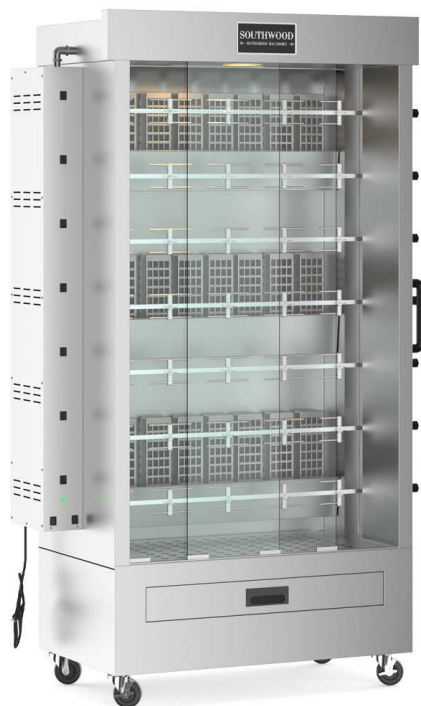


SOUTHWOOD

— ROTISSERIE MACHINES —



MODEL RG7
7 Spit, 35 Chicken Machine



MODEL RG4
4 Spit, 20 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 iron grates 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
- Iron Grates for even, continuous cooking
- Individual gas and motor controls
- Drip Draw for collecting fat drippings
- Drawer can hold water for added humidity
- Includes gas regulator

OPTIONAL FEATURES

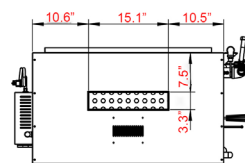
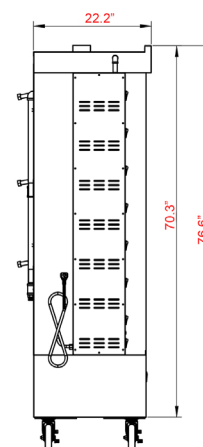
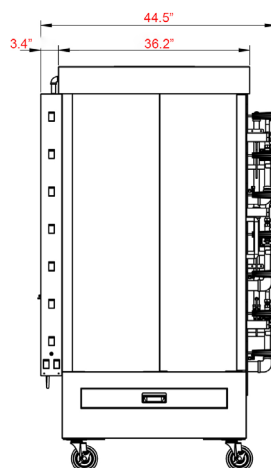
- Quick Disconnect Gas safety hose
- Additional Spits / Skewers Available

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| SPECIFICATIONS | RG4 | RG7 |
|---|--|--|
| Length (left to right) | 44.5" (add 5" spit handles) | 44.5" (add 5" spit handles) |
| Depth (front to back) | 22.2" | 22.2" |
| Height | 54" (add 6" legs) | 76.6" (add 6" casters) |
| Equipment Stand | Optional | Not Needed |
| # Spits Included | 4 | 7 |
| # Iron Grates Included | 7 | 33 |
| # Skewer Included per Spit | 2 Single 3 Double | 2 Single 3 Double |
| Capacity | 16-20 Chickens | 28-35 Chickens |
| Fuel | Natural Gas / LP (Field Convertible) | Natural Gas /LP (Field Convertible) |
| BTU | 38,000 | 114,000 (38,000 BTU p/b) |
| Gas Inlet NPT | 3/4" | 3/4" |
| Electrical | 110V, 60HZ, 1PH | 110V, 60HZ, 1PH |
| Motor | 4 Independent Motors(60Hz) | 7 Independent Motors (60Hz) |
| Lights | 20W Bulb (included) | 20W Bulb (included) |
| Venting <i>Please check local requirements</i> | Top Vent. (3.3"x15") For use under hood or direct exhaust (where permissible) | Top Vent. (3.3"x15") For use under hood or direct exhaust (where permissible) |
| Unit Weight | 176 lb. | 297 lb. |
| Shipping Weight | 215 lb. | 385 lb. |
| Shipping Dimension | 50"L x 28.7"W x 60"H | 50"L x 28.7"W x 84.6"H |

**MODEL
RG7
shown**



Ventilation

Rotisserie should be operated under an exhaust hood that extends at least 6" beyond the rotisserie oven's sides.

Installation Requirements

Licensed electrician, licensed gas fitter for all gas connections and checkout. HVAC specialist for air evacuation.