

GAS CHICKEN ROTISSERIES

**METAL
SUPREME**

AMPTO™

MADE IN VENEZUELA



Models:

FRG2VE / FRG4VE
FRG6VE / FRG8VE

Standard Features

- All Stainless-Steel construction
- Sliding tempered glass doors
- Stainless-Steel V skewers, no hook required
- 2 Stainless-Steel grease drawer collectors
- FRG4VE and FRG6VE 3" casters included
- FRG2VE and FRG8VE legs included
- Independent motor per spit
- Motor rotation 2 rpm
- Capacity 5 chickens or 40 lbs. per spit
- Cooking time 50 to 60 min (calculated with 4 lbs. birds)



FRG6VE



FRG4VE



FRG2VE

1-year parts and labor warranty (US Only)

ampto.com

GAS CHICKEN ROTISSERIES



Ovens are equipped with V spit skewers

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

Optional Accessories:

- RMET209 Skewers round bar with wood handle for hooks
- RMET010 Double Stainless-Steel hook
- RMET011 Single Stainless-Steel hook
- RMET304 Convertible Gas Regulator (1/2") for FRG4,6,8VE
- RMET305 Foodservice Gas Connector Kit



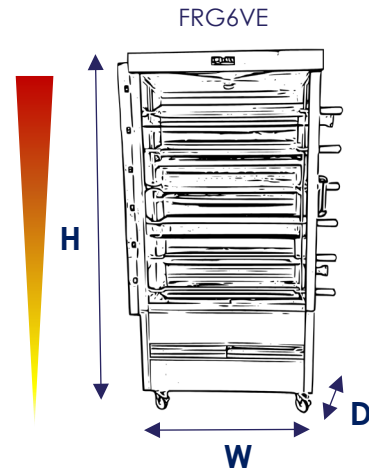
Temperature: set by turning burners on or off.

Temperatures will vary from top to bottom.

The top of the unit will have higher temperatures due to the natural convection.

The product on the top spits will be cooked faster than the product on the lower spits. This factor allows for **continuous cooking**.

As the top spits are ready, they should be removed. The spits directly below should then be moved up one spit position, thus freeing a spit position at the bottom of the unit.



The only way to ensure that the product is completely cooked is by taking the internal temperatures. Eg: Poultry = the internal temperature must be at least 185°F at the inner thigh.

SPECIFICATIONS

| | FRG2VE | FRG4VE | FRG6VE | FRG8VE |
|-----------------------|------------------|------------------|------------------|------------------|
| Chickens Capacity | 10 | 20 | 30 | 40 |
| Spit Qty | 2 | 4 | 6 | 8 |
| Burners Qty | 1 | 2 | 3 | 4 |
| Gas Power (BTU) | 30,000 | 60,000 | 90,000 | 120,000 |
| Gas connection | 3/8" flare | 1/2" NPT | 1/2" NPT | 1/2" NPT |
| Power Supply | 110V/50-60hz/1ph | 110V/50-60hz/1ph | 110V/50-60hz/1ph | 110V/50-60hz/1ph |
| Amps | 1.2 | 1.8 | 3.6 | 4.8 |
| Plug / Connection | Nema 15-5 | Nema 15-5 | Nema 15-5 | Nema 15-5 |
| External Dim WxDxH | 46" x 24" x 31" | 46" x 24" x 58" | 46" x 24" x 65" | 46" x 24" x 70" |
| Weight (lbs) | 137 | 227 | 271 | 302 |
| Shipping Dim WxDxH | 47" x 25" x 32" | 47" x 25" x 59" | 47" x 25" x 66" | 47" x 25" x 75" |
| Shipping Weight (lbs) | 167 | 267 | 271 | 302 |



Notes:

- At least a 5" clearance is needed on oven's rear, left and right side for proper performance.
- Ovens are top-vented, operated under a hood or direct exhaust (where permitted)
- Standard Precaution: Do not add liquid to hot glassware.



Nema 5-15 125 VAC
2 Pole, 3 Wire
Grounding

AMPTO is continuously improving products. Specifications are subject to change without notice.