

Additional Images of Rotisserie Machines















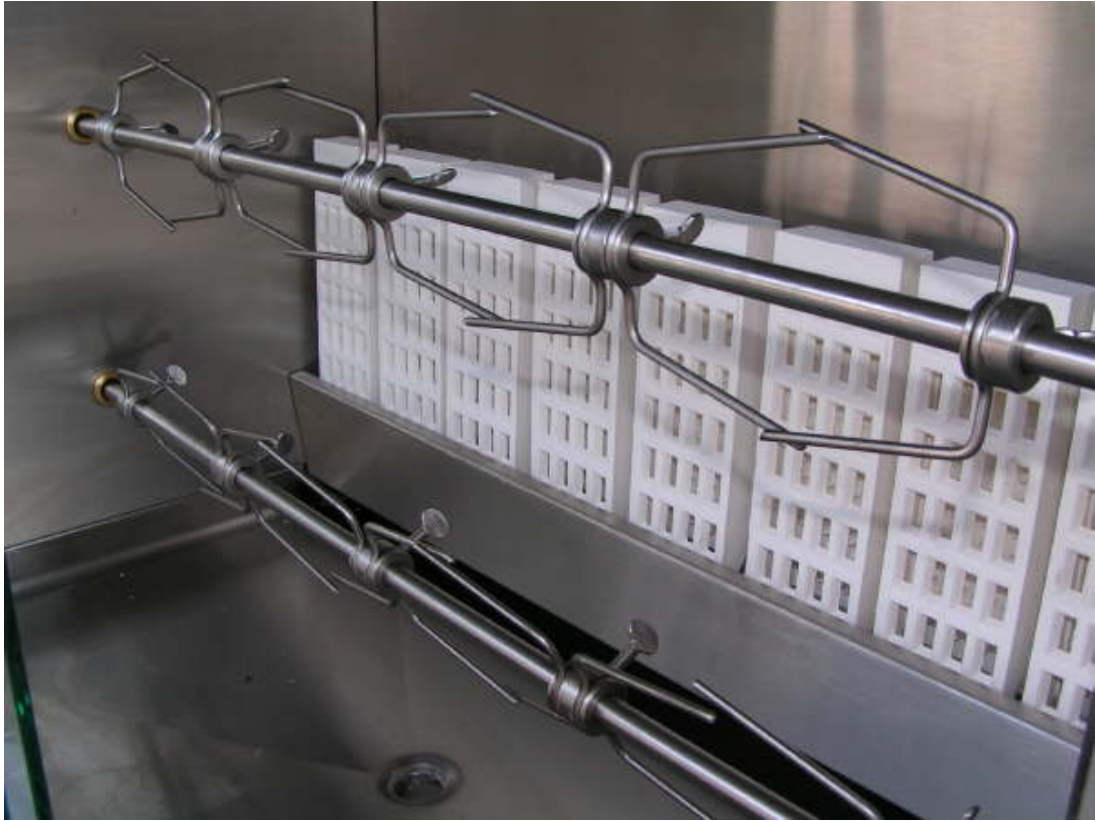












CHR-24





**Extra Wide Rotisserie Machine  
Large Capacity – Can be Used  
for Lamb or Pig Roasting**



CHR-96





CHR-60



**8 ft. Charcole with pull-out draw for wood**





**1BK-4SP**



**Model# 3BK-7DS**  
**14-Spit Unit –**  
**side view**



**Horizontal Chicken Broiler with Grill  
for Fish and Meat**

## Horizontal Chicken Broiler







**Rotating Horizontal Chicken Broiler  
with Charcoal Grill**



Manufacturer of Quality Food Service Equipment  
265 Bowery

New York, New York 10002

Tel. No. (212) 475-0145 Fax (212) 979-1423 Outside NY (800) 9ATTIAS (800) 928-8427

## GAS CHARBROILERS

MODELS: CHR-24, CHR-36, CHR-48, CHR-60, CHR-72 & CHR-96

### FEATURES & SPECIFICATIONS:

**Application:** The Attias Charbroiler offers unsurpassed performance, durability and a proven quality control system. Available in seven different sizes ranging from 24" – 96". Custom models are also available at customer's request.

