



HOBART SELF-CLEANING ROTISSERIE



One-button cleaning meets one-button cooking.



Proud supporter of you.™



Until now, rotisserie chickens were the perfect convenience food for everyone but the operator.



PROUD SUPPORTER OF
YOU



Americans love rotisserie chickens. In 2008 it is estimated that Americans will buy 800 million of them. Their appetite has been growing at an average of 3% to 5% per year. Popular as both a take-home and restaurant item, rotisserie chicken is the ultimate convenience food. No cooking time. No pots or pans to clean. In fact, until now, the dirty job of cleaning up after cooking rotisserie chicken was left to the staff at the supermarket, deli or restaurant. But not anymore.



Now cleaning a rotisserie is as easy as cooking with one. The operator simply presses the "Clean" button and walks away from the mess.

The KA7E makes rotisserie cooking one-button simple, too. Press-and-go capability lets the operator choose the cooking program by number and pressing "Start." A digital marquee display shows the operator the exact status of the oven—Preheating, Cooking, Hold, etc.

More with less. The KA7E's ease of cleaning and simplicity of operation obviously make it a very productive rotisserie because virtually anyone can handle it with minimal training. But that's not the only reason it's so productive. The KA7E is designed to accommodate today's big birds and to cook up to 20% faster.

When you factor in its durability and reliability —after all, it's a Hobart—and the fact that it's been especially designed to be easy to install and service, you have the first rotisserie oven that's as convenient for the owner and operator as it is for the customer.



> Now you can clean the rotisserie at the push of a button, freeing your staff to wait on customers or perform other productive tasks.

> The Hobart KA7E Self-cleaning Rotisserie

simply delicious



Rotisseries clean up their act.

So easy, even a novice could do it.



> A simple push of the button cleans the KA7E, ending one of the dirtiest jobs in supermarkets, delis and restaurants.

> Door interlock system. If a door is accidentally opened during cleaning, the unit's door interlock system automatically kicks in. The pump loses power and the water spray is stopped.

It's the biggest complaint operators and owners have about rotisserie ovens: They're so hard to clean, and it's very time consuming. Now Hobart has changed all of this. The days of disassembling fans to clean them are a thing of the past. With the KA7E, they're self-cleaning. Not only is maintenance easier, but efficiency is also improved. Without the weekly grease buildup, the rotisserie oven can operate at peak efficiency.

The same is true of the rotor. With the KA7E, you simply leave the rotor in the rotisserie oven for cleaning. Just push the "Clean" button to activate the cleaning cycle. At the end of the cycle, the oven drains automatically, the grease hose is flushed and heat is applied to dry out the oven cavity. The Hobart KA7E brings a new era of ease to rotisserie cleaning.

Since the exterior and the interior cavity are stainless steel, you know they're easy to wipe down and clean, too.

Even grease is easy to work with. The KA7E continuously drains grease to a conveniently located receptacle for simple disposal.

We know that's exactly the situation you're frequently faced with as a manager. You have a staff that you constantly have to train. It seems that the minute you train them, they're gone. Meanwhile, you have an operation to run and customers to serve.

The KA7E will make your life a little easier by making it so simple for your staff to use.

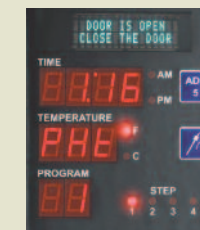
Basically, it's as straightforward as pushing a button. The KA7E stores up to 99 programs with four-stage cooking and automatic hold cycle. The operator selects the program number and presses "Start." The digital marquee display keeps the operator informed of the oven's status—Preheating, Cooking, Hold, etc. It even displays messages, such as Door Is Open.

The KA7E is designed to be a press-and-go operation. The operator merely uses a standard meat thermometer or the optional probe to check if the product is done. If the product hasn't reached the proper temperature, the operator simply presses the "Add 5 Minutes" button.

The loading and unloading of the spits is also easy on the KA7E. There's a large "Rotate" button just below the controls for simple access. And one located on both the front and back of the rotisserie on pass-thru models.



- > You can program up to 99 recipes, each with four-stage cooking and automatic hold cycle.
- > Convenient "Rotate" buttons are located on both sides of pass-thru machines for easy access when loading and unloading spits.



> The marquee display takes the user through the setup and will inform the user if any missteps are made.



