

SOUTHWOOD

— ROTISSERIE MACHINES —



MODEL RE4
4 Spit, 16 - 20 Chicken Machine



MODEL RE7
7 Spit, 28 - 35 Chicken Machine



This product has been
tested certified to
meets **NSF** Sanitation
Standard

BUILT TO LAST

The Southwood RE4 and RE7 Heavy Duty Gas Rotisserie Machines made of heavy gauge #430 steel features 2.5kW heating elements for powerful machine and that produces a crispy evenly cooked product. Independent motors for each spit allow individual spit control when cooking.

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
- Powerful 2.5kW Heating Elements
- Individual Electric and Motor Controls
- Drip Draw for Collecting Fat Drippings
- Drawer can hold water for added humidity
- Bakelite Handles for each spit
- Waterproof On / Off Switch
- Infinite Switch for Continues Cooking

OPTIONAL FEATURES

- Additional Spits / Skewers Available

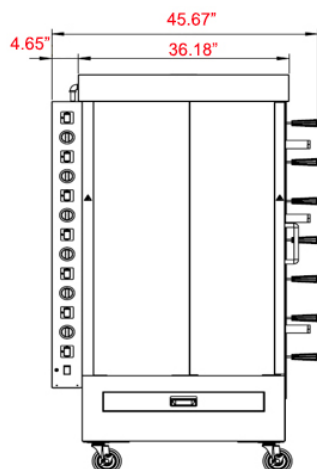
MODEL RE4 -RE7



SPECIFICATIONS	RE4	RE7
Length (left to right)	45 5/8" (add 5" spit handles)	45 5/8" (add 5" spit handles)
Depth (front to back)	22"	22"
Height	52" (add 6" legs)	77 5/8" (add 6" casters)
Equipment Stand	Optional	Not Needed
# Spits Included	4	7
# Skewer Included per Spit	2 Single 3 Double	2 Single 3 Double
Capacity	16-20 Chickens	28-35 Chickens
Motor	4 Independent	7 Independent
Lights • Wattage Each • Total Lighting Wattage	1 • 25 • 25	1 • 25 • 25
# Elements • kW Each • Total Element kW	3 • 2.5 • 7.5	6 • 2.5 • 15
Volts	240V	240V
Phase • Frequency	3PH • 60HZ	3PH • 60HZ
Amps	21.2A	42.4A
Plug	Hardwired	Hardwired
Exterior Material	SS430	SS430
Unit Weight	284 lb.	460 lb.
Shipping Weight	350 lb.	549 lb.
Shipping Dimension	49"L x 27"W x 52"H	49"L x 27"W x 80"H

* This unit should be installed by a licensed electrician.

MODEL
RG7
shown



MODEL
RG4
shown

