

AR-7E ELECTRIC ROTISSERIE



• 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.



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

- 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



ANSI/NSF 4



FACTORY INSTALLED OPTIONS

➤ Specify Oven:

- Reach-in, stainless steel solid back, standard
- Pass-through, optional

➤ Specify Voltage:

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

➤ Specify Door:

- Single pane, flat glass door
- Double pane, curved glass door

➤ Specify Control Choice:

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

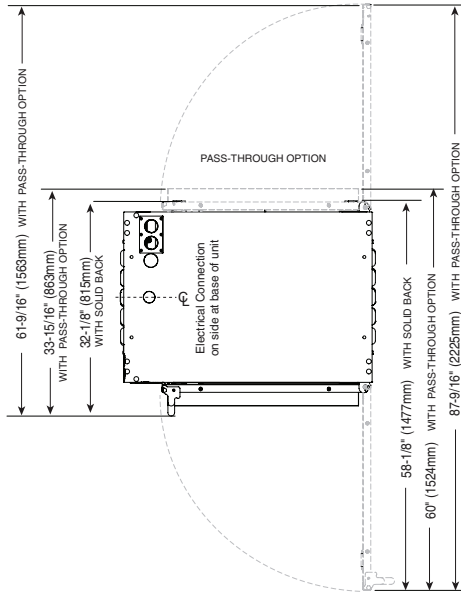
➤ Specify Door Swing:

- Right-hand, standard
- Left-hand, optional

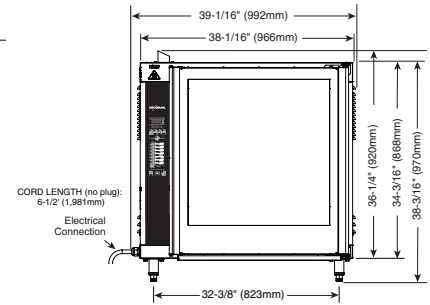
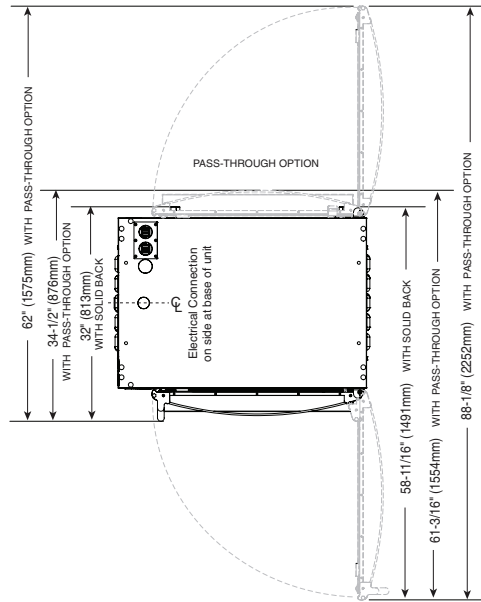
➤ Specify Panel Color Choice:

- Stainless Steel, standard
- Black, optional
- Burgundy, optional
- Custom Color, optional

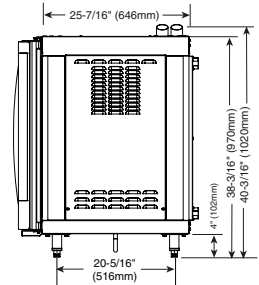
AR-7E WITH CURVED DOOR



AR-7E WITH FLAT DOOR



FRONT VIEW



SIDE VIEW

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)

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)

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)

ELECTRICAL

VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	
208 (AGCY)	1	60	40.0	8.3	BARE END
240 (AGCY)	1	60	38.0	8.8	NO PLUG
208 (AGCY)	3	60	33.0/ph	8.3	BARE END
240 (AGCY)	3	60	32.0/ph	8.8	NO PLUG
380-415 (AGCY)	3	50	24.0/ph	8.8	
380	3	50	22.0/ph	7.4	NO CORD
415	3	50	24.0/ph	8.8	NO PLUG

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

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)

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	
<input type="checkbox"/> CASTERS, 5" (127mm) 4007 NOT AVAILABLE WITH VENTLESS HOOD STACKED UNITS	STACKING ASSEMBLY (FACTORY INSTALLED) AR-7E OVER AR-7E (RIGHT-HAND) <input type="checkbox"/> (208-240V, 1PH) 5009981 <input type="checkbox"/> (208-240V, 3PH) 5009982 <input type="checkbox"/> (380-415V) 5009983 <hr/> AR-7E OVER AR-7E (LEFT-HAND) <input type="checkbox"/> (208-240V, 1PH) 5010355 <input type="checkbox"/> (208-240V, 3PH) 5010356 <input type="checkbox"/> (380-415V) 5010357 <hr/> AR-7E OVER AR-7H <input type="checkbox"/> (208-240V, 1PH) 5008787 <input type="checkbox"/> (208-240V, 3PH) 5008948 <input type="checkbox"/> (380-415V) 5008922 <hr/> STAND, STAINLESS STEEL <input type="checkbox"/> WITH STORAGE SHELF FR-26550 35-15/16" x 39-3/16" x 27-1/2" (912mm x 995mm x 700mm) <input type="checkbox"/> OPEN (AR-7E OVER 750-S) 5002058 36" x 39-3/16" x 27-9/16" (914mm x 995mm x 700mm)
<input type="checkbox"/> DOOR HANDLE, NON-CONTROL SIDE HD-26900	
<input type="checkbox"/> DRIP PAN, STAINLESS STEEL (WITHOUT DRAIN) 1001976	
<input type="checkbox"/> FEET, RUBBER, 2" (51mm) 5001614 (CE ONLY; NOT AVAILABLE ON MODELS BUILT FOR US OR CANADA; FOR COUNTER TOP UNITS ONLY)	
LEGS	
<input type="checkbox"/> 6" (152mm) ASSEMBLY 5001414	
<input type="checkbox"/> 6" (152mm) ASSEMBLY, FLANGED FEET 5001761 REQUIRED FOR STACKING UNITS.	
<input type="checkbox"/> MULTI-PURPOSE WIRE BASKET (.50 dia. pin) BS-26019	
SPITS	
<input type="checkbox"/> ANGLED SPIT, STAINLESS STEEL SI-25934	
<input type="checkbox"/> PIERCING SPIT, STAINLESS STEEL SI-25729	
<input type="checkbox"/> TURKEY SPIT, STAINLESS STEEL 5011681	
<input type="checkbox"/> ANGLED SPIT, TEFLON COATED 5001335	
<input type="checkbox"/> TEFLON® COATED ACCESSORIES - COMMERCIAL GRADE 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" (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)]



