



# Rotisserie

## Model RT-7

Illuminated curved glass enclosures provide panoramic 360° merchandising capability which draws attention to products as they cook. The **RT-7** with its unique design of interior spits, will cook **50 whole birds**.

Limitless versatility is built into each **Giles Rotisserie**. In addition to chicken, specialty items such as shish kabobs, fish and beef are consistently cooked in full view of the customer. The **RT-7** can also increase profits without taking space. The **Giles Rotisserie** can be stacked to cook **100 whole birds** which allows more product for busy lunch and dinner hours.

Consistent results are assured each time you cook on the **RT-7**, due to the perfect blending of convection and rotisserie cooking. Self basting keeps natural juices sealed in and allows for minimal weight loss.



Model RT-7

### Design Features

#### STACKING FEATURE

The stacking feature allows for a large quantity of product to be cooked and merchandised at once. The **Two Door Access** is also a great design feature which provides easy access for both servicing and loading.

**New Memory Controls** allow for the Rotisserie to remember the last programmed cycle. The electronic controls are easy to operate. The **RT-7** is also equipped with a revolutionary loading switch. This switch allows for easy and safe loading and unloading.

**Interior Spits** increase total product capacity. Fifty whole chickens can be cooked in the **RT-7**. This interior spit is a nice feature where merchandising is concerned. The **RT-7** also has a **sliding lower drawer** where meat juices are collected in the drip pan, which can be used for wonderful gravy making.



RT-7 Stacked



**Giles Foodservice Equipment** A Division of Giles Enterprises, Inc.

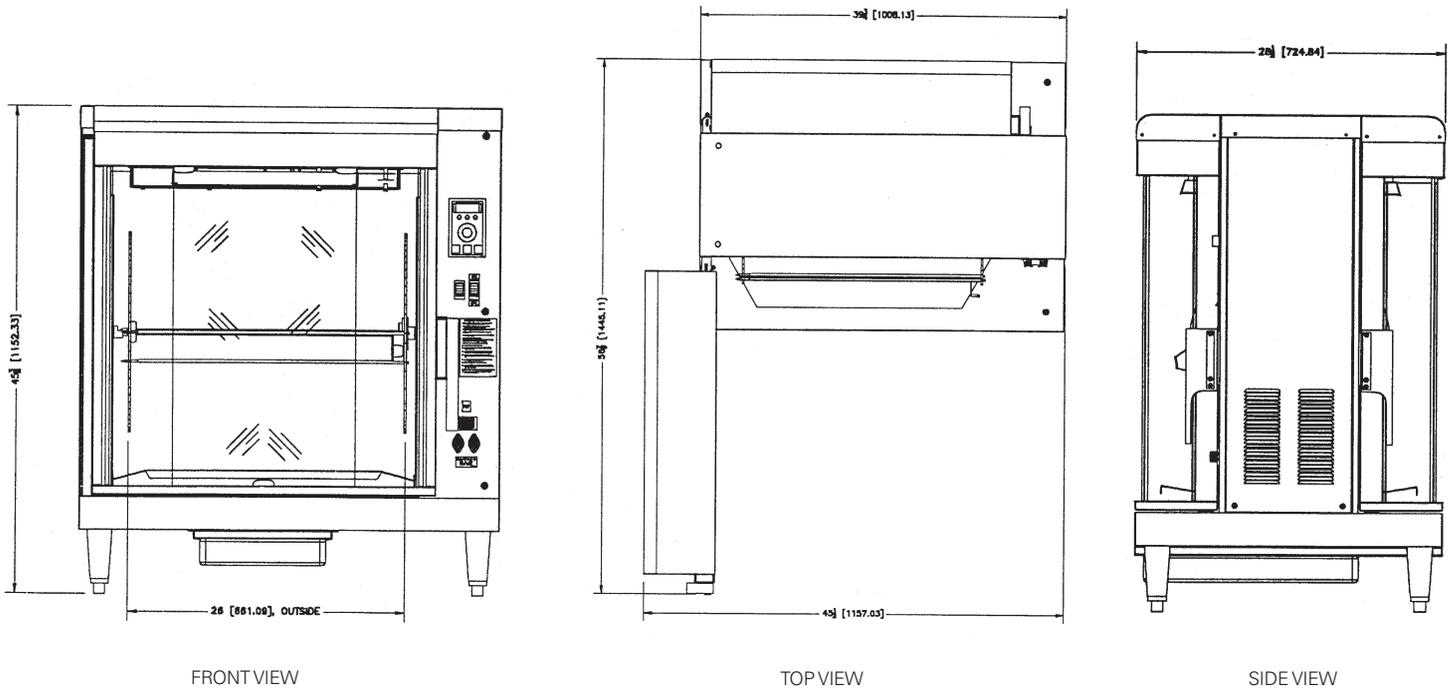
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### Bidding Specifications

#### MODEL RT-7

##### DIMENSIONS:

Width: 39 3/4"  
 Depth: 28 1/2"  
 Height: 45 3/8"

##### ELECTRICAL SPECIFICATIONS:

208/240 V - 3 phase      15,000 WATTS  
 208V = 42 AMPS  
 240V = 30 AMPS

##### ACCESSORIES:

10 Spits & Carrier.

##### CAPACITY:

50 whole birds (2 3/4 lb.)

##### WEIGHT:

Shipping Weight:  
 490 lbs. crated, (222.7 kg.)

##### CONSTRUCTION:

Polished Stainless Steel

##### HEATING SYSTEMS:

The RT-7 uses a combination of convection and quartz lamp heating. Each door holds one quartz heating lamp. Elements - sheathed type with metal encasement.

##### LISTINGS:

UL listed, NSF listed, CUL listed.

##### PRODUCT NUMBER:

RT-7

#### MODEL RT-7

1. Specify as model RT-7, Part # 79600, 208V/3ph, Part #79652, 240V/3ph, RT-7 baskets optional (consult factory).
2. Stacking Kit, Part #34372.
3. UL listed (USA) or CUL listed (Canada).
4. For export consult factory.
5. Specify shipping method.

