

## AR-7E



*AR-7E is shown with optional double pane curved glass doors and programmable control.*

- ✦ Smart styling, advanced design.
- ✦ Cook and hold in a single, counter-top rotisserie that features a combination of convection and radiant heat, and a choice of two cooking stages for an improved finished product.
- ✦ Solid state electronic control has a clear, easy-to-read LED display, cooks by time and switches automatically from cook mode to hold mode once the set parameters have been reached.
- ✦ Programmable control with a seven program memory and internal product temperature probe is optional.
- ✦ Single pane low-e glass doors are easy to clean while maximizing merchandising appeal and conserving heat loss.
- ✦ Stackable with an identical rotisserie oven or matching holding cabinet.

# Features



## AR-7E

The electric rotisserie includes heavy gauge, non-magnetic stainless steel construction throughout, and a sealed cooking chamber to help prevent heat loss. A solid state electronic LED control with display is easily set to operate in Fahrenheit or Celsius. The cook temperature range is from 250° to 425°F (121° to 218°C). The control also includes a product hold key with a temperature range of 140° to 210°F (60° to 99°C), a time control key with set points from 1-minute to 4-

hours, and a stop key for safety. This allows you to cook by time, then switches automatically to the hold mode once the set parameters have been reached.

Spits are rotated by stainless steel, motorized disks, plus an additional incremental jog key allows for easy product removal. Rotating display automatically stops whenever the door is opened. Drip strips funnel drippings into bottom drip pan, and along with all spits and disks, are removable for easy cleaning. Interior lighting is recessed and protected from breakage or grease build-up behind a protective clear guard. Single pane, low-e glass doors and magnetic latch on the control side are hinged right. On the non-control side, the door is hinged left. One (1) rugged, easy-grip curved handle located on the control side and one (1) set of 4" (102mm) legs are included.

## OPTIONAL FEATURES

- ✦ Catch your customers eye and promote impulse sales with double pane doors and exterior curved glass. A free-flowing air space between panes is easy to clean and will further reduce heat loss.
- ✦ The optional programmable control provides the operator with the ability to set as many as seven cooking programs. Each cooking program can be preset to include all cooking and holding functions.
- ✦ Temperature probe is used to measure the internal product temperature and to make certain the product is sufficiently cooked. The probe holder, located on the interior of the control-side door, keeps the probe accessible and ready to use.
- ✦ Round out your menu offerings with a multipurpose wire basket. It's perfect for handling irregular size products, denser items, or heavier products which need more support than the standard or piercing spit.
- ✦ Piercing spits can increase your product load by as many as seven chickens.
- ✦ A factory installed Alto-Shaam Ventless Hood, placed directly on top of the AR-7E rotisserie oven eliminates the need for an expensive ventilation hood or costly hood installation.
- ✦ Also featured is a software option to interface with a Windows® based PC for HACCP documentation and computer control kitchen management capability.

---

### SPECIAL INFORMATION:

In order to maintain standards established by the National Sanitation Foundation, all counter mounted equipment must be sealed to the counter with a NSF listed sealant.

Rotisserie must be installed on a non-combustible surface.

Hood ventilation is required.

---

# Specifications

AR-7E

## INTERIOR

- ✦ 18 gauge non-magnetic (non-corrosive) stainless steel
- ✦ Seven (7) removable stainless steel angled spits
- ✦ Powered by one (1) 1/2 hp motor
- ✦ One (1) removable stainless steel drip pan, 2" (51mm) deep
- ✦ Two (2) removable angled stainless steel drip strips
- ✦ Four (4) 150 watt recessed bulbs

## CAPACITY

- Angled Spits:** 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)
- Up to **thirty-two (32)** 2-1/2 lb (1,1 kg) or smaller chickens

## INSTALLATION REQUIREMENTS

Exhaust Ventilation Required  
Installation on a Non-Combustible Surface Only  
Minimum Clearance Required: 6" (152mm) left, right, and rear sides

## ELECTRICAL

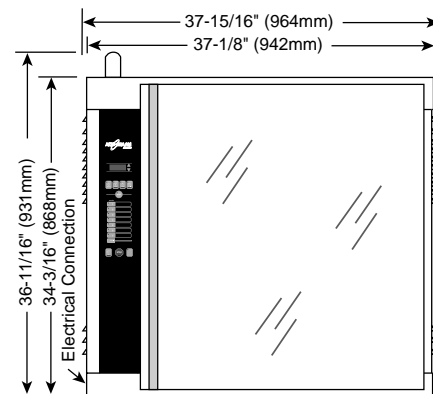
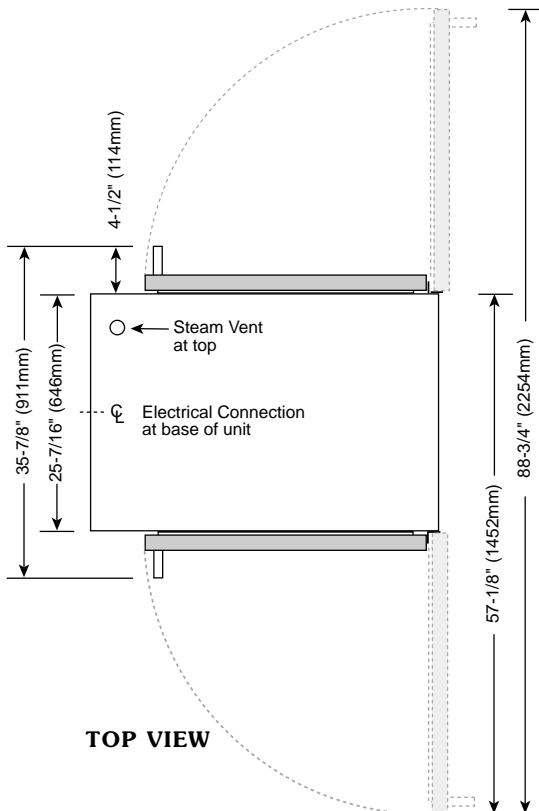
Voltages — 50/60 Hz	Amps	Watts	
208 VAC, 1 ph	40.0	8300	<b>NO CORD NO PLUG</b>
230 VAC, 1 ph	37.0	8300	
240 VAC, 1 ph	38.0	8800	
208 VAC, 3 ph	33.0/ph	8300	
230 VAC, 3 ph	33.0/ph	8300	
240 VAC, 3 ph	32.0/ph	8800	
380/415 VAC, 3 ph	22.0/ph	8800 max	

