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

- Operating at only 8.3 kilowatts, the Alto-Shaam rotisserie with EcoSmart ${ }^{\circledR}$ 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) $1 / 2 \mathrm{hp}$ motorized disk that provides an incremental rotation jog and automatic stop when door is opened. The cook temperature range is from $250^{\circ}$ to $425^{\circ} \mathrm{F}\left(121^{\circ}\right.$ to $\left.218^{\circ} \mathrm{C}\right)$. Additional electronic control features include temperature display in Fahrenheit or Celsius; a product hold key with a temperature range of $140^{\circ}$ to $210^{\circ} \mathrm{F}\left(60^{\circ}\right.$ to $\left.99^{\circ} \mathrm{C}\right)$, 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.
$\square$ MODEL AR-7E: Electric Rotisserie Oven


ANSI/NSF 4


IP X3


## FACTORY INSTALLED OPTIONS

$\Rightarrow$ Specify Oven:
$\square$ Reach-in, stainless steel solid back, standard
$\square$ Pass-through, optional
$\Rightarrow$ Specify Door:
$\square$ Single pane, flat glass doorDouble pane, curved glass door
$\Rightarrow$ Specify Door Swing:
$\square$ Right-hand, standard
Left-hand, optional
$\Rightarrow$ Specify Voltage:

| $\square 208,1 \mathrm{ph}$ | $\square 240,1 \mathrm{ph}$ |
| :--- | :--- |
| $\square 208,3 \mathrm{ph}$ | $\square 240,3 \mathrm{ph}$ |
| $\square 380-415,3 \mathrm{ph}$ |  |

$\Rightarrow$ Specify Control Choice:
StandardDeluxe, programmable with seven programs for cooking and holding.
$\Rightarrow$ Specify Panel Color Choice:
$\square$ Stainless Steel, standard Black, optional Burgundy, optional Custom Color, optional


AR-7E WITH CURVED DOOR



FRONT VIEW


## AR-7E wITH FLAT DOOR

NOTE - HEIGHT DIMENSION VARIANCE:
2" ( 51 mm ) rubber feet add 2-1/8" ( 54 mm )
(CE ONLY; NOT AVAILABLE ON MODELS BUILT FOR US OR CANADA; FOR COUNTER TOP UNITS ONLY)
4" ( 102 mm ) legs add $4-3 / 8^{\prime \prime}$ ( 111 mm )
$5^{\prime \prime}(127 \mathrm{~mm})$ casters add $6-3 / 8^{\prime \prime}(162 \mathrm{~mm})$
6" (152mm) legs add 6-3/8" (162mm)

| DIMENSIONS: $\mathrm{H} \times \mathrm{W} \times \mathrm{D}$ |  |
| :--- | :---: |
| SINGLE PANE, FLAT GLASS |  |
| EXTERIOR: |  |
| $40-1 / 4^{\prime \prime} \times 39-1 / 16 \times 32-1 / 8^{\prime \prime}$ |  |
| $(1022 \mathrm{~mm} \times 992 \mathrm{~mm} \times 815 \mathrm{~mm})$ |  | | PASS-THROUGH EXTERIOR (OPTION): |
| :---: |
| $40-1 / 4^{\prime \prime} \times 39-1 / 16^{\prime \prime} \times 33-15 / 16^{\prime \prime}$ |
| $(1022 \mathrm{~mm} \times 992 \mathrm{~mm} \times 863 \mathrm{~mm})$ |
| DOUBLE PANE, CURVED GLASS |
| EXTERIOR: |
| $40-1 / 4 " \times 39-1 / 16 \times 32 "$ |
| $(1022 \mathrm{~mm} \times 992 \mathrm{~mm} \times 813 \mathrm{~mm})$ |

## ELECTRICAL

| VOLTAGE | PHASE | CYCLE/HZ | AMPS | $\boldsymbol{\kappa} \boldsymbol{W}$ |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| 208 | 1 | 60 | 40.0 | 8.3 | BARE END, NO PLUG |
| 240 | 1 | 60 | 38.0 | 8.8 | BARE END, NO PLUG |
| 208 | 3 | 60 | $33.0 / \mathrm{ph}$ | 8.3 | BARE END, NO PLUG |
| 240 | 3 | 60 | $32.0 / \mathrm{ph}$ | 8.8 | BARE END, NO PLUG |
| $380-415$ | 3 | $50 / 60$ | $24.0 / \mathrm{ph}$ | 8.8 |  |
| 380 | 3 | $50 / 60$ | $22.0 / \mathrm{ph}$ | 7.4 | NO CORD |
| 415 | 3 | $50 / 60$ | $24.0 / \mathrm{ph}$ | 8.8 |  |

## PRODUCT CAPACITY

$98 \mathrm{lb}(44 \mathrm{~kg})$ MAXIMUM

## ANGLED SPITS (STANDARD):

Up to twenty-one (21) 3-1/2 lb chickens ( $1,6 \mathrm{~kg}$ )
Up to twenty-eight (28) 2-1/2 to 3 lb chickens ( 1,1 to $1,4 \mathrm{~kg}$ ) piercing spits (optional):
Up to twenty-eight (28) 2-1/2 to $3-1 / 2 \mathrm{lb}$ chickens ( 1,1 to $1,6 \mathrm{~kg}$ ) TURKEY SPIT (OPTIONAL): (UP TO 3 SPITS CAN bE USED)

