

The Inferno 4500 high speed cook rotisserie is Hardt's latest self-cleaning gas model, capable of reducing cook times by up to 20%* without compromising product quality. It continues to capture and manage all the grease produced during the cooking process! Imagine the benefits of combining quicker cook times, saving on the cost of separate grease capture systems, increasing safety at store level by not having to carry heavy buckets of grease and capitalizing on the revenue potential the collected grease represents.

* versus our previous gas models



DOUBLE-DECK
OPTION

AUTO-
CLEAN

WATER
RESISTANT

PATENTED
DESIGN

High Speed Cook

20% shorter cook times means less energy consumed during the day and more birds available for your customers. Hardt is the first to feature convection technology in a gas rotisserie. This patented convection design combined with our turbo boosted cycle will ensure even cooking and superior product quality.

Grease Capture System

No water in the pan means that virtually all of the grease being produced is captured. This eliminates the need for separate grease treatment/capture systems.

Revenue Generation from Grease

Yellow grease from cooked poultry is a marketable commodity and more grease captured means more revenue potential.

Integrated AutoClean System

One-touch self-cleaning system has an integrated door locking feature to make end-of-day cleaning a safe and incredibly easy task.

Reliable and User-Friendly

Years of field experience and advanced R&D capabilities make Hardt's equipment among the most reliable and easy to use on the market.

Safe Operation

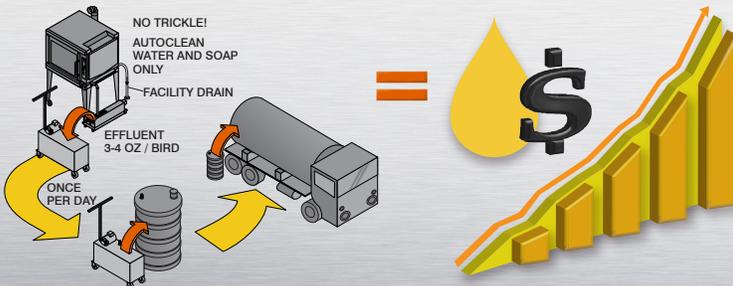
- Burner and drive automatically stop when the rotisserie door is opened.
- Gas shuts off to the burner if it fails to light after several attempts.
- Dual-pane glass door makes it safe to touch.
- The grease-capture system is designed to simplify the collection and transportation of grease and reduces the risk of grease spillage.
- The door is locked during AutoClean.

Minimal Maintenance Cost

Features such as the single-rotation drive and one simple burner reduce parts and labor costs for maintenance.

