

AR-7VH Electric Rotisserie

Simple Control with Ventless Hood

ALTO-SHAAM

Alto-Shaam rotisserie ovens offer quality your customers can see to improve your profits for a quick return on your investment. Safe, simple and efficient cooking so you can focus on the food and not the waste.

Convection and radiant heat create the perfect crispy, brown finish.

Gravity-fed grease collection system drains grease into jugs that are easily wheeled away for safe disposal.

Attractive design and illuminated interior highlight the food for your customers to help boost impulse sales.

Save space – ventless operation and stackable over a companion holding cabinet

Made in the USA with a commitment to quality. Alto-Shaam is ISO 9001:2015-certified.

Standard Features

- Simple controls
- Gravity-fed grease collection system
- UL-certified ventless hood
- Double-pane glass door
- Seven angled spits



AR-7VH shown with gravity-fed grease collection system and mobile grease collection cart

Capacity



- 21** with standard angled spit: twenty-one (21) 3-1/2 lb chickens (1.6 kg) or twenty-eight (28) 2-1/2 to 3 lb chickens (1.1 to 1.4 kg).
- 28** with optional piercing spit: twenty-eight (28) 2-1/2 to 3-1/2 lb chickens (1.1 to 1.6 kg)
- 3** with optional turkey spit: one (1) 25 lb (11 kg) turkey per spit.



AR-7VH: 98 lb (44 kg)

Configurations (select one)

Electrical

- 208V 1PH
- 208V 3PH
- 240V 1PH
- 240V 3PH
- 380-415V 3PH

See Page 4 for additional required configuration selections

Accessories

See Page 4

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Specifications



- The 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, countertop models must be sealed at the bottom by an NSF approved sealant or equipped with minimum 4" (102mm) legs



Left: 6" (152mm) Recommended: 18" (457mm) for service access on the control side. Charges in connection with inadequate service access are not covered under warranty.

Right: 6" (152mm)
Back: 6" (152mm)
Top: 0" (0mm)
Bottom: 0" (0mm)



Model

Model	Exterior (H x W x D)	Net Weight
AR-7VH, flat glass, solid back (reach-in)	54-3/16"* x 43-3/4" x 32-1/8" (1376mm* x 1113mm x 816mm)	480 lb (218 kg)
AR-7VH, flat glass, pass-through	54-3/16"* x 43-3/4" x 35-1/8" (1376mm* x 1113mm x 893mm)	480 lb (218 kg)
AR-7VH, curved glass, solid back (reach-in)	54-3/16"* x 43-3/4" x 32" (1376mm* x 1113mm x 813mm)	480 lb (218 kg)
AR-7VH, curved glass, pass-through	54-3/16"* x 43-3/4" x 34-7/8" (1376mm* x 1113mm x 886mm)	480 lb (218 kg)

* Minimum leg height 4" (102mm). Countertop models may require 6" (152mm) leg height to accommodate grease collection: height is 42-5/8" (1083mm).

Ship Dimensions (L x W x H)*

AR-7VH	Ship Dimensions (L x W x H)*	Ship Weight*
	56" x 45" x 65" (1422mm x 1143mm x 1651mm)	560 lb (254 kg)

*Domestic ground shipping information. Contact factory for export weight and dimensions.



Requirements

- The A-weighted sound pressure level without ventless hood operating is less than 70dBA.

Microphone position	Sound pressure level dBA	
	Without hood system operating	With hood system operating
Front	69	71
Right Side	64.3	67
Left Side	64.3	69
Rear	64.7	68



Requirements

- One (1) dedicated circuit per rotisserie.
- Junction box or electrical disconnect within 3' (914mm) of rotisserie.
- Electrical connections and circuit breakers must meet all applicable federal, state and local codes.

V	Ph	Hz	Connections	A	Breaker	kW	Plug Configuration
208	1	60	L1, L2/N, G	47.0	55	9.8	No cord, no plug
240	1	60	L1, L2/N, G	41.0	55	9.8	No cord, no plug
208	3	60	L1, L2, L3, G	28.0/Ph	55	9.8	No cord, no plug
240	3	60	L1, L2, L3, G	24.5/Ph	55	9.8	No cord, no plug
380-415	3	50	L1, L2, L3, N, G	14.1/Ph	16	9.8	No cord, no plug



