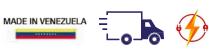
## ELECTRIC CHICKEN ROTISSERIES











## **Standard Features**

- All Stainless-Steel construction
- Sliding tempered glass doors
- Stainless-Steel V skewers, no hook required
- 2 Stainless-Steel grease drawer collectors
- FRE4VE and FRE6VE 3" casters included
- FRE2VE and FRE8VE legs included
- Independent motor per spit
- Motor rotation 2 rpm
- Capacity 5 chickens or 40 lbs. per spit
- Cooking time 50 to 60 min (calculated with 4 lbs. birds)
- Thermostat controller with light indicator



1-year parts and labor warranty (US Only)

### Models:

## FRE2VE / FRE4VE FRE6VE / FRE8VE



FRE8VE



# ELECTRIC CHICKEN ROTISSERIES







Easy, clean, no tools required, secure, quick load and unload chickens

## **Optional Accessories:**

- RMET209 Skewers round bar with wood handle for hooks
- RMET010 Double Stainless-Steel hook
- RMET011 Single Stainless-Steel hook



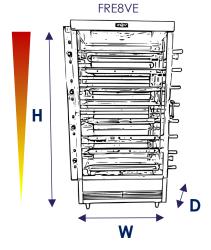
**Temperature:** set by turning heating elements on or off.

Temperatures will vary from top to bottom.

The top of the unit will have higher temperatures due to the natural convection.

The product on the top spits will be cooked faster than the product on the lower spits. This factor allows for **continuous cooking**.

As the top spits are ready, they should be removed. The spits directly below should then be moved up one spit position, thus freeing a spit position at the bottom of the unit.







The only way to ensure that the product is completely cooked is by taking the internal temperatures. Eg: Poultry = the internal temperature must be at least 185°F at the inner thigh.

SPECIFICATIONS				
	FRE2VE	FRE4VE	FRE6VE	FRE8VE
Chickens Capacity	10	20	30	40
Spit Qty	2	4	5	8
Power Supply	220V/50-60hz/1ph	220V/50-60hz/1ph	220V/50-60hz/1ph	220V/50-60hz/ <b>3-1ph</b> (field convertible)
Amps	16	32	50	1ph - 64 / 3ph -38
Plug / Connection	Wire - No plug			
Power	3000 Watts	6000 Watts	9000 Watts	12000 Watts
External Dim WxDxH	46" x 24" x 31"	46" x 24" x 58"	46" x 24" x 65"	46" x 24" x 70"
Weight (lbs)	137	227	271	302
Shipping Dim WxDxH	47" x 25" x 32"	47" x 25" x 59"	47" x 25" x 66"	47" x 25" x 75"
Shipping Weight (lbs)	167	267	271	302



### Notes:

- At least a 5" clearance is needed on oven's rear, left and right side for proper performance.
- Ovens are top-vented, operated under a hood or direct exhaust (where permitted)
- Standard Precaution: Do not add liquid to hot glassware.



\*AMPTO is continuously improving products. Specifications are subject to change without notice.\*