

# AR-7T

## Self-Cleaning, Electric Rotisserie

Touchscreen Control



Alto-Shaam rotisserie ovens offer quality your customers can see to improve your profits for a quick return on your investment. Safe, simple and efficient cooking — and cleaning — so you can focus on the food and not the waste. Convection and radiant heat create the perfect crispy, brown finish.

**Exclusive, hands-free self-cleaning design** saves time and uses 35% less water than traditional models during the automatic cleaning process

**Superior reliability** with no moving parts in the cleaning system

**Built-in automatic grease collection system** during the cook cycle pumps grease into jugs that are easily wheeled away for safe and quick disposal

**Perfect crispiness and even browning** with flexibility to choose from seven browning levels

**Attractive design and illuminated interior** highlight the food for your customers to help boost impulse sales

**Made in the USA** with a commitment to quality

### Standard Features

- Programmable touchscreen control with multi-level cooking for preheat, two cook settings, hold and cool down stages
- Self-cleaning wash system with built-in sanitizing cycle
- 30-minute rinse cycle
- Double-pane glass door
- USB port for easy recipe upload and download
- Seven V-spits (angled spits) with multi-hole disks
- See **Options & Accessories** for factory-installed options



AR-7T shown with curved glass door, liquid soap cleaning system, automatic grease collection system, stand, and mobile grease collection cart.

### Capacity



- 21** with standard angled spit: twenty-one (21) 3-1/2 lb (1.6 kg) chickens or twenty-eight (28) 2-1/2 to 3 lb (1.1 to 1.4 kg) chickens.
- 28** with optional piercing spit: twenty-eight (28) 2-1/2 to 3-1/2 lb (1.1 to 1.6 kg) chickens.
- 3** with optional turkey spit: one (1) 25 lb (11 kg) turkey per spit.

### Food Capacity



**AR-7T:** 98 lb (44 kg)

### Configurations (select one)

#### Electrical

- 208V 1PH
- 208V 3PH
- 240V 1PH
- 240V 3PH
- 380-415V 3PH

See page 5 for additional required configuration selections

#### Accessories

See page 5

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### Specifications



CHECK FIRST

- The oven must be installed level
- Exhaust ventilation is required
- Install on a non-combustible surface only
- The oven must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions
- In order to maintain NSF standards, countertop models must be sealed at the bottom by an NSF approved sealant or equipped with minimum 4" (102mm) legs



CLEARANCE

**Left: 11" (279mm)** Recommended: 18" (457mm) for service access on the control side. If adequate service clearance is not provided, it will be necessary to disconnect the water and drain to move the oven with a fork lift for service access. Charges in connection with inadequate service access are not covered under warranty.

**Right: 6" (152mm)**

**Back: 6" (152mm)**

**Top: 12" (305mm)**

**Bottom: 0" (0mm)**



DIMENSIONS

#### Model

Model	Exterior (H x W x D)	Net Weight
AR-7T, flat glass, solid back (reach-in)	40-5/8" x 43-3/4" x 32-1/2" (1032mm x 1113mm x 825mm)	361 lb (164 kg)
AR-7T, flat glass, pass-through	40-5/8" x 43-3/4" x 35-7/8" (1032mm x 1113mm x 911mm)	361 lb (164 kg)
AR-7T, curved glass, solid back (reach-in)	40-5/8" x 43-3/4" x 32-1/4" (1032mm x 1113mm x 818mm)	361 lb (164 kg)
AR-7T, curved glass, pass-through	40-5/8" x 43-3/4" x 35-3/8" (1032mm x 1113mm x 897mm)	361 lb (164 kg)

\* Minimum leg height 4" (102mm). Countertop models may require 6" (152mm) leg height to accommodate grease collection: height is 42-5/8" (1083mm).

#### Ship Dimensions (L x W x H)\*

Model	Ship Dimensions (L x W x H)*	Ship Weight*
AR-7T	56" x 45" x 51" (1422mm x 1143mm x 1295mm)	440 lb (200 kg)

\*Domestic ground shipping information. Contact factory for export weight and dimensions.



WATER

### Requirements

- One (1) water inlet, drinking quality (treated)
- Treated water inlet: 3/4" NPT
- Water temperature range: 50°–140°F (10°–60°C)
- Line pressure min. 30 psi (200 kPa) dynamic, max. 90 psi (600 kPa) static
- Two (2) gallons (7.6 L) per minute minimum flow
- One (1) 3/4" ID water supply shut-off valve and back-flow preventer per rotisserie where required by local code
- Water drain: 3/4" NPT connection with air gap at floor. Materials must withstand temperatures up to 200°F (93°C).
- Floor drain within 3' (914mm) of rotisserie. Drain may not be directly below rotisserie.

