



Models
N/45WDE
N/45WDG



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Model N/45WDG
(Black & Brass Finish Shown)

Standard Features

- 27 to 36 bird capacity
- Continuous cook with self-basting
- Two separate cooking chambers create menu flexibility
- Ceramic tiles convert thermal energy into radiant heat for more efficient production time
- European merchandiser with wide glass expanse and quadrant lighting
- Sliding glass doors enable front loading / unloading
- Water drip tray for humidified cooking



69D6
607c



Options

- Rotating basket spits
- Spits and skewers
- Angle spits – V spits
- Angle spit locks
- Thermowave spits
- Pig spit and skewers – allows cooking of pig, lamb, sheep, goat
- Custom color

Technical Data	N/45WDG	N/45WDE
Cooking Type	Continuous	Continuous
Power Supply	Gas	Electric
Supply Voltage (Please Specify)	120	208 - 240
Phase • Frequency (Special Voltages Available)	Single • 60 Hz	3+N • 60 Hz
Lights • Wattage Each • Total Lighting Wattage	2 • 95 • 300	2 • 95 • 300
# Motors • Motor HP • RPM • Full Load Amps Ea.	2 • ½ • 1725 • 6.8	2 • ½ • 1725 • 6.8
# Elements • kW Each • Total Element kW	N/A	10 • 2 • 20
Amperage - 3 Ph @ 208V • 220V • 240V	N/A	64 • 60 • 56
Amperage - 1 Ph @ 208V • 220V • 240V	Special Order	104 • 99 • 91
Amperage @ 120V (NEMA 5-15P provided on gas)	16	N/A
BTUs Natural • Propane	180,000 • 156,000	N/A
3 Burners: BTU's Per Burner Natural Gas • LP Gas	60,000 • 52,000	N/A
Vent Openings 2 • 2	9½ x 4½ • 9½ x 11½	N/A
Normal Gas Pressure Natural • Propane	5" • 10.5"	N/A
Gas Connection (male end required)	¾"	N/A
Net Weight	800	750
Dimensions		
A	75"	75"
B	31"	31"
C	70"	70"
D	49"	49"
E	22½"	22½"
F	68¼"	68¼"
G	32⅞"	32⅞"
H	34¾"	34¾"
I	30⅝"	N/A
J	¾" male connection	N/A
K	Cord & NEMA 5-15P	Hard wired
With accordian doors open	90"	90"
Spits • Chicken Capacity	9 • 27-36	9 • 27-36
Clearance From Rear Wall • Side Walls	6" • 6"	6" • 6"

Ventilation

Electric units do not normally require air evacuation. However since the surrounding environment may get hot, a hood may be useful. Gas units must be vented under a hood.

Drive Mechanism

Gear reduction - Motor worm drives fiber gear on base of shaft, shaft has individual worm gears which drive the spits. Drives are located on both sides.

Installation Requirements

Licensed electrician, licensed gas fitter for all gas connections and checkout. HVAC specialist for air evacuation. Placement of this machine is critical since it is hot. Plan carefully.

Front Facings

Machine is made with high grade polished stainless. No screw fittings appear on this front facing. For an additional charge, facings can be painted to desired color with brass trim.

Service, Maintenance, and Construction

All panels, accessing fat collection areas, are made from high grade, acid resistant, stainless steel. The unit employs few moving parts which reduces probability of breakdowns. Angle iron construction ensures a durable long life. Motor and gear drives are easily accessible. Unit is on casters for ease of movement when clean up is required. Unit is fully plumbed and requires a single gas connection. No oiling or greasing is required for any part.

Safety

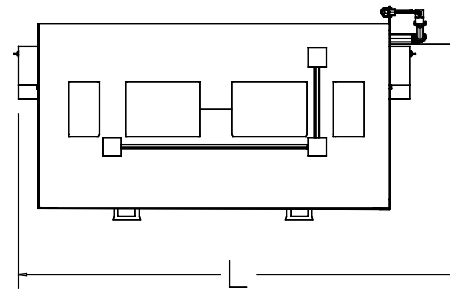
All burners are actuated by safety pilots and manifolds. Large drip drawers below the heat source prevent fat fires. Frontal glass reduces worker exposure to excess heat. Individual controls to control each burner, motors, and lamps.

*Specifications are subject to change without notice. When ordering please specify voltage, phase and frequency requirements.

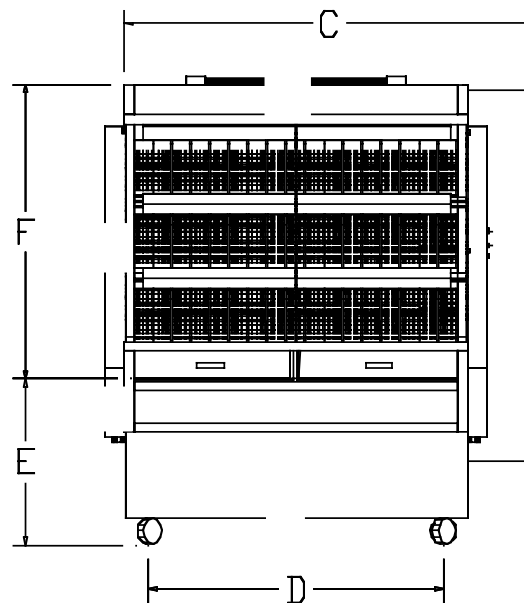


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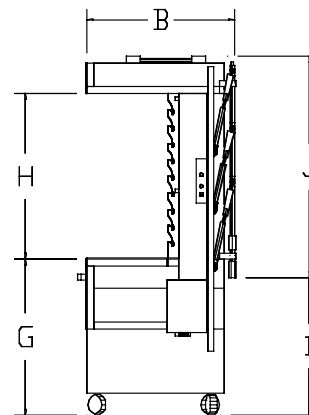
Model N/45WDG Shown



Top View



Front View



Side View

Hickory Industries, Inc. • 4900 Westside Avenue • North Bergen, NJ 07047
201-223-0050 • Fax 201-223-0950