



ATTIAS OVEN CORPORATION (COMMERCIAL BBQ ROTISSERIES)

GENERAL SPECIFICATIONS AND FEATURES

The Attias BBQ Rotisserie is uniquely designed and carefully handcrafted to bring you the best quality BBQ product possible. These heavy duty rotisseries are created from the finest materials accenting on heavy duty construction to meet the most demanding industry standards for the best performance possible. Maintenance problems are virtually eliminated by its specially designed mechanism. The Attias Rotisseries are designed for years of quality performance and durability. The rotisseries' rotating spit method of barbecuing yields an evenly cooked, self-basted, nutritious and flavorful product, which is important to today's health conscious consumer. Every model comes with a long list of standard features which include a 1/2 horse power electric motor, energy efficient gas ribbon burners, highly polished #430 stainless steel interior and exterior for easy cleaning, and insulated with non-decomposed, non-asbestos insulation for maximum heat resistance. A brass bushing cushions the spits as they rotate to prevent them from wear. Each gas ribbon burner is individually controlled for economical operation and production. The high intensity of the gas-fired ribbon burner with ceramic briquettes allows the heat to penetrate the meat creating a consistent, moist, tender and perfectly cooked product to minimize shrinkage. A full load can be prepared from one hour to 11/2 hours, depending on the particular model. Every model offers a large tempered glass window display for full customer viewing of the roasting product. All Attias Rotisserie models are available with or without a safety pilot system. All machines are manufactured in the USA

Order online at Kitchenall.com or call 917-525-2066 for more information

FEATURES:

BODY CONSTRUCTION: Consists of 20 gauge #430 stainless steel, all electrically welded to 3/16" angle line frame for total stability and to ensure long life. No screws or rivet fittings appear on front or sides of machine for easy cleaning.

INSULATION: Hand-packed with non-toxic, non-asbestos mineral wool insulation that will not decompose or mildew for maximizing energy and efficiency resulting in a cooler working area.

FINISH: High quality 20 gauge Type #430 stainless steel exterior and interior finish.

PILOT SYSTEM: The oven safety pilot system's on and off automatic gas valve stops the gas flow into the gas burner if the pilot light is extinguished (if equipped with a safety pilot system.) Each burner is actuated by individual pilot lights.

GAS BURNERS: Heavy duty energy efficient gas ribbon burners comes with a life time guaranty. (Some models available with 1, 2 or 3 burners.) Each burner is provided with 9, 10, or 11 ceramic radiant briquettes depending on the model.

ELECTRICAL CONSUMPTION: 115 volt 8 amp (cord and plug attached).

PLUMBING: The machine is fully plumbed and requires a single 3/4" gas pipe connection to either natural gas or LP gas.

GEARS: The highest quality gears available (including worm gears and spur gears) are precisely machine fabricated and made of billet aluminum and hard anodized for longer lasting and quieter operation.

DOORS: All models available with left or right -hand doors and dual roller tracks (specify right or left-hand doors when ordering).

LIGHTS: Each machine is lit by a flood lamp for full customer viewing of product.

GAS TYPE: Available in natural gas (5" water column) and LP gas (10" water column.)

ELECTRIC TYPE: Available in 208/220 single phase or 3 phase NOTE: Electrical specifications according to customers needs

MOTOR : 1/2 horse power, 60 cycles for U.S or 50 cycles for overseas.

VENTING: The Attias Rotisseries are equipped with a 6" draft hood for direct venting or for use under a canopy/hood. (Note: Conditions vary upon local county requirements.)

Order online at Kitchenall.com or call 917-525-2066 for more information

LEGS: All Attias Rotisseries are designed to be mounted on 6" legs with bullet feet for leveling purposes.

PLACEMENT CLEARANCE: Extra 24" required for loading and unloading spit from machine.

INSTALLATION REQUIREMENT: Licensed plumber.

WARRANTY: The Attias Oven Corporation will warranty all rotisseries for one year from the date of original invoice. Warranty includes all parts except light bulbs and sliding glass doors. This warranty does not cover any defects due to mishandling or abuse.

OPTIONS:

CASTER : Two casters with brakes, two casters without brakes.

RACK: Rack for spit holder available with or without casters.

BASKETS: Chrome wire baskets.

NOTICE: The Attias Oven Corporation reserves the right to make any improvements without prior notice necessary to ensure full customer satisfaction.

