

| | | |
|---------|----------|---------|
| PROJECT | QUANTITY | ITEM NO |
|---------|----------|---------|

Rotisserie



SCR 8 8-spit
Countertop

SCR 16 16-spit
Stacked



SCR 8 countertop
8-spit rotisserie



SCR 16 stacked
16-spit rotisserie

The sight, smell and taste of rotisserie chicken can add significant impact and sales to your store. With such a powerful appeal to the senses, choosing your equipment is critical.

But why choose Henny Penny rotisseries? You'll get *more* of those delicious whole birds, ribs, pork roasts and other center-of-the plate items every day because the Henny Penny rotisserie simply cooks faster.

THERMA-VEC® Even Heat Process combines cross-flow convection cooking with radiant heat. The result is thorough, even cooking with uniform browning in a lot less time than other rotisseries.

The single cabinet SCR 8 countertop rotisserie saves on floor space while cooking up to 40 whole birds in a single load! The stacked SCR 16 doubles that production—a massive 80 whole birds per load—from the same footprint, while providing the flexibility of two independently operated rotisseries.

With 9 available cook cycles (per cabinet) and choice of browning level, chefs can dial up just the right color and crispness for seasoned and marinated meats, fish and poultry... every time!

Easy-to-use controls feature LED displays and probe cooking. Units can be configured with various features on control side and customer side.

Spits, rotor disks, drive tube and drip trays remove easily for cleaning and are made with coated surfaces for easy cleanup.

Henny Penny offers a host of accessories including mobile loading stands, product display units, and merchandising bases that increase productivity and impulse sales.

Standard Features

- **THERMA-VEC® Even Heat** Process cooks full loads quickly and evenly:
 - Gentle, cross-flow convection for even cooking throughout cabinet
 - Radiant heat for uniform browning and crisp texture
- Easy-to-use touch key controls with large LED simultaneous time and temperature display
- 9 programmable cook cycles for each cabinet, 18 total for SCR 16
- Programmable browning and texture control
- Food temperature probe
- Tempered clear glass doors with black matrix shaded borders
- Rotation stops automatically when doors open
- Spit rotation switch for easy loading
- Interchangeable spits, racks or baskets
- Simple three-piece drive tube and rotor assembly
- Drive assembly, drip trays and drain pans disassemble easily for quick cleanup
- Coated spits and interiors for easy cleaning
- Stainless steel construction for easy cleaning and long life

Please choose configuration

- 8 or 16 angled spits OR
- 8 or 16 piercing spits OR
- 8 or 16 solid bottom baskets OR
- 8 or 16 wire baskets
- Cabinet style
 - Solid back
 - Pass-through
 - Customer side door handle
 - with without
 - Customer side rotation switch
 - with without
 - 4 casters 3 in (76 mm)
 - SCR 16 low profile caster mounting
 - Adjustable leveling legs
 - SCR 8 no casters or leveling legs

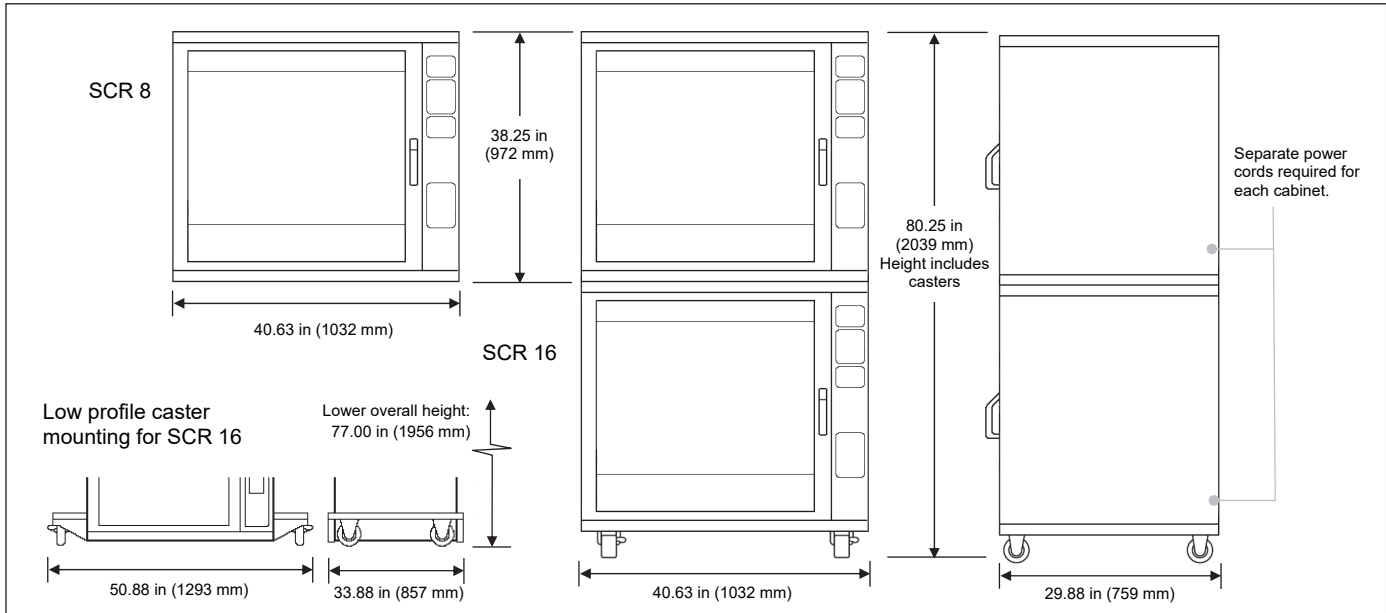
NOTE: Each cabinet in a stacked unit must be configured identically. Stacking Kit 02665 shipped with order.