## WEIGHT

472 lb (214 kg) NET  
540 lb (245 kg) SHIP



## Outside Dimensions



### Note:

- 4" (102mm) legs add 4-3/8" (111mm) in height
- 5" (127mm) casters add 6-3/8" (162mm) in height
- 6" (152mm) legs add 6-3/8" (162mm) in height

## FRONT VIEW

# OPTIONS AND ACCESSORIES

Deluxe Model . . . Specify **Deluxe Model** on order as required  
 — AR-7E Programmable Menu Memory Control

- Casters, 5" (127mm) . . . . . 4007
- Computer Software (FOR WINDOWS® BASED PC)
- ➔ HACCP DOCUMENTATION . . . . . CONTACT FACTORY
- Custom Panel Colors . . . . . FACTORY QUOTE
- Door, Double Pane Curved Glass with Handle . . . . . 5001202
- Door, Double Pane Curved Glass without Handle . . . . . 5001075
- Door Handle (ON NON-CONTROL SIDE) . . . . . 5001087
- Drip Pan with drain . . . . . 5001094
- Legs, 6" (152mm) Assembly . . . . . 5001414
- Legs, 6" (152mm) Assembly, flanged feet . . . . . 5001761

Multi-Purpose Wire Basket (.50 diameter pin) . . . . . BS-26019 Spit

- ➔ Angled Spit, Stainless Steel . . . . . SI-25934
- ➔ Piercing Spit, Stainless Steel . . . . . SI-25729
- Stacking Assembly
- ➔ AR-7E over AR-7E . . . . . 5001479
- ➔ AR-7E over AR-7H . . . . . NONE REQUIRED
- ➔ AR-7H over AR-7E . . . . . 5001480
- Teflon Coated Accessories - COMMERCIAL GRADE
- Items purchased separately . . . . . CONTACT FACTORY
- Temperature Probe, INTERNAL PRODUCT . . . . . 15892
- Ventless Hood, FACTORY INSTALLATION ONLY . . . . . AR-7VH



## STACKING COMBINATIONS

- ✦ **AR-7VH** ventless hood **over AR-7E** rotisserie requires 4" (102mm) legs for counter top applications. Free standing floor installations require 6" (152mm) leg assembly **5001414** or 5" (127mm) casters **4007**.  
 WxDxH = 37-15/16" x 35-7/8" x 53-9/16" (964 x 911 x 1360mm)
- ✦ **AR-7E** rotisserie **over AR-7E** rotisserie requires 6" (152mm) leg assembly **5001414** or 5" (127mm) casters **4007** and stacking assembly **5001479** for applications within the United States. Applications outside the U.S. requires 6" (152mm) legs with flanged feet **5001761** bolted to the floor.  
 WxDxH = 37-15/16" x 35-7/8" x 77-3/16" (964 x 911 x 1961mm)
- ✦ **AR-7H** companion holding cabinet **over AR-7E** rotisserie requires 6" (152mm) leg assembly **5001414** or 5" (127mm) casters **4007** and stacking assembly **5001480** for applications within the United States. Applications outside the U.S. requires 6" (152mm) legs with flanged feet **5001761** bolted to the floor (make certain the oven is on a non combustible surface).  
 WxDxH = 37-15/16" x 35-7/8" x 77-3/16" (964 x 911 x 1961mm)
- ✦ **AR-7E** rotisserie **over AR-7H** companion holding cabinet requires 6" (152mm) leg assembly **5001414** or 5" (127mm) casters **4007** for applications within the United States. Applications outside the U.S. requires 6" (152mm) legs with flanged feet **5001761** bolted to the floor.  
 WxDxH = 37-15/16" x 35-7/8" x 74-3/4" (964 x 911 x 1898mm)
- ✦ **AR-7VH** ventless hood **over AR-7E** rotisserie **over AR-7H** companion holding cabinet requires 6" (152mm) legs with flanged feet **5001761** bolted to the floor.  
 WxDxH = 37-15/16" x 35-7/8" x 90-1/4" (964 x 911 x 2291mm)



## COOK/HOLD/SERVE SYSTEMS

W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.

PHONE: 262.251.3800

FAX: 262.251.7067

800.329.8744 U.S.A. ONLY

WEBSITE:

800.558.8744 U.S.A./CANADA

262.251.1907 INTERNATIONAL DIVISION

www.alto-shaam.com