### Standard Features:

- Heavy-duty stainless steel front and top rail
- Aluminized steel sides and rear
- 3/4" rear gas connection
- Full width grease pan
- Heavy-duty reversible cast iron top grates
- Front panel knobs
- Individually controlled aluminized steel burner. 18,000 BTU/hr.
- Natural or LP gas
- 1 1/2" thick insulated material
- NSF Certifications 

**Heating:** Burner is controlled by independent control of flame and one standing pilot serves each burner. The area over each burner is covered by a cast iron radiant. Each burner is rated for 18,000 BTU/hr. One front panel control knob per burner allows for an adjustable flame height and one burner per 6" of charbroiler.

MODEL NO.	DIMENSIONS	BTU'S	SHIPPING WEIGHT
CHR-24	24" X 25" X 14"H	72,000	195 LBS.
CHR-36	36" X 25" X 14"H	108,000	295 LBS.
CHR-48	48" X 25" X 14"H	126,000	360 LBS.
CHR-60	60" X 25" X 14"H	162,000	445 LBS.
CHR-72	72" X 25" X 14"H	198,000	530 LBS.
CHR-96	96" X 25" X 14"H	234,000	615 LBS.

**Warranty:** Product includes 1-year parts and labor warranty.



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# **BBQ CHICKEN ROTISSERIE**

## **INSTALLATION**

### **AND**

## **OPERATING**

# **INSTRUCTION**

# **MANUAL**

**GAS & ELECTRIC MODELS**

**\*\*ALL MODELS ARE M.E.A & N.S.F  
APPROVED\*\*  
FOR YOUR SAFETY:**

**DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THE ROTISSERIE OVEN OR ANY OTHER APPLIANCES.**

**WARNING:**

**IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THE EQUIPMENT.**

**CAUTIONS:**

- **MAINTAIN THIS MANUAL FOR FUTURE REFERENCE**
- **IN THE EVENT THAT THE USER SMELLS GAS, INSTRUCTIONS THE PROCEDURE THAT NEEDS TO BE FOLLOWED MUST BE PLACED IN A PROMINENT LOCATION. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING THE LOCAL GAS SUPPLIER.**
- **PLACE THE ROTISSERIE OVEN IN AN AREA THAT IS FREE OF DRAFT AND ACCESSIBLE FOR PROPER OPERATION.**
- **THIS ROTISSERIE OVEN MUST BE ACCESSIBLE FOR ANY SERVICING AND REPAIR.**
- **KEEP THE ROTISSERIE OVEN AREA FREE AND CLEAR FROM COMBUSTIBLES**
- **DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION OF AIR.**
- **PROVISIONS MUST BE MADE FOR ADQUATE AIR SUPPLY**

## **MAINTENANCE AND REPAIR:**

- **DISCONNECT THE POWER SUPPLY DURING CLEANING AND SERVICING.**
- **AT THE END OF EACH DAY THE WATER PAN SHOULD**
- **THE STAINLESS STEEL CABINET SHOULD BE WIPED WITH A STAINLESS STEEL CLEANER.**
- **DO NOT ATTEMPT TO DO REPAIRS YOURSELF. SHOULD THE GAS SYSTEM REQUIRE MAINTENANCE OR REPAIR, CALL A PLUMBER OR SERVICE COMPANY.**
- **IF THERE IS A PROBLEM GETTING A QUALIFIED SERVICE TECHNICIAN NOTIFY THE FACTORY IMMEDIATELY.**

## **CLEANING:**

- **A REGULAR CLEANING PROGRAM SHOULD BE MAINTAINED AND SCHEDULED TO SUIT THE REQUIREMENTS OF YOUR PARTICULAR STORE.**
- **FOR STAINLESS STEEL SURFACES: USE A CLEANING CLOTH AND A NON-ABRASIVE CLEANER SUCH AS *BON AMI* OR *NOXON*.**
- **PLACE THE ROTISSERIE OVEN IN AN AREA THAT IS FREE OF DRAFT AND ACCESSIBLE FOR PROPER OPERATION.**
- **DO NOT USE *SOS* OR *BRILLO PADS* OR ANY ABRASIVE CLEANERS SUCH AS *AJAX* OR *COMET*, ETC.**
- **ACCUMULATIONS OF BAKED FOOD CAN BE REMOVED WITH *EASY OFF OVEN CLEANERS*. FOLLOW PACKAGE INSTRUCTIONS FOR BEST RESULTS.**

## **CLEARANCES:**

The area around the rotisserie must be kept free and clear of all of all combustibles and should never be within public access.

