

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**KA7EM ELECTRIC
ROTARY OVEN****HOBART****STANDARD FEATURES**

- Easy-to-use programmable controls
 - 4 stage cooking
 - 99 cook program capacity
 - Add 5 minute cook time
 - NAFEM protocol ready controls
- "Hands-free" rotate button for ease of loading and unloading
- Large viewable tempered glass door
- Hinged inner door for ease of cleaning
- Solid stainless steel back
- 500 W cavity light for high visual impact
- Pull handle on front of machine for easy grease and water disposal out right side utility port connection
- Removable rotor
- Convection and radiant heat plus self-basting action
- Stainless steel interior
- Stainless steel exterior
- Individual power connections
- Modular construction (stackable)

OPTIONS

- Double pane hinged glass back (customer side)
- Automatic grease assist pump option continuously removes grease during cook

MODEL

- KA7EM** — 28-35 Chicken Capacity

ACCESSORIES**(Must be ordered separately — all models shipped without spits)**

- 7 Spits
- 7 V-Spits
- 7 Baskets
- 7 ThermoWave spits
- 7 four position chicken racks
- 7 five position chicken racks
- Stand, enclosed with door
- Stand, open frame
- 4" legs and mounting brackets
- Stacking kit with casters
- Spit rack 7 x 2
- Grease disposal vessel
 - Plastic container

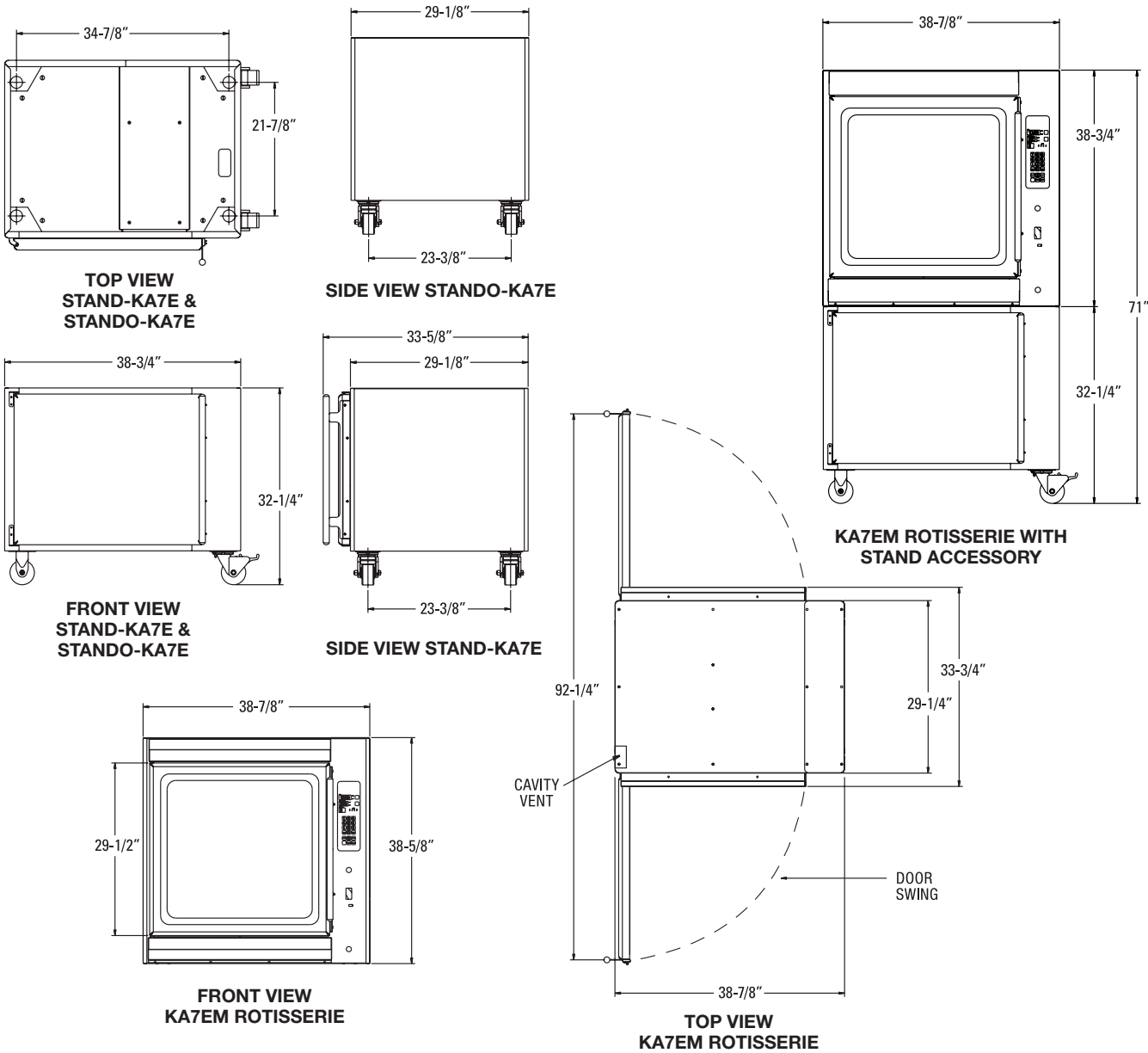
Specifications, Details and Dimensions on Inside and Back.

