



**SAVE ENERGY**



**STG 7 GAS**

# STG GAS



STG 7 Gas

## Fast, gas-powered preparation

The STG 7 Gas is a gas-powered rotisserie that offers the same advantages the electric version does: fast and controlled preparation. The unique technology of the STG 7 Gas makes it up to 30% faster than conventional gas rotisseries.

## User friendly

With its 15 programs and three grilling steps per program, the STG 7 Gas is easy to operate. LED-displays show the timer and temperature and can be custom-set.

## Save on your electricity consumption

A gas-powered rotisserie offers you an important advantage over an electrical device: you avoid peak-consumption in electricity, saving on power bills. All you need is a 1 phase 208 V socket, and you're in business!

## Heat exchanger

With the unique heat exchanger, you can save up to 50% compared to open gas burners. The combination of the heat exchanger with ventilators ensures optimum heat transfer and an even airflow around the meat. The result: evenly cooked products that look delicious and taste great. As for food safety, the heat exchanger protects the food from exposure to burning gases.

## Double glass doors

The innovative design with curved double glass doors makes the STG 7 Gas an eye-catching cooking theatre that will draw customers and promote impulse sales. It also offers perfect insulation with contact temperatures below 158°F to optimize safety for both your customers and your operators.



STG 7 Gas

# "Safe choice in cost control"



## Features:

...Curved easy to clean double glass doors



...Features a cooking and holding function!



...Programmable controls with LED-displays showing the timer and temperature



...Available with underframe in matching STG 7 design



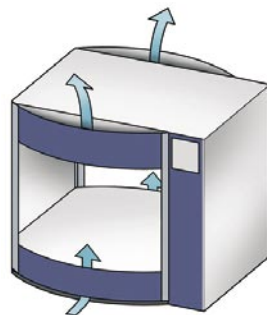
...The STG 7 Gas cooks up to 30% faster than conventional gas rotisseries



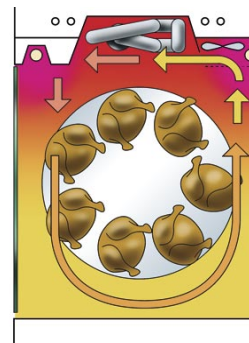
...Can be stacked with the electrical STW 7 warmer for perfect holding conditions and attractive presentation



...Insulated door, safe to touch for your operators and customers



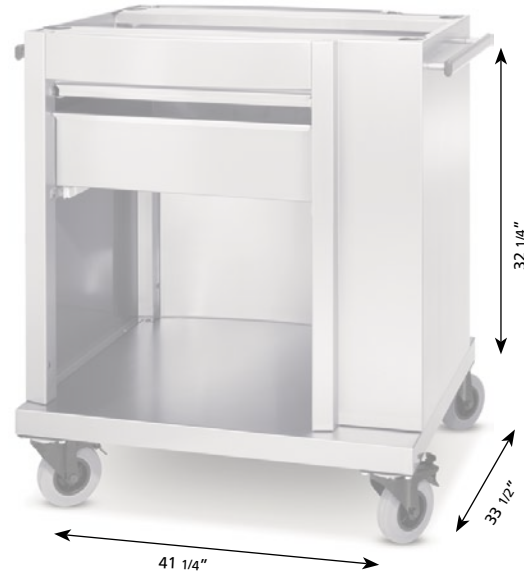
...The heat exchanger with ventilators ensures optimum heat transfer and an even airflow



### Other features

- See-through with double glass doors on both sides
- 7 meat forks, V-spits, baskets or chicken racks
- 15 standard programs

# STG GAS



## Dimensions

- Width 38 3/4"
- Depth 33 1/2"
- Height 40 1/4"
- Net weight 399 lbs.

## Technical specifications

- Gas burner 49500 Btu/hr
- Voltage 1N~50...60 Hz, 120V
- Standard fittings 7 meat forks
- Useable spit length 23 5/8"
- Capacity 93 lbs.
- Available gastypes Natural gas, propane

## Options

- V-spits, baskets or chicken racks
- STG stand on castors
- Stackable with electrical STW 7



\* Specifications can change without notice

[www.frijado.com](http://www.frijado.com)

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