The minimum clearances to construction are as follows:

REAR: 6 INCHES  
LEFT SIDE: 3 INCHES  
RIGHT SIDE: 10 INCHES

### **NOTE:**

- The rotisserie machines with closed backs may be installed against a wall. The machines with glass on both front and rear are designed to be installed in a front counter or window area.
- The installation of your rotisserie will influence your success. The food continually rotates while cooking, creating a colorful display and aroma. Remember to leave a sufficient amount of room to withdraw the spits. There must also be a space available in front of the rotisserie for the display and maintenance of the drop pan.

## **ASSEMBLING THE ROTISSERIE OVEN:**

### **NOTE:**

- In all cases a qualified and licensed electrician and/or plumber must install the rotisserie machine.
- Installation must conform to the local codes of your states, or in the absence, to the National Fuel Gas Code: ANSI Z 223.1-1974 and Addenda, Z223.1a.-1978 or the lasted version of the code.



## **TO ASSEMBLE THE ROTISSERIE OVEN:**

1. Remove the protective vinyl cover
2. Place the ceramic briquettes inside the unit after the rotisserie is positioned and the gas lines are installed. Slide the top of the ceramic under the retaining rod and rest the bottom of the ceramic on the pipe.
3. The ceramics must not block the burner holes in the pipe. The holes should be at the center of the ceramic openings. Leave 1/8" to 1/4" between the ceramics and do not block the pilot light area with any ceramic.
4. Position the two prongs on the top of the ceramic briquette on the top of the rotisserie and place the bottom section into the groove.

## **LIGHTING AND SHUT DOWN INSTRUCTIONS:**

1. To light pilot turn control toward the pilot
2. Depress red pilot button and light the pilot
3. Hold button for 60 seconds, and pilot should stay on.
4. If pilot goes out, repeat process
5. With the pilot button on, turn control to ON and burner will light
6. To shut off burner, turn the control back to pilot.
7. To shut off pilot, pull out stop button and turn control knob to off
8. Wait 5-minutes before re-lighting

**NOTE:** IF A PROBLEM DEVELOPS WITH PROCEDURES 1-8, CONTACT A QUALIFIED SERVICE TECHNICIAN.

## **CRITICAL STEPS FOR PRODUCT PREPARATION:**

- 1. Clean and sanitize the food product**
- 2. Clean and sanitize the spits, skewers, and the thumbscrews**
- 3. Use only authorized sink for raw food products**
- 4. Use only authorized surface for cooked product only**
- 5. Wash hands before and after handling the raw products**

## **PROPER WAY SPIT RIBS:**

- 1. Fold ribs in an accordion style**
- 2. Pierce meaty part of ribs with prongs and make sure prongs stay in a parallel position**
- 3. After ribs are speared, slip retainer on the end of prongs**
- 4. Speared ribs along length of prongs and place on spit as shown. Tighten prong retainer on spit with thumb screw and place spitted ribs into barbecue machine.**

## **WARRANTY:**

**Attias Oven Corporation will warranty all rotisseries for one year from the date of the original invoice to the original purchaser. Warranty includes all parts except the light bulbs and sliding glass doors. It does not cover any defects due to mishandling or abuse.**

## **NOTICE:**

**Attias Oven Corporation reserves the right to make any improvements without prior notice necessary to ensure full customer satisfaction.**



