



AR-6G

GAS ROTISSERIE



Shown with optional black exterior

- Advanced European styling and design is combined with heavy-duty construction.
- The illuminated cooking chamber maximizes product merchandising.
- Boost impulse sales with an illuminated "Rotisserie" sign.
- Gas burners provide a visible open flame
 - Three independently controlled adjustable thermostats with low, medium, and high settings
 - Heavy cast iron radiant heat tiles
- The independently controlled rotating skewer drive system is powered by electric geared motors.
- Emergency shut-off safety feature is included.
- Hinged tempered glass doors stay closed during operation and provides clear visibility.
- Quick and easy cleaning with simple part assembly and a detachable grease drip tray with drain.

The Alto-Shaam AR-6G is a large-capacity, single-compartment gas rotisserie with stainless steel interior and exterior. The gas rotisserie has interior illumination for maximum merchandising effect. The gas rotisserie is supplied with six (6) removable, stainless steel skewers, each with 37" (940mm) of usable length, along with one (1) stainless steel drip tray with drain. The tempered glass doors include a magnetic latch closure, heavy-duty hinges, cool-to-the-touch handles and door stops.

The gas rotisserie is furnished with a motor activator switch for skewer rotation, an ambient lamp switch, a 2-hour cook timer and an emergency shut-off button. The gas rotisserie is equipped with three (3) cooking zones: top, middle, and bottom. Each zone includes gas regulators that control three (3) direct flame burners, each separated by cast iron heat tiles. The burners provide a full range of heating from low to high flame.

The gas rotisserie base includes six (6) adjustable swivel casters — two (2) with brake.

Model AR-6G: Gas Rotisserie

Factory-installed Options



• **Gas types**

- Natural Gas
- Propane

• **Electrical choice**

- 120V

• **Exterior panel colors**

- Stainless Steel, standard
- Black, optional

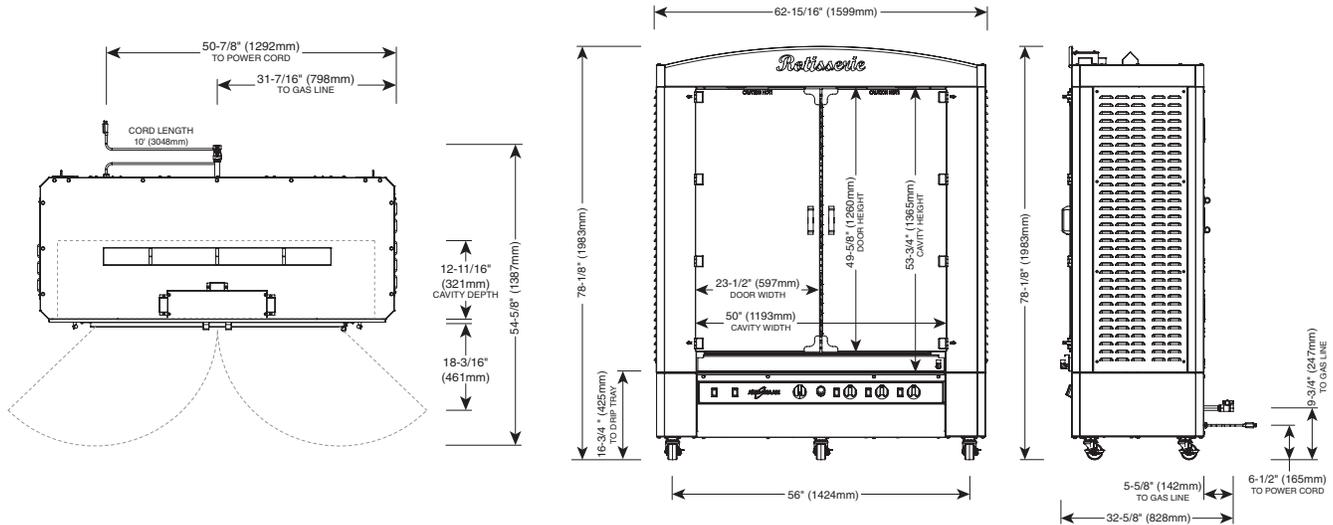
Alternate burner orifice

Required for installation sites at elevations of 3,000 feet (914m) above sea level



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DIMENSIONS (H X W X D)	
Exterior:	78-1/8" x 62-15/16" x 32-5/8" (1983mm x 1599mm x 828mm)
Interior:	53-3/4" x 50" x 12-11/16" (1325mm x 1193mm x 321mm)

INTERIOR	
Skewer usable length -	37" (940mm)
Space between skewers -	8-1/2" (216mm)
1 stainless steel drip tray	

PRODUCT/PAN CAPACITY	
36 to 42* whole chickens	
6 stainless steel skewers	
*Capacities shown are based on the use of 2-1/4 to 2-1/2 pound chickens (1,02 to 1,13 kg)	

CLEARANCE REQUIREMENTS	
Both sides:	18" (457mm)
Rear:	4" (102mm)
Top:	20" (508mm) for air movement

ACCESSORIES					
<input type="checkbox"/>	Drip Tray, Stainless Steel	5005246	<input type="checkbox"/>	Roasting Tray	5017274
<input type="checkbox"/>	Heavy Duty "V" Skewer	5005514	<input type="checkbox"/>	Shank Basket	SI-27506
<input type="checkbox"/>	Multi-Purpose Basket	SI-27510	<input type="checkbox"/>	Whole Product Skewer	SI-27508

ELECTRICAL				
V	PH	Hz	A	kW
120	1	60	6.0	0.7
				NEMA 5-15P 15A, 125V plug

NATURAL GAS OR PROPANE	
Hook-up:	3/4" NPT
Connected energy load:	195,000 Btu/hr
Minimum connected pressure:	7" w.c. (Natural Gas) 11" w.c. (Propane)
Maximum connected pressure:	14" w.c. (Natural Gas) 14" w.c. (Propane)

INSTALLATION REQUIREMENTS	
<ul style="list-style-type: none"> Exhaust ventilation hood with grease filter Installation on a non-combustible surface only Surrounding wall construction must be non-combustible 	

WEIGHT	
Net:	974 lb (442 kg)
Shipping (2 pcs):	Unit: 1085 lb (492 kg) Heat tiles: 252 lb (114 kg)
Crate dimensions: (L x W x H)	
Unit: 43" x 75" x 86" (1092mm x 1905mm x 2184mm)	
Heat tiles: 30" x 30" x 20" (762mm x 762mm x 508mm)	



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