











Alto-Shaam Inc: W164 N9221 Water Street, P.O. Box 450, Menomonee Falls, WI 53052
 ☎ +1-262-251-3800 (USA) ☎ +1-905-660-6781 (Canada) ☎ +86-21-6173 0336 (China)
 ☎ +33(0)4-88-78-21-73 (France) ☎ +49(0)234 298798.0 (Germany) ☎ +39.33857.48975 (Italy)
 email: international@alto-shaam.com

	BRAND: ALTO-SHAAM				
	MODEL: AR-7EVH				
	CATEGORY: Rotisserie oven				
	ORIGIN: USA				
	PRICE:				
PRODUCT FUNCTION	Rotisserie oven				
DIMENSIONS (H x W x D)	Single pane, flat glass: 1371 x 992 x 815mm Single pane, flat glass, pass-through: 1371 x 992 x 863mm Double pane, curved glass: 1371 x 992 x 813mm Double pane, curved glass, pass-through: 1371 x 992 x 876mm				
WEIGHT	Net: 218kg // Ship: 258kg				
ELECTRICAL	Voltage	Phase	Cycle (Hz)	AMP	KW
	380	3	50/60	24.0	8.8
 <p><i>AR7E-VH + AR-7E</i></p>	<ul style="list-style-type: none"> • Ventless hood unit with two (2) grease filters: <ul style="list-style-type: none"> - Metal (dishwasher cleaning) - Charcoal (to be changed 2~3 times per year) • Operating at only 8.8 kW, 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. 				
	CAPACITY	Angled spits (standard): Up to twenty-one (21) chickens (1,6 kg) Up to twenty-eight (28) chickens (1,1 to 1,4 kg) Piercing spits (optional): Up to twenty-eight (28) chickens (1,1 to 1,6 kg) Turkey spit (optional): (up to 3 spits can be used) One (1) Turkey up to 11 kg on each spit			
 Ecologically Smart. Economically Smart.  					



Alto-Shaam Inc: W164 N9221 Water Street, P.O. Box 450, Menomonee Falls, WI 53052
 ☎ +1-262-251-3800 (USA) ☎ +1-905-660-6781 (Canada) ☎ +86-21-6173 0336 (China)
 ☎ +33(0)4-88-78-21-73 (France) ☎ +49(0)234 298798.0 (Germany) ☎ +39.33857.48975 (Italy)
 email: international@alto-shaam.com

TEMPERATURE RANGE	<ul style="list-style-type: none"> • Cooking: 121°C to 218°C • Holding: 60°C to 99°C
APPLICATION	<ul style="list-style-type: none"> • Cooking mode = limited shrinkage (5%~7%). The juice stays in the meat • Holding mode = in the same unit. Up to 2 hours
STANDARD FEATURES	<ul style="list-style-type: none"> • Reach-in, stainless steel solid back, standard • Right-hand, standard • Single pane, flat glass door • 7 angled spits • 1 drip pan with drain • Two (2) removable stainless steel angled drip strips • Six (6) 20 watt recessed bulbs • Stainless steel: standard color
OPTIONAL FEATURES	<ul style="list-style-type: none"> • Pass-Through • Double pane, curved glass door • Left-hand swing • Deluxe, programmable with seven programs for cooking and holding. • Optional colors: black, burgundy • Piercing spit • Turkey Spit • Multi-purpose basket • Casters (127mm) • Legs: 152mm flanged feet • Stackable: AR-7EVH on top of AR-7H
CONSTRUCTION	<ul style="list-style-type: none"> • 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.
WARRANTY	<ul style="list-style-type: none"> • One (1) year warranty from installation date
 Ecologically Smart. Economically Smart.  	



Alto-Shaam Inc: W164 N9221 Water Street, P.O. Box 450, Menomonee Falls, WI 53052
 ☎ +1-262-251-3800 (USA) ☎ +1-905-660-6781 (Canada) ☎ +86-21-6173 0336 (China)
 ☎ +33(0)4-88-78-21-73 (France) ☎ +49(0)234 298798.0 (Germany) ☎ +39.33857.48975 (Italy)
 email: international@alto-shaam.com