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DIMENSIONS, WITHOUT LEGS OR CASTERS AND WEIGHTS:

MODEL	DEPTH	WIDTH	HEIGHT	NET WT.	SHIPPING WT.
STANDO-KA7E	29 ¹ / ₈ "	38 ³ / ₄ "	32 ¹ / ₄ " w/casters	80	120
STAND-KA7E	33 ⁵ / ₈ "	38 ³ / ₄ "	32 ¹ / ₄ " w/casters	130	170
KA7EM – Solid Back	33 ³ / ₄ "	38 ³ / ₈ "	38 ³ / ₈ " w/o legs or casters	385	425
KA7EM – Glass Back	33 ³ / ₄ "	38 ³ / ₈ "	38 ³ / ₈ " w/o legs or casters	405	445

STACKED MODELS DIMENSIONS WITH CASTERS:

MODEL	DEPTH	WIDTH	HEIGHT	TYPE
KA7EM + STAND-KA7E KA7EM + STANDO-KA7E	33 ³ / ₈ "	38 ³ / ₈ "	71"	ROTISSERIE ON STAND
KA7EM + KA7EM	33 ³ / ₄ "	38 ³ / ₈ "	81 ⁵ / ₈ "	STANDARD STACKING KIT

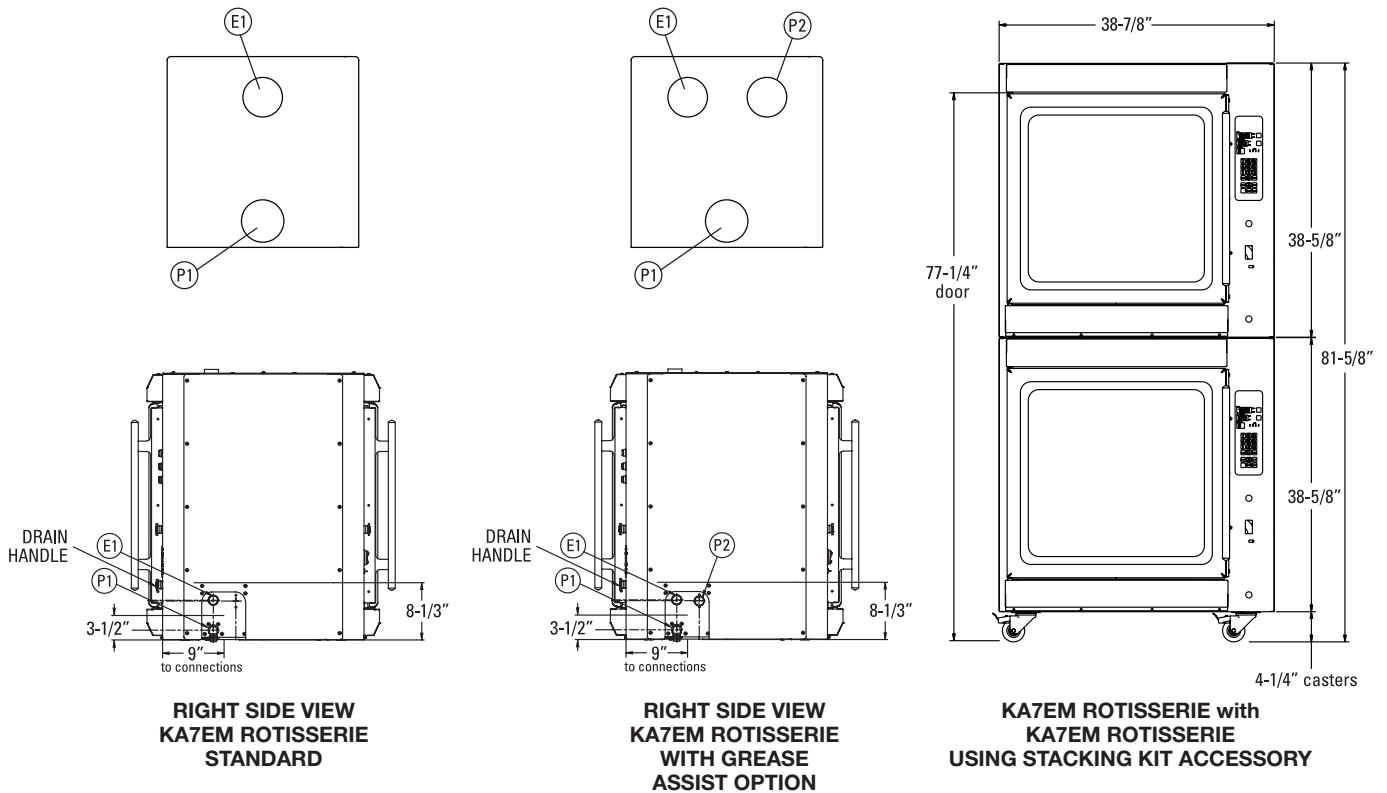
CASTER CONFIGURATION

Standard Stacking Kit: 2 locking swivel casters, 2 locking rigid casters



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CONNECTION INFORMATION: Allow 3" minimum right side clearance for plumbing connections for stand stacked and countertop configurations. (Note: Clearances up to 12" may be necessary when optional grease disposal vessel is stored on the right side of rotisserie oven.) Note: 0" clearance to back and sides for optional* out-of-sight drop-through utility connections into stand accessory is only available for non-grease assist model.

*Drop-through utilities relocation kit is included with stand accessory. Refer to local codes for hood requirements.

LEGEND

- (P1) Manual Sump Drain Port (Standard):** Installer to supply 3/4" plumbing fittings, and high temp tubing 212°F rated per Instruction Manual.
- (P2) Automatic Grease Assist Disposal Port (Optional):** 1/4" ID tubing, 6 ft. long, supplied with machine.

(E1) ELECTRICAL:

60 HZ		KA7EM	
VOLTAGE	PHASE	WATTAGE	AMPERAGE
208	1	9,300	42.8
240	1	9,300	37.7
208	3	9,300	24.7
240	3	9,300	21.8

Field wire electrical connection 1 1/4" and/or 1 1/2" K.O.
Stacked units must be wired independently.

