

Rotisserie
Model RT-5



Illuminated curved glass enclosures provide panoramic 360° merchandising capability which draws attention to products as they cook.

Limitless versatility is built into each Giles Rotisserie. In addition to chicken, specialty items such as shish kabobs, fish, and beef are consistently cooked in full view.

Consistent results are assured each time you cook on the Giles Rotisserie, due to the perfect blending of convection and rotisserie cooking. Self basting keeps natural juices sealed in and allows for minimal weight loss.

Design Features



Design Options

Designed with the customer in mind. The RT-5 is available with either five hanging baskets (left picture), or five spit-rods. The baskets are teflon coated to help prevent product from sticking. The spit-rods are stainless steel to make clean up a breeze.



Listings



Giles Foodservice Equipment

An ISO 9001 Registered Company

2750 Gunter Park Drive West • Montgomery, AL 36109 USA

334.272.1457 • Fax 334.272.3561 • Phone Toll Free 1.800.554.4537

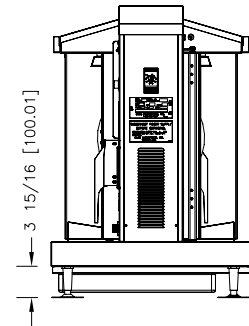
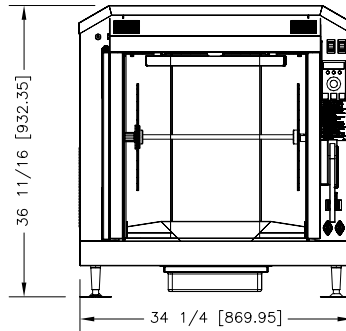
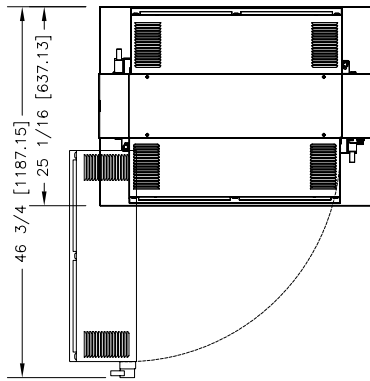
Web Site: www.gilesent.com • Email: info@gilesent.com



Rotisserie

Model RT-5

Item No.: _____
 Quantity: _____
 Project Name: _____
 SIS#: _____
 AIA/CSI#: _____



Inches [millimeters] Top

Front

Side

Specifications

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements additions or replacements on previously purchased equipment.

Construction:

Cabinet : 20Ga to 18Ga Stainless Steel
 Heating Element: 2 Incoloy Flat, and 2 quartz heating lamps

Dimensions:

Width: 34-1/4" [870 mm]
 Depth: 25-1/16" [637 mm]
 Height: 36-11/16" [932 mm]

Cooking Controls:

Computer controller: 10 programable presets
 Temperature Range: 0° - 420°F [88° - 215.5°C]
 High Limit Thermostat: 450°F [232°C]

Capacity:

Whole Chicken: 20 (2-1/2 to 2-3/4 lbs)
 Ribs: 5 (3 to 3-1/2 lbs)

Electrical Specifications:

Available voltages: 208/230/240/380/415V 6,160 WATTS
 1 phase - 208/240 - 30/26 AMPS
 3 Phase- 208/240 - 22/19 AMPS
 (No service cord provided)

Listings:

UL (US and Canada), NSF, UL Sanitation

Product Designation:

RT-5

Shipping Specifications:

Crated Weight: 329 lbs [149 kg]
 Crated Cube Size: 42" X 36" X 56" = 49 cu ft
 [1067mm X 915mm X 1423mm = 1.4 cu meters]

Accessories Included

Unit is shipped with (1) Hand-held temperature probe , (1) Drip pan, (1) Drip funnel, and (1) Manual.

How To Specify

1. Electrical Options

Specify the part number from the following:

	Voltage	Hz	Phase	Load Configuration	Part Number	Type
<input type="checkbox"/>	208	60	1	Delta	70330	Spits
<input type="checkbox"/>	240	60	1	Delta	70329	Spits
<input type="checkbox"/>	208	60	3	Delta	70321	Spits
<input type="checkbox"/>	240	60	3	Delta	70328	Spits
<input type="checkbox"/>	208	60	1	Delta	70783	Baskets
<input type="checkbox"/>	240	60	1	Delta	70784	Baskets
<input type="checkbox"/>	208	60	3	Delta	70782	Baskets
<input type="checkbox"/>	240	60	3	Delta	79903	Baskets

2. Accessories*

Specify the part number and quantity of the following accessory items needed:

	Qty	Description	Part Number
<input type="checkbox"/>		RT-5 Spits	33199
<input type="checkbox"/>		RT-5 Baskets	70203
<input type="checkbox"/>		Drip Funnel	33102
<input type="checkbox"/>		Drip Pan	76024

*Additional charges

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3. Shipping

Specify the shipping method

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