



**Model
N/14.5**



Hickory's Model 14.5 rotisserie is our largest double batch cooking model, and has been designed with a merchandising characteristic. The 14.5 is the right application for those restaurants and prepared food establishments that want to highlight their freshly prepared rotisserie products. The double rotational planetary drive system assures the utmost product quality.

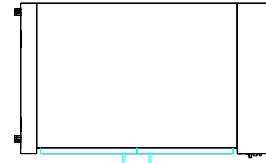
COOKING: The unit has the versatility to operate as two separate cooking areas to allow for staggered batch timing, or to allow for the preparation of different products without co-mingling the individual product flavors. The interior cooking area is fully illuminated. The 14.5 can accommodate 42 chickens per compartment for a total of 84 chickens per batch and cook them to perfection in less than one hour.



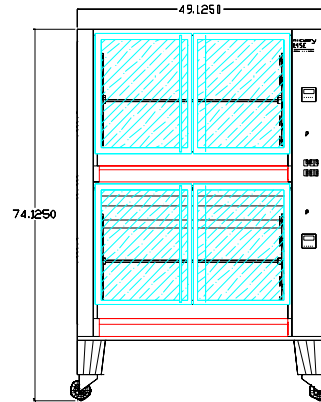
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Technical Data	Model 14.5e
Cooking Type	Batch
Power Supply	Electric
Supply Voltage	208V
Phase • Frequency (Special Units Available)	3 • 60 Hz
# Elements • Kw each • Total Element kW	12 • 2 • 24
Lights • Wattage Each • Total Lighting Wattage	8 • 40 • 320
Motors • Motor Wattage • Total Motor Wattage	2 • 7.5 • 15
Timer • Digital Timer Wattage • Total Wattage	2 • 5 • 10
Net Weight (lbs)	800
Width	49 1/8"
Depth	30"
Height	74 1/8"
Spits • Spit Length • Distance Between Spits	14 • 36" • 6 1/2"
Single Skewers • Double Skewers • Thumb Screws	28 • 56 • 84
Chicken Capacity 2 lb. • 3 lb.	84 • 56
Clearance Side Walls • Rear Wall	3" • 9"

Model 14.5



Top View



Front View

Ventilation: Local approvals must be adhered to.

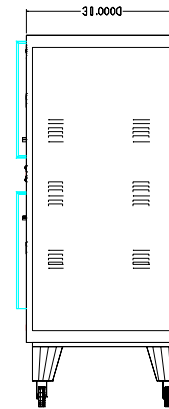
Drive Mechanism: A sprocket gear attached to gear motor drives a chain, which in turn drives a large sprocket gear on the central drive shaft. The drive wheel has individual drive gears which operate in a planetary action around a stationary gear.

Installation Requirements: Licensed electrician 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.

Service, Maintenance, and Construction: Full side service panels allow easy access to all working parts. The interior cooking area is constructed completely of high-grade stainless steel. Insulation is complete on all top and side panels. Rigid frame design insures strength.

Safety: Hinged glass doors provide access to baskets and spits. 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.



Side View

