

JOB \_\_\_\_\_ ITEM # \_\_\_\_\_ QTY # \_\_\_\_\_

**MODEL NUMBER**

RO-1-WB



RO-1-WB

The Lazy Susan design reduces loading and unloading time while revolving racks provide excellent merchandising. No heavy spits or baskets, product cooks right on motorized Lazy Susan! The Chef Systems rotisserie series is flexible for roasting chickens to BBQ spare ribs.

**STANDARD FEATURES**

- ◆ Exclusive Air Cleaner - helps eliminate smoke, grease laden air, & odors
- ◆ Heavily insulated
- ◆ Full-view lighting, heat reflective, tempered glass doors, front and back for product merchandising
- ◆ 5 Hour cook & hold timer and reminder timer
- ◆ Smoker Option - The smoker box heats pieces of hickory or mesquite, wet or dry.
- ◆ Stainless steel finish - interior and exterior
- ◆ Motorized Lazy Susan design

**WARMER**

- ◆ Fully insulated
- ◆ Thermostatically controlled Holds maximum temperature of 225°
- ◆ Maintains back-up product for display

**DIMENSIONS**

- ◆ 73"H x 33"w 34"D

**CAPACITY**

- ◆ 3 Lazy Susan wire racks
- ◆ 18 Chickens
- ◆ Nine, 10 lb Hams
- ◆ 30 lbs Spare Ribs
- ◆ Nine, 10 lb Turkey
- ◆ 75 lbs Roast
- ◆ Maximum oven temp. 450°

**CONSTRUCTION**

The oven corner posts shall be 18 gauge stainless steel with a 20 gauge stainless steel wrapper for top, sides and back panels. The interior oven cavity shall be constructed of 20 gauge stainless steel with formed, pitched bottom to center drain. Oven shall accommodate 3 chrome plated wire racks for motorized Lazy Susan. Wire racks shall be adjustable and removable. Oven shall have drawer for grease catching and disposal.

The oven shall work with a patented "Heat Sink" principle and "Natural Convection" technology. When the materials in the oven are heated to the proper temperature the oven shall bake with radiant heat and conduction. The oven shall also have heat release vents that draws air through the oven cavity and over product.

The oven shall be thermostatically controlled, with reminder timer and 5-hour cook & hold timer. The oven shall have a heat reflective, tempered glass doors.