It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, a means of water treatment provided that would meet compliance requirements with the published water quality standards shown here. Non-compliance with these minimum standards will potentially damage this equipment and/or components and void the original equipment manufacturer's warranty. Alto-Shaam recommends using OptiPure® ([www.optipurewater.com](http://www.optipurewater.com)) products to properly treat your water.

#### Contaminant

Contaminant	Inlet Water Requirement
Free Chlorine:	less than 0.2 ppm (mg/L)
Hardness:	30–170 ppm
Chloride:	less than 50 ppm (mg/L)
pH:	7.0–8.5
Silica:	less than 12 ppm (mg/L)
Total Dissolved Solids (TDS):	50–360 ppm
Chloramine:	less than 0.2 ppm (mg/L)



ELECTRIC

### Requirements

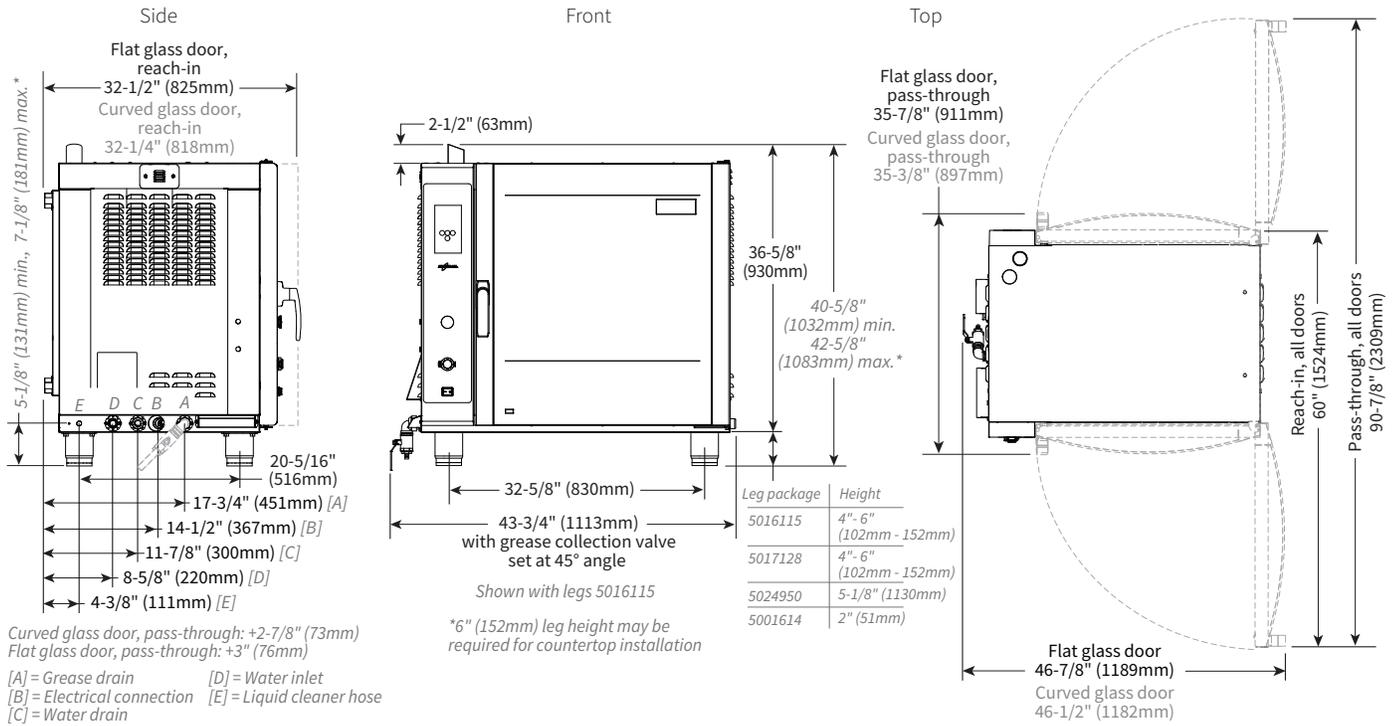
- One (1) dedicated circuit per rotisserie.
- Junction box or electrical disconnect within 3' (914mm) of rotisserie.
- Electrical connections and circuit breakers must meet all applicable federal, state and local codes.