## **ATTIAS OVEN CORPORATION (COMMERCIAL BBQ ROTISSERIES)**

### **GENERAL SPECIFICATIONS AND FEATURES**

The Attias BBQ Rotisserie is uniquely designed and carefully handcrafted to bring you the best quality BBQ product possible. These heavy duty rotisseries are created from the finest materials accenting on heavy duty construction to meet the most demanding industry standards for the best performance possible. Maintenance problems are virtually eliminated by its specially designed mechanism. The Attias Rotisseries are designed for years of quality performance and durability. The rotisseries' rotating spit method of barbecuing yields an evenly cooked, self-basted, nutritious and flavorful product, which is important to today's health conscious consumer. Every model comes with a long list of standard features which include a 1/2 horse power electric motor, energy efficient gas ribbon burners, highly polished #430 stainless steel interior and exterior for easy cleaning, and insulated with non-decomposed, non-asbestos insulation for maximum heat resistance. A brass bushing cushions the spits as they rotate to prevent them from wear. Each gas ribbon burner is individually controlled for economical operation and production. The high intensity of the gas-fired ribbon burner with ceramic briquettes allows the heat to penetrate the meat creating a consistent, moist, tender and perfectly cooked product to minimize shrinkage. A fill load can be prepared from one hour to 1 1/2 hours, depending on the particular model. Every model offers a large tempered glass window display for full customer viewing of the roasting product. All Attias Rotisserie models are available with or without a safety pilot system. All machines are manufactured in the USA They are designed for restaurants, cafeterias, supermarkets, convenience stores, deli's and other operations. They are an excellent enhancement to any food establishment. Compare for yourself ! Never before have all these innovative features been found in a line of rotisseries so competitively priced. We invite you to learn more about the quality line of the finest Attias Rotisseries machines. Call us for more information on our large variety of models to choose from. Customized machines are available. Please contact Attias Oven Corporation at 212-475-0145.

**FEATURES:**

**BODY CONSTRUCTION:** Consists of 20 gauge #430 stainless steel, all electrically welded to 3/16" angle line frame for total stability and to ensure long life. No screws or rivet fittings appear on front or sides of machine for easy cleaning.

**INSULATION:** Hand-packed with non-toxic, non-asbestos mineral wool insulation that will not decompose or mildew for maximizing energy and efficiency resulting in a cooler working area.

**FINISH:** High quality 20 gauge Type #430 stainless steel exterior and interior finish.

**PILOT SYSTEM:** The oven safety pilot system's on and off automatic gas valve stops the gas flow into the gas burner if the pilot light is extinguished (if equipped with a safety pilot system.) Each burner is actuated by individual pilot lights.

**GAS BURNERS:** Heavy duty energy efficient gas ribbon burners comes with a life time guaranty. (Some models available with 1, 2 or 3 burners.) Each burner is provided with 9, 10, or 11 ceramic radiant briquettes depending on the model.

**ELECTRICAL CONSUMPTION:** 115 volt 8 amp (cord and plug attached).

**PLUMBING:** The machine is fully plumbed and requires a single 3/4" gas pipe connection to either natural gas or LP gas.

**GEARS:** The highest quality gears available (including worm gears and spur gears) are precisely machine fabricated and made of billet aluminum and hard anodized for longer lasting and quieter operation.

**DOORS:** All models available with left or right -hand doors and dual roller tracks (specify right or left-hand doors when ordering).

**LIGHTS:** Each machine is lit by a flood lamp for full customer viewing of product.

**GAS TYPE:** Available in natural gas (5" water column) and LP gas (10" water column.)

**ELECTRIC TYPE:** Available in 208/220 single phase or 3 phase NOTE: Electrical specifications according to customers needs

**MOTOR :** 1/2 horse power, 60 cycles for U.S or 50 cycles for overseas.

**VENTING:** The Attias Rotisseries are equipped with a 6" draft hood for direct venting or for use under a canopy/hood. (Note: Conditions vary upon local county requirements.)

**LEGS:** All Attias Rotisseries are designed to be mounted on 6" legs with bullet feet for leveling purposes.

**PLACEMENT CLEARANCE:** Extra 24" required for loading and unloading spit from machine.

**INSTALLATION REQUIREMENT:** Licensed plumber.

**WARRANTY:** The Attias Oven Corporation will warranty all rotisseries for one year from the date of original invoice. Warranty includes all parts except light bulbs and sliding glass doors. This warranty does not cover any defects due to mishandling or abuse.

**OPTIONS:**

**CASTER :** Two casters with brakes, two casters without brakes.

**RACK:** Rack for spit holder available with or without casters.

**BASKETS:** Chrome wire baskets.

**NOTICE:** The Attias Oven Corporation reserves the right to make any improvements without prior notice necessary to ensure full customer satisfaction.

