

ELECTRIC ROTISSERIE COMPANION

Electric rotisserie is constructed of stainless steel with a spit rotation, controlled by a 1/2 hp motorized disk that provides an incremental rotation jog and automatic stop when door is opened. The cook temperature range is from 121° to 218°C. Additional electronic control features include a product hold key with a temperature range of 60° to 99°C, cooking set-points from 1 minute to 4 hours and emergency stop.

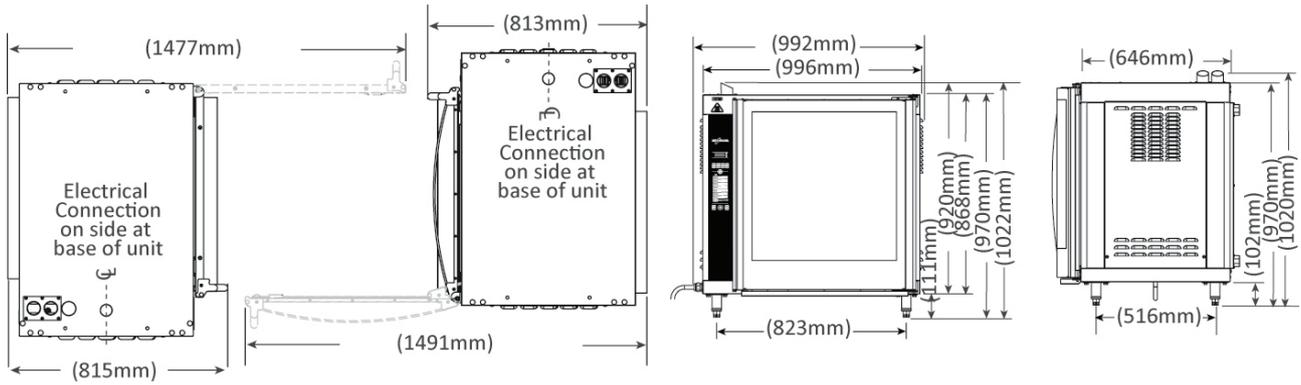
Holding companion accessory has a capacity of 8 pans and uses Halo Heat® that gently maintains food temperature without drying or overcooking food. Designed to be used with AR-7E rotisseries

STANDARD FEATURES

- 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.



SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.



DIMENSIONS

Dimension: 1022H x 1094W x 815D mm

TECHNICAL DATA

Power Supply 415V, 50Hz, 3Phase
 kW 8.8

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