

FIRENZE

CUSTOMER SERVICE: **1.800.38.ROTIS**

The classic European design of the Firenze incorporates a black finish with the warmth of brass. The all stainless steel construction contains our Dual Rotation Skewer System where both the skewers and the the drive rotate simultaneously. This ensures a consistent product and eliminates skewer handling during the cooking process.

Hardt's gas-fired Infrared Burner penetrates quickly into the product to avoid dryness, ensuring a thoroughly cooked product. The radiant heat melts the fatty layer beneath the skin to allow the product to be self-basting.

The water pan that is built into the bottom of each rotisserie serves a dual function as a humidifier as well as a cleaning aid. The 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 of the rotisserie.



The Firenze is also available in a double deck format.

CAPACITY

40 chickens (may vary according to the drive configuration and bird size)

STANDARD FEATURES

Thermometer
Adjustable legs
Basic plumbing hardware
8 "V" skewers
Owner's manual
Drain strainer
Fixed stainless aluminum back



The Rotisserie Systems Specialists

Hardt Equipment Manufacturing
2025 52nd Avenue, Lachine, Montreal, QC, Canada H8T 3C3
1.800.38.ROTIS (1.800.387.6847) Tel: (514) 631.7271
Fax: (514) 631.7273 Web: <http://www.hardt.ca>



The Firenze model above includes optional fixed glass back and casters.

OPTIONS

Fixed stainless steel/aluminum back
Fixed infrared reflective glass back
Pass through door with infrared reflective glass
Casters
6,7 or 8 spit drives (at no additional cost)
Water & Gas quick disconnect kits
Smoker attachment

ACCESSORIES

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

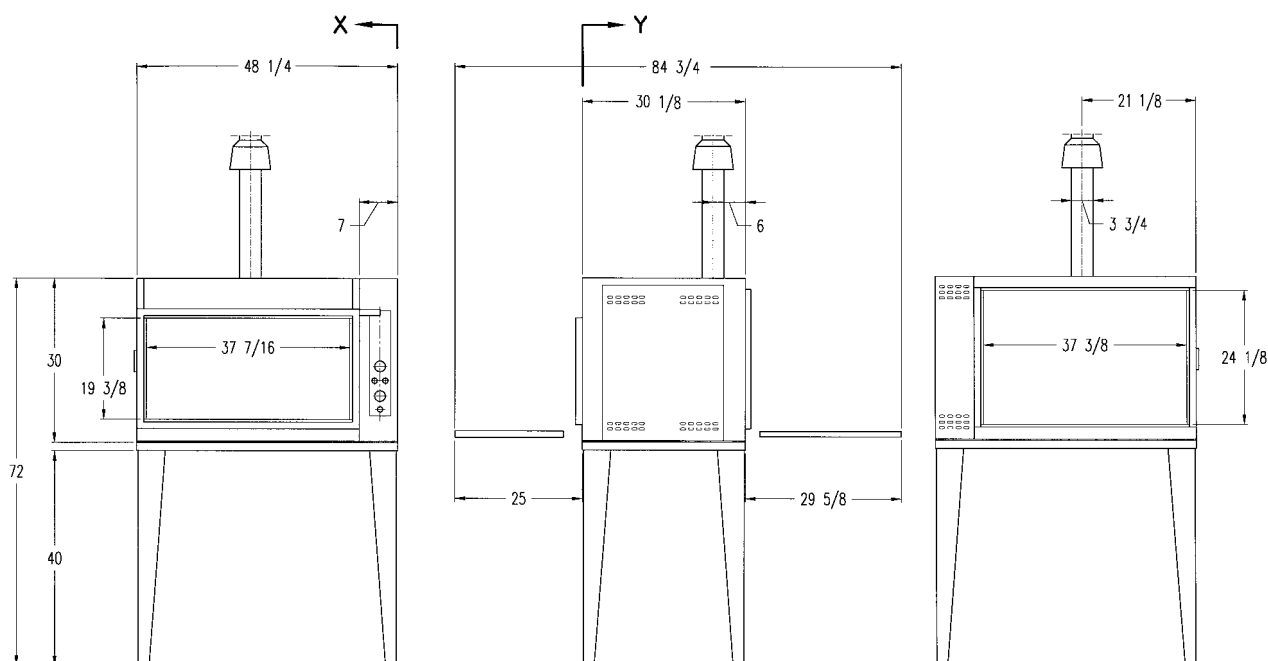
WHEN ORDERING

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



FIRENZE SPECIFICATIONS

CUSTOMER SERVICE: 1.800.38.ROTIS



CONNECTIONS

Gas: *Minimum supply pressure:*

Natural: 7" WC

Propane: 11" WC

Manifold pressure:

Natural: 6" WC

Propane: 10" WC

Maximum rating: 70,000 Btu/h

Connection: 1/2" NPT Male

Electrical: 120V 1PH 60Hz 7.5A

Venting: 4" diameter, 18" height.

Flue under hood/canopy or direct.

For direct vent use draft control as specified in owner's manual.

Not suitable for connection to type B gas vent.

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

Drain & Overflow: 1 1/2" connection

SHIPPING WEIGHT

Approx. 650 lbs.

CLEARANCES

Control Side (right): 12"

Opposite Side (left): 2"

Back: 10" (if pass through door is used, additional clearance is required)

FEATURE	X-POSITION	Y-POSITION	ELEVATION
Drain Connection	16 3/4	7 5/16	42
Electrical Connection	1 3/4	8	43 3/8
Gas Connection	3	6 1/2	43 3/8
Over Flow Connection	10 3/4	7 5/16	42
Water Inlet Connection	7 1/2	13 1/8	43 1/2

All measurements are in inches.



WARRANTY CONDITIONS:

HARDT EQUIPMENT warrants its products to be free from defects in materials and workmanship under normal use and service for a period of two (2) years, 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.

Hardt improves it's products continuously and reserves the right to change specifications without notice. © HARDT 1997