

ROTISSERIE GALLERY

We opened this month's product gallery to the major suppliers of rotisseries and contacted those suppliers throughout May. We invited them to submit their newest or most recently updated models.

The suppliers below took up our offer and sent us materials. Because they were allowed to choose their

newest unit to highlight, you will find both gas and electric models in several sizes, and as a result you won't be able to compare specs and features exactly. But you will see a full range of rotisserie options currently available to you.

And Supplier Statements allow suppliers to address the features that set their units apart in the market.

ALTO-SHAAM

Overview: The latest model from Alto-Shaam, the AR-7E electric rotisserie, can be paired with an optional ventless hood for applications where ventilation is not available.

Capacity: 28 chickens

Features:

- Cooks via convection and radiant heat.
- Solid-state electronic control with LED display.
- Automatic hold mode.
- 7-program memory for cooking and holding.
- Single-pane low-e glass and recessed lighting.
- Interior drip strips channel drippings into a bottom pan for easy removal.

Supplier statement:

Alto-Shaam introduces an electric rotisserie with a dynamic curved-glass design to roast and automatically hold product hot for more convenient handling. Featuring a combination of convection and radiant heat, the AR-7E provides a choice of one- or two-stage cooking times and temperatures to improve product browning. Furnished with seven rotating spits, the oven is

designed for countertop placement or can be stacked with a matching holding cabinet.

www.alto-shaam.com



picture window.

- VGG also available in 20- and 80-chicken capacities.

Supplier statement: The features that set BKI's VGG-8 rotisserie apart in the marketplace include:

- The VGG-8 is user friendly: easy to clean and assemble, with touchscreen controllers and as many as 15 custom programs.
- The VGG-8 features a cool-door design for safety.
- The VGG-8 cooks evenly and retains moisture, resulting in a tender, juicy product.
- The VGG-8 is energy efficient.

www.bki.com

BROASTER

Overview: The V24 electric rotisserie from Broaster features a vertical spit design that allows you to cook without piercing the product.

Capacity: 24 chickens

Features:

- Cooks via convection.
- Doubles as slow-cook-and-hold unit.
- Solid-state electronic control.
- Automatic holding mode.
- 10-program memory for both cooking and holding.
- Glass doors and lighted interior.

Supplier statement:

Broaster rotisserie ovens feature an exclusive vertical-spit design that allows you to prepare delicious rotisserie foods with no bracing or puncturing. This pierce-free cooking seals in all natural juices and flavor while providing caramelization and searing without charring. A conversion kit is available to convert the unit to a slow cook-and-hold or convection oven so you can use it for ribs, roasts, pizzas and more.

www.broaster.com



Capacity: 32 chickens

Features:

- Cooks via convection.
- Ceramic gas burner system features electronic spark ignition for easy start-up.
- Electronic controls with LED display.
- Automatic holding mode.
- 16-program memory for both cooking and holding.
- Set-back control that automatically lowers temperature to 200°F after 20 mins. of idle use.

Supplier statement: Cleveland's CR-32 offers several important features, including:

- A high-efficiency gas combustion system with high and low power settings.
- Many handy accessories for cooking different types of foods, as well as tools for hands-free cooking.
- An optional warming cabinet that can hold as many as 36 chickens.

www.clevelandrange.com



EQUIPEX

Overview: Since its introduction of the electric RBE-25, Equipex has made some changes to the unit's construction and added new accessories.

Capacity: 25 chickens

Features:

- Cooks via radiant heat.
- Water bath/drip pan for smokeless operation.
- Tinted safety glass with interior light.
- Optional roasting baskets available.

Supplier statement: The RBE-25, the largest of the Sodir electric rotisseries, is equipped

with several unique features. These include a large water pan to ensure smokeless and odorless operation, and both quartz and sheathed elements to provide extra crispness and fast surface broiling. Finally, a large variety of accessories allow you to prepare everything from fowl and sheep to pig, vegetables and broiled



BKI

Overview: Introduced in June 2006, the high-capacity VGG-8 electric rotisserie from BKI Worldwide has been updated to use less energy.

Capacity: 40 chickens

Features:

- Cooks via convection.
- 15-program memory with preheat and hold capability.
- Touch-screen controller.
- Cool-door technology and curved-glass



CLEVELAND

Overview: Cleveland's floor-model CR-32 gas rotisserie allows you to dial in one of three speeds to accommodate the cooking and browning requirements of your product.