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SPECIFICATIONS:

CAPACITY: KA7EM: 28-35 chickens.

Stacked units are mounted on nylon casters. Countertop units mounted on adjustable legs – 4" to 6".

Top-mounted fans draw air from bottom of oven cavity over the top mounted heating elements browning product evenly on all sides.

Cavity illuminated with 500W long-life lamp.

Spit motor rotates at 2 RPM.

Stacked units must be wired independently.

CONSTRUCTION: Outer shell is stainless steel. 1" Rock-wool insulation is applied to top and sides. Doors mounted on front and back (optional) feature large, full sized tempered glass for high visual impact. Solid stainless steel back is standard. Each door swings open 180°. Spits are easy to remove without the use of tools for product removal and to facilitate cleaning. Oven interior is stainless steel. Pull handle on front of machine allows for easy grease disposal. Large grease sump also holds wash water for easy end of day cleanup. Grease and wash water disposal port

utility connection is located on right side of machine. Automatic grease assist pump option continuously removes grease during cook into receptacle through right side utility port connection.

CONTROLS: Standard configuration has 500 W lamp. Operator controls located on the right side panel.

IMPORTANT: Steam generated from normal operation may escape from the door. Wood laminate, veneers, etc. are unsuitable materials for use in areas exposed to oven steam. Stainless steel or other moisture-resistant shields are recommended for surfaces adjacent to KA7EM sides and top.

WEIGHT:	Net. Wt.	Approx. Ship Wt.
STANDO-KA7E	80	120
STAND-KA7E	130	170
KA7EM – Solid Back	385	425
KA7EM – Glass Back	405	445

(accessories shipped separately)



KA7EM
shown with pass-thru option



KA7EM
shown with
stand accessory



KA7EM/KA7EM
shown with
stacking kit accessory

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.