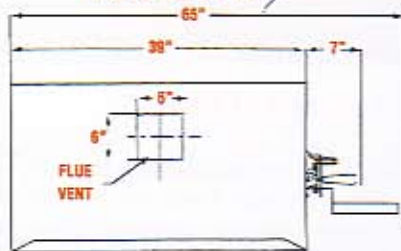
**CERTIFICATION AND APPROVALS:** NSF, AGA ,MEA



## COMMERCIAL CHICKEN ROTISSERIES SPECIFICATIONS

MODEL NUMBER	NO. OF SPITS	WIDTH	DEPTH	HEIGHT	CHICKEN CAPACITY
<b>COUNTERTOP BBQ WITH INDIVIDUAL MOTORS – FRONT SLIDING GLASS DOOR</b>					
1 BK-3SPC-G	3	31"	20"	35"	9 to 12
*1 BK-4SPC-G	4	36"	22"	43"	16 to 20
*BK-4SPC-E	4	36"	22"	43"	16 to 20
*SPC-G (gas) SPC-E (electric)					
<b>FRONT SLIDING GLASS DOOR</b>					
2 BK-5SP	5	36"	22"	66"	20 or 25
3 BK-7SP	7	37.5"	25.5"	80"	28 or 35
2 BK-8SP	8	37.5"	25.5"	88"	32 or 40
<b>SEE THROUGH</b>					
1 BK-4GB	4	36"	22"	52"	16 or 20
2 BK-5GB	5	36"	22"	66"	20 or 25
2 BK-7GB	7	37.5"	22"	80"	28 or 35
3 BK-8GB	8	37.5"	25.5"	88"	32 or 40
<b>(BACK TO BACK) DOUBLE SERVICE</b>					
2 BK-5DS	10	36"	44"	66"	40 or 50
3 BK-7DS	14	37.5"	44"	80"	56 or 70
3 BK-8DS	16	37.5"	44"	88"	64 or 80
<b>(SIDE BY SIDE) DOUBLE SERVICE</b>					
4 BK-10SS	10	65"	25.5"	75"	40 or 50

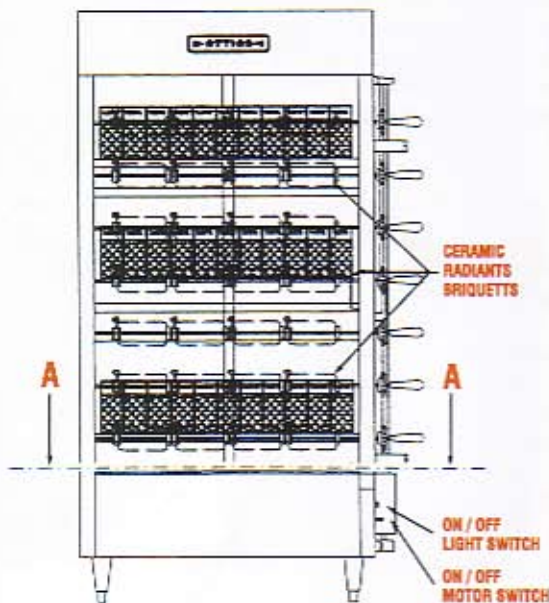
MINIMUM SPACE REQUIRED FOR MOVING SPITS IN AND OUT OF MACHINE COMFORTABLY



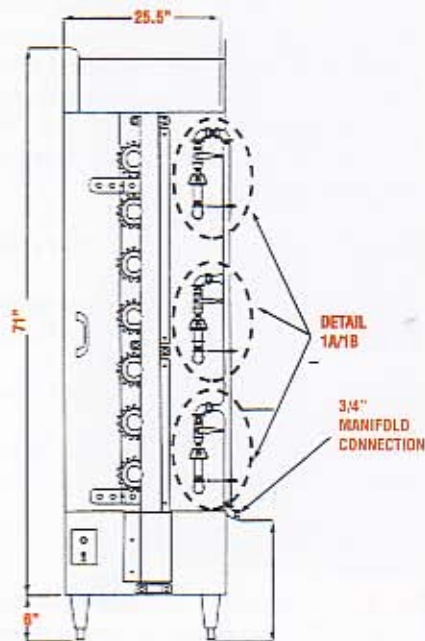
TOP VIEW



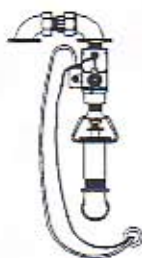
EXACT GLASS POSITION FROM TOP VIEW (A-A)



