

Hardt is the first and only manufacturer in the industry that has the technology to integrate an Auto Clean system in its gas rotisseries. The technologically advanced self-cleaning system will clean the interior of the rotisserie without operators having to remain on site. This allows you to avoid manual cleaning of the rotisserie and save on labor costs while increasing your cooking volumes. The astoundingly low gas consumption will further help reduce your operating costs and increase your profit margins.



Energy Efficient

Patented Blackbody technology consumes up to 50% less energy than other gas rotisseries while producing superior cooking results.

Integrated Auto Clean System

Revolutionary one touch self-cleaning system paired with a water-resistant interior and exterior shell makes end-of-day cleaning a minimal task!

Effective Impulse Sales Generator

Dancing flames and roasting product visible through the large glass door will entice customers.

User-friendly Design

Intuitive digital control panel with LED display, easy loading design and built-in water pan to facilitate cleaning.

Safe Operation

Burner and drive automatically shut off when rotisserie door is opened, dual-pane cool door and automatic safety gas shut-off system.

Minimal Maintenance Cost

Features such as the single-rotation drive and a single burner design reduce maintenance costs and labor.

High Quality Cook

Patented technology generates a combination of radiant and convection heat to ensure even cooking and beautifully colored product with high quality results.

Reliable Operation

Years of field experience and advanced R&D capabilities make our equipment among the most reliable on the market.



DOUBLE-DECK
OPTION



AUTOCLEAN



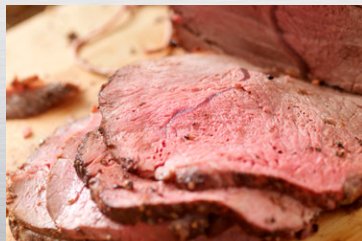
WATER RESISTANT



PATENTED DESIGN

You can also cook...

Eye of Round Roast



Salmon Steaks



Advantages

Autoclean System



Intuitive Control Panel

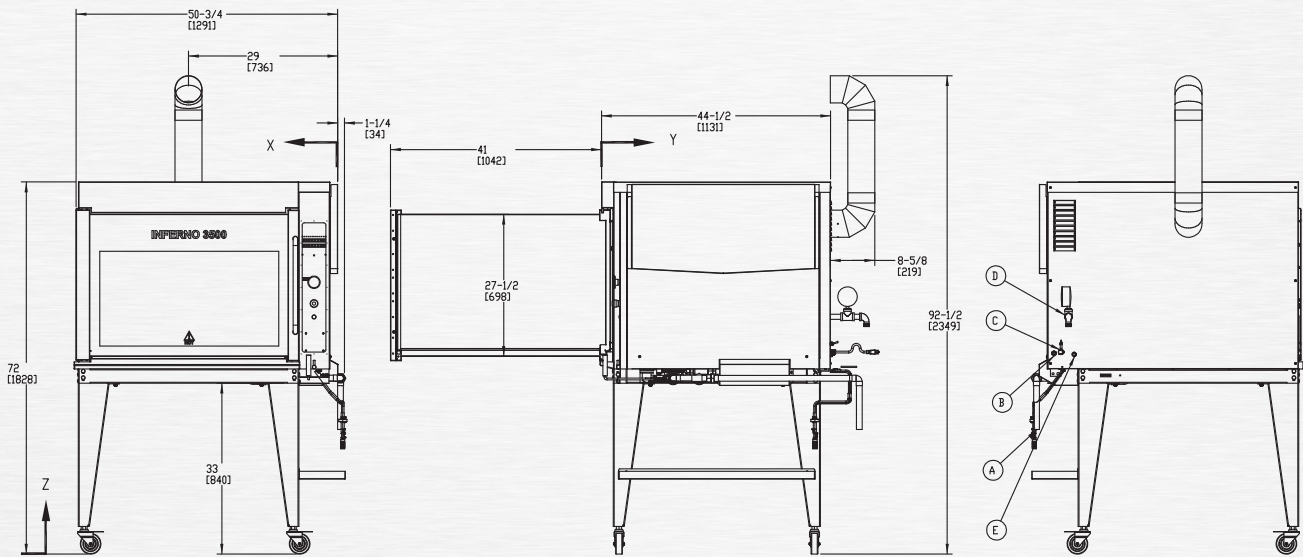


For the full list of recipes, please contact us

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INFERNO 3500

Specifications



- * Shown with optional casters and floor drain configuration
- * Optional top vent configuration available

Ref 99-10416-3

Installation

Item	Connections	X Position	Y Position	Z Position
A	Drain / Overflow Ø 1.5" copper	-3/4 In -[19] mm	50 In [1273] mm	24 In [613] mm
B	Hot water inlet 1/2 NPT Male	2¾ In [70]	45¼ In [1150]	39¾ In [1009]
C	Electrical: 120v, 12 A.1PH, 60 Hz, NEMA 5-15 P. x 6 foot	4¾ In [105]	44½ In [1130]	39¾ In [992]
D	Gas 3/4 NPT Male	5½ In [141]	51½ In [1308]	44 In [1118]
E	Drain/Autoclean connection 1.0" copper	6½ In [168]	44¾ In [1139]	38½ In [981]

Requirements:

Minimum clearance to combustibles:

- Right side: 12"
- Left side: 2"
- Back: 2" from chimney
- Front: 44"

Floor must be made of non-combustible material

Minimum supply pressure:

- 7" WC for natural gas
- 11" WC for propane gas

Exhaust ventilation hood with grease filter Type 1 Class A
Drain connection can be configured to drain to either a bucket, grease separator or floor drain

Specification & Options

Nominal Gas Consumption	49,000 - 76,000 BTU / hr for natural gas 67,000 - 83,000 BTU / hr for propane gas
Capacity	Up to 40 chickens
Warranty	2 years parts & labor
Construction	All stainless steel
Included Accessories	• 8 "V" skewers • Height-adjustable legs • Basic plumbing hardware • Venting assembly • Owner's manual
Options	• Water & gas quick-disconnect hoses • Casters • Counter top base • Base enclosure kit • Mid shelf • Double-deck configuration

Available Accessories

Part #	Part Name	Description	Picture
2146	"V" skewers Unambiguous End	This is the "V" Skewer but with a modified end tip so the skewer can only be loaded one way, ensuring correct positioning of the product while cooking.	
2735	Hanging Basket	Designed for products that should not rotate during cooking, the basket stays flat as the drive turns.	
2771	Rib Basket	A clamshell basket that is ideal for cooking ribs, chicken parts and a variety of other products.	
Contact us for the full list of available accessories.			