SOUTHWOOD

ROTISSERIE MACHINES

MODEL RG4 -RG7



MODEL RG7
7 Spit, 28 - 35 Chicken Machine



MODEL RG4
4 Spit, 16 - 20 Chicken Machine

Intertek Intertek

This product has been tested certified to meets NSF Sanitation Standard

BUILT TO LAST

The Southwood RG4 and RG7 Heavy Duty Gas Rotisserie Machines made of heavy gauge #430 steel features high BTU burners behind iron grates for powerful machine and that produces a cripsy evenly cooked product in about 50 minutes (3.5lb Chicken).

The tempered front glass showcases a lighted oven that will impress your customers and drive impulse sales.

STANDARD FEATURES

- Spits & Skewers Included
- Tempered Glass Doors
- Lighted for Beautiful Merchandising
- Iron Grates for even, continuous cooking
- Individual gas and motor controls
- Drip Draw for colecting fat drippings
- Drawer can hold water for added humidity
- Includes gas regulator

OPTIONAL FEATURES

- Quick Disconnect Gas safety hose
- Additional Spits / Skewers Available

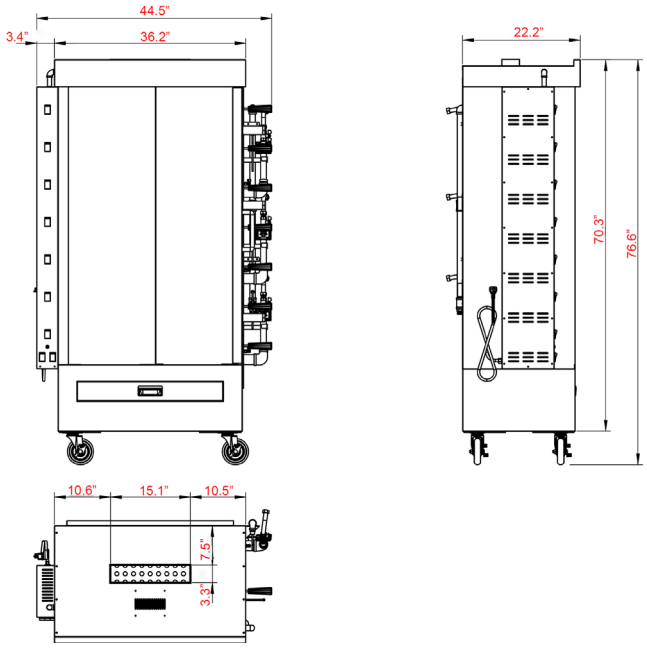
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ROTISSERIE MACHINES

MODEL RG4 -RG7

SPECIFICATIONS	RG4	RG7
Length (left to right) **Depth (front to back)** **Height**	44.5” (add 5” spit handles) 22.2” 54” (add 6” legs)	44.5” (add 5” spit handles) 22.2” 76.6” (add 6” casters)
Equipment Stand	Optional	Not Needed
# Spits Included	4	7
# Iron Grates Included	7	21
# Skewer Included per Spit	2 Single | 3 Double	2 Single | 3 Double
Capacity	16-20 Chickens	28-35 Chickens
Fuel	Natural Gas / LP (Field Convertible)	Natural Gas /LP (Field Convertible)
BTU	38,000	114,000 (38,000 BTU p/b)
Gas Inlet NPT	3/4”	3/4”
Electrical	110V, 60HZ, 1PH	110V, 60HZ, 1PH
Motor	4 Independent Motors(60Hz)	7 Independent Motors (60Hz)
Lights	20W Bulb (included)	20W Bulb (included)
Venting *Please check local requirements*	Top Vent. (3.3”x15”) For use under hood or direct exhaust (where permissble)	Top Vent. (3.3”x15”) For use under hood or direct exhaust (where permissble)
Unit Weight **Shipping Weight** **Shipping Dimension**	280 lb. 331 lb. 48.5”L x 26.5”W x 52.5”H	438 lb. 529 lb. 48.75”L x 26.5”W x 79.75”H

MODEL RG7 shown



Ventilation

Rotisserie should be operated under an exhaust hood that extends at least 6” beyond the rotisserie oven’s sides.

Installation Requirements

Licensed electrician, licensed gas fitter for all gas connections and checkout. HVAC specialist for air evacuation.