15/16" (1022mm x 992mm x 863mm)				
DOUBLE PANE, CURVED GLASS					
EXTERIOR: 40-1/4" x 39-1/16" x 32" (1022mm x 992mm x 813mm)	PASS-THROUGH EXTERIOR (OPTION): 40-1/4" x 39-1/16" x 34-1/2" (1022mm x 992mm x 876mm)				
ELECTRICAL					
VOLTAGE	PHASE	CYCLE/HEZ	AMPS	KW	
208	1	60	40.0	8.3	BASE END, NO FLUG
240	1	60	38.0	8.8	BASE END, NO FLUG
208	3	60	33.0/ph	8.3	BASE END, NO FLUG
240	3	60	32.0/ph	8.8	BASE END, NO FLUG
380-415	3	50/60	24.0/ph	8.8	NO CORD NO FLUG
380	3	50/60	22.0/ph	7.4	
415	3	50/60	24.0/ph	8.8	
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): (UP TO 3 SPITS CAN BE USED)					
One (1) Turkey up to 25 lb (11 kg) on each spit					

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.
- Power Cord Connection: The side connection is recommended for all applications. If bottom connection is necessary for counter top units, user will need to provide a cutout in the countertop to allow the cord to hang freely without crimping.

CLEARANCE REQUIREMENTS

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

WEIGHT

NET: 361 lb (164 kg) SHIP: 451 lb (205 kg)

CRATE DIMENSIONS: (L x W x H)

53" x 45" x 49" (1346mm x 1143mm x 1243mm)

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

OPTIONS & ACCESSORIES		STACKING ASSEMBLY (FACTORY INSTALLED)	
▣ CASTERS, 5" (127mm) NOT AVAILABLE WITH VENTLESS HOOD STACKED UNITS	4007	AR-7E OVER AR-7E (RIGHT-HAND)	
▣ DOOR HANDLE, NON-CONTROL SIDE	HD-26900	▣ (208 OR 240V, 1PH)	5009981
▣ DRIP PAN, STAINLESS STEEL (WITHOUT DRAIN)	1001976	▣ (208 OR 240V, 3PH)	5009982
▣ FEET, RUBBER, 2" (51mm) (CE ONLY; NOT AVAILABLE ON MODELS BUILT FOR US OR CANADA; FOR COUNTER TOP UNITS ONLY)	5001614	▣ (380-415V)	5009983
LEGS		AR-7E OVER AR-7E (LEFT-HAND)	
▣ 6" (152mm) ASSEMBLY	5001414	▣ (208 OR 240V, 1PH)	5010355
▣ 6" (152mm) ASSEMBLY, FLANGED FEET REQUIRED FOR STACKING UNITS.	5001761	▣ (208 OR 240V, 3PH)	5010356
▣ MULTI-PURPOSE WIRE BASKET (.50 dia. pin)	BS-26019	▣ (380-415V)	5010357
SPITS		AR-7E OVER AR-7H	
▣ ANGLED SPIT, STAINLESS STEEL	SI-25934	▣ (208 OR 240V, 1PH)	5008787
▣ PIERCING SPIT, STAINLESS STEEL	SI-25729	▣ (208 OR 240V, 3PH)	5008948
▣ TURKEY SPIT, STAINLESS STEEL	5011681	▣ (380-415V)	5008922
▣ ANGLED SPIT, NON-STICK	5001335	AR-7E OVER ASC-4E	5013873
NON-STICK COATED ACCESSORIES - COMMERCIAL GRADE		STAND, STAINLESS STEEL (H x W x D)	
▣ INCLUDES DISKS, DRIP TRAY AND 7 ANGLED SPITS	5001302	▣ WITH STORAGE SHELF	FR-26550
		35-15/16" x 39-3/16" x 27-1/2" (912mm x 995mm x 700mm)	
		▣ OPEN (AR-7E OVER 750-S)	5002058
		36" x 39-3/16" x 27-9/16" (914mm x 995mm x 700mm)	



STACKING COMBINATION
AR-7EVH ROTISSERIE OVER
AR-7H COMPANION HOLDING CABINET

STACKING COMBINATIONS (FACTORY INSTALLED)
<p>AR-7E rotisserie over AR-7E rotisserie</p> <p>Requires 6" (152mm) leg assembly 5001414 or 5" (127mm) casters 4007 and stacking assembly (5009981, 5009982, 5009983, 5010355, 5010356, or 5010357 - depending on voltage and door swing - see list above) for applications within the United States. Applications outside the U.S. requires 6" (152mm) legs with flanged feet 5001761 bolted to the floor.</p> <p>[OVERALL HEIGHT: 76-7/8" (1953mm)]</p>
<p>AR-7E rotisserie over AR-7H companion holding cabinet</p> <p>Requires 6" (152mm) leg assembly 5001414 or 5" (127mm) casters 4007 and stacking assembly (5008787, 5008948 or 5008922 - depending on voltage - see list above) for applications within the United States. Applications outside the U.S. requires 6" (152mm) legs with flanged feet 5001761 bolted to the floor.</p> <p>[OVERALL HEIGHT: 76-7/8" (1953 mm)]</p>
<p>AR-7EVH rotisserie with ventless hood over AR-7H companion holding cabinet</p> <p>Requires 6" (152mm) legs with flanged feet 5001761 bolted to the floor.</p> <p>[OVERALL HEIGHT: 90-13/16" (2307mm)]</p>
<p>AR-7E rotisserie over ASC-4E convection oven</p> <p>Requires 6" (152mm) legs with flanged feet 5003795 bolted to the floor.</p> <p>[OVERALL HEIGHT: 79-5/8" (2022mm)]</p>