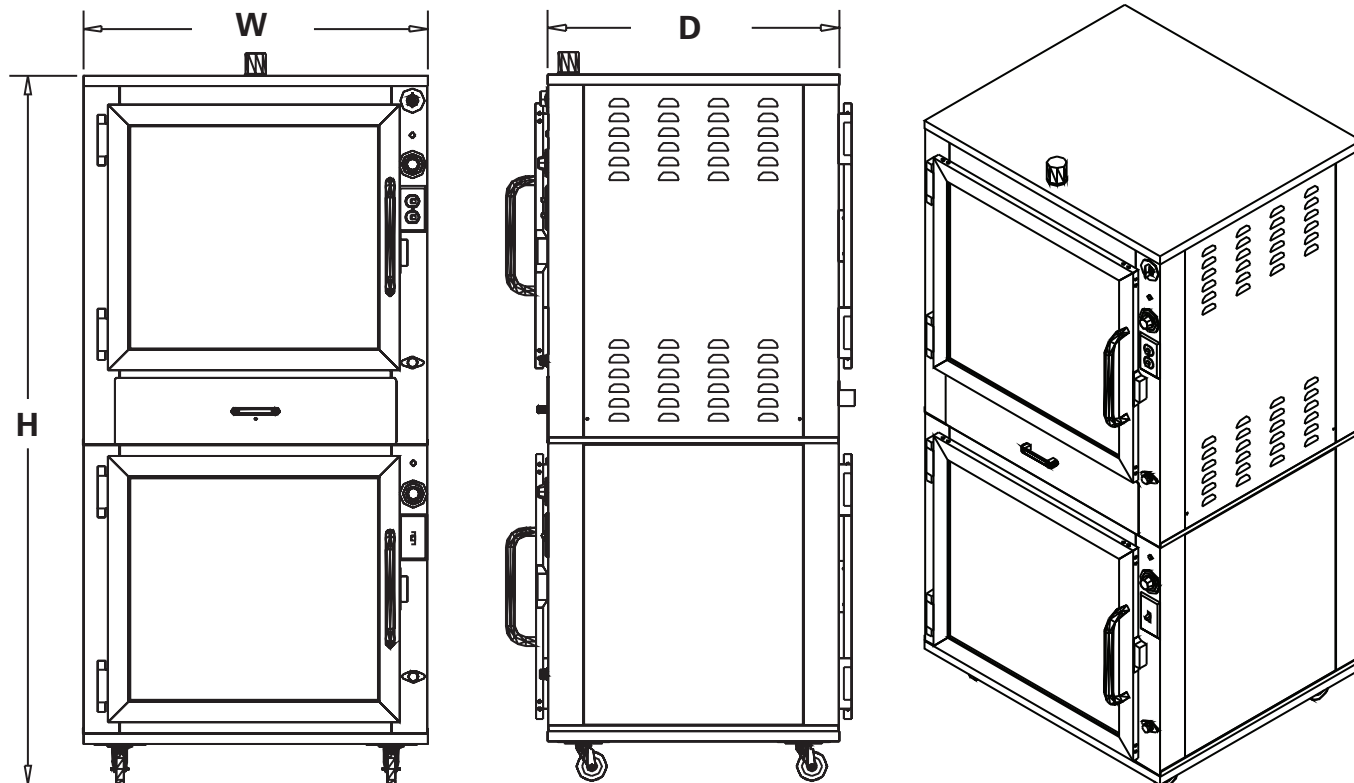
**EXCLUSIVE AIR CLEANER**

The rotisserie oven must cook clean utilizing the exclusive catalytic burner operating up to 1000° practically eliminating smoke and grease laden air.

**SPEC N-2**

**PIPER PRODUCTS**  
 BUILT TO LAST  
[www.piperonline.net](http://www.piperonline.net)

300 S. 84th Avenue  
 Wausau, WI 54401  
 Phone: 800-544-3057  
 Fax: 715-842-3125



Interior Dimensions: 25-1/2" H x 26-1/2"W x 27-1/2" D (oven)  
 24-1/2" H x 26-1/2"W x 27-1/2"D (warmer Base)

**ELECTRICAL \***

VOLTS	PHASE	WIRE**	AMPS	WATTS
120/208	1	3	33	6115
120/208	3	4	23	6115
120/240	1	3	30	6115
120/240	3	4	21	6115

\*Installation should be made by a licensed electrician. Check local codes for vent hood requirements.

\*\* Number of wires does not include ground.

**OPTIONS / ACCESSORIES**

- Smoker Option - The smoker box heats pieces of hickory or mesquite, wet or dry. (adds 250 watts to the unit.)

**SHIPPING INFORMATION**

- ◆ Shipping Weight: 450 lbs.
- ◆ Freight Class: 100

**N-2 SPEC**

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**LIMITED WARRANTY:** PIPER PRODUCTS warrants to the original purchaser parts and labor for a period of twelve (12) months from the date of purchase. See manufacturer's complete warranty for details.

It is our policy to build equipment which is design certified by companies that have been accredited at the Federal Level by the Occupational Safety and Health Agency (OSHA) and ANSI as a National Recognized Testing Laboratory. These companies include CSA International, Underwriters Laboratories, and the National Sanitation Foundation. However, a continuing program of product improvement makes it necessary to submit new models to the agencies as they are developed. Consequently, all models may not bear the appropriate labels at all times.

We reserve the right to change specifications and product design without notice. Such revisions do not entitle buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. Information is not for design purposes.