

# INFERNO 35

CUSTOMER SERVICE: 1.800.38.ROTIS

*The Inferno 35 Rotisserie is designed and built to the highest standards and efficiency levels, while providing an attractive OPEN FLAME to capture your audience.*

The all stainless steel construction contains our Dual Rotation Skewer System where both the skewers and 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 captivating OPEN FLAME acts as a secondary heat source and provides an attractive visual presentation for your customer.

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.

## CAPACITY

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

## STANDARD FEATURES

Thermometer	Fire Pit & Ceramic logs
Drain strainer	Basic plumbing hardware
Adjustable legs	8 "V" skewers
Internal lighting	Owner's manual



## OPTIONS

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.



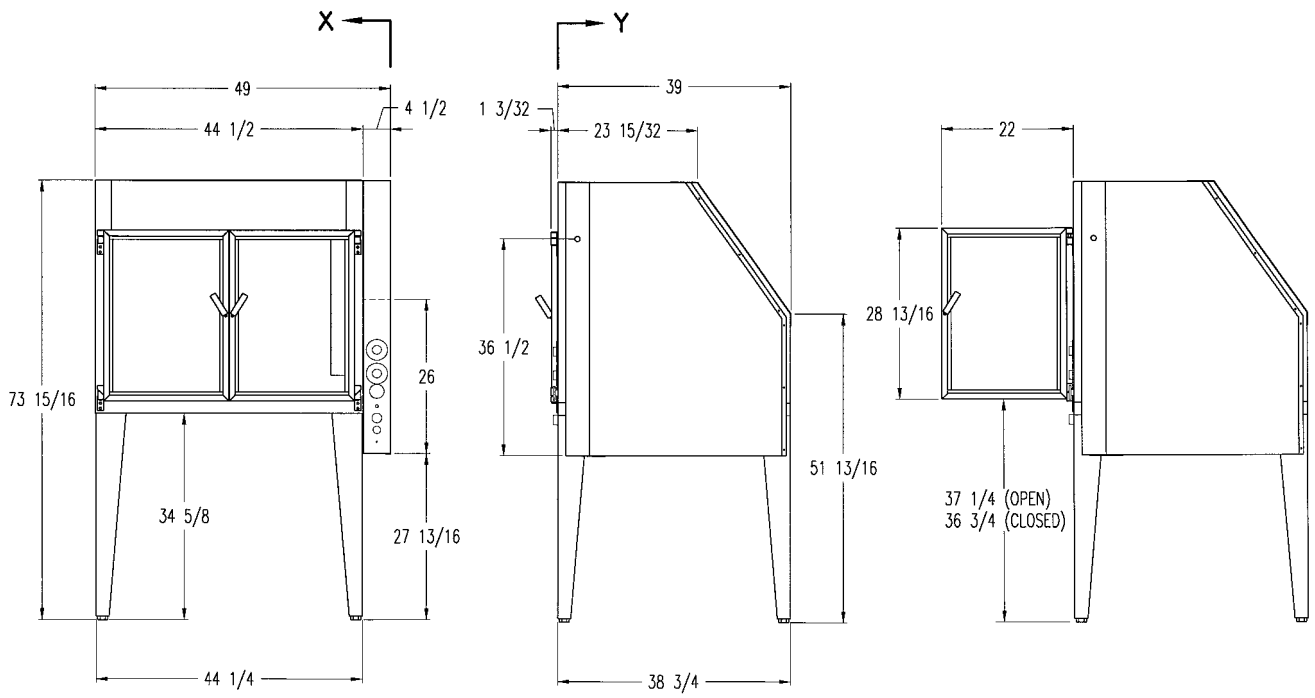
*The Rotisserie Systems Specialists*

Hardt Equipment Manufacturing  
2025 52<sup>nd</sup> 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>



# INFERNO 35 SPECIFICATIONS

CUSTOMER SERVICE: 1.800.38.ROTIS



**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:* 120,000 Btu/h

*Connection:* 3/4" NPT Male

**Electrical:** 120V 1PH 60Hz 7.5A  
**Venting:** Free vent under hood/canopy  
**Water Inlet:** 1/2" NPT coupling (preferably hot water)  
**Drain & Overflow:** 1 1/2" connection

**SHIPPING WEIGHT**

Approx. 1100 lbs.

**CLEARANCES**

**Control Side (right):** 3" for units with casters or 12" for units without casters to allow access to motor.  
**Opposite Side (left):** 3"  
**Back:** 3"

FEATURE	X-POSITION	Y-POSITION	ELEVATION
Drain Connection	22 1/4	16	33 5/8
Electrical Connection	8 1/4	10 1/4	30 5/8
Gas Connection	10 1/4	10 1/4	25 7/8
Over Flow Connection	22 1/4	10	33 5/8
Water Inlet Connection	3 3/4	29	35 1/8

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*

Revised 04/97