> If the optional probe check shows the chickens need five more minutes of cooking time, the operator simply presses the "Add 5 Minutes" button.



simple to use



Fast and efficient.

Hobart reliability backed by Hobart service.



> **Redesigned airflow pattern** for faster cooking and more even convection heat distribution to create consistently delicious product.

> **Productivity aids food safety.** If you opt for a pass-thru model, you can use one side to load product and the other side to remove cooked product, reducing the chance of cross-contamination. Operator controls are located on both sides of the unit for increased user efficiency and convenience.

The KA7E is both faster and more efficient. The large oven compartment and seven spits let you accommodate today's big birds. And the redesigned airflow pattern generates faster and more even convection heat distribution. So you get consistent and succulent-looking product every time. Our custom-designed heating element provides fast preheat and excellent recovery time with minimal energy usage.

Its versatility adds to its productivity. It's easy to double productivity. Just stack one KA7E on top of another. You can also place a KA7E on top of a stainless steel stand for added convenience and improved working height. You can put it on a Hobart convection or combi oven, too.

The KA7E is also versatile. Its spits are interchangeable with the Hobart HR7E. The three-, four- and five-position racks are easy to use, accommodating different-size birds. A V-spit and meat fork are also available.

If you want to expand your menu, our basket spit lets you prepare pork loins, ribs, roasts, hot dogs, potatoes and, of course, chicken and turkey parts—legs, thighs and wings.

At Hobart, we look upon our role as a supporting one for our customers. You. Our first line of support is the durability and reliability of our products.

That's why we refined our rotisserie with in-house life testing of all major components. Like our door-slam test that was run 24/7 for thousands of cycles without incident. Using the information obtained from all of the tests conducted ensures that Hobart products have the built-in reliability and quality you've come to expect. But we don't stop there. Our rotisseries use a heavy-duty, one-piece, all-welded rotor, and we even created a totally new motor design—all to make the KA7E more reliable.

Easy to install and service. The KA7E is built for easy installation. The controls are field-reversible on pass-thru models. The water, drain and chemical degreaser connections are located in a single, accessible area. To comply with local codes, the KA7E is sized to easily fit under an existing hood.

The KA7E is also built for efficient service. Its totally enclosed three-piece modular motor design is not only more reliable, but it also allows for simpler replacement of components. The self-diagnostics test mode checks circuits, control operation and other components to enable faster service for reduced cost. As a finishing touch, the convection fan assembly is located on the top of the unit for easy access if service is necessary.



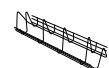
> Stack two KA7Es and you can prepare from 56 to 70 chickens in a very small footprint.

	KA7E	KA7E/KA7E
Model Type	Single Section	Double-stacked
# Spits/Section	7	7 (14 total)
Chicken Capacity/Section	25-35	25-35 (50-70 total)
Input	9.3 kW	18.6 kW
Voltage/Hz/Phase	208 / 60 / 1/3 240 / 60 / 1/3	208 / 60 / 3 ¹ 240 / 60 / 3
Fill Connection	.75" NSHT	.75" NSHT
Drain Connection	1.50" NPT	1.50" NPT
Dimensions	(W x D x H) 38.875" x 33.25" x 38.375"	(W x D x H) 38.875" x 33.25" x 81.125"
Max. Net Weight	410 lbs.	820 lbs.

¹ Stacked units can be wired independently or can be wired with single-point connection using the stacking-kit accessory. Single-point connection is not available for stacked KA7E/KA7E 1 phase units.



Three-position chicken rack



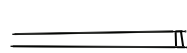
Four-position chicken rack



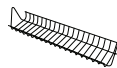
Five-position chicken rack



V-spit



Meat fork spit



Basket spit



> **Convenient access.** The water, drain and chemical degreaser connections are conveniently located outside the unit in a single, accessible location.



Your #1 supporter. Hobart, where equipment and service join together in support of you. Hobart makes a full line of equipment for the foodservice and food retail industries including cooking, food machines, weigh wrap, warewashers and Traulsen refrigeration. We support our customers when and where it counts the most. In the field, at your place. With nearly 200 locations and 1,700 factory-trained service representatives across the country, we're always close by to install, maintain and service your equipment. If that's the kind of support network you've been looking for, contact your Hobart representative today by calling 888-4HOBART.



Proud supporter of you.™

701 South Ridge Avenue
Troy, Ohio 45374-0001

937 332-3000
888 4HOBART
888 446-2278
www.hobartcorp.com