

SOUTHWOOD

— ROTISSERIE MACHINES —



MODEL RG4
4 Spit, 20 Chicken Machine



MODEL RG7
7 Spit, 35 Chicken Machine

MODEL RG4 - RG7

BUILT TO LAST

The Southwood RG4 and RG7 Heavy Duty Gas Rotisserie Machines made of heavy gauge #430 steel features high BTU burners behind ceramic bricks for powerful machine and that produces a crispy evenly cooked product in about 50 minutes (3.5lb Chicken).

The tempered front glass showcases a lighted oven that will impress your customers and drive impulse sales.

STANDARD FEATURES

- Spits & Skewers Included
- Tempered Glass Doors
- Lighted for Beautiful Merchandising
- Ceramic Bricks for even, continuous cooking
- Individual Burner Controls
- Drip Draw for collecting fat drippings
- Drawer can hold water for added humidity

OPTIONAL FEATURES

- Heavy Duty Lockable Casters
- Quick Disconnect Gas safety hose
- Additional Spits / Skewers Available
- International Voltages Available

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MODEL RG4 - RG7

| SPECIFICATIONS | RG4 | RG7 |
|--|--|--|
| Length (left to right) | 39.5" (add 6" spit handles) | 39.5" (add 6" spit handles) |
| Depth (front to back) | 22" | 22" |
| Height | 48" (add 6" legs) | 70.5" (add 6" casters) |
| Equipment Stand | Optional | Not Needed |
| # Spits Included | 4 | 7 |
| # Bricks Included | 9 | 27 |
| # Skewer Included per Spit | 2 Single 4 Double | 2 Single 4 Double |
| Capacity | 16-20 Chickens | 28-35 Chickens |
| Fuel | Natural Gas / LP (5i/ 10i water column) | Natural Gas /LP (5i/ 10i water column) |
| BTU | 40,000 | 120,000 |
| Gas Inlet NPT | 3/4" | 3/4" |
| Electrical | 110V, 8 amp (220V Available) | 110V, 8 amp (220V Available) |
| Motor | 4 Independent Motors(60Hz) | 7 Independent Motors (60Hz) |
| Lights | 40W Bulb (not included) | 40W Bulb (not included) |
| Venting <i>Please check local requirements</i> | Top Vent. For use under hood or direct exhaust | Top Vent. For use under hood or direct exhaust |

MODEL
RG7
shown

