



**Models  
N/5.5E  
N/5.5G**



Model N/5.5E



Model N/5.5G

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**N/5.5G**



69D6  
607c



**Standard Features**

- 15 to 20 bird capacity (2½ to 3¾ lb)
- Countertop unit • minimal space required • great merchandising in only 9 cubic feet
- Double rotation for genuine rotisserie cooking (Drums and spits rotate)
- Allows combination of spits and baskets to be cooked simultaneously
- Turkey spit kit and skewers accommodate larger product
- Removable drums for ease of cleaning and serviceability
- Batch cooking with self basting
- Water drip tray for humidified cooking
- Quadrant lighting enhances the appeal of the cooked product

**Options**

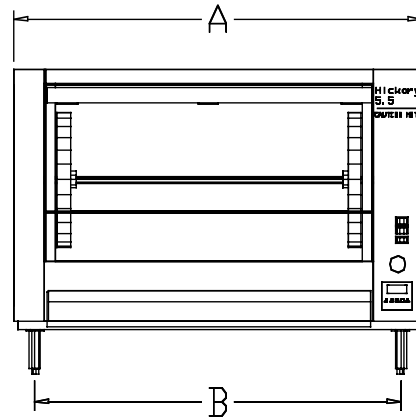
- Rotating basket spits
- 4 spit drum - for larger birds 12 to 16 bird capacity (4lb+)
- Standard spits and skewers
- Angle spits - V spits
- Thermowave spits
- Stackable which doubles capacity in the same foot print
- Stand
- Custom Color

Technical Data	Model N/5.5E	Model N/5.5G
Cooking Type	Batch	Batch
Power Supply	Electric	Gas
Supply Voltage (Please Specify)	208 - 240	120
Phase • Frequency (Special Voltages Available)	3+N • 60 Hz	Single • 60 Hz
# Elements • kW Each • Total Element kW	4 • 1.4 • 5.6	N/A
Lights • Wattage Each • Total Lighting Wattage	4 • 25 • 100	4 • 25 • 100
Motors Wattage	32	32
Digital Timer	5	5
Amperage - Three Phase @ 208V • 220V • 240V	18 • 15 • 13	N/A
Amperage - Single Phase @ 208V • 220V • 240V	28 • 26 • 24	Special Order
Amperage @ 120V	N/A	2
BTUs Natural • Propane	N/A	20,000 • 17,000
Flue Dimensions	N/A	3" Diameter
Normal Gas Pressure Natural • Propane	N/A	5" • 11"
Gas Connection (male end required)	•	½"
Net Weight	205	225
Dimensions		
	A	39¼"
	B	35"
	C	22"
	D	18¼"
	E	29"
	F	Electrical Inlet
Chicken Capacity - standard drums	15 - 20	15 - 20
Chicken Capacity - four position drums	12 - 16	12 - 16
Clearance From Adjacent Walls	13"	5"
Clearance From Rear Wall W/Steel Back	1"	1"

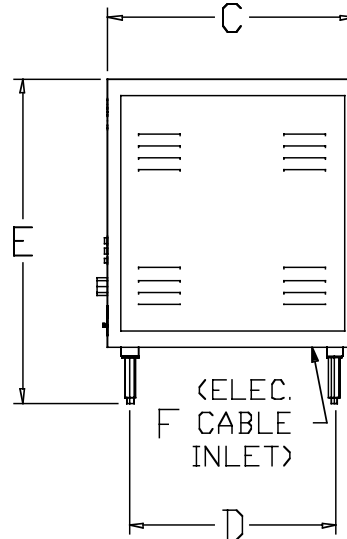
# Models N/5.5E N/5.5G



Top View



Front View



Side View

### 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

A sprocket gear attached to gear motor drives a chain, which in turn drives a large sprocket gear on the central drive shaft. The drive wheel has individual drive gears which operate in a planetary action around a stationary gear.

### 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. Side boxes can be ordered stainless or black powder coated finish.

### Service, Maintenance, and Construction

Full side service panels allow easy access to all working parts. The 5.5 is easily cleaned from the front to back, enabling the user to meet all sanitary and hygienic requirements, with a minimum of time and effort. Removable interior allows for quick maintenance minimal cleaning effort. The interior cooking area is constructed completely of highgrade stainless steel. Insulation is complete on all top and side panels. Rigid box design ensures strength.

### Safety

The horizontally hinged, tempered glass service doors pneumatically open completely after 60% displacement and self close after 40% displacement. This system prevents slamming and glass breakage, and also provides full access to baskets and spits without blocking aisle space. Electrical components are located behind the control panel in an area fully insulated from the interior cooking space. Control panel information with clear legible graphics, eliminates confusion for even the novice operator.

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



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