Increase Revenue

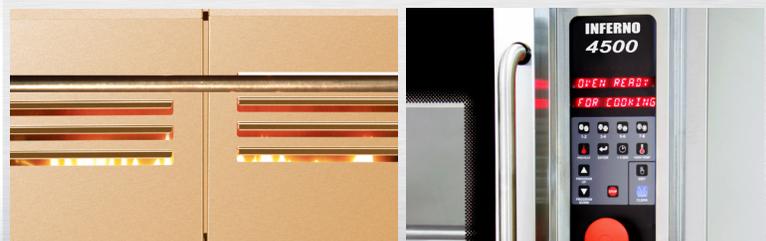
Grease Collection



More Advantages

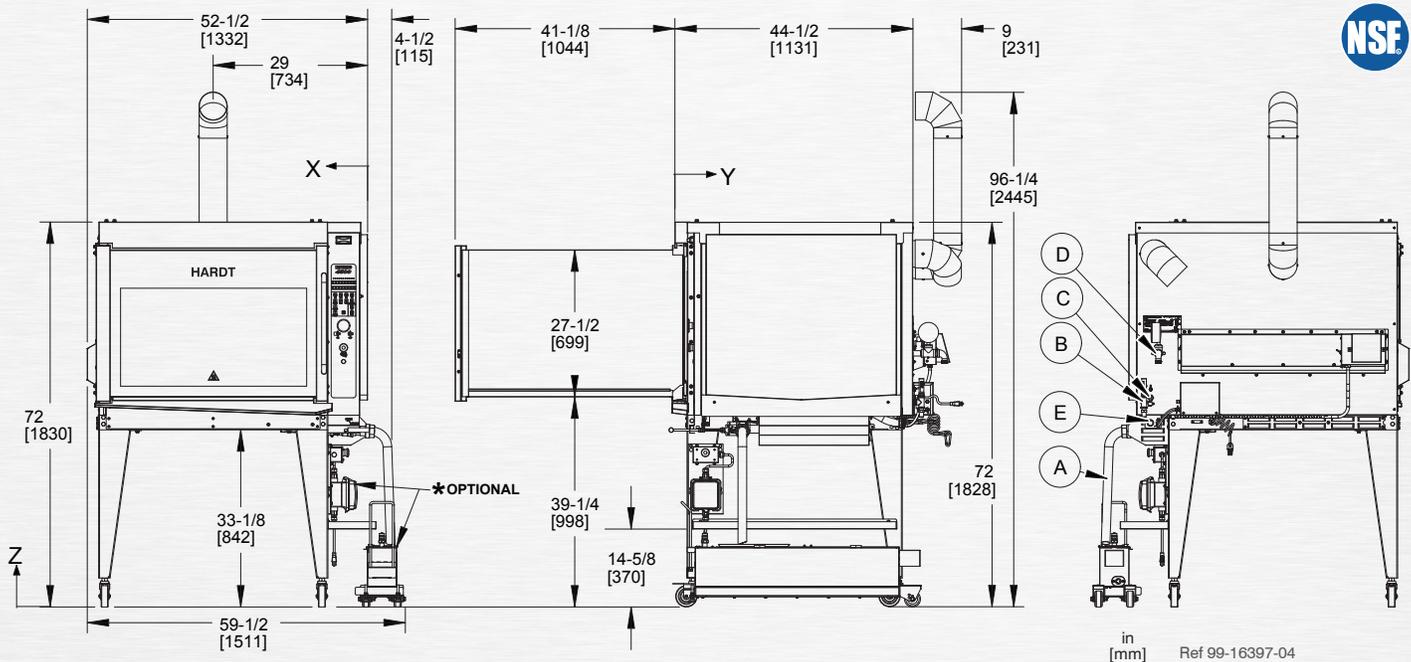
Redesigned for High Speed Cook

Intuitive Control Panel



INFERNO 4500

Specifications



* Shown with optional casters, power adaptor and grease collection reservoir

Installation

Item	Connections	X Position	Y Position	Z Position
A	Grease drain Ø 1.5" copper	-3 in [-76 mm]	12 1/4 in [322 mm]	11 1/4 in [292 mm]
B	Hot water inlet 1/2" NPT-M	2 1/4 [63]	45 [1144]	37 [938]
C	Electrical: NEMA 5-15 W 6' REACH	4 1/4 [105]	44 1/4 [1130]	39 1/4 [992]
D	Gas 3/4" NPT-M	5 1/4 [141]	51 1/4 [1308]	45 1/4 [992]
E	Drain/AutoClean connection 1.0" copper	4 1/4 [104]	43 1/4 [1115]	34 1/4 [873]

Requirements

Minimum clearance to combustibles:

- Right side: 12" [305 mm]
- Left side: 2" [51 mm]
- Back: 4" [101 mm]
- Front: 44" [1118 mm]

Floor must be made of non-combustible material

Minimum supply pressure:

- 7" W.C. for natural gas
- 11" W.C. for propane gas

Exhaust ventilation hood with grease filter Type 1 Class A.

Drain connection configured to drain to reservoir (as shown above). Other configurations available.

Specification & Options

Gas Consumption	Natural Gas 95,000 - 101,000 BTU/h [100.2 -106.6 MJ/h] Propane Gas 95,000 - 101,500 BTU/h [100.2 -107.1 MJ/h]
Capacity	Up to 40 chickens
Warranty	2 years parts & labor
Construction	All stainless steel
Included Accessories	<ul style="list-style-type: none"> • 8 "V" skewers • Height-adjustable legs • Basic plumbing hardware • Venting assembly
Options	<ul style="list-style-type: none"> • Grease Reservoir compatibility • Water & gas quick-disconnect hoses • Height-adjustable casters • Double-deck configuration

Available Accessories

Part #	Part Name	Description	Picture
2146	"V" skewers	A stainless steel skewer that supports the chicken without piercing the skin, allowing the natural juices that give the bird flavour to be retained.	
2735	Hanging Basket	Designed for products that should not rotate during cooking; this stainless steel basket stays flat as the drive turns. Ideal for cooking small roasts, chicken parts and a variety of other products.	
2608	Grease Reservoir	These stainless steel grease reservoirs are available in two sizes to support single and double deck rotisseries. Helps to simplify the transfer of the grease without making a mess!	

Contact us for the full list of available accessories.