| | | |
|-----------------------------------|--|-----------------------------------|
| <input type="checkbox"/> APPROVED | <input type="checkbox"/> APPROVED AS NOTED | <input type="checkbox"/> RESUBMIT |
| AUTHORIZED SIGNATURE | | DATE |



Rotisserie

SCR 8 8-spit
Countertop
SCR 16 16-spit
Stacked

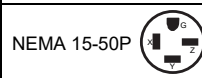


| | SCR 8 | SCR 16 Stacked |
|-------------------|---|---|
| Dimensions | | |
| Height | 38.25 in (972 mm) | 80.25 in (2039 mm) |
| Width | 40.63 in (1032 mm) | 40.63 in (1032 mm) |
| Depth | 29.88 in (759 mm) | 29.88 in (759 mm) |
| Crated | | |
| Length | 48 in (1220 mm) | |
| Depth | 37 in (940 mm) | 2 crates SCR 8 |
| Height | 48 in (1220 mm) | |
| Volume | 49.3 ft ³ (1.40 m ³) | 98.6 ft ³ (2.80 m ³) |
| Weight | 471 lb (214 kg) | 942 lb (428 kg) |
| Capacity | 2.5 lb (1.1 kg) whole chickens | |
| | 8 spits | 16 spits |
| Angled spits | 32 chickens 4 per spit | 64 chickens 4 per spit |
| Piercing spits | 40 chickens 5 per spit | 80 chickens 5 per spit |
| Basket | 32 chickens 4 per spit | 64 chickens 4 per spit |

Electrical

| Volts | Phase | Hertz | kW | Amps | Wire |
|-------|-------|-------|------|------|------|
| 208 | 1 | 50/60 | 11.1 | 53.4 | 2+G |
| 240 | 1 | 50/60 | 11.1 | 46.3 | 2+G |
| 208 | 3 | 50/60 | 11.1 | 33.6 | 3+G |
| 240 | 3 | 50/60 | 11.1 | 29.1 | 3+G |
| 400 | 3 | 50 | 11.1 | 19.3 | 3NG |

Power cord and plug included with 3 phase 208 V and 240 V units for USA and Canada



Laboratory certifications



Heating

Electric convection and radiant heat

Lighting

4 tungsten halogen lamps 150 W

Required clearances

| | |
|-------|---------------------------------------|
| Left | 2 in (50 mm) air flow |
| Right | 20 in (500 mm) service, power cord |
| Back | 2 in (50 mm) air flow |
| | 3 in (76 mm) when stacked |
| | 28 in (711 mm) pass-through door open |
| Front | 28 in (711 mm) door open |

Bidding Specifications

Provide Henny Penny electric rotisserie model SCR 8 countertop with 8 spit capacity or SCR 16 stacked with 16 spit capacity. When stacked to form SCR 16 both SCR 8 cabinets must be configured alike.

Unit shall incorporate:

- THERMA-VEC® Even Heat Process combines cross-flow convection heat with radiant heat
- Programmable cooking programs with programmable browning and texture settings
- Large LED displays for time and temperature
- Food probe and probe cooking capability
- Pass-through or solid back design
- Removable coated spits, rotor disks, drive tube, drip tray
- High-quality stainless steel and tempered glass
- Choice of handle and rotation switch for customer side and service side
- Choice of 8 angled or piercing spits, or baskets for each cabinet
- Choice of casters or leveling legs for single or bottom unit, or low profile casters for SCR 16

Continuing product improvement may subject specifications to change without notice.

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