

## 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



IP X3

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

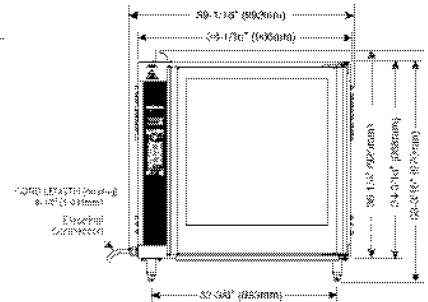
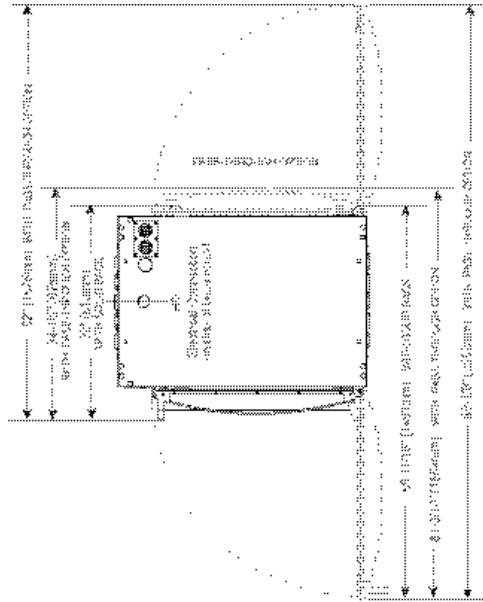
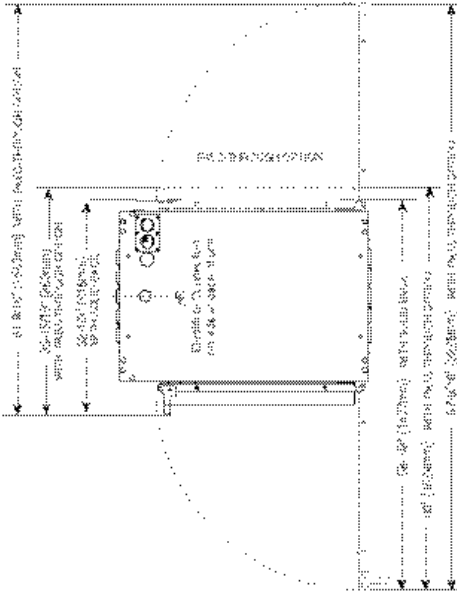
##### ➤ Specify Control Choice:

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

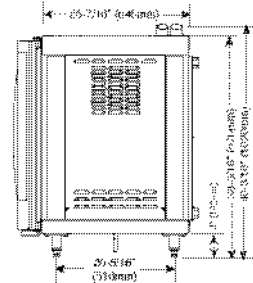
##### ➤ Specify Panel Color Choice:

- 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 COUNTERTOP 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/HEZ	AMPS	KW	
208	1	60	40.0	8.3	BASE END, NO FLUG
240	1	60	38.0	8.8	BASE END, NO FLUG
208	3	60	33.0/ph	8.3	BASE END, NO FLUG
240	3	60	32.0/ph	8.8	BASE END, NO FLUG
380-415	3	50/60	24.0/ph	8.8	NO CORD NO FLUG
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

**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)

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		STACKING ASSEMBLY (FACTORY INSTALLED)	
▣ CASTERS, 5" (127mm) NOT AVAILABLE WITH VENTLESS HOOD STACKED UNITS	4007	AR-7E OVER AR-7E (RIGHT-HAND)	
▣ DOOR HANDLE, NON-CONTROL SIDE	HD-26900	▣ (208 OR 240V, 1PH)	5009981
▣ DRIP PAN, STAINLESS STEEL (WITHOUT DRAIN)	1001976	▣ (208 OR 240V, 3PH)	5009982
▣ FEET, RUBBER, 2" (51mm) (CE ONLY; NOT AVAILABLE ON MODELS BUILT FOR US OR CANADA; FOR COUNTER TOP UNITS ONLY)	5001614	▣ (380-415V)	5009983
LEGS		AR-7E OVER AR-7E (LEFT-HAND)	
▣ 6" (152mm) ASSEMBLY	5001414	▣ (208 OR 240V, 1PH)	5010355
▣ 6" (152mm) ASSEMBLY, FLANGED FEET REQUIRED FOR STACKING UNITS.	5001761	▣ (208 OR 240V, 3PH)	5010356
▣ MULTI-PURPOSE WIRE BASKET (.50 dia. pin)	BS-26019	▣ (380-415V)	5010357
SPITS		AR-7E OVER AR-7H	
▣ ANGLED SPIT, STAINLESS STEEL	SI-25934	▣ (208 OR 240V, 1PH)	5008787
▣ PIERCING SPIT, STAINLESS STEEL	SI-25729	▣ (208 OR 240V, 3PH)	5008948
▣ TURKEY SPIT, STAINLESS STEEL	5011681	▣ (380-415V)	5008922
▣ ANGLED SPIT, NON-STICK	5001335	AR-7E OVER ASC-4E	5013873
NON-STICK COATED ACCESSORIES - COMMERCIAL GRADE		STAND, STAINLESS STEEL (H x W x D)	
▣ INCLUDES DISKS, DRIP TRAY AND 7 ANGLED SPITS	5001302	▣ 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)	



