

Hardt's latest self-cleaning gas rotisserie, the Inferno GC, continues to allure customers with live dancing flames and makes it possible to capture and manage all the grease produced from the cooking process. Imagine the benefits of 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.

## 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.

## Energy Efficient

Patented BlackBody technology consumes up to 60% less energy compared to other gas rotisseries of its capacity while producing superior cooking results.

## 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.

## Effective Impulse Sales Generator

Tall, dancing flames and the sight of product roasting through a large glass door will entice customers as never before. The patented BlackBody technology ensures even cooking and beautifully colored product.

## 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.

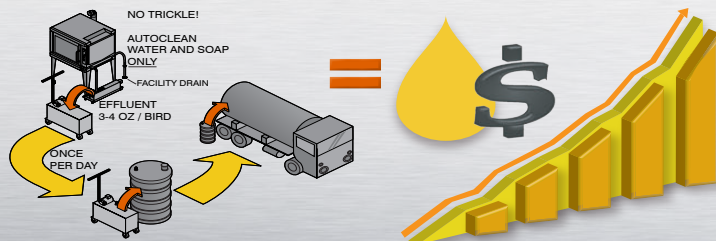
## Minimal Maintenance Cost

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



## Increase Revenue

### Grease Collection



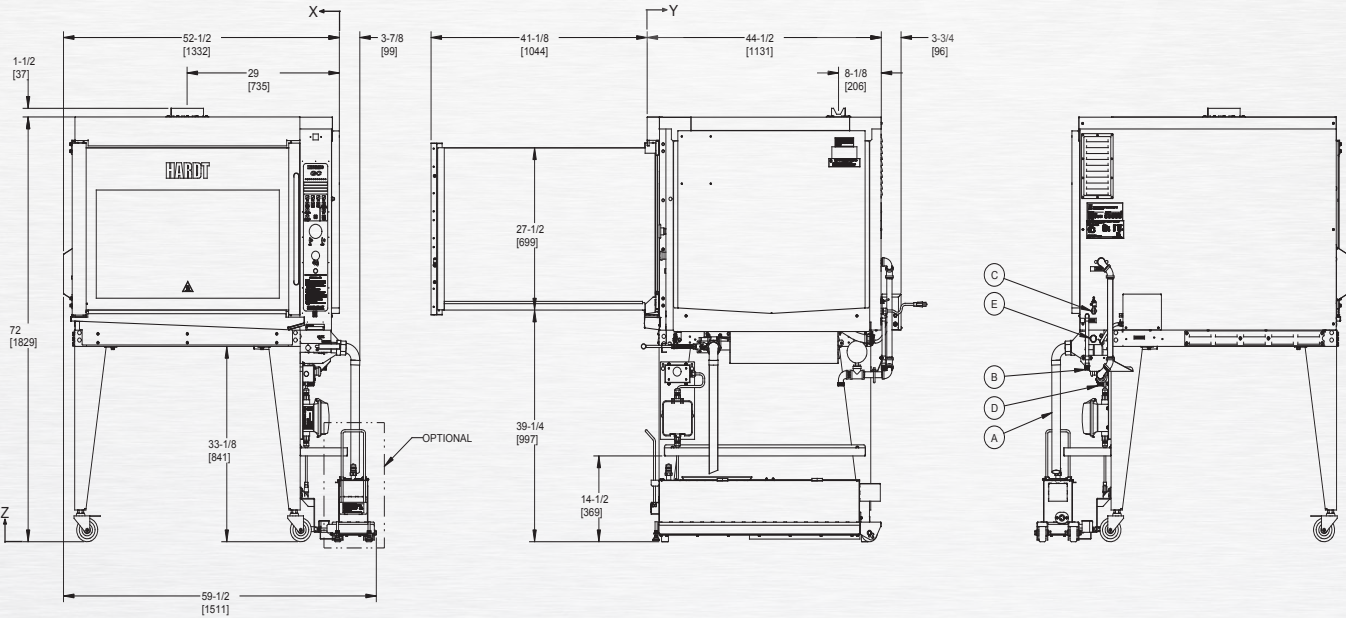
## More Advantages

### Live Flame



### Intuitive Control Panel





\* Shown with optional casters and grease collection reservoir

Ref 99-14421-05

Installation

Item	Connections	X Position	Y Position	Z Position
A	Grease Drain Ø 1.5" copper	-3 in -[76] mm	12 <sup>5</sup> / <sub>8</sub> in [322] mm	11-1/2 in [292 ] mm
B	Hot water inlet 1/2 NPT Male	2 <sup>7</sup> / <sub>8</sub> [74]	44 <sup>7</sup> / <sub>8</sub> [1141]	29 <sup>1</sup> / <sub>8</sub> [739]
C	Electrical: NEMA 5-15 W 6' REACH	4 <sup>1</sup> / <sub>8</sub> [105]	44 <sup>1</sup> / <sub>2</sub> [1130]	39 <sup>1</sup> / <sub>8</sub> [992]
D	Gas 3/4 NPT Male	5 <sup>3</sup> / <sub>8</sub> [138]	36 <sup>7</sup> / <sub>8</sub> [935]	26 <sup>3</sup> / <sub>8</sub> [678 ]
E	Drain/AutoClean connection 1.0" copper	4 <sup>1</sup> / <sub>8</sub> [104]	43 <sup>1</sup> / <sub>8</sub> [1096]	34 <sup>3</sup> / <sub>8</sub> [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

Nominal Gas Consumption	65,500 - 70,500 BTU/H for natural gas 68,500 - 73,500 BTU/H for propane gas
Capacity	Up to 40 chickens
Warranty	2 years parts & labor
Construction	All stainless steel
Included Accessories	<ul style="list-style-type: none"><li>• 8 "V" skewers</li><li>• Height-adjustable legs</li><li>• Basic plumbing hardware</li><li>• Venting assembly</li><li>• Owner's manual</li></ul>
Options	<ul style="list-style-type: none"><li>• Grease Reservoir</li><li>• Water &amp; gas quick-disconnect hoses</li><li>• Casters</li><li>• Double-deck configuration</li