

Self-Cleaning Rotisserie Oven

Turn more product
and profit.



Performance on display.

The AR-7T self-cleaning rotisserie oven provides the rock-solid performance you expect and the labor-saving technology you need to increase profits.

Safe, simple and efficient cooking — and cleaning — so you can focus on the food and not the waste. Self-cleaning rotisseries deliver quicker cooking times, lower energy consumption, quality presentation and more cleaning options. All of which combine to deliver a faster return on investment.

ALTO-SHAAM

Performance on display.

- Combination of high-velocity convection and radiant heat technologies for superior cooking and browning
- Choose from seven browning levels for your ideal finish
- Boost impulse sales and maximize food presentation
- Controls automatically switch to hold mode once the cook cycle is completed, allowing the food to remain on display
- Attractive design and illuminated interior provides a theater effect to highlight food
- Intuitive, one touch cooking
- Accessory baskets and various skewers easily slide into place to cook pork loin, turkey breast, meatloaf, ribs, vegetables and more
- Recipe programs can incorporate up to four stages per recipe
- Maximize production and floor space with stacking options
- 20% less energy usage compared to competitive models
- A sealed cooking chamber and solid, stainless steel back helps prevent heat loss
- Models are available in reach-in and pass-through configurations
- Cool to the touch, double-pane glass door available with flat or curved glass



Labor savings and safety made easy.

Automatic Self-Cleaning

Our patent-pending water-jet design produces a water-jet cycle that handles the toughest grease conditions while minimizing water use.

- Uses 35% less water than competitive models
- Hands-free liquid soap injection or tablet-style cleaning options
- No moving parts to improve reliability

Automatic Grease Collection System

Built-in system automatically activates during the cooking process, pumping grease into separate collection containers for safe handling and disposal.

- Reduces labor and maintenance costs
- Improves employee safety
- Decreases oven downtime due to grease buildup