

# AR-7H

## HOT HOLDING ROTISSERIE COMPANION



PASS-THROUGH  
OPTION SHOWN



- HALO HEAT... a controlled, uniform heat source that gently surrounds foods for better appearance, taste, and longer holding life.
- Smart styling, advanced design.
- Adjustable thermostat and temperature gauge monitor inside air temperature.
- Solid state electronic control option simplifies temperature setting, has a clear, easy-to-read LED display, and is adjustable in increments of 1 degree.
- Stackable with an identical holding cabinet or matching rotisserie oven.
- Solid stainless steel back prevents further heat loss.

Reach-in companion holding cabinet with non-magnetic stainless steel construction throughout. The cabinet is controlled by one (1) ON/OFF power switch, one (1) adjustable thermostat, 60° to 200°F (16° to 93°C); includes one (1) indicator light; and one (1) holding temperature gauge to monitor inside air temperature. The compartment is equipped with four (4) 60 watt bulbs, four (4) stainless steel wire shelves, two (2) stainless steel side racks, and sixteen (16) non-tilt pan support rails spaced at 2-15/16" (75mm) centers. Low-e glass door and magnetic latch is hinged right, with one (1) rugged, easy-grip, curved handle. One (1) set of 5" (127mm) heavy duty casters—two (2) rigid and two (2) swivel with brake—are included.

Electronic control includes a 4-digit LED display, ON/OFF key, up and down arrow keys for temperature adjustment, and miscellaneous indicator lights for operational status. The control has a built-in lock out feature.

- MODEL AR-7H: Hot Holding Rotisserie Companion, single pane, flat door, solid back, electronic control

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- MODEL AR-7H: Hot Holding Rotisserie Companion, single pane, flat door, solid back, manual control

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- MODEL AR-7H: Hot Holding Rotisserie Companion, double pane, curved door, solid back, electronic control

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- MODEL AR-7H: Hot Holding Rotisserie Companion, double pane, curved door, solid back, manual control

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### FACTORY INSTALLED OPTIONS

- Panel color choices
  - Specify color choice:
    - Stainless steel, standard
    - Black, optional
    - Burgundy, optional
    - Custom color, optional
- Reach-in compartment is standard
  - Specify pass-through design as a special order
    - Single pane, flat glass door
    - Double pane, curved glass door
- Right-hand door swing is standard
  - Specify left-hand door as a special order

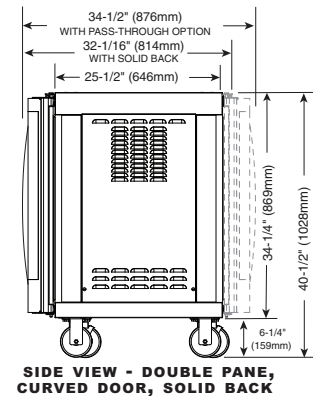
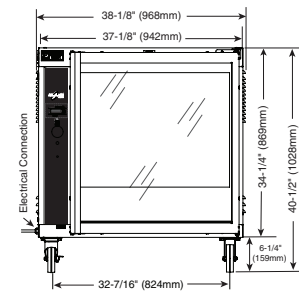
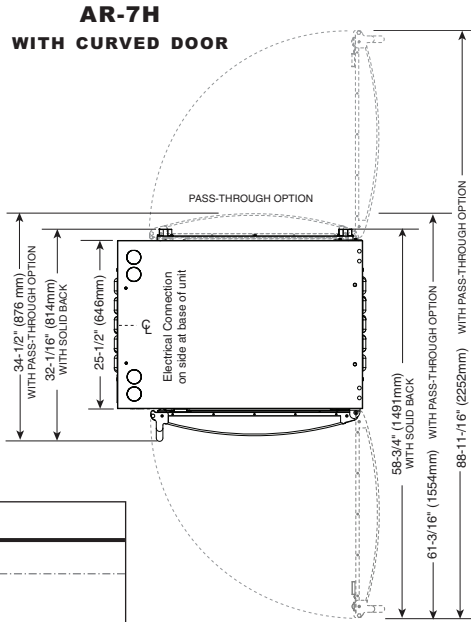
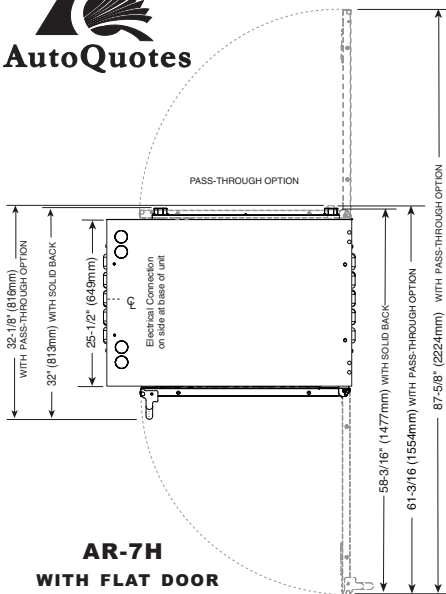
### ADDITIONAL FEATURES

- Optional HACCP Documentation web-based software provides the ability to program, control, monitor, and store all relevant data.
- Optional HACCP with Kitchen Management web-based software provides the ability to program, control, monitor, and store all relevant data.



