



**Models**  
**N/5.7E**  
**N/5.7G**



**Models N/5.7E**

**N/5.7G**

### Standard Features

- Rear show burner (gas)
- Infrared heat, natural convection
- Programmable controls
- Double rotation for optimum cooking results
- Heavy duty SST frame
- Doors with high temperature, tempered glass
- Cooking temperature to 525°
- Foot pedal allows stopping of motor for easy loading and unloading
- Cooks birds from 48 min. to 90 min. (depending on size of bird)
- Unit includes one set of spits - regular or angle



69D6  
607c

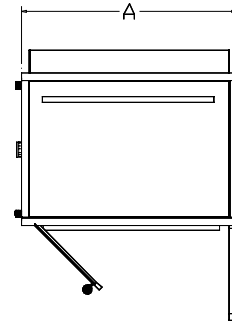


### Options

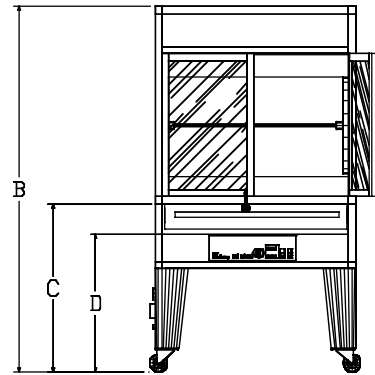
- 7 or 8 spits available
- Water bath system
- Pass thru option
- Angle spits to replace regular spits
- Thermowave spits
- Custom color

Technical Data	Model N/5.7E	Model N/5.7G
Cooking Type	Batch	Batch
Power Supply	Electric	Gas
Supply Voltage (Please Specify)	208 - 240 V	120
Phase • Frequency (Special Voltages Available)	3+N • 60 Hz	Single • 60 Hz
Lights • Wattage Each • Total Lighting Wattage	4 • 40 • 120	4 • 40 • 120
Motor HP	1/2	1/2
Total BTU's Pressurized Burner Natural • Propane	N/A	80,000 • 80,000
Back Show Burner BTU's	N/A	20,000
# of Burners Natural Gas • Propane	N/A	2 • 2
BTU's/Burner Natural Gas • Propane	N/A	40,000 • 40,000
Nominal Gas Pressure Natural • Propane	N/A	5 1/2" • 11"
Gas Connection (male end required)	N/A	1"
Number of Elements • kW ea • Total kW	6 • 2.5 • 15kW	N/A
Amperage 3 Phase @ 208	42	N/A
Net Weight	1000	1000
Dimensions		
	A	42 7/8"
	B	77 5/8"
	C	67 3/4"
	D	36 7/8"
	E	34 5/8"
	F	55 3/4"
	G	N/A
Spits • Spit Length • Distance Between Spits	7 • 35 1/2" • 8"	7 • 35 1/2" • 8"
Chicken Capacity 2 1/2 lb. to 5 lb.	28 to 42	49 • 42 • 35
Clearance From Side Walls	3"	3"
Clearance From Rear Wall With Steel Back	3"	3"
Clearance From Rear Wall With Glass Back	15"	15"

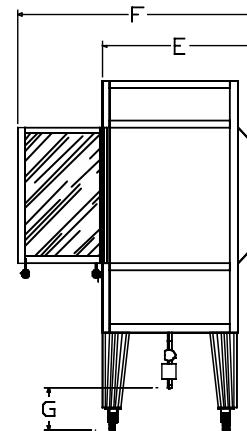
# Models N/5.7E N/5.7G



Top View



Front View



Side View

### Ventilation

Gas units must be vented under a hood.

### Drive Mechanism

A sprocket gear attached to gear motor drives a chain, which in turn drives a large sprocket gear on the central drive shaft. The drive wheel has individual drive gears which operate in a planetary action around a stationary gear.

### Installation Requirements

A sprocket gear attached to gear motor drives a chain, which in turn drives a large sprocket gear on the central drive shaft. The drive wheel has individual drive gears which operate in a planetary action around a stationary gear.

### Front Facings

Machine is made with high grade polished stainless. No screw fittings appear on the front facing. For an additional charge, facings can be painted to desired color with brass trim.

### Service, Maintenance, and Construction

Full side service panels allow easy access to all working parts. The 5.7 is easily cleaned from front to back, enabling the user to meet all sanitary and hygienic requirements with a minimum of time and effort. The interior cooking area is constructed completely of high-grade stainless steel. Insulation is complete on all top and side panels. Rigid box design insures strength.

### Safety

The vertical hinge tempered glass pivot door opens completely for ease of loading and unloading. Electrical components are located behind the control panel in an area fully insulated from the interior cooking space. Control panel information with clear, legible graphics eliminates confusion for even the novice operator.

\*Specifications are subject to change without notice. When ordering please specify voltage, phase and frequency requirements.



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