



Rotisserie

Model RT-5

Illuminated curved glass enclosures provide panoramic 360° merchandising capability which draws attention to products as they cook.

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.

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



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Design Features

- High Volume Output**
 Energy efficient thermostatic controls assures minimal energy consumption while producing high volume results.
- Fast Cooking**
 Large capacities and capabilities let the Giles Rotisserie take advantage of high demand periods.
- Memory Controls**
 A new memory allows for the Rotisserie to remember the last programmed cycle.
- Easy To Operate**
 Electronic digital controls for time and temperature include a built in alarm.
- Two Door Access**
 Both front and rear curved tempered glass doors provide for safe and effortless access for both servicing and loading.
- Ease of Cleaning**
 Stainless interior components combine with a lustrous stainless steel exterior for quick cleanups. Stays "new looking" too.
- Sliding Lower Drawer**
 Meat juices are collected in the drip pan, and the sliding lower drawer allows for easy collection of juices for wonderful gravy making.
- Loading Switch**
 This revolutionary switch allows for easy and safe loading and unloading.



Giles Foodservice Equipment A Division of Giles Enterprises, Inc.

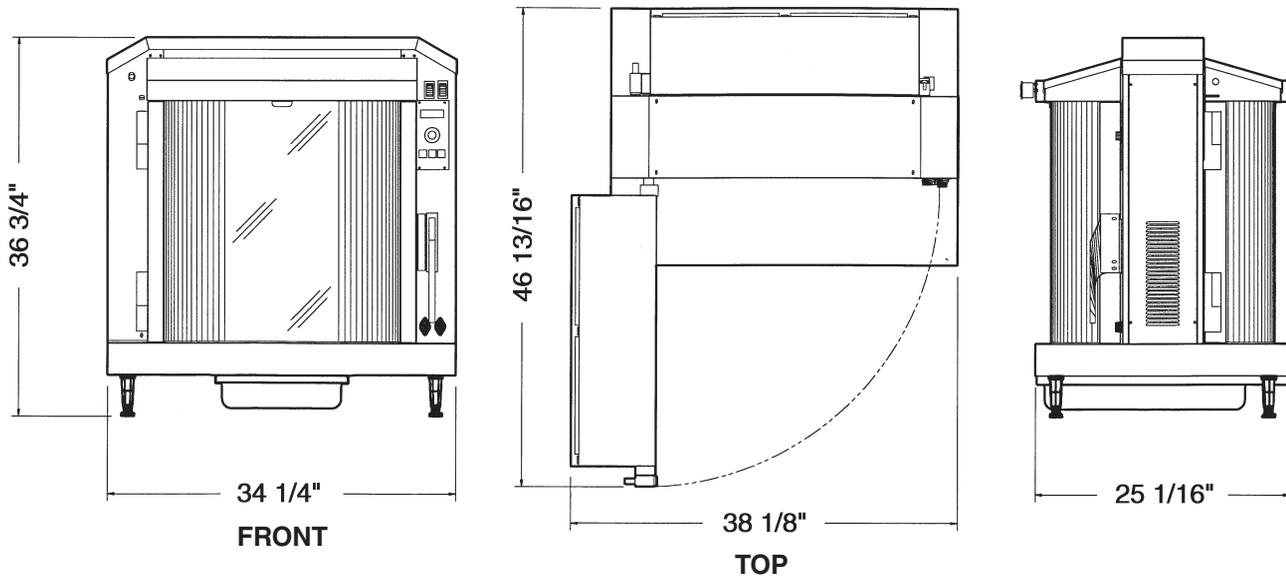
P.O. Box 210247 • 2750 Gunter Park Drive West • Montgomery, AL 36121-0247 USA

334.272.1457 • Fax 334.272.3561 • Phone Toll Free 1.800.554.4537

Web Site: www.gilesent.com • Email: info@gilesent.com

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Bidding Specifications

Dimensions:

Width	34 1/4"	87 cm
Depth	25 1/16"	64 cm
Height	36 3/4"	93 cm

Electrical Specifications:

208/240V
 1 Phase -208/240V - 28.9 AMPS
 3 Phase -208/240V - 16.7 AMPS
 6 kw
 (Service cord not provided)

Accessories:

5 spits & carrier

Weight:

Shipping Weight:
 264 lbs. (120 kg.)
 Shipping Cube Size:
 41" x 44" x 29" = 30.2 cu. ft.
 104.1cm x 112cm x 74cm = 0.92 cu. meters

Construction:

Stainless steel.

Capacity:

20 whole chickens
 5 large rib racks
 5 or more roasts

Heating Systems:

The RT-5 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 and UL to Canadian Standards.

Product Number:

RT-5

How to Specify Model RT-5

1. Specify as model RT-5, Part #70330 (1ph, 208V), Part #70321 (3ph, 208V), Part #70329 (1ph, 240V), Part #70328 (3ph, 240V).
2. UL, NSF and CUL only.
3. Specify additional accessories:*
 Extra spits (Part #70200), Carrier (Part #70201), Wire rack (Part #70202), Wire Basket (Part #70203), Roasting Pan (Part #70204), Wire Rack (roasting pan) (Part #70205)*
4. Specify shipping method.
5. For Export consult factory.

* Additional Charges