

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

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

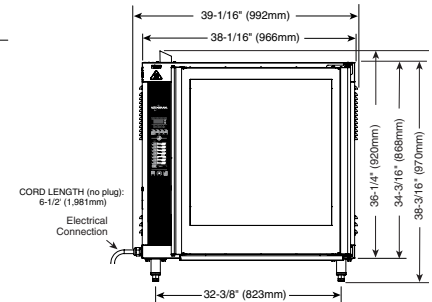
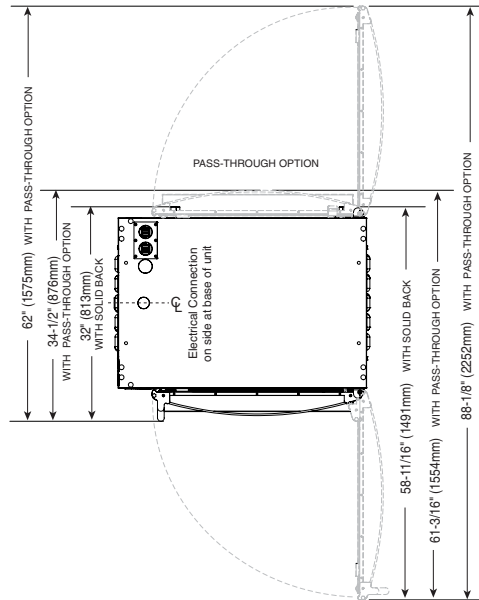
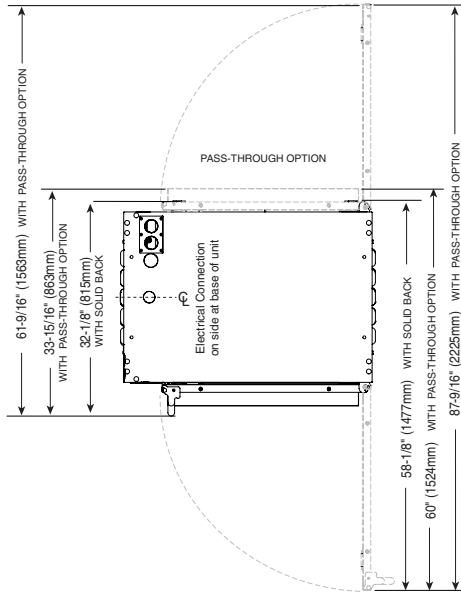
➤ Specify Control Choice:

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

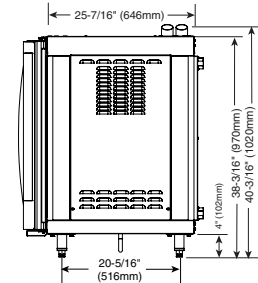
➤ Specify Panel Color Choice:

- 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)

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)

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)
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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)
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ELECTRICAL

VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	
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/ph	8.3	BARE END, NO PLUG
240	3	60	32.0/ph	8.8	BARE END, NO PLUG
380-415	3	50/60	24.0/ph	8.8	NO CORD NO PLUG
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

ELECTRIC ROTISSERIE **AR-7E**

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

CASTERS, 5" (127mm) 4007
NOT AVAILABLE WITH VENTLESS HOOD STACKED UNITS

DOOR HANDLE, NON-CONTROL SIDE HD-26900

DRIP PAN, STAINLESS STEEL (WITHOUT DRAIN) 1001976

FEET, RUBBER, 2" (51mm) 5001614
(CE ONLY; NOT AVAILABLE ON MODELS BUILT FOR US OR CANADA;
FOR COUNTER TOP UNITS ONLY)

LEGS

6" (152mm) ASSEMBLY 5001414

6" (152mm) ASSEMBLY, FLANGED FEET 5001761
REQUIRED FOR STACKING UNITS.

MULTI-PURPOSE WIRE BASKET (.50 dia. pin) BS-26019

SPITS

ANGLED SPIT, STAINLESS STEEL SI-25934

PIERCING SPIT, STAINLESS STEEL SI-25729

TURKEY SPIT, STAINLESS STEEL 5011681

ANGLED SPIT, NON-STICK COATED 5001335

NON-STICK COATED ACCESSORIES - COMMERCIAL GRADE

INCLUDES DISKS, DRIP TRAY AND 7 ANGLED SPITS 5001302

STACKING ASSEMBLY (FACTORY INSTALLED)

AR-7E OVER AR-7E (RIGHT-HAND)

(208 OR 240V, 1PH) 5009981

(208 OR 240V, 3PH) 5009982

(380-415V) 5009983

AR-7E OVER AR-7E (LEFT-HAND)

(208 OR 240V, 1PH) 5010355

(208 OR 240V, 3PH) 5010356

(380-415V) 5010357

AR-7E OVER AR-7H

(208 OR 240V, 1PH) 5008787

(208 OR 240V, 3PH) 5008948

(380-415V) 5008922

AR-7E OVER ASC-4E

STAND, STAINLESS STEEL (H x W x D)

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)

AR-7E rotisserie *over* AR-7E rotisserie

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.

[OVERALL HEIGHT: 76-7/8" (1953mm)]

AR-7E rotisserie *over* AR-7H companion holding cabinet

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.

[OVERALL HEIGHT: 76-7/8" (1953 mm)]

AR-7EVH rotisserie with ventless hood *over* AR-7H companion holding cabinet

Requires 6" (152mm) legs with flanged feet **5001761** bolted to the floor.

[OVERALL HEIGHT: 90-13/16" (2307mm)]

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

Requires 6" (152mm) legs with flanged feet **5003795** bolted to the floor.

[OVERALL HEIGHT: 79-5/8" (2022mm)]



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