FRONT VIEW



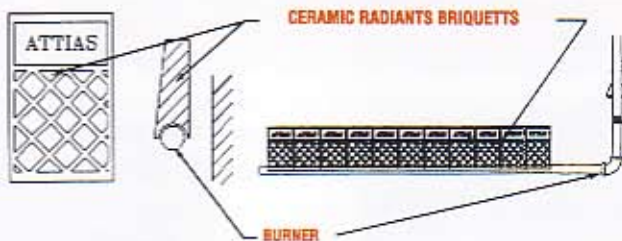
RIGHT SIDEVIEW



DETAIL 1B



DETAIL 1A



**MODEL:  
3BK-7SP**

Available in natural or LP gas  
Gas pressure:  
• Natural gas 5" water column  
• LP gas 10" water column  
• Weight of machine (see page 7)

## STANDARD FEATURES

- 1) 1/2 hp motor-115 volts
- 2) Amperage- 8 amp
- 3) Total BTU's- 120,000
- 4) Amount of ceramic Radiants Briquettes- 33
- 5) Amount of single hooks- 14
- 6) Amount of double hooks- 21
- 7) Amount of spits-7
- 8) Four 6' legs
- 9) On/Off light switch
- 10) On/Off otor switch
- 11) Capacity of chickens: 28 to 35
- 12) Two sliding glass doors
- 13) Cord & plug

## OPTIONS

- 1) Safety gas control
- 2) Casters: (4)  
- 2 with brakes  
- 2 without brakes
- 3) 220 volt motor
- 4) Turkey hooks
- 5) Rib hooks
- 6) Baskets

**TECHNICAL DATA**

MODEL NO.	NO. OF SPITS	DIMENSIONS WITH 6" LEGS			CHICKEN CAPACITY	NO. OF BURNERS	MOTOR AMPERAGE	BTU PER HOUR	GAS PIPE CONNECTION	APPROXIMATE SHIPPING WEIGHT
WIDTH	DEPTH	HEIGHT								
<b>CATEGORY 1 (FRONT VIEW ONLY) FRONT SLIDING GLASS DOORS</b>										
1 BK-3SP	3	30"	20"	46"	9-12	1	8	30,000	3/4	200
2 BK-4SP	4	36"	22"	54"	16-20	2	8	60,000	3/4	240
2 BK-5SP	5	36"	22"	66"	20-25	2	8	60,000	3/4	340
2 BK-6SP	6	37½"	22"	74"	24-30	2	8	60,000	3/4	360
3 BK-6SP	6	37½"	22"	74"	24-30	3	8	105,000	3/4	370
2 BK-7SP	7	37½"	22"	80"	28-35	2	8	70,000	3/4	390
3 BK-7SP	7	37½"	25.5"	80"	28-35	3	8	120,000	3/4	400
3 BK-8SP	8	37½"	25.5"	88"	32-40	3	8	105,000	3/4	420
<b>CATEGORY 2 (GLASS BACK) SEE THROUGH</b>										
1BK-4GB	4	36"	22"	52"	16-20	1	8	30,000	3/4	402
2 BK-5GB	5	36"	22"	66"	20-25	2	8	60,000	3/4	360
2 BK-6GB	6	37½"	22"	74"	24-30	2	8	60,000	3/4	360
2 BK-7GB	7	37½"	22"	80"	28-35	2	8	70,000	3/4	390
3 BK-8GB	8	37½"	25.5"	88"	32-40	3	8	105,000	3/4	420
<b>CATEGORY 3 (BACK-TO BACK) DOUBLE SERVICE</b>										
2 BK-4DS	8	36"	44"	52"	32-40	2	17	120,000	3/4	310
2 BK-5DS	10	36"	44"	66"	40-50	2	17	120,000	3/4	450
3 BK-6DS	12	37½"	44"	74"	48-60	3	17	140,000	3/4	470
3 BK-7DS	14	37½"	44"	80"	56-70	3	17	160,000	3/4	500
3 BK-8DS	16	37½"	44"	88"	64-80	3	17	160,000	3/4	520
<b>CATEGORY 4 (SIDE-BY-SIDE) DOUBLE SERVICE</b>										
4 BK-1 OSS	10	61"	22"	75"	40-50	4	17	180,000	3/4	440

**CATEGORY 1** - Glass front (front sliding glass doors.)

**CATEGORY 2** - Glass back (see through.)

**CATEGORY 3** - Back to back (double service.)

**CATEGORY 4** - Side by side (double service.)