

PROJECT	QUANTITY	ITEM NO
---------	----------	---------

Rotisserie



SCR 6 6-spit
Countertop
SCR 12 12-spit
Stacked



SCR 6 countertop
6-spit rotisserie



SCR 12 stacked
12-spit rotisserie

The sight, smell and taste of rotisserie chicken can add significant impact and sales to your store. With such a powerful appeal to the senses, choosing your equipment is critical.

But why choose Henny Penny rotisseries? You'll get *more* of those delicious whole birds, ribs, pork roasts and other center-of-the plate items every day because the Henny Penny rotisserie simply cooks faster.

THERMA-VEC® Even Heat Process combines cross-flow convection cooking with radiant heat. The result is thorough, even cooking with uniform browning in a lot less time than other rotisseries.

The single cabinet SCR 6 countertop rotisserie saves on floor space while cooking a hefty 24 whole birds in a single load. The stacked SCR 12 gives you twice the capacity—up to 48 whole birds at a time—from the same footprint, along with the flexibility of two independently operated rotisseries.

With 9 available cook cycles (per cabinet) and choice of browning level, chefs can dial up just the right color and crispness for seasoned and marinated meats, fish and poultry... every time!

Easy-to-use controls feature LED displays and probe cooking. Units can be configured with various features on control side and customer side.

Spits, rotor disks, drive tube and drip trays remove easily and are made with coated surfaces for easy cleanup.

Henny Penny offers a host of accessories including mobile loading stands and merchandising bases that increase productivity and impulse sales.

Standard Features

- THERMA-VEC® Even Heat Process cooks full loads quickly and evenly:
 - Gentle, cross-flow convection for even cooking throughout cabinet
 - Radiant heat for uniform browning and crisp texture
- Easy-to-use touch key controls with large LED simultaneous time and temperature display
- 9 programmable cook cycles for each cabinet, 18 total for SCR 12
- Programmable browning and texture control
- Food temperature probe
- Tempered clear glass doors with black matrix shaded borders
- Rotation stops automatically when doors open
- Spit rotation switch for easy loading
- Interchangeable spits, racks or baskets
- Simple three-piece drive tube and rotor assembly
- Drive assembly, drip trays and drain pans disassemble easily for quick cleanup
- Coated spits and interiors for easy cleaning
- Stainless steel construction for easy cleaning and long life

Please choose configuration

- 6 or 12 angled spits OR
- 6 or 12 piercing spits OR
- 6 or 12 solid bottom baskets OR
- 6 or 12 wire baskets
- Customer side door handle
 - with without
- Customer side rotation switch
 - with without
- 4 casters 4 in (102 mm)
- Adjustable leveling legs
- SCR 6 no casters or leveling legs

NOTE: Each cabinet in a stacked unit must be configured identically. Stacking Kit 02664 shipped with order.

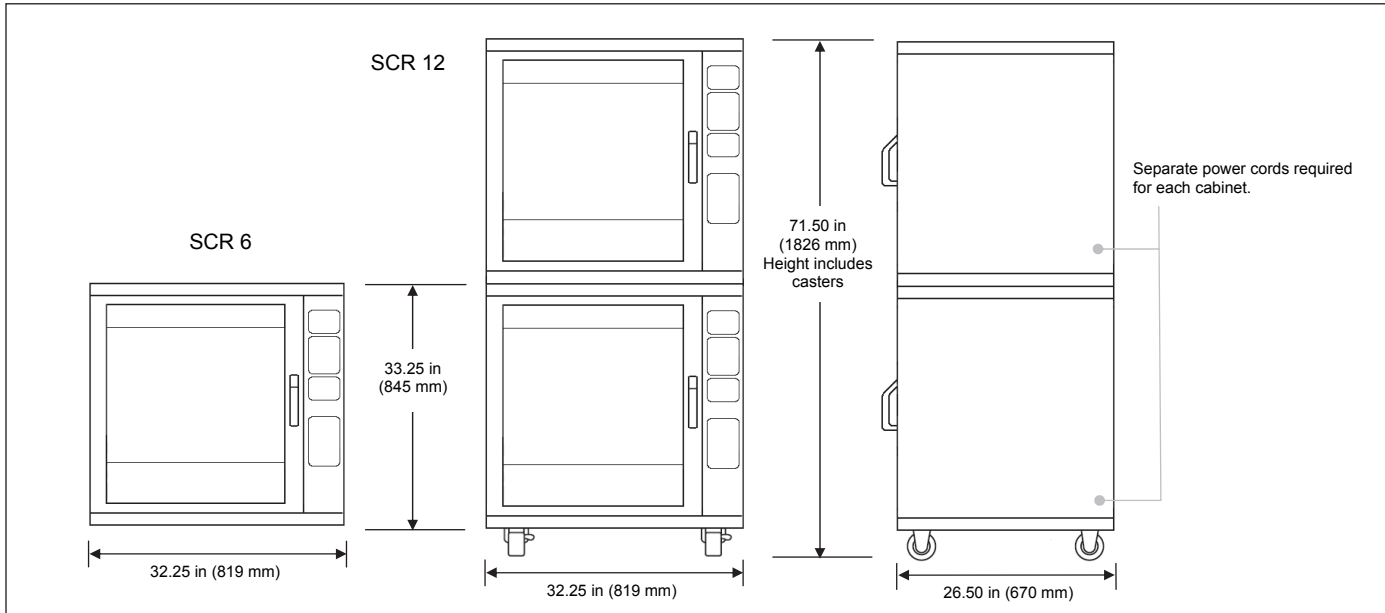
<input type="checkbox"/> APPROVED	<input type="checkbox"/> APPROVED AS NOTED	<input type="checkbox"/> RESUBMIT
AUTHORIZED SIGNATURE		DATE



