

Rotisserie Oven

Blaze

The Blaze is a gas-fired open-flame rotisserie. Hardt's patented technology makes the Blaze exceptionally energy-efficient and inexpensive to operate. The Blaze features simple-to-use controls and can be sprayed down at the end of the day for easy cleaning.

Features

Prime heat source : Hardt's patented heating technology significantly reduces operating and maintenance costs.

Energy Efficient : Nominal gas consumption
62,500 BTU / HR Natural
67,000 BTU / HR Propane

Open-flame theater : Attracts customers and increases sales.

Water resistant design : Shell, cavity and burner allow oven interior and exterior to be sprayed down for easy cleaning.

Drive : Simplified drive design reduces cleaning and maintenance costs.

Double pane door : Large viewing area and cooler outer glass for safe operation.

Easy to use : Timer, thermostat, digital temperature display, drive advance and On / Off controls.

Water pan : Creates humidity to keep food moist and catches grease drippings to make clean up easy.

Gas type : Natural or Propane gas.

Construction : All stainless steel.

Illuminated Interior : Bright halogen lights.

Large capacity : 40 chickens (varies with bird size).

Double-stackable : For added capacity per square foot.

Warranty : 2 year parts and labor.



Included

- 8 "V" skewers
- Drain strainer
- Height adjustable legs
- Basic plumbing hardware
- Owners Manual

Options

- Casters
- Smoker Attachment
- Water & Gas quick disconnect hoses
- Skirt & shelf kit

Accessories

- Hanging basket
- Skewer rack
- Hanging skewer rack
- Preparation table



The Food Systems Resource
Hardt Equipment Manufacturing

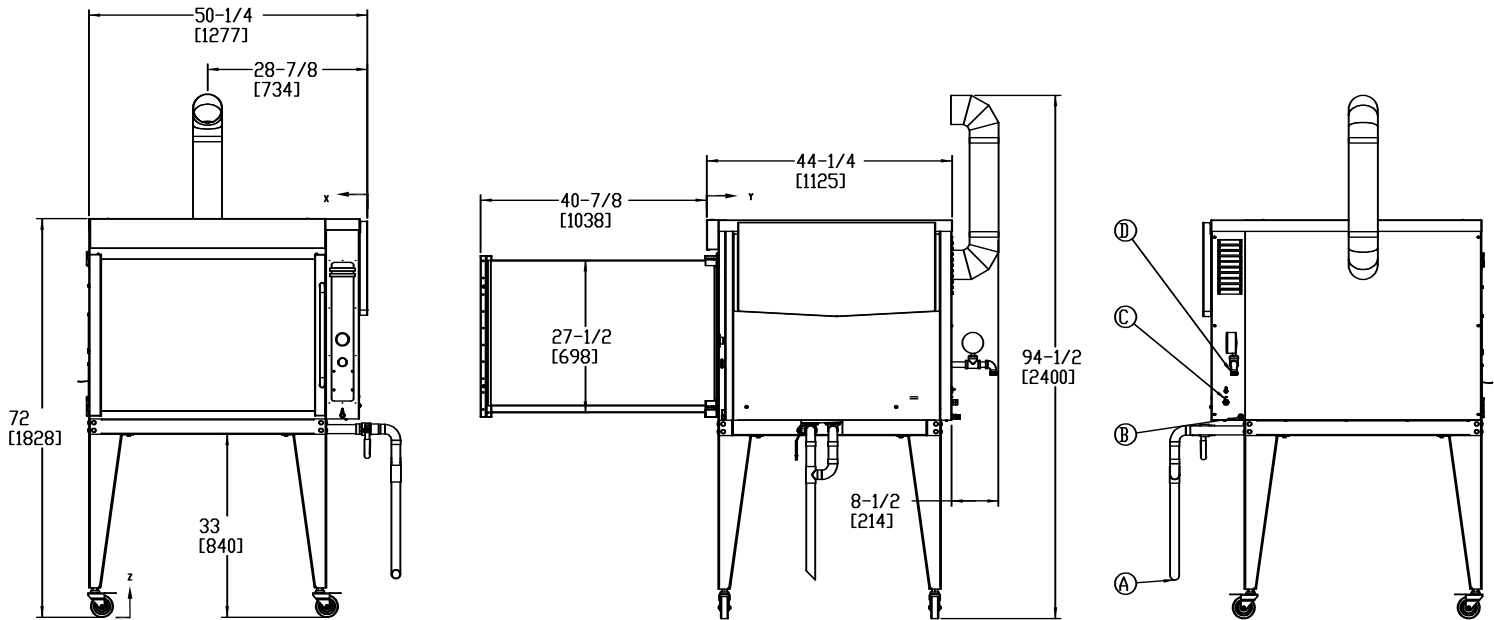
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NOTE:

- 1) ELECTRICAL SPECIFICATIONS: 120VAC, 12 AMP, 1PH
- 2) MINIMUM CLEARANCE TO COMBUSTIBLES TO BE:
 RIGHT SIDE: 12"
 LEFT SIDE: 2"
 BACK: 2" FROM CHIMNEY
 FRONT: 44"
- 3) FLOOR MUST BE MADE OF NON COMBUSTIBLE MATERIAL
- 4) MINIMUM SUPPLY PRESSURE:
 7" W.C. FOR NATURAL GAS
 11" W.C. FOR PROPANE GAS

FEATURE	ITEM
DRAIN/OVERFLOW CONNECTION Ø1.5" COPPER	A
HOT WATER INLET CONNECTION, 1/2 NPT MALE	B
ELECTRICAL (NEMA 5-15 W 6' REACH)	C
GAS CONNECTION, 3/4 NPT MALE	D

When Ordering

Please specify gas type (IE natural gas or propane), site elevation, as well as required options and accessories.

Warranty

HARDT warrants its products to be free from defects in materials and workmanship under normal use and service for a period of two (2) years, either from the original installation date or 8 weeks after the rotisserie is shipped, whichever comes first. This warranty is applicable to the original end user and is not transferable.

Hardt improves its products continuously and reserves the right to change specifications without notice ©HARDT 2007



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