

# INFERNO WG

CUSTOMER SERVICE: 1.800.38.ROTIS

*The Hardt Inferno WG rotisserie provides the ultimate in visual excitement for your customers. Burning real wood not only adds flavor to roasted foods, it attracts customers by adding a valuable element of theater to their buying and eating experience.*

This rotisserie is designed to be enclosed into a permanent structure such as brick, tile, or stone, creating a unique look for your restaurant or store. The all-stainless steel oven cavity contains our Dual Rotation Skewer System where the skewers and the drive rotate simultaneously, ensuring a consistent, evenly cooked product and eliminating skewer handling during the cooking process. The patented infrared burners melt the fatty layer beneath the skin to allow the product to be self-basting. Wood is added for aesthetics, as well as to impart a unique taste and aroma to your roasted foods. This flavour can be simply altered by changing the type of wood used (for example, hickory or mesquite), providing an easy means of increasing variety or developing a signature product.

The water pan built into the bottom serves a dual function as a humidifier and as a cleaning aid. Water that evaporates during the cooking cycle provides a moist environment that maximizes yield by minimizing shrinkage. The water pan also catches the grease drippings and prevents them from becoming baked onto the bottom surface. The result is an easy clean up.

## CAPACITY

54 chickens (may vary according to the drive configuration and product size)

## STANDARD FEATURES

Stainless steel shelf	Thermometer
Drain strainer	Basic plumbing hardware
9 "V" skewers	Stoker & poker set
Drive foot pedal switch	Ready for fire suppression system nipples
Owner's manual	



## OPTIONS

8 or 9 spit drives (at no additional cost)  
Side-access doors  
Brickwork  
Electronic controls  
Gas pressure gauge

## ACCESSORIES

Roast skewer	Multi-purpose basket
Additional "V" skewers	Rib basket
Turkey skewer	Hanging basket
Skewer rack	Oversized basket
Skewer rack cover	Skewer forks
Hanging skewer rack	Skewer container
Preparation table	Spice crank

## WHEN ORDERING

Please specify the gas type (i.e. natural gas or propane), site elevation, the electrical requirements, the preferred drive configuration, the side desired for the doors/motor, as well as which options and accessories are required.



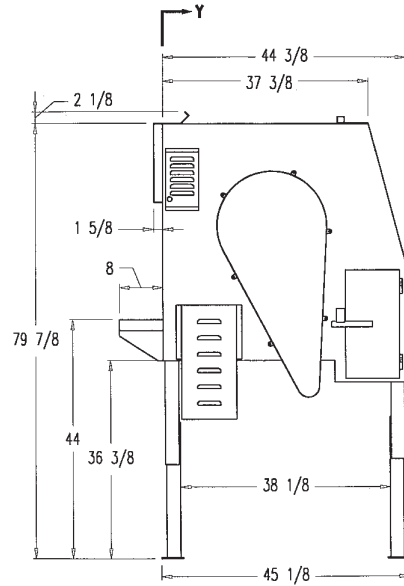
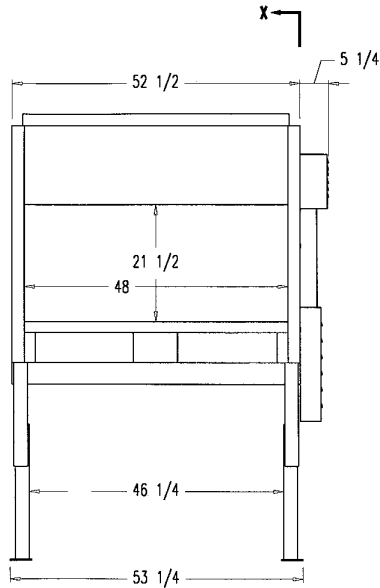
*The Rotisserie Systems Specialists*

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## CONNECTIONS

### Gas: **Minimum supply pressure:**

Natural: 7" WC  
Propane: 11" WC

### **Manifold pressure:**

Natural: **Front:** 5" WC    **Back:** 5" WC  
Propane: **Front:** 10" WC    **Back:** 10" WC

**Maximum rating:** 140,000 Btu/h

**Connection:** 3/4" NPT Male

**Electrical:** 120V 1PH 60Hz 10A (other options available)

**Venting:** Venting canopy. Call factory for spec.

**Water Inlet:** 1/2" NPT coupling (preferably hot water)

**Drain & Overflow:** 1 1/2" connection

## SHIPPING WEIGHT

Approx. 1700 lbs.

## CLEARANCES

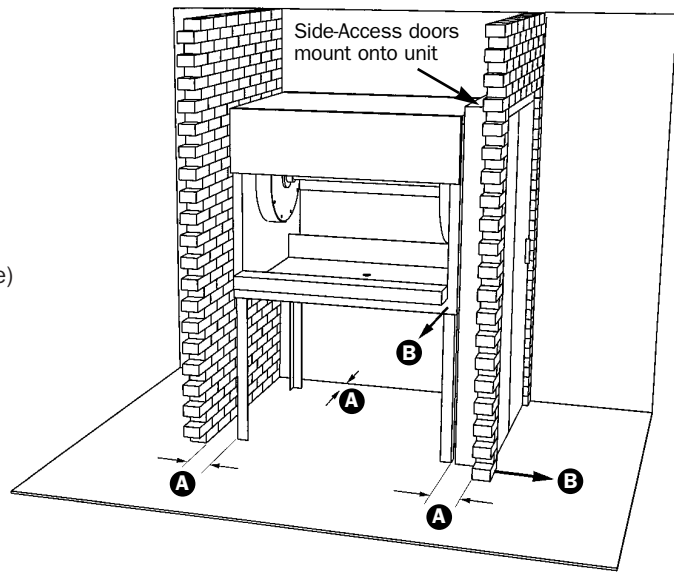
(Minimum clearances from the rotisserie to combustible and non-combustible surfaces to allow for sufficient cooling)

**A Opposite Side (left):** 4"

**A Back:** 4"

**A Control Side (right):** 4"

**B Important:** A clearance of 36" (48" in Canada) is required on both the front and the control side to allow adequate access for loading wood and chicken, as well as removing the ashtrays for cleaning.



FEATURE	X-POSITION	Y-POSITION	ELEVATION
Drain Connection	26 1/4	17 3/4	39
Electrical Connection	26 1/4	1 1/2	32 1/2
Gas Connection	8	8 1/2	23 1/2
Over Flow Connection	26 1/4	11 3/4	39
Water Inlet Connection	2	31 1/8	18 1/2

All measurements are in inches.



## WARRANTY CONDITIONS:

HARDT EQUIPMENT warrants this product to be free from defects in materials and workmanship under normal use and service for a period of one (1) year, either from the date of original installation or 8 weeks after the rotisserie is shipped, whichever comes first. This warranty is applicable to the initial end user and is not transferable.

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