

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

ER-268 40" 12 Chicken Batch Electric Rotisserie Oven



FEATURES

- ▶ Stainless steel structure
- ▶ Thermostat 86°F to 572°F
- ▶ Ceramic coating interior
- ▶ Insulation on all sides
- ▶ Top, bottom, and bottom heat zone
- ▶ Independent burner control
- ▶ Bakelite handle cool-to-touch
- ▶ (4) Removable stainless steel spits
- ▶ Drip tray and drain
- ▶ Interior lighting
- ▶ Cooks (12) chicken per batch
- ▶ Tempered glass
- ▶ Adjustable legs
- ▶ 220V electrical connection is required

• CE Mark



US Restaurant Group is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	39.8"L x 31.9"D x 31.5"H
Unit Weight	180 lb.
Shipping Weight	190 lb.

ELECTRICAL

Voltage	220
Hertz	60
Phase	1
Amps	25.4
Plug Type	NEMA 5-20P
Power Cord Length	60"

COOKING

Temperature Range	86°F to 572°F
Chicken Capacity	12-16
Number of Spits	4
Control Type	Thermostat
Power Type	Electric

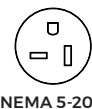
CONSTRUCTION

Exterior Material	Stainless Steel
Chamber Material	Ceramic Coating
Glass Material	Tempered
Interior Light	Bulb
Adjustable Legs	Yes

DIAGRAM

MODEL:ER-268

MFR MODEL:



NEMA 5-20P