V	Ph	Hz	Connections	A	Breaker	kW	Plug Configuration
208	1	60	L1, L2/N, G	47.0	60	9.4	No cord, no plug
240	1	60	L1, L2/N, G	41.0	50	9.4	No cord, no plug
208	3	60	L1, L2, L3, G	28.0/Ph	35	9.4	No cord, no plug
240	3	60	L1, L2, L3, G	24.5/Ph	35	9.4	No cord, no plug
380-415	3	50/60	L1, L2, L3, N, G	24.8/Ph	35	9.4	No cord, no plug

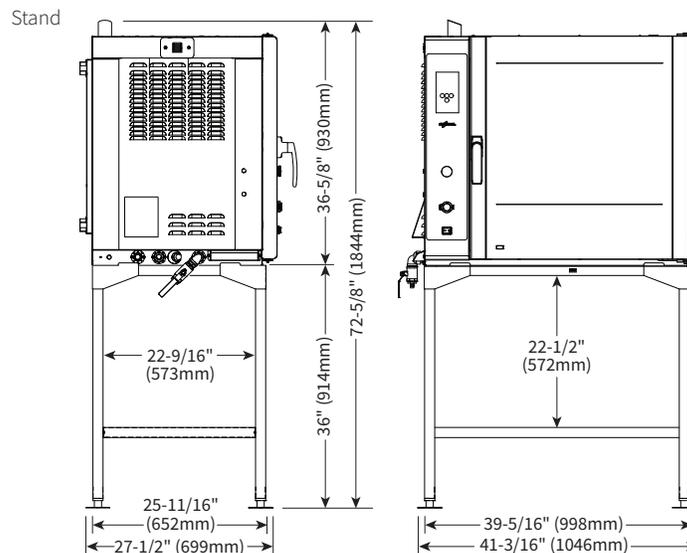
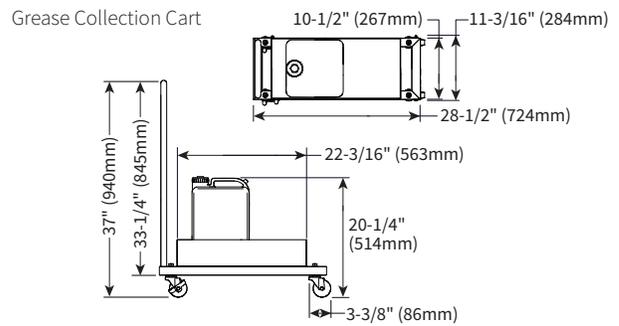
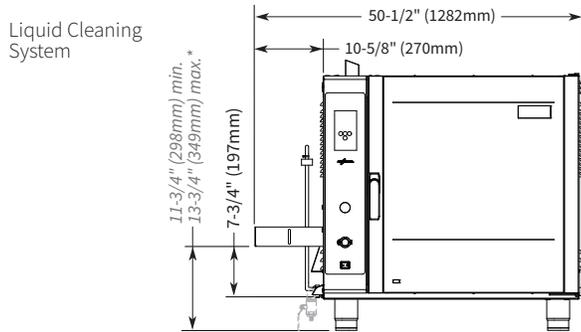


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## Options and Accessories Dimensions



# AR-7T

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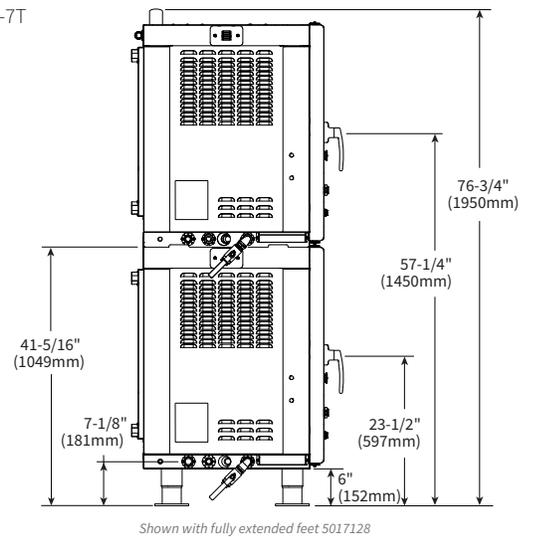
### Stacked Configurations (Factory Installed)

- AR-7T over AR-7T (on seismic feet 5017128)
- AR-7T over AR-7T (on mobile base 5024950)
- AR-7T over AR-7HT (on seismic feet 5017128)

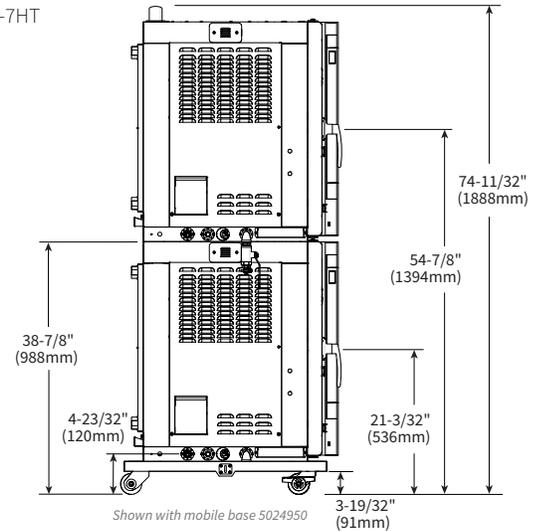


AR-7T over AR-7HT shown with curved glass doors, liquid soap cleaning system, automatic grease collection system, and mobile grease collection cart.