One (1) Turkey up to $25 \mathrm{lb}(11 \mathrm{~kg})$ on each spit

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## STANDARD ACCESSORIES

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


## OPTIONS \& ACCESSORIES

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



## STACKING COMBINATION

AR-7EVH rotisserie over
AR-7H COMPANION HOLDING CABINET

STACKING COMBINATIONS (FACTORY INSTALLED)
AR-7E rotisserie over AR-7E rotisserie
Requires 6" (152mm) leg assembly 5001414 or 5 " ( 127 mm ) 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 $6^{\prime \prime}(152 \mathrm{~mm})$ legs with flanged feet 5001761 bolted to the floor.
[overall height: 76-7/8" (1953mm)]
AR-7E rotisserie over AR-7H companion holding cabinet
Requires 6" (152mm) leg assembly 5001414 or 5 " ( 127 mm ) 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 $6^{\prime \prime}$ $(152 \mathrm{~mm})$ legs with flanged feet 5001761 bolted to the floor.
[overall height: 76-7/8" (1953 mm)]
AR-7EVH rotisserie with ventless hood over AR-7H companion holding cabinet
Requires 6" ( 152 mm ) legs with flanged feet 5001761 bolted to the floor.
[OVERALL HEIGHT: $90-13 / 16^{\prime \prime}(2307 \mathrm{~mm})$ ]

## AR-7E rotisserie over ASC-4E convection oven

Requires $6^{\prime \prime}(152 \mathrm{~mm})$ legs with flanged feet 5003795 bolted to the floor.
[overall height: 79-5/8" (2022mm)]


| DIMENSIONS: $\mathrm{H} \times \mathrm{W} \times \mathrm{D}$ |  |
| :--- | :--- |
| CURVED GLASS |  |
| EXTERIOR: |  |
| $54 " \times 39-1 / 16^{\prime \prime} \times 32^{\prime \prime}$ | PASS-THROUGH EXTERIOR (OPTION): |
| $(1371 \mathrm{~mm} \times 992 \mathrm{~mm} \times 813 \mathrm{~mm})$ | $54^{\prime \prime} \times 39-1 / 16^{\prime \prime} \times 34-1 / 2^{\prime \prime}$ |
| $(1371 \mathrm{~mm} \times 992 \mathrm{~mm} \times 876 \mathrm{~mm})$ |  |
| FLAT GLASS (NOT SHOWN) |  |
| EXTERIOR: |  |
| $54^{\prime \prime} \times 39-1 / 16^{\prime \prime} \times 32-1 / 8^{\prime \prime}$ | PASS-THROUGH EXTERIOR (OPTION): |
| $(1371 \mathrm{~mm} \times 992 \mathrm{~mm} \times 815 \mathrm{~mm})$ | $(1371 \mathrm{~mm} \times 992 \mathrm{~mm} \times 863 \mathrm{~mm})$ |

## ELECTRICAL

| VOLTAGE | PHASE | CYCLE/HZ | AMPS | к $\mathbf{W}$ |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| 208 | 1 | 60 | 40.0 | 8.3 | bare end, no plug |
| 240 | 1 | 60 | 38.0 | 8.8 | bare end, no plug |
| 208 | 3 | 60 | $33.0 / \mathrm{ph}$ | 8.3 | bare end, no plug |
| 240 | 3 | 60 | $32.0 / \mathrm{ph}$ | 8.8 | bare end, no plug |
| $380-415$ | 3 | $50 / 60$ | $24.0 / \mathrm{ph}$ | 8.8 |  |
| 380 | 3 | $50 / 60$ | $22.0 / \mathrm{ph}$ | 7.4 | no cord |
| 415 | 3 | $50 / 60$ | $24.0 / \mathrm{ph}$ | 8.8 | No plug |

## AIR MOVEMENT

| $530 \mathrm{cfm}\left(15 \mathrm{~m}^{3}\right)$ |  |
| :--- | :--- |
| OPTIONS \& ACCESSORIES |  |
| $\square$ Grease Filter (Screen) | FI-25867 |
| $\square$ Charcoal Filter (Paper) | FI-25866 |



FRONT VIEW

side view

## CLEARANCE REQUIREMENTS

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

## WEIGHT

AR-7EVH:
NET: $\quad 481 \mathrm{lb}(218 \mathrm{~kg})$ SHIP: $568 \mathrm{lb}(258 \mathrm{~kg})$ CRATE DIMENSIONS: ( $\mathrm{L} \times \mathrm{W} \times \mathrm{H}$ )
$53^{\prime \prime} \times 45^{\prime \prime} \times 65^{\prime \prime}(1346 \mathrm{~mm} \times 1143 \mathrm{~mm} \times 1651 \mathrm{~mm})$

## 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

