

PROJECT	QUANTITY	ITEM NO
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Rotisserie

Stacked electric



MODEL **SCR-16** 16-spit



Stacked 16-spit rotisserie, model SCR-16

General Information

Henny Penny rotisseries are known for turning out full loads of consistently delicious rotisserie items day after day, all day long.

What makes Henny Penny different? 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. Patented 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 stacked SCR-16 is comprised of two SCR-8 six-spit units that operate independently and can cook a whopping 80 whole birds in a single load! With nine individual cooking programs available for each

cabinet, you also have the ability to cook a wide range of food—up to 18 different menu items at the touch of a button. What's more, the sophisticated yet easy-to-use controls let you choose the level of browning you want! Now you can give seasoned and marinated meats, fish and poultry just the right color and crispness that brings customers back for more.

Henny Penny offers a host of rotisserie accessories including spits, cooking baskets, mobile loading stands and more. Spits, rotor disks, drive tube and drip trays are easily removed for cleaning and are available with coated surface.

Stacked rotisseries ship as separate units and include a stacking kit for easy assembly.

Standard Features

- High quality stainless steel construction, exterior and interior.
- 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.
- Digital electronic controls with 9 programmable cook cycles for each cabinet, 18 total.
- Programmable browning and texture control.
- Large LED display for simultaneous time and temperature.
- Food temperature probe.
- Spit rotation switch for easy loading.
- Tempered clear glass doors with black matrix shaded borders.
- Auto-stop rotation when doors open.
- Interchangeable spits, racks and baskets.
- Simple three-piece drive tube and rotor assembly.
- Drive assembly, drip trays and drain pans are easily disassembled for quick clean up.
- Easy-to-clean coated parts available for additional charge.

Options

- Curved tempered glass outer door, customer side
- Lamp guards
- Coated spits

Choose standard configuration

- (16) angled spits OR
- (16) piercing spits OR
- (16) solid bottom baskets OR
- (16) wire baskets
- Cabinet: Solid back Pass-through (If pass-through)
 - Customer-side door handle
 - with without
 - Customer-side rotation switch
 - with without
 - Control side door glass
 - Clear with black matrix shading
 - Mirrored with black matrix shading
 - Mobility
 - (4) 4-inch (102 mm) casters
 - Low profile caster mounting
 - Adjustable leveling legs

Each cabinet must be configured identically. Stacking Kit #02665 provided.

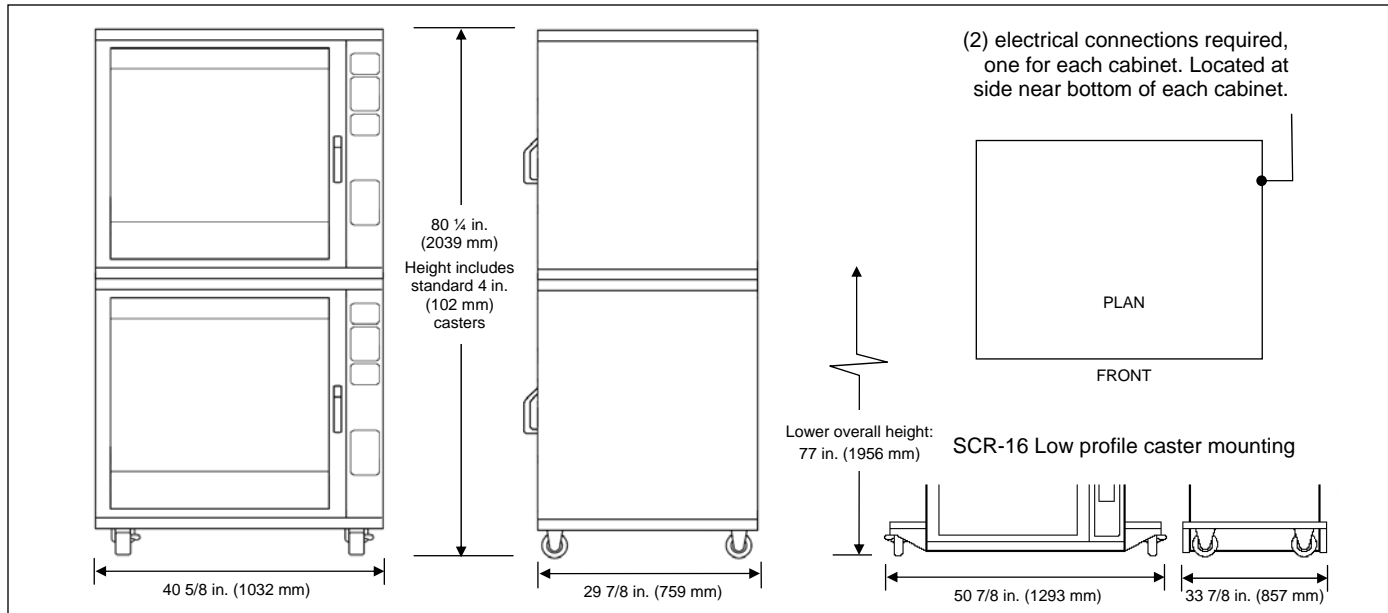
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Rotisserie

