ALTO SHAAM®

Rotisserie

Ventless Hood



AR-7VH

Now you can operate an Alto-Shaam® electric rotisserie oven without an expensive oven hood or costly hood installation.

→ Self-contained oven
venting system is fully tested
and listed by Underwriters
Laboratories for both safety
sanitation.

Alto-Shaam's factory installed Ventless Hood is placed directly on the top of the AR-7E rotisserie oven.

A high-power fan draws steam and fumes into the hood intake and out the top surface exhaust vent, trapping grease as the air moves through the filter system.

As fumes and vapors are circulated through the hood, condensed steam drains inside the rotisserie.

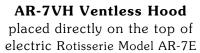
For a built-in margin of safety, special door interlock switches are timed to prevent the rotisserie oven door from being fully opened until the steam and vapors are pulled into the vent.

Power requirements to the ventless hood operate directly from the power supplied to the rotisserie oven.



SIZES & SPECIFICATION





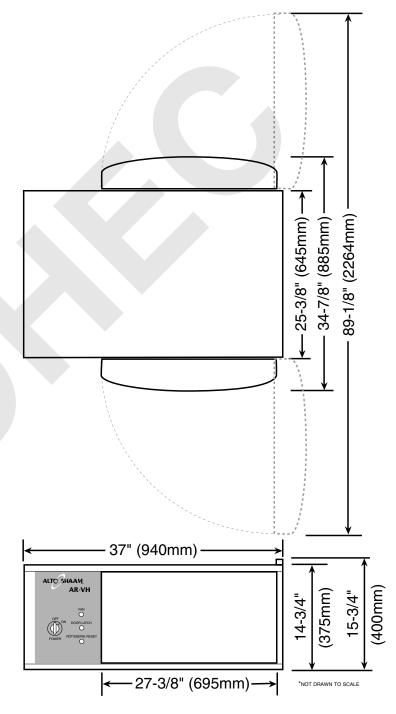
MODEL	AR-7VH
AIR MOVEMENT	530 CFM
ELECTRICAL	208-240 V.A.C. 50/60 Hz, 1 ph
	200 Watts, 1.0 Amps
SHIP WEIGHT	120 lb (63 kg)
Replacement Filters Grease Charcoal	FI-25867 FI-25866

*Ventless Hood does draw its power from the rotisserie. For additional information on the rotisserie specifications, see individual specification sheet.



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