

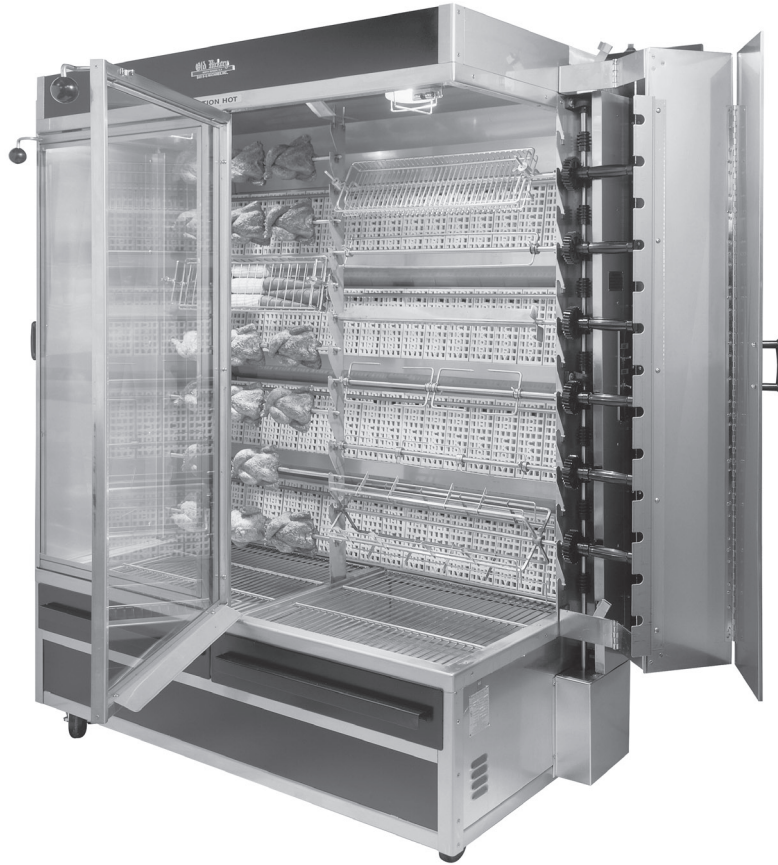


Models
N/45WDE Plus
N/45WDG Plus



Models N/45WDE Plus

N/45WDG Plus



Standard Features

- Increased Product – High capacity
- Front loading – vertically hinged tempered glass door
- Stainless drip pan with drain plug
- Stainless steel hinged doors – locks spits in place.
- Interior lighting – optimum merchandising
- Each burner equipped with regulating gas valves for safety
- 14 regular or angle spits
- Two sides provide versatility for multiple product cooking
- Casters



69D6
607c



Options

- Adjustable legs to replace casters
- Angle spits to replace standard
- Front panel – choice of colors
- Angles available in polished brass
- Pilkington infrared reflective glass

Technical Data	N/45WDGplus	N/45WDEplus
Cooking Type	Continuous	Continuous
Power Supply	Gas	Electric
Supply Voltage (Please Specify)	120	208 - 240
Phase • Frequency (Special Voltages Available)	Single • 60 Hz	3+N • 60 Hz
Lights • Wattage Each • Total Lighting Wattage	2 • 150 • 300	2 • 150 • 300
# Motors • Motor HP • RPM • Full Load Amps Ea.	2 • ½ • 1725 • 6.8	2 • ½ • 1725 • 6.8
# Elements • kW Each • Total Element kW	N/A	14 • 2 • 28
Amperage - 3 Ph @ 208V (two connections required)	N/A	47
Amperage - 1 Ph @ 208V • 220V • 240V	Special Order	N/A
Amperage @ 120V	16	N/A
BTUs Natural • Propane	240,000 • 208,000	N/A
BTUs Per Burner Natural Gas • # of Burners	60,000 • 4	N/A
BTUs Per Burner Propane Gas • # of Burners	52,000 • 4	N/A
Vent Openings 2 • 2	9¾ x 4½ • 9¾ x 11½	N/A
Normal Gas Pressure Natural • Propane	5" • 10.5"	N/A
Gas Connection (male end required)	¾"	N/A
Single Faced Ceramics Per Burner • Total	17 • 68	N/A
Net Weight	800	800
Dimensions		
A	71½"	71½"
B	75¼"	75¼"
C	33¾"	30¼"
D	59⅞"	59⅞"
E	17½"	N/A
F	18⅜"	16⅜"
G (Overall Clearance Required)	90"	90"
Spits • Spit Length	13 • 36¼"	13 • 36¼"
*Chicken Capacity 2½ lb. • 5 lb.	39 to 52	39 to 52
Clearance From Rear Wall • Side Walls	6" • 6"	6" • 6"