CONTACT US

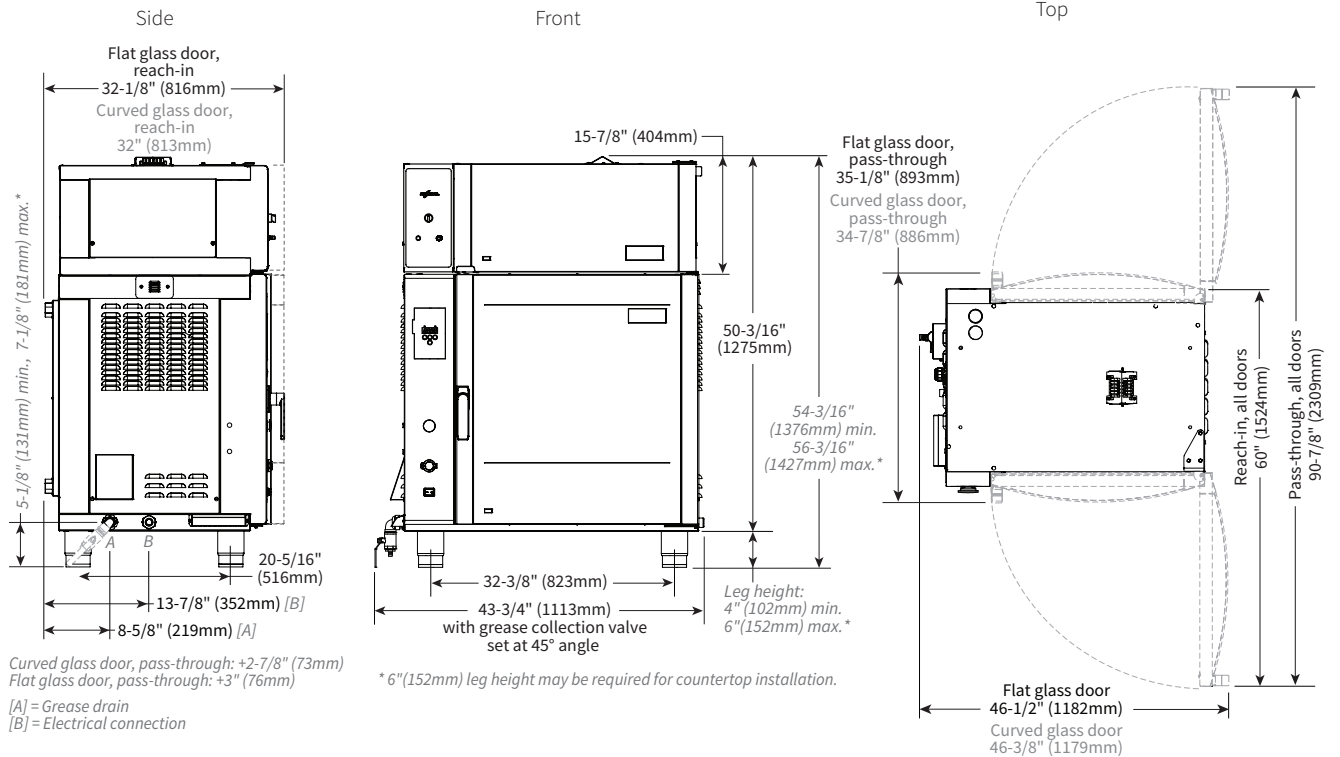
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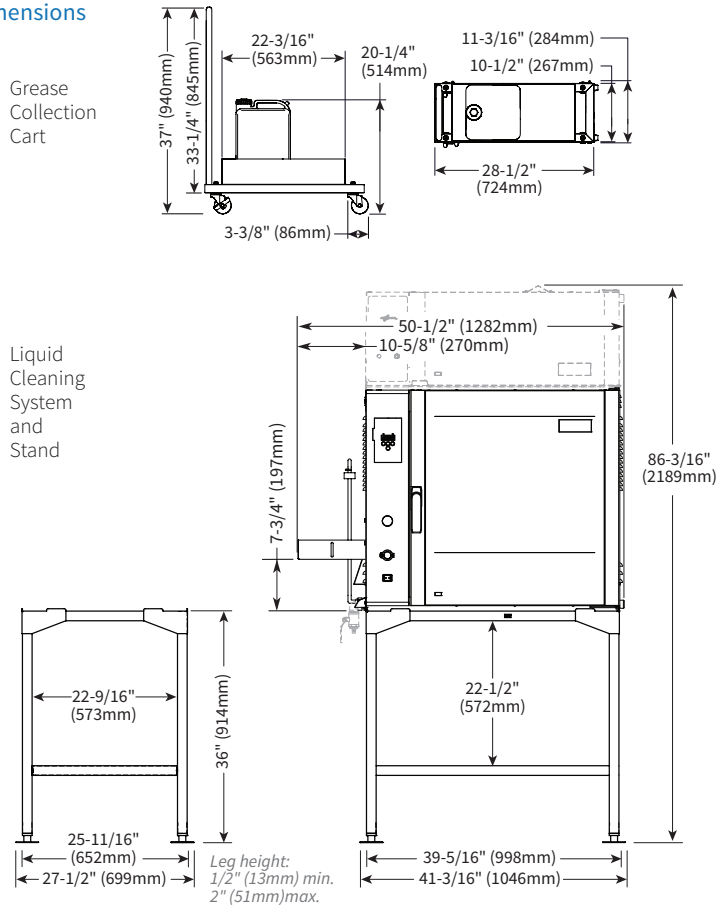
Simple Control with Ventless Hood



