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| | CCL |

Item Number:

Quantity:

CHICKEN ROTISSERIE OVENS



DESCRIPTION

Vollrath® Chicken Rotisseries combine cooking, holding, and merchandising in one. Baskets accommodate a variety of foods including ribs, roasts, vegetables, and even whole, stuffed fish.

AGENCY LISTINGS





Classified by UL to NSF/ANSI 4

Due to continued product improvement, please consult vollrathfoodservice.com for current product specifications.

ITEMS

| Item | Model | Description |
|--------------|--------|---------------------------------------|
| RO4-208240-8 | ROV-08 | Rotisserie—8-bird, 208–240V |
| Accessory | | Decription |
| 60089 | | 8-bird Stacking Kit (sold separately) |

FEATURES & BENEFITS

- Fan evenly circulates heat for better cooking and browning.
- · Cook, then keep food warm with two separate modes.
- Removable carousel, doors, drip tray, and baskets clean easily.
- Thermostatically-controlled cooking temperature from 150 °F (66 °C)–450 °F (232 °C) creates precise results.
- Heat Indicator Light shows when set temperature is reached.
- Enhanced structural design improves stability and durability.
- Heavy-duty legs adjust to 4-5" for height flexibility.
- · Customer-facing glass panel provides clear product visibility.
- Stack ovens and save valuable space with the Stacking Kit.
- · Instant carousel braking allows seamless filling and serving.
- Optional Stacking Kit facilitates space saving.
- Based on independent UL testing, this product complies with NFPA96 for ventless operation using the EPA202 test method.
 Ventless allowance is dependent upon AHJ approval.
- · 6' cord with plug allows placement flexibility.

WARRANTY

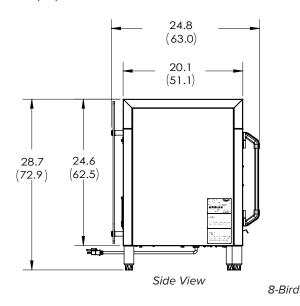
All models shown come with Vollrath's 1-year standard warranty against defects in materials and workmanship. For full warranty details, please refer to vollrathfoodservice.com.

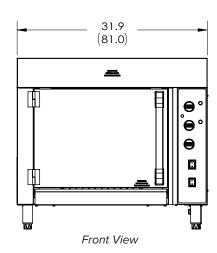
| Approvals | Date | | | | |
|-----------|------|--|--|--|--|
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CHICKEN ROTISSERIE OVENS

DIMENSIONS

Shown in inches (cm)





SPECIFICATIONS

| | | Cooking Chamber Size | | | | | Shipping Weight & Dimensions | | | | | |
|--------------|-------------|----------------------------|------------------|------------------|-----------|-----------|------------------------------|-----------------------|------------------|------------------|------------------|-------------------------|
| Item | Description | W in. (cm) | H in. (cm) | D in. (cm) | Amps | Watts | Volts | Weight lbs (kg) | W in. (cm) | H in. (cm) | D in. (cm) | Plug & Receptacle |
| RO4-208240-8 | 8-Bird | 20.6 (52.3) | 18.3 (46.5) | 18.8 (47.8) | 13.9–16.0 | 2884–3840 | 208–240 | 170 (77:1) | 37.4 (95.0) | 35.3 (89.7) | 33.1 (87.1) | NEMA 6-20P & R |



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Technical Services

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