

SOUTHWOOD

— ROTISSERIE MACHINES —



MODEL RG4
4 Spit, 20 Chicken Machine



MODEL RG7
7 Spit, 35 Chicken Machine

MODEL RG4 - RG7

BUILT TO LAST

The Southwood RG4 and RG7 Heavy Duty Gas Rotisserie Machines made of heavy gauge #430 steel features high BTU burners behind ceramic bricks for powerful machine and that produces a crispy evenly cooked product in about 50 minutes (3.5lb Chicken).

The tempered front glass showcases a lighted oven that will impress your customers and drive impulse sales.

STANDARD FEATURES

- Spits & Skewers Included
- Tempered Glass Doors
- Lighted for Beautiful Merchandising
- Ceramic Bricks for even, continuous cooking
- Individual Burner Controls
- Drip Draw for collecting fat drippings
- Drawer can hold water for added humidity

OPTIONAL FEATURES

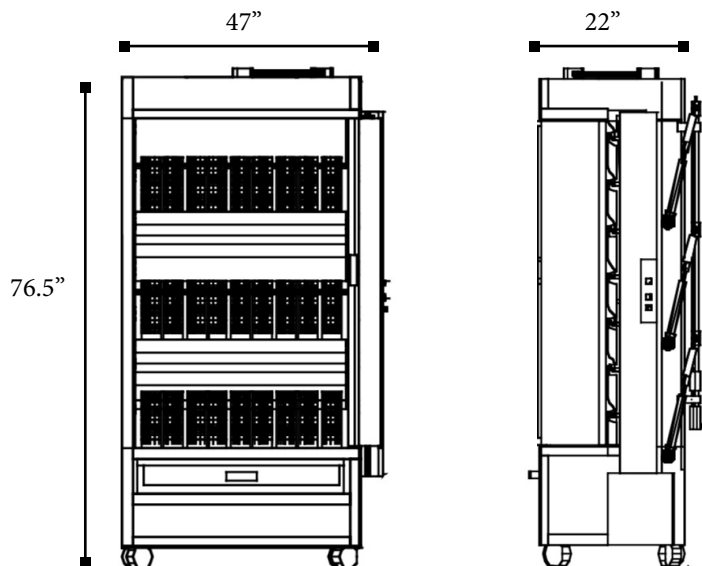
- Heavy Duty Lockable Casters
- Quick Disconnect Gas safety hose
- Additional Spits / Skewers Available
- International Voltages Available

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SPECIFICATIONS	RG4	RG7
Length (left to right)	39.5" (add 6" spit handles)	39.5" (add 6" spit handles)
Depth (front to back)	22"	22"
Height	48" (add 6" legs)	70.5" (add 6" casters)
Equipment Stand	Optional	Not Needed
# Spits Included	4	7
# Bricks Included	9	27
# Skewer Included per Spit	2 Single 4 Double	2 Single 4 Double
Capacity	16-20 Chickens	28-35 Chickens
Fuel	Natural Gas / LP (5i/ 10i water column)	Natural Gas /LP (5i/ 10i water column)
BTU	40,000	120,000
Gas Inlet NPT	3/4"	3/4"
Electrical	110V, 8 amp (220V Available)	110V, 8 amp (220V Available)
Motor	4 Independent Motors(60Hz)	7 Independent Motors (60Hz)
Lights	40W Bulb (not included)	40W Bulb (not included)
Venting <i>Please check local requirements</i>	Top Vent. For use under hood or direct exhaust	Top Vent. For use under hood or direct exhaust

MODEL
RG7
shown



MODEL RG4 - RG7