PROJECT	ITEM NO
---------	---------

Rotisserie

SCR 6 6-spit
Countertop
SCR 12 12-spit
Stacked



	SCR 6	SCR 12 Stacked
--	-------	----------------

Dimensions	SCR 6	SCR 12 Stacked
Height	33.25 in (845 mm)	71.50 in (1826 mm)
Width	32.25 in (819 mm)	32.25 in (819 mm)
Depth	26.50 in (673 mm)	26.50 in (673 mm)

Crated	SCR 6	SCR 12 Stacked
Length	40 in (1015 mm)	
Depth	34 in (860 mm)	2 crates SCR 6
Height	42 in (1070 mm)	
Volume	33 ft ³ (0.93 m ³)	66 ft ³ (1.86 m ³)
Weight	381 lb (173 kg)	762 lb (346 kg)

Capacity	SCR 6	SCR 12 Stacked
2.5 lb (1.1 kg) whole chickens	6 spits	12 spits
Angled spits	18 chickens 3 per spit	36 chickens 3 per spit
Piercing spits	24 chickens 4 per spit	48 chickens 4 per spit
Basket	18 chickens 3 per spit	36 chickens 3 per spit

Electrical

Volts	Phase	Hertz	kW	Amps	Wire
208	1	50/60	6.80	32.7	2+G
240	1	50/60	6.80	28.3	2+G
208	3	50/60	6.80	22.8	3+G
240	3	50/60	6.80	19.7	3+G
400	3	50	6.80	13.5	3NG

Power cord and plug included with 3 phase 208 V and 240 V units for USA and Canada

NEMA 15-30P

Heating

Electric convection and radiant heat

Lighting

4 tungsten halogen lamps 150 W

Required clearances

Left	2 in (50 mm) air flow
Right	20 in (500 mm) service, power cord
Back	2 in (50 mm) air flow
	3 in (76 mm) when stacked
	28 in (711 mm) pass-through door open
Front	28 in (711 mm) door open

Bidding Specifications

Provide Henny Penny electric rotisserie model SCR 6 countertop with 6 spit capacity or SCR 12 stacked with 12 spit capacity. When stacked to form SCR 12 both SCR 6 cabinets must be configured alike.

Unit shall incorporate:

- THERMA-VEC® Even Heating Process combines cross-flow convection heat with radiant heat
- Programmable cooking programs with programmable browning and texture settings
- Large LED displays for time and temperature
- Food probe and probe cooking capability
- Pass-through design with doors on each side
- Removable coated spits, rotor disks, drive tube and drip tray
- High-quality stainless steel and tempered glass
- Choice of handle and rotation switch for customer side and service side
- Choice of 6 angled or piercing spits, or baskets for each cabinet
- Choice of casters or leveling legs for single/ bottom unit

Laboratory certifications



Continuing product improvement may subject specifications to change without notice.

24 Hour Technical Support:
Henny Penny Technical Service
800.417.8405
technicalservices@hennypenny.com

Henny Penny Corporation
PO Box 60 Eaton OH 45320 USA
+1 937 456.8400 800 417.8417
+1 937 456.8434 Fax 800 417.8434 Fax
www.hennypenny.com

HENNY PENNY
Engineered to Last