

Model V4

Vertical Rotisserie

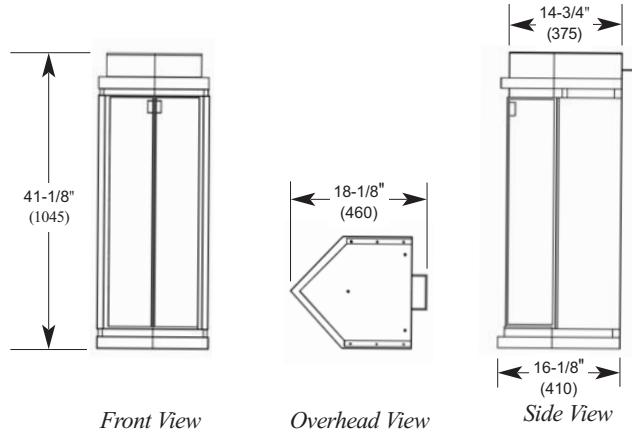
- **Ultimate show and sell** – glass doors and a lighted interior provide the ultimate visual appeal for merchandising foods.
- **Convenient** automatic “hold” cycle prevents over-cooking. Cook up to 4 chickens (whole or pieces) 2-1/2 to 2-3/4 lbs. each in 90 minutes!
- **Exclusive vertical spit design comes standard** in each unit and allows you to create delicious rotisserie foods with perfect caramelization and searing-without-charring.
- **Load and unload birds in just seconds** with no bracing or puncturing. Pierce-free cooking seals in all the natural juices and flavor.
- **Small footprint** – (14-3/4" x 16-1/8") takes up minimum counter space, so it fits practically anywhere.



Convenient, and easy to use!



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Inches
(Millimeters)

SPECIFICATIONS

OVERALL DIMENSIONS			NET/SHIP WEIGHT	CUBES
W	D	H		
14-3/4" (375)	41-1/8" (1045)	18-1/8" (460)	85/95 lbs.	5.89

ENERGY REQUIREMENTS

120 V, 1 phase, 60 Hz, 15 Amps
208V, 220V, and 240V units are available.

ADDITIONAL FEATURES

- Exterior made of durable stainless steel.
- All stainless steel cabinet with front glass windows.
- Removable drip tray, drip pan and front glass windows for easy cleaning.

120V design certified by CSA, UL, and NSF.
208V, 220V, 240V designs certified by NSF.

