

# SOUTHWOOD

ROTISSERIE MACHINES



**MODEL RG7**  
**7 Spit, 35 Chicken Machine**



**MODEL RG4**  
**4 Spit, 20 Chicken Machine**



## 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

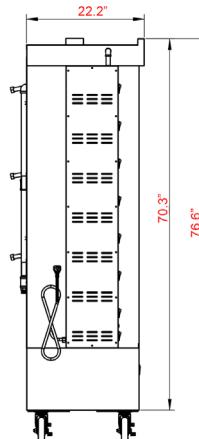
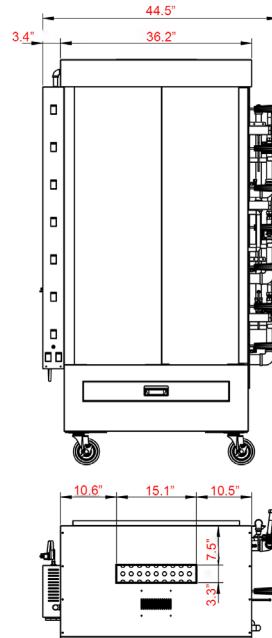
# SOUTHWOOD

ROTISSERIE MACHINES

MODEL RG4 -RG7

| SPECIFICATIONS   | RG4  | RG7  |
|--|--|--|
| <b>Length (left to right)</b>                                | 44.5" (add 5" spit handles)  | 44.5" (add 5" spit handles)  |
| <b>Depth (front to back)</b>                                 | 22.2"  | 22.2"  |
| <b>Height</b>  | 54" (add 6" legs)  | 76.6" (add 6" casters)   |
| <b>Equipment Stand</b>                                       | Optional   | Not Needed   |
| <b># Spits Included</b>                                      | 4  | 7  |
| <b># Iron Grates Included</b>                                | 7  | 21   |
| <b># Skewer Included per Spit</b>                            | 2 Single   3 Double  | 2 Single   3 Double  |
| <b>Capacity</b>  | 16-20 Chickens   | 28-35 Chickens   |
| <b>Fuel</b>  | Natural Gas / LP<br>(Field Convertible)  | Natural Gas /LP<br>(Field Convertible)   |
| <b>BTU</b>   | 38,000   | 114,000 (38,000 BTU p/b)   |
| <b>Gas Inlet NPT</b>   | 3/4"   | 3/4"   |
| <b>Electrical</b>  | 110V, 60HZ, 1PH  | 110V, 60HZ, 1PH  |
| <b>Motor</b>   | 4 Independent<br>Motors(60Hz)  | 7 Independent<br>Motors (60Hz)   |
| <b>Lights</b>  | 20W Bulb (included)  | 20W Bulb (included)  |
| <b>Venting</b><br><i>Please check local<br/>requirements</i> | Top Vent. (3.3"x15")<br>For use under hood<br>or direct exhaust<br>(where permissible) | Top Vent. (3.3"x15")<br>For use under hood<br>or direct exhaust<br>(where permissible) |
| <b>Unit Weight</b>   | 280 lb.  | 438 lb.  |
| <b>Shipping Weight</b>                                       | 331 lb.  | 529 lb.  |
| <b>Shipping Dimension</b>                                    | 48.5" L x 26.5" W x 52.5" H  | 48.75" L x 26.5" W x 79.75" 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.