



ELECTRIC ROTISSERIES



CONTINUOUS COOKERS



N/3E thru N/7E (N/7EP shown)

- Continuous Cook: Load from bottom – unload from top. Production meets customer demand
- Large glass face on each model enhances merchandising
- Projects strong images of freshness to customer
- Stainless steel interior and exterior (custom color option)
- Versatile units 3E cooks 15 chickens – 5E cooks 25 chickens – 7E cooks 35 chickens every 55 minutes to 90 minutes depending on size



N/SM20E & N/SM40E (N/SM20E 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 20 cooks 20 chickens every 55 minutes to 90 minutes depending on size
- N/SM 40 cooks 40 chickens every 55 minutes to 90 minutes depending on size



N/9E

- 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



N14E & 18E (14E 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 positions cook 90 chickens every 55 minutes to 90 minutes depending on size



N/45E & N/45Eplus (N/45Eplus 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
- 45E - 9 spit position rotisserie cooks 36 chickens every 55 minutes
- 45Eplus – 14 spit position rotisserie cooks 56 chickens every 55 minutes to 90 minutes depending on size



BATCH COOKERS

N/5.5E

- 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
- 5 spit rotisserie cooks 25 chickens every 55 minutes to 90 minutes depending on size



N/6.5E – 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/10.10E & N10.10EW (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/5.7E

- High profile merchandiser
- Thermostatic controls
- Planetary drum system with removable drum for easy cleaning
- 7 spit rotisserie cooks 35 chickens every 55 minutes to 90 minutes depending on size



N/14.5E – NEW!

- Double batch cooking rotisserie
- Operates as two separate ovens
- Staggered batch or multiple products cooked at same time
- Double planetary drive system assures product reliability and easy to clean
- 14 spit rotisserie cooks 70 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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