* Unit can be used with an extra spit for additional capacity.

Ventilation

Electric units do not normally require air evacuation. However since the surrounding environment may get hot, a hood may be useful. Gas units must be vented under a hood.

Drive Mechanism

Gear reduction - Motor worm drives fiber gear on base of shaft, shaft has individual worm gears which drive the spits. Drives are located on both sides.

Installation Requirements

Licensed electrician, licensed gas fitter for all gas connections and checkout. HVAC specialist for air evacuation. Placement of this machine is critical since it is hot. Plan carefully.

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

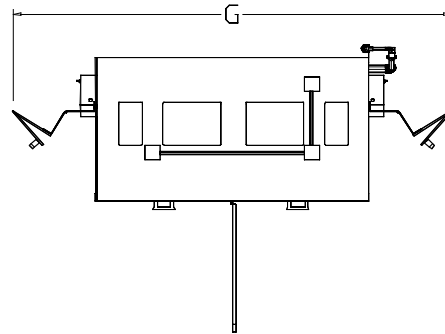
All panels accessing fat collection areas are made from high grade, acid resistant, stainless steel. The unit employs few moving parts which reduces probability of breakdowns. Angle iron construction ensures a durable long life. Motor and gear drives are easily accessible. Unit is on casters for ease of movement when clean up is required. Unit is fully plumbed and requires a single gas connection. No oiling or greasing is required for any part.

Safety

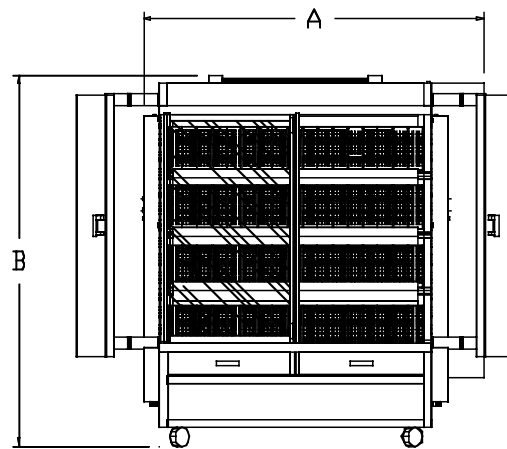
All burners are actuated by safety pilots and manifolds. Large drip drawers below the heat source prevent fat fires. Frontal glass reduces worker exposure to excess heat. Individual controls to control each burner, motors, and lamps.

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

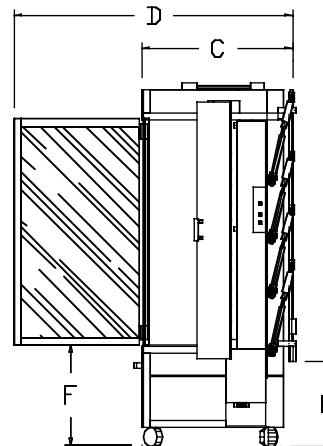
Models N/45WDE Plus N/45WDG Plus



Top View



Front View



Side View



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