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PRODUCT\PAN CAPACITY	
60 lbs (27 kg) MAXIMUM	
FULL-SIZE SHEET PANS*: Eight (8) 18" x 26" x 1" (457mm x 660mm x 25mm)	
HALF-SIZE SHEET PANS*: Up to Sixteen (16) 18" x 13" x 1" (457mm x 330mm x 25mm)	
CHICKEN BOATS: Up to 24 (6 per shelf)	
*WITH ADDITIONAL WIRE SHELVES	

ELECTRICAL							
VOLTAGE PHASE CYCLE/HZ AMPS kW							
	120	1	50/60	15.0	1.8	NEMA 5-20P 20A, 125V PLUG	
208-240V	AT 208	1	50/60	8.5	1.8	NEMA 6-15P 15A, 250V PLUG	
	AT 240	1	50/60	9.5	2.3	NEMA 6-15P 15A, 250V PLUG	
	230	1	50/60	9.0	2.1	CEE 7/7 220-230V PLUG	

<b>WEIGHT:</b> NET: 260 lb (118 kg) SHIP: 310 lb (141 kg)
<b>CRATED DIMENSIONS (EST.):</b> H X W X D 49" x 50" x 45" (1245mm x 1270mm x 1143mm)

### DIMENSIONS: H x W x D

SINGLE PANE, FLAT GLASS	
<b>EXTERIOR:</b> 40-1/2" x 38-1/8" x 32" (1028mm x 968mm x 813mm)	<b>PASS-THROUGH EXTERIOR (OPTION):</b> 40-1/2" x 38-1/8" x 32-1/8" (1028mm x 968mm x 816mm)
DOUBLE PANE, CURVED GLASS	
<b>EXTERIOR:</b> 40-1/2" x 38-1/8" x 32-1/16" (1028mm x 968mm x 814mm)	<b>PASS-THROUGH EXTERIOR (OPTION):</b> 40-1/2" x 38-1/8" x 34-1/2" (1028mm x 968mm x 876mm)

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

INSTALLATION REQUIREMENTS
<ul style="list-style-type: none"> <li>Appliance must be installed level. It 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.</li> <li>In order to maintain NSF standards, models must be sealed at bottom by NSF approved sealant, equipped with casters, 4" (102mm) legs for counter models, or 6" (152mm) legs for floor models.</li> </ul>

OPTIONS & ACCESSORIES	
<b>DOOR, SINGLE PANE FLAT GLASS</b>	
<input type="checkbox"/> WITH HANDLE	5009591
<input type="checkbox"/> WITHOUT HANDLE	5009815
<input type="checkbox"/> <b>DOOR HANDLE</b> (FOR SINGLE PANE GLASS DOOR ON NON-CONTROL SIDE)	HD-26900
<input type="checkbox"/> <b>CONTROL OPTION KIT</b> FOR SOFTWARE DOCUMENTATION	5000886
<b>COMPUTER SOFTWARE</b>	* REFER TO HACCP SPECIFICATION #9015 FOR APPLICABLE PART NUMBERS.
<input type="checkbox"/> HACCP DOCUMENTATION*	
<input type="checkbox"/> HACCP WITH KITCHEN MANAGEMENT*	
<b>LEGS</b>	
<input type="checkbox"/> LEGS, 6" (152mm) ASSEMBLY	5001414
<input type="checkbox"/> LEGS, 6" (152mm) ASSEMBLY, FLANGED FEET	5001761

<b>SHELF</b>	
<input type="checkbox"/> SHELF, CHROME PLATED WIRE	SH-2851
<input type="checkbox"/> SHELF, STAINLESS STEEL WIRE	SH-24720
<b>STACKING ASSEMBLY</b>	
<input type="checkbox"/> AR-7H OVER AR-7H	5009711
<input type="checkbox"/> AR-7E OVER AR-7H (208-240V, 1PH)	5008787
<input type="checkbox"/> AR-7E OVER AR-7H (208-240V, 3PH)	5008948
<input type="checkbox"/> AR-7E OVER AR-7H (380-415V)	5008922
<b>STAND, STAINLESS STEEL</b>	
<input type="checkbox"/> WITH STORAGE SHELF	FR-26550
<input type="checkbox"/> OPEN (AR-7H OVER 750-S OR 6•10iNes)	5002058