



Models
N/7.5E
N/7.5G



N/7.5E shown

Models N/7.5E
N/7.5G

Standard Features

- Largest single batch rotisserie cooker
- Double rotation planetary system assures utmost quality product
- Double pane glass for cooler glass surfaces
- Programmable controls - 12 programs
- Automatic Cook/Hold feature
- Stackable up to 2 units
- 30-35 birds at 55 min. to 90 min. (depending on size of bird)



69D6
607c



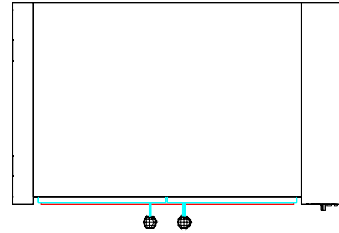
Options

- Non-stick drive, wheel covers, spits, rod and baskets
- Standard spit and skewers
- Angle spits - V spits
- Thermowave spits
- Optional colors available

Technical Data	Model 7.5E	Model 7.5G
Cooking Type	Batch	Batch
Power Supply	Electric	Gas
Supply Voltage	208, 3ph, N & Ground	120V AC
# Elements • Kw each • Total Element kW	6 • 2 • 12	-
Amperage Three Phase @ 208V	34A	-
Gas Type (Please Specify)	-	Nat or LP
Burner Type	-	Pressurized
BTU's (Natural)	-	98,000
(Propane)	-	99,000
Manifold WC Pressure (Natural)	-	5" – 5.5"
(Propane)	-	10" – 11"
Time and temperature cooking recipes	12	12
Net Weight (lbs)	400	425
Dimensions	-	-
(A)	51 5/8"	51 5/8"
(B)	30"	30"
(C)	31 1/2"	34 1/2"
(D)	4"	4"
Spits • Distance Between Spits (optional 6 position drum available)	7 • 7 1/8"	7 • 7 1/8"
Chicken Capacity	35 to 42	35 to 42
Clearance Side Walls • Rear Wall	3" • 9"	3" • 9"

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Model 7.5



Top View

Ventilation

Local approvals must be adhered to.

Drive Mechanism

A sprocket gear attached to gear motor drives a chain, which in turn drives a large sprocket gear on the central drive shaft. The drive wheel has individual drive gears which operate in a planetary action around a stationary gear.

Installation Requirements

Licensed electrician, licensed gas fitter for all gas connections and checkout. HVAC specialist for air evacuation. Placement of this machine is critical since it is hot. Plan carefully.

Front Facings

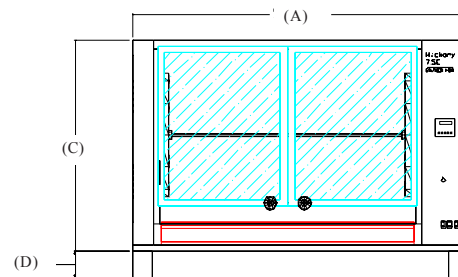
Machine is made with high grade polished stainless. No screw fittings appear on the front facing. Side boxes can be ordered in stainless or black finish. For an additional charge, facing can be painted to a different color.

Service, Maintenance, and Construction

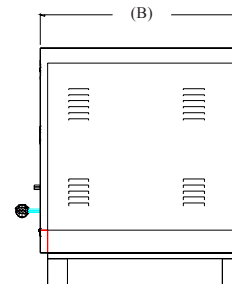
Full side service panels allow easy access to all working parts. The interior cooking area is constructed completely of high-grade stainless steel. Insulation is complete on all top and side panels. Rigid box design ensures strength.

Safety

Hinged double glass doors provide access to baskets and spits. Electrical components are located behind the control panel in an area fully insulated from the interior cooking space. Control panel information with clear, legible graphics eliminates confusion for even the novice operator.



Front View



Side View

* Specifications are subject to change without notice. When ordering please specify voltage, phase and frequency requirements.



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