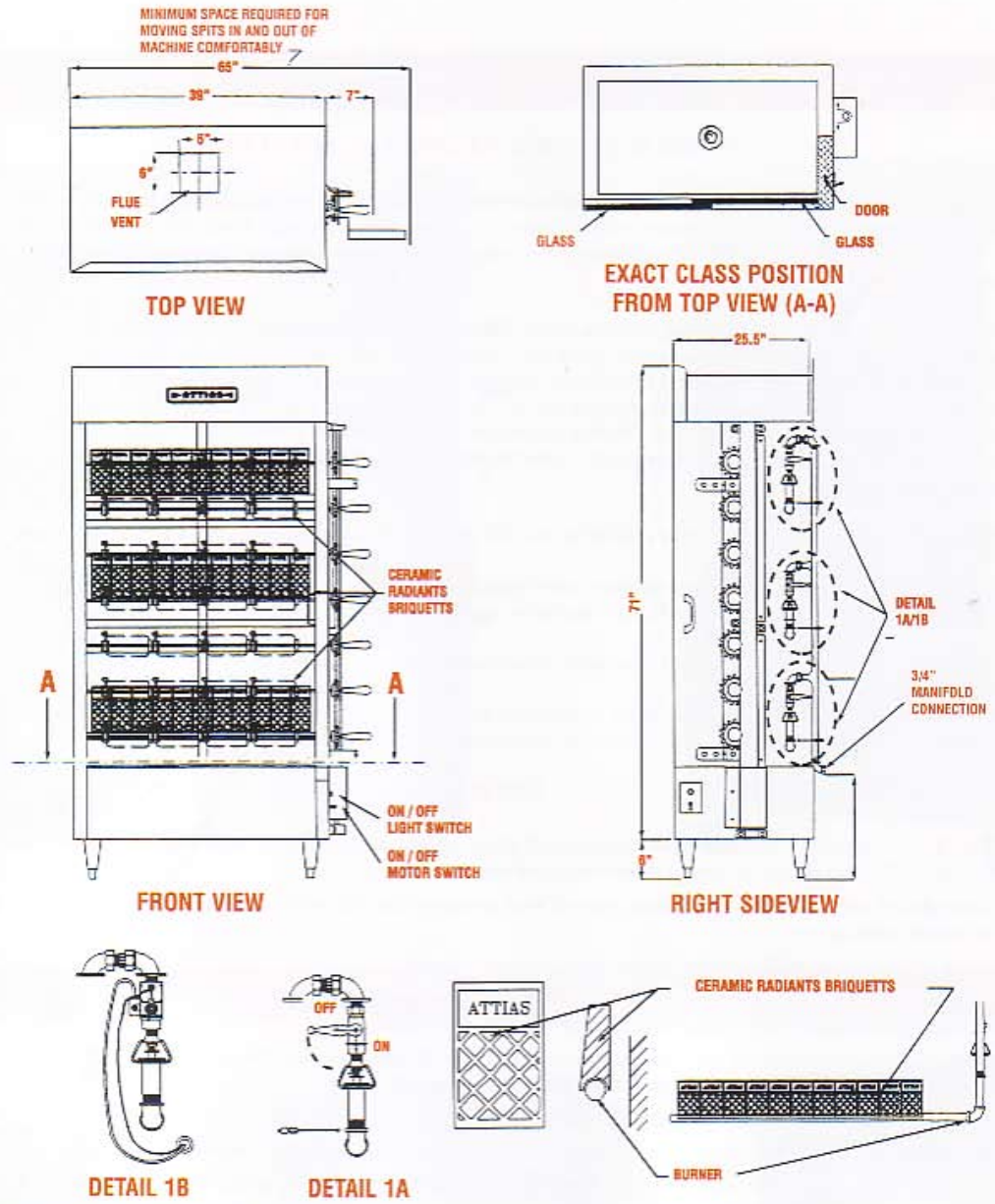
CERTIFICATION AND APPROVALS: NSF, AGA ,MEA

Order online at Kitchenall.com or call 917-525-2066 for more information

COMMERCIAL CHICKEN ROTISSERIES SPECIFICATIONS

MODEL NUMBER	NO. OF SPITS	WIDTH	DEPTH	HEIGHT	CHICKEN CAPACITY
COUNTERTOP BBQ WITH INDIVIDUAL MOTORS – FRONT SLIDING GLASS DOOR					
1 BK-3SPC-G	3	31"	20"	35"	9 to 12
*1 BK-4SPC-G	4	36"	22"	43"	16 to 20
*BK-4SPC-E	4	36"	22"	43"	16 to 20
*SPC-G (gas) SPC-E (electric)					
FRONT SLIDING GLASS DOOR					
2 BK-5SP	5	36"	22"	66"	20 or 25
3 BK-7SP	7	37.5"	25.5"	80"	28 or 35
2 BK-8SP	8	37.5"	25.5"	88"	32 or 40
SEE THROUGH					
1 BK-4GB	4	36"	22"	52"	16 or 20
2 BK-5GB	5	36"	22"	66"	20 or 25
2 BK-7GB	7	37.5"	22"	80"	28 or 35
3 BK-8GB	8	37.5"	25.5"	88"	32 or 40
(BACK TO BACK) DOUBLE SERVICE					
2 BK-5DS	10	36"	44"	66"	40 or 50
3 BK-7DS	14	37.5"	44"	80"	56 or 70
3 BK-8DS	16	37.5"	44"	88"	64 or 80
(SIDE BY SIDE) DOUBLE SERVICE					
4 BK-10SS	10	65"	25.5"	75"	40 or 50