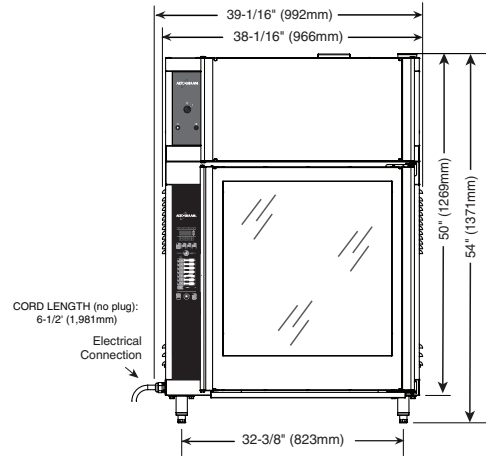
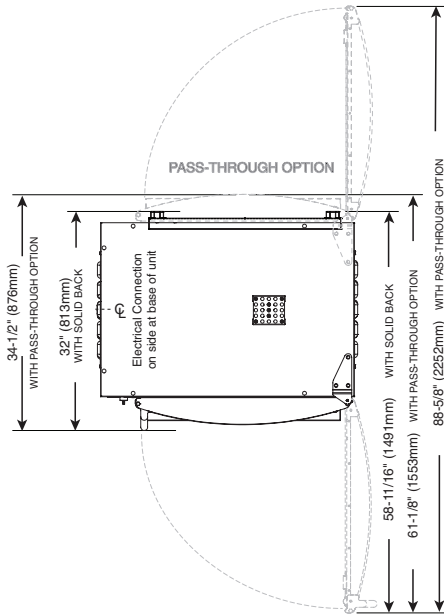
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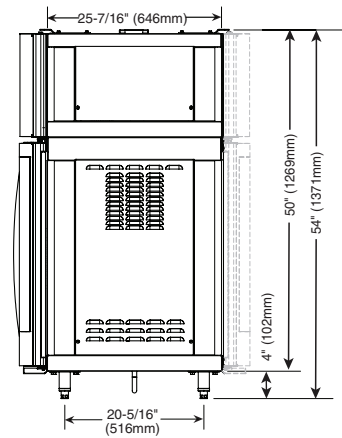


LISTED
COOKING APPLIANCE
WITH INTEGRAL SYSTEMS
FOR LIMITING THE EMISSION
OF GREASE LADEN AIR
1P35

ALSO CLASSIFIED BY
UNDERWRITERS
LABORATORIES INC.®
IN ACCORDANCE WITH
NSF4 - 2002



FRONT VIEW



SIDE VIEW

DIMENSIONS: H x W x D					
CURVED GLASS					
EXTERIOR: 54" x 39-1/16" x 32" (1371mm x 992mm x 813mm)			PASS-THROUGH EXTERIOR (OPTION): 54" x 39-1/16" x 34-1/2" (1371mm x 992mm x 876mm)		
FLAT GLASS (NOT SHOWN)					
EXTERIOR: 54" x 39-1/16" x 32-1/8" (1371mm x 992mm x 815mm)			PASS-THROUGH EXTERIOR (OPTION): 54" x 39-1/16" x 33-15/16" (1371mm x 992mm x 863mm)		
ELECTRICAL					
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	
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240 (AGCY)	1	60	38.0	8.9	NO PLUG
208 (AGCY)	3	60	33.0/ph	8.4	BARE END
240 (AGCY)	3	60	32.0/ph	8.9	NO PLUG
380-415 (AGCY)	3	50	24.0/ph	8.9	
380	3	50	22.0/ph	7.5	NO CORD
415	3	50	24.0/ph	8.9	NO PLUG
AIR MOVEMENT					
530 cfm (15m ³)					
OPTIONS & ACCESSORIES					
<input type="checkbox"/> Grease Filter (Screen)			FI-25867		
<input type="checkbox"/> Charcoal Filter (Paper)			FI-25866		

CLEARANCE REQUIREMENTS	
6" (152mm) at top, back and both sides	
WEIGHT	
AR-7EVH:	
NET: 481 lb (218 kg)	SHIP: 568 lb (258 kg)
CRATE DIMENSIONS: (L x W x H)	
53" x 45" x 65" (1346mm x 1143mm x 1651mm)	
INSTALLATION REQUIREMENTS	
<ul style="list-style-type: none"> 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. 	