Stacked electric

MODEL **SCR-16** 16-spit

Dimensions

Height: 80 ¼ in. (2039 mm)
 Width: 40 5/8 in. (1032 mm)
 Depth: 29 7/8 in. (759 mm)

Required clearances:

Left: 2 in. (50 mm) air flow
 Right: 20 in. (500 mm) service access, power cord
 Back: 32 in. (813 mm) door open
 Front: 32 in. (813 mm) door open

Crated dimensions: (2) crates

Length: 48 in. (1219 mm)
 Depth: 37 in. (940 mm)
 Height: 48 in. (1219 mm)
 Volume: 49.3 cu. ft. (1.40 m³)

Net weight

N/A

Crated weight: 942 lbs. (428 kg)

Water connections: N/A


Heating: Electric convection and radiant heat

Lighting: (8) 150W tungsten halogen lamps

Capacity: 2 ½ lbs. (1.1 kg) whole birds
 Angled spits 64 whole birds, 4 per spit
 Piercing spits 80 whole birds, 5 per spit
 Basket 64 whole birds, 4 per spit

Electrical

Each cabinet wired separately. Specifications below are per cabinet.

Volts	Phase	Cycle/Hz	Watts	Amps	Wire	Plug
208	1	50/60	11100	50.5	2+G	N/A
240	1	50/60	11100	46.0	2+G	N/A
208	3	50/60	11100	33.6	3+G	NEMA 15-50P 
240	3	50/60	11100	29.1	3+G	
400	3	50	11100	19.3	3NG	N/A

Laboratory certifications



Bidding Specifications

- Provide Henny Penny model SCR-16 twelve-spit stacked electric rotisserie. Stacked units are comprised of (2) SCR-8 rotisseries joined with stacking kit.
- Units shall be constructed of high-quality stainless steel interior and exterior, with tempered door glass.
- Units shall feature patented Therma-Vec Even Heat Process that combines cross-flow convection heat with radiant heat for

fast, even cooking and browning.

- Units are programmable and feature large LED displays for time and temperature.
- 2 food probes and probe cooking capability is standard.
- Units shall provide customer-controlled browning levels that can be entered as part of a cooking program.
- Choice of solid back or pass-through (2 doors) design.
- Choice of handle, curved outer door glass

and rotation switch for customer side and control side.

- Choice of (16) angled or piercing spits, or baskets is standard.
- Spits, rotor disks, drive tube and drip trays are removable and are available coated.
- Choice of (4) 4 in. (102 mm) casters, low profile casters, or leveling legs, standard.
- Power cord and plug are shipped with 3-phase units, USA and Canada destinations.

Continuing product improvement may subject specifications to change without notice.

HENNY PENNY
 Global Foodservice Solutions

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