



# GAS ROTISSERIES



# CONTINUOUS COOKERS



## N/3G thru N/7G (N/7GP shown)

- Continuous Cook: Load from bottom – unload from top. Production meets customer demand
- Large glass face on each model enhances merchandising
- Flame fires through ceramic heat conductors
- Stainless steel interior and exterior (custom color option)
- Versatile units 3G cooks 15 chickens – 5G cooks 25 chickens – 7G cooks 35 chickens every 55 minutes to 90 minutes depending on size



## N/SM 20G & N/SM40G (N/SM20G shown)

- Mid-Range rotisserie
- Hinged or sliding door options
- True Rotisserie – not revolving oven
- Large glass face projects strong image of freshness on demand cooking
- Stainless steel finish for “easy cleaning” (custom color option)
- N/SM 20G cooks 20 chickens every 55 minutes to 90 minutes depending on size
- N/SM 40G cooks 40 chickens every 55 minutes to 90 minutes depending on size



## N/9G

- Ideal for large size continuous production
- Rotating spit insures evenly cooked, basted and moist product
- Continuous cook methodology allows rotisserie product to meet “demand”
- Unique designed ceramic radiants yield “true barbecue” appearance
- Large glass face stimulates impulse purchase
- Stainless steel finish for easy cleaning (custom color option)
- 9 spit position rotisserie cooks 45 chickens every 55 minutes to 90 minutes depending on size



## N14G & 18G (14G shown)

- Large production rotisseries with menu flexibility
- Hinged or sliding door options
- Continuous cook methodology allows for production to meet demand
- Large glass face stimulates impulse purchase
- Stainless steel finish for “easy cleaning” (custom color option)
- 14 spit position cooks 70 chickens / 18 spit position cooks 90 chickens every 55 minutes to 90 minutes depending on size



## N/45G & N/45Gplus (N/45Gplus shown)

- Ultimate in merchandising dynamo
- Dual cooking chambers create menu flexibility
- Interior lit by flood lamps illuminating product without glare
- Available in all stainless steel or black and brass to fit your decor
- 45G - 9 spit position rotisserie cooks 36 chickens every 55 minutes
- 45GPlus – 14 spit position rotisserie cooks 56 chickens every 55 minutes to 90 minutes depending on size



# BATCH COOKERS

## N/5.5G

- Award winning 'Best Product Design' Rotisserie by Industrial Design Magazine
- Thermostatic controls turn down to warmer
- Includes 5 hanging baskets, 1 turkey spit, 2 turkey skewers
- Planetary drum system with removable drum for easy cleaning
- 5 spit rotisserie cooks 25 chickens every 55 minutes to 90 minutes depending on size



## N/6.5G – NEW!

- Newest countertop generation rotisserie
- Full pivot doors front and back
- Thermostatic controls turn down to warmer
- Full interior quadrant lighting
- 6 spit rotisserie cooks 30 chickens every 55 minutes to 90 minutes depending on size



## N/10.10G & N10.10GW (shown)

- Double rotisserie or rotisserie / warmer combination
- Ideal to maximize merchandising in limited space
- Cook and hold capacity
- Thermostatic controls and timers
- 10 spit position rotisserie cooks 50 chickens every 55 minutes to 90 minutes depending on size or hold 50 in warmer



## N/5.7G

- Rear Fireplace showburner generates in-store excitement
- High profile merchandiser
- Thermostatic controls
- Planetary drum system
- 7 spit rotisserie cooks 35 chickens every 55 minutes to 90 minutes depending on size



## N/7.7G

- Rear fireplace showburner generates in-store excitement
- Double cooking chamber rotisserie enables menu versatility
- Built-in slide out work trays ease production operation
- Extreme merchandising stimulates impulse purchase
- 14 spit position rotisserie cooks 42 chickens every 55 minutes to 90 minutes depending on size





**HICKORY is the expert in the rotisserie field. Hickory's many "batch" and "continuous" models are by far, the most recognized rotisserie merchandisers on the market, and are well known for their ability to produce revenues for the retailer.**

## **HICKORY**

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