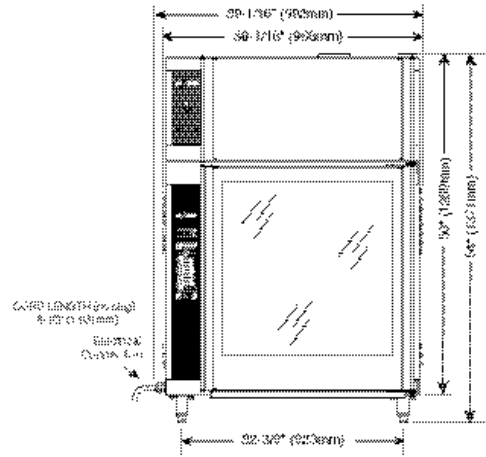
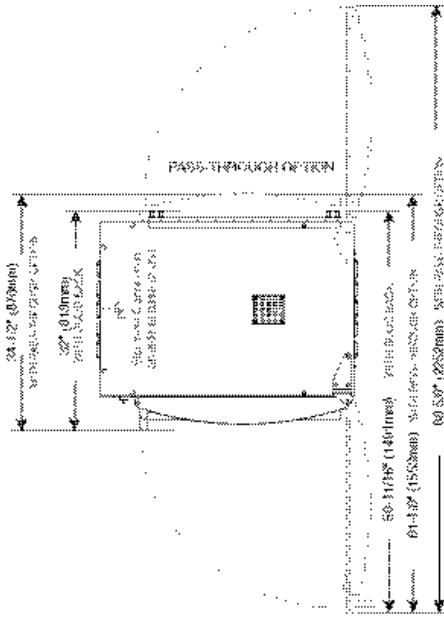
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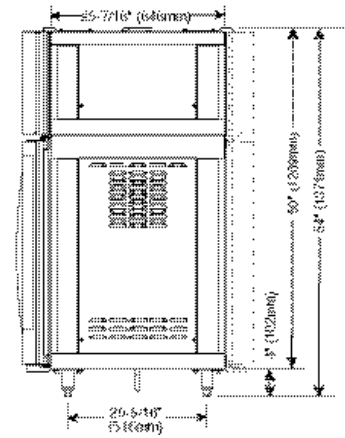


AR-7EVH

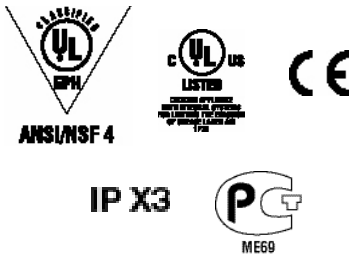
ROTISSERIE WITH VENTLESS HOOD



FRONT VIEW



SIDE VIEW



DIMENSIONS: H x W x D				
CURVED GLASS				
EXTERIOR: 54" x 39-1/16" x 32" (1371mm x 992mm x 813mm)		PASS-THROUGH EXTERIOR (OPTION): 54" x 39-1/16" x 34-1/2" (1371mm x 992mm x 876mm)		
FLAT GLASS (NOT SHOWN)				
EXTERIOR: 54" x 39-1/16" x 32-1/8" (1371mm x 992mm x 815mm)		PASS-THROUGH EXTERIOR (OPTION): 54" x 39-1/16" x 33-15/16" (1371mm x 992mm x 863mm)		
ELECTRICAL				
VOLTAGE	PHASE	CYCLE/HZ	AMPS	KW
208	1	60	40.0	8.3
240	1	60	38.0	8.8
208	3	60	33.0/ph	8.3
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380-415	3	50/60	24.0/ph	8.8
380	3	50/60	22.0/ph	7.4
415	3	50/60	24.0/ph	8.8

AIR MOVEMENT
530 cfm (15m ³)

OPTIONS & ACCESSORIES	
<input type="checkbox"/> Grease Filter (Screen)	FI-25867
<input type="checkbox"/> Charcoal Filter (Paper)	FI-25866

CLEARANCE REQUIREMENTS
6" (152mm) at top, back and both sides

WEIGHT
AR-7EVH:
NET: 481 lb (218 kg) SHIP: 568 lb (258 kg)
CRATE DIMENSIONS: (L x W x H)
53" x 45" x 65" (1346mm x 1143mm x 1651mm)

INSTALLATION REQUIREMENTS

- The AR-7EVH 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.

- Power Cord Connection:** The side connection is recommended for all applications. If bottom connection is necessary for counter top units, user will need to provide a cutout in the counter-top to allow the cord to hang freely without crimping. CE ONLY



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