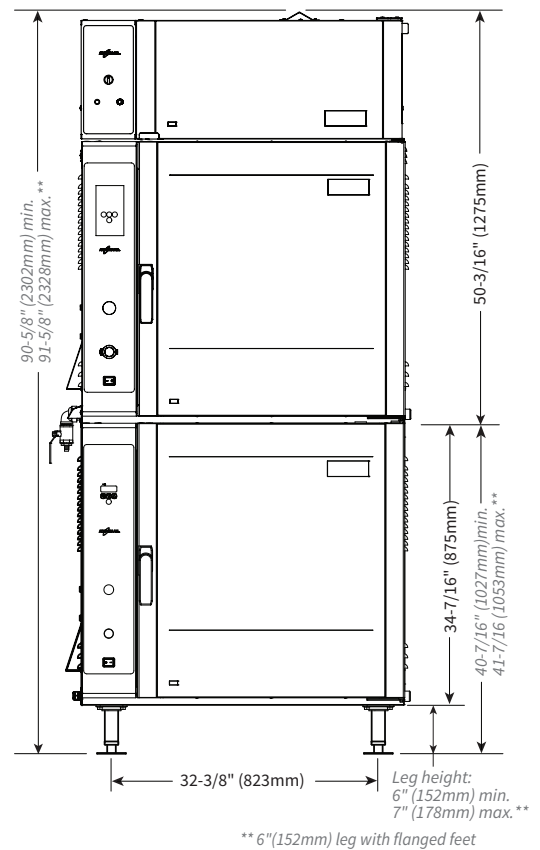
Dimensions



Options and Accessories Dimensions



Stacked Configuration



AR-7VH

Electric Rotisserie

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Options and Accessories

Configurations (select one)

Door Configuration (choose only one)

- Flat glass, solid back (reach-in) (Standard)
- Curved glass, solid back (reach-in)
- Flat glass, double doors (pass-through)
- Curved glass, double doors (pass-through)

Legs (choose only one)

- 4-6" (102-152mm) (Standard)
- 6" (152mm) with flanged feet. Allows rotisserie to be bolted to floor. Required for stacked configurations.
Add 2" (51mm) to height.
- 2" (51mm), rubber. For 380-415V countertop units only; not available on models built for the US or Canada.
Subtract 2-1/8" (56mm) from height.
- 5" (127mm) casters. Not available with stacked configurations that include ventless hood. Add 2" (51mm) to height.

Panel Color (choose only one)

- Stainless steel (Standard)
- Black
- Burgundy

Grease Collection (choose only one)

- Grease collection system: includes one (1) five-gallon (18.9 liter) grease collection container with shut-off valve. Not available for bottom oven in a stacked configuration. Add 2-1/8" (56mm) to height (Standard).
- Factory-installed grease collection pan (5001094), 1-7/16" (37mm) deep, catches drippings inside the oven cavity.

Stacked Configurations (factory-installed)

- AR-7VH over AR-7H holding cabinet. Requires 6" (152mm) legs with flanged feet (5001761) bolted to the floor.

Accessories (select all that apply)

- Stainless steel stand with storage shelf (FR-38177)
- Stainless steel stand with storage shelf, seismic model with brackets (5023312)

Grease Collection

- Additional five-gallon (18.9 liter) grease collection container with cap (5014846)
- Mobile collection cart (5014542), accommodates two (2) grease collection containers

Additional Spits and Baskets (specify number)

- Angled V-Spit (SI-38420)
- Piercing spit (SI-38390)
- Turkey spit (5022196)
- Multi-purpose wire basket (BS-26019)

Warranty

- Extended warranty begins at the end of standard warranty and continues for twelve (12) additional months. Consult the Alto-Shaam website for standard warranty terms.

CONTACT US

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