

# 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

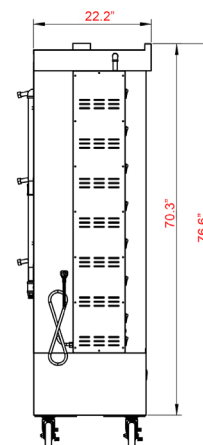
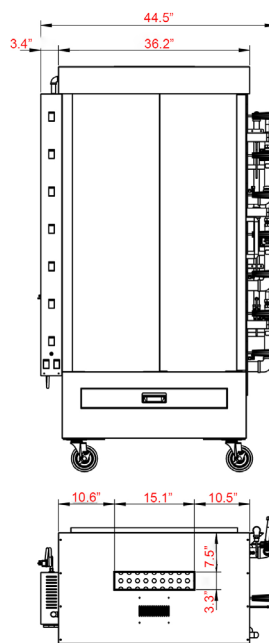
- Quick Disconnect Gas safety hose
- Additional Spits / Skewers Available

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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	21
# 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	280 lb.	438 lb.
Shipping Weight	331 lb.	529 lb.
Shipping Dimension	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.