Order online at Kitchenall.com or call 917-525-2066 for more information



**MODEL:
3BK-7SP**

Available in natural or LP gas
Gas pressure:
• Natural gas 5" water column
• LP gas 10" water column
• Weight of machine (see page 7)

STANDARD FEATURES OPTIONS

- | | |
|---|---|
| <ul style="list-style-type: none"> 1) 1/2 hp motor-115 volts 2) Amperage- 8 amp 3) Total BTU's- 120,000 4) Amount of ceramic Radiants Briquettes- 33 5) Amount of single hooks- 14 6) Amount of double hooks- 21 7) Amount of spits-7 8) Four 6' legs 9) On/Off light switch 10) On/Off otor switch 11) Capacity of chickens: 28 to 35 12) Two sliding glass doors 13) Cord & plug | <ul style="list-style-type: none"> 1) Safety gas control 2) Casters: (4)
- 2 with brakes
- 2 without brakes 3) 220 volt motor 4) Turkey hooks 5) Rib hooks 6) Baskets |
|---|---|

Order online at Kitchenall.com or call 917-525-2066 for more information

TECHNICAL DATA

MODEL NO.	NO. OF SPTS	DIMENSIONS WITH 6" LEGS			CHICKEN CAPACITY	NO. OF BURNERS	MOTOR AMPERAGE	BTU PER HOUR	GAS PIPE CONNECTION	APPROXIMATE SHIPPING WFGHT
		WIDTH	DEPTH	HEIGHT						

**CATEGORY 1
(FRONT VIEW ONLY)
FRONT SLIDING GLASS DOORS**

1 BK-3SP	3	30"	20"	46"	9-12	1	8	30,000	3/4	200
2 BK-4SP	4	36"	22"	54"	16-20	2	8	60,000	3/4	240
2 BK-5SP	5	36"	22"	66"	20-25	2	8	60,000	3/4	340
2 BK-6SP	6	37 1/2"	22"	74"	24-30	2	8	60,000	3/4	360
3 BK-6SP	6	37 1/2"	22"	74"	24-30	3	8	105,000	3/4	370
2 BK-7SP	7	37 1/2"	22"	80"	28-35	2	8	70,000	3/4	390
3 BK-7SP	7	37 1/2"	25.5"	80"	28-35	3	8	120,000	3/4	400
3 BK-8SP	8	37 1/2"	25.5"	88"	32-40	3	8	105,000	3/4	420

**CATEGORY 2
(GLASS BACK)
SEE THROUGH**

1BK-4GB	4	36"	22"	52"	16-20	1	8	30,000	3/4	402
2 BK-5GB	5	36"	22"	66"	20-25	2	8	60,000	3/4	360
2 BK-6GB	6	37 1/2"	22"	74"	24-30	2	8	60,000	3/4	360
2 BK-7GB	7	37 1/2"	22"	80"	28-35	2	8	70,000	3/4	390
3 BK-8GB	8	37 1/2"	25.5"	88"	32-40	3	8	105,000	3/4	420

**CATEGORY 3
(BACK-TO BACK)
DOUBLE SERVICE**

2 BK-4DS	8	36"	44"	52"	32-40	2	17	120,000	3/4	310
2 BK-5DS	10	36"	44"	66"	40-50	2	17	120,000	3/4	450
3 BK-6DS	12	37 1/2"	44"	74"	48-60	3	17	140,000	3/4	470
3 BK-7DS	14	37 1/2"	44"	80"	56-70	3	17	160,000	3/4	500
3 BK-8DS	16	37 1/2"	44"	88"	64-80	3	17	160,000	3/4	520

**CATEGORY 4
(SIDE-BY-SIDE)
DOUBLE SERVICE**

4 BK-1 OSS	10	61"	22"	75"	40-50	4	17	180,000	3/4	440
------------	----	-----	-----	-----	-------	---	----	---------	-----	-----

CATEGORY 1 - Glass front (front sliding glass doors.)

CATEGORY 2 - Glass back (see through.)

CATEGORY 3 - Back to back (double service.)

CATEGORY 4 - Side by side (double service.)

Order online at Kitchenall.com or call 917-525-2066 for more information