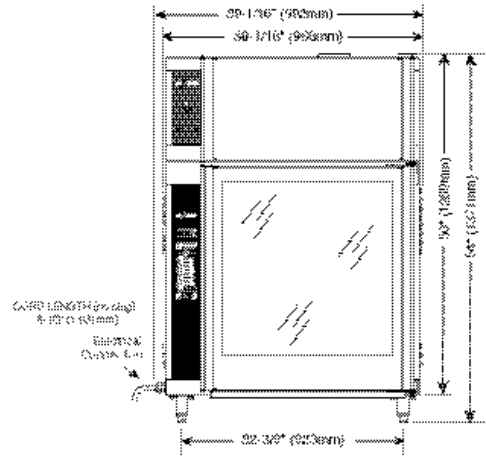
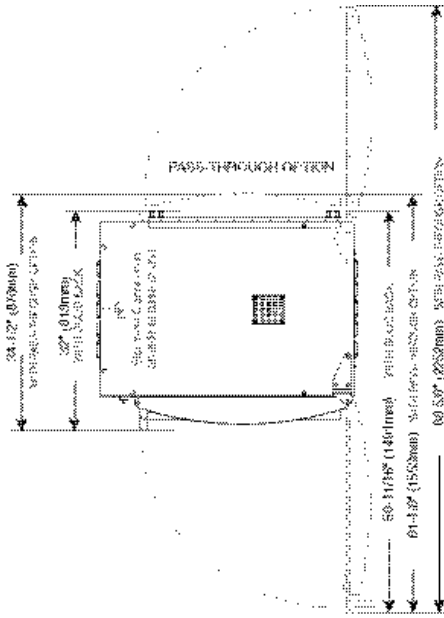
**STACKING COMBINATION**  
AR-7EVH ROTISSERIE OVER  
AR-7H COMPANION HOLDING CABINET

STACKING COMBINATIONS (FACTORY INSTALLED)
<p><b>AR-7E rotisserie over AR-7E rotisserie</b></p> <p>Requires 6" (152mm) leg assembly <b>5001414</b> or 5" (127mm) casters <b>4007</b> and stacking assembly (<b>5009981, 5009982, 5009983, 5010355, 5010356, or 5010357</b> - 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 <b>5001761</b> bolted to the floor.</p> <p>[OVERALL HEIGHT: 76-7/8" (1953mm)]</p>
<p><b>AR-7E rotisserie over AR-7H companion holding cabinet</b></p> <p>Requires 6" (152mm) leg assembly <b>5001414</b> or 5" (127mm) casters <b>4007</b> and stacking assembly (<b>5008787, 5008948 or 5008922</b> - depending on voltage - see list above) for applications within the United States. Applications outside the U.S. requires 6" (152mm) legs with flanged feet <b>5001761</b> bolted to the floor.</p> <p>[OVERALL HEIGHT: 76-7/8" (1953 mm)]</p>
<p><b>AR-7EVH rotisserie with ventless hood over AR-7H companion holding cabinet</b></p> <p>Requires 6" (152mm) legs with flanged feet <b>5001761</b> bolted to the floor.</p> <p>[OVERALL HEIGHT: 90-13/16" (2307mm)]</p>
<p><b>AR-7E rotisserie over ASC-4E convection oven</b></p> <p>Requires 6" (152mm) legs with flanged feet <b>5003795</b> bolted to the floor.</p> <p>[OVERALL HEIGHT: 79-5/8" (2022mm)]</p>

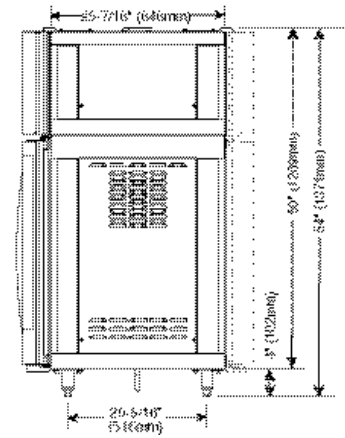


W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.  
PHONE: 262.251.3800 800.558.8744 U.S.A./CANADA FAX: 262.251.7067 800.329.8744 U.S.A. ONLY

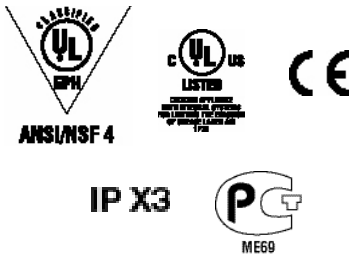
www.alto-shaam.com



**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	
208	1	60	40.0	8.3	BASE END, NO PLUG
240	1	60	38.0	8.8	BASE END, NO PLUG
208	3	60	33.0/ph	8.3	BASE END, NO PLUG
240	3	60	32.0/ph	8.8	BASE END, NO PLUG
380-415	3	50/60	24.0/ph	8.8	
380	3	50/60	22.0/ph	7.4	NO CORD NO PLUG
415	3	50/60	24.0/ph	8.8	

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"> <li>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.</li> <li>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. CE ONLY</li> </ul>	

AIR MOVEMENT	
530 cfm (15m <sup>3</sup> )	
OPTIONS & ACCESSORIES	
<input type="checkbox"/> Grease Filter (Screen)	FI-25867
<input type="checkbox"/> Charcoal Filter (Paper)	FI-25866