

# ELECTRIC CHICKEN ROTISSERIES



MADE IN VENEZUELA



**FRE2VE**



**FRE6VE**



**FRE8VE**

- All Stainless-Steel construction
- Sliding tempered glass doors
- Stainless steel V skewers, no hook required
- 2 Stainless steel grease drawer's collectors
- FRE4VE and FRE6VE 3" caster included
- FRE2VE and FRE8VE legs included
- Independent motor per skewers
- Motor rotation 2 rpm
- Capacity 5 chickens or 40 lbs. per spit
- Cooking time 50 to 60 min (calculates with 4 lbs. birds)



## Ovens equipped only with V spit skewers

Easy, clean, no tools requires, secure, quick load and unload chickens

| SPECIFICATIONS            |                  |                  |                  |  |
|---------------------------|------------------|------------------|------------------|--|
|                           | FRE2VE           | FRE4VE           | FRE6VE           | FRE8VE                                     |
| Chickens capacity         | 10               | 20               | 30               | 40   |
| Voltage                   | 220V/50-60hz/1ph | 220V/50-60hz/1ph | 220V/50-60hz/1ph | 220V/50-60hz/ 3-1ph<br>(field convertible) |
| Plug                      | No plug          | No plug          | No plug          | No plug                                    |
| Amps                      | 16               | 32               | 50               | 1ph - 64<br>3ph -38                        |
| Power (Watts)             | 3,000            | 6,000            | 9,000            | 12,000                                     |
| External Dim WxDxH (inch) | 24x46x31         | 24x46x58         | 24x46x65         | 24x46x70                                   |
| Weight (lbs)              | 137              | 227              | 271              | 302  |
| shipping Dim WxDxH        | 25x47x32         | 25x47x59         | 25x47x66         | 25x47x75                                   |
| Shipping Weight (lbs)     | 167              | 267              | 271              | 302  |



### Installation Notes:

- At least a 5" clearance is needed on oven sides to right performance and use space.
- Ovens are top vent, operated under a hood or direct exhaust (where permitted)
- All electric units required a 220V with a neutral connection