

# GAS CHICKEN ROTISSERIES

**METAL  
SUPREME**

**AMPTO™**

MADE IN VENEZUELA



Models:

FRG2VE / FRG4VE  
FRG6VE / FRG8VE

## Standard Features

- All Stainless-Steel construction
- Sliding tempered glass doors
- Stainless-Steel V skewers, no hook required
- 2 Stainless-Steel grease drawer collectors
- FRG4VE and FRG6VE 3" casters included
- FRG2VE and FRG8VE legs included
- Independent motor per spit
- Motor rotation 2 rpm
- Capacity 5 chickens or 40 lbs. per spit
- Cooking time 50 to 60 min (calculated with 4 lbs. birds)



FRG6VE



FRG4VE



FRG2VE

1-year parts and labor warranty (US Only)

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## Optional Accessories:

- RMET209 Skewers round bar with wood handle for hooks
- RMET010 Double Stainless-Steel hook
- RMET011 Single Stainless-Steel hook
- RMET304 Convertible Gas Regulator (1/2") for FRG4,6,8VE
- RMET305 Foodservice Gas Connector Kit



**Gas Type:** The appliance is equipped with LPG nozzles. Natural Gas nozzles are included and must be installed by a professional.



## Ovens are equipped with V spit skewers

Easy, clean, no tools required, secure, quick load and unload chickens

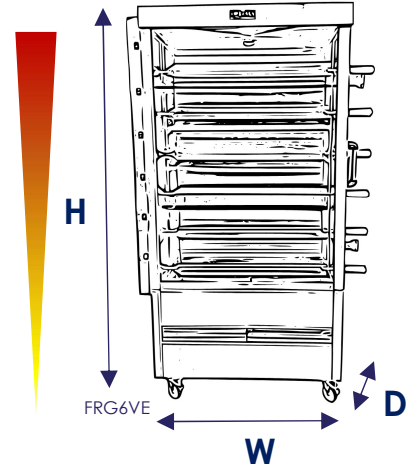
**Temperature:** set by turning burners on or off.

Temperatures will vary from top to bottom.

The top of the unit will have higher temperatures due to the natural convection.

The product on the top spits will be cooked faster than the product on the lower spits. This factor allows for **continuous cooking**.

As the top spits are ready, they should be removed. The spits directly below should then be moved up one spit position, thus freeing a spit position at the bottom of the unit.



The only way to ensure that the product is completely cooked is by taking the internal temperatures. Eg: Poultry = the internal temperature must be at least 185°F at the inner thigh.

	SPECIFICATIONS			
	FRG2VE	FRG4VE	FRG6VE	FRG8VE
Chickens Capacity	10	20	30	40
V -Spit Qty	2	4	6	8
Burners Qty	1	2	3	4
Standard Gas Setup	LPG	LPG	LPG	LPG
Gas Power (BTU)	30,000	60,000	90,000	120,000
Gas connection	3/4" NPT	3/4" NPT	3/4" NPT	3/4" NPT
Max Gas pressure	0.5 bar (7.3 psi)	0.5 bar (7.3 psi)	0.5 bar (7.3 psi)	0.5 bar (7.3 psi)
Gas Regulator	Required, not included	Required, not included	Required, not included	Required, not included
Power Supply	110V/50-60hz/1ph	110V/50-60hz/1ph	110V/50-60hz/1ph	110V/50-60hz/1ph
Amps	1.2	1.8	3.6	4.8
Plug / Connection	Nema 15-5	Nema 15-5	Nema 15-5	Nema 15-5
External Dim WxDxH	46" x 24" x 31"	46" x 24" x 58"	46" x 24" x 65"	46" x 24" x 70"
Weight (lbs)	137	227	271	302
Shipping Dim WxDxH	47" x 25" x 32"	47" x 25" x 59"	47" x 25" x 66"	47" x 25" x 75"
Shipping Weight (lbs)	167	267	271	302



### Notes:

- At least a 5" clearance is needed on oven's rear, left and right side for proper performance.
- Ovens are top-vented, operated under a hood or direct exhaust (where permitted)
- Standard Precaution: Temper front glasses, do not add liquid to hot glassware.



Nema 5-15 125 VAC  
2 Pole, 3 Wire  
Grounding

\*AMPTO is continuously improving products. Specifications are subject to change without notice.\*