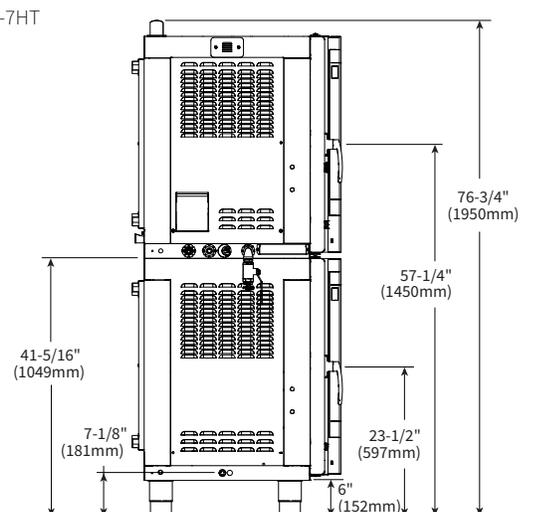
AR-7T over AR-7T  
Stacked  
Configuration  
(Seismic Feet)



AR-7T over AR-7HT  
Stacked  
Configuration  
(Mobile Base)



AR-7T over AR-7HT  
Stacked  
Configuration  
(Seismic Feet)



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### Options and Accessories

#### Configurations

##### Door Configuration (choose only one)

- Flat glass, solid back (reach-in)
- Curved glass, solid back (reach-in)
- Flat glass, double doors (pass-through)
- Curved glass, double doors (pass-through)

##### Legs (choose only one)

- 4-6" (102-152mm) (5016115)
- 6" (152mm) (5017128) with flanged feet. Allows rotisserie to be bolted to floor.
- 2" (51mm) (5001614) rubber. For 380-415V countertop units only; not available on models built for the US or Canada. Subtract 2-1/8" (56mm) from height.
- Mobile base (5024950)

##### Cleaning System (choose only one)

- Automatic tablet cleaning system. Includes grease collection system and one (1) five-gallon (18.9 liter) grease collection container with shut-off valve (Standard).
- Automatic liquid cleaning and grease collection system — Pumps through the system for a deep cleaning, hands-free process. Includes one (1) removable support tray for liquid cleaner container and one (1) five-gallon (18.9 liter) grease collection container with shut-off valve. Support tray mounts to left side near front of rotisserie. Change to Spec: add 6-7/8" (175mm) to width.

##### Accessories (select all that apply)

- Stainless steel stand with storage shelf (FR-38177)
- Stainless steel stand with storage shelf, seismic model with brackets (5023312)

##### Alternative Spit Assemblies / Basket Assemblies (select one)

- Standard V-spit (5021700; included with oven)  
Assembly includes two, multi-hole disks\* and 7 spits. (\*accommodate all options)  
Use with turkey spits (5022196 sold individually)
- Piercing spits (5022566; includes two (2) piercing-spit disks and seven (7) spits)
- V-spits only (5024025; includes two (2) V-spit disks and seven (7) spits)
- Piercing and basket (5025223; includes two (2) piercing/basket disks, seven (7) piercing bits, and seven (7) baskets)
- Basket only (5025517; includes two (2) basket disks and 7 baskets)
- Large V-spit and piercing (5027606; includes two (2) disks, seven (7) piercing spits, and seven (7) large spits)

##### Grease Collection (specify quantity)

- Additional five-gallon (18.9 liter) grease collection container with cap (5014846)
- Mobile collection cart (5014542), accommodates two (2) grease collection containers

##### Cleaning Supplies (specify quantity)

- CombiClean® CombiTabs™ (CE-36354) — specially formulated for Alto-Shaam ovens.   
Ninety (90) water-soluble tablets per container, sold in boxes of two (2)
- Liquid Cleaner (CE-36457) — approved for Alto-Shaam ovens equipped with automatic liquid cleaning system
- Combitherm® Cleaning Liquid (CE-24750) — specially formulated for Alto-Shaam ovens.   
Twelve (12) 1 quart (c. 1 liter) spray bottles per case [requires special handling]

##### Warranty

- Extended warranty begins at the end of standard warranty and continues for twelve (12) additional months. Consult the Alto-Shaam website for standard warranty terms.

##### Custom Colors

- Available upon request — allow an additional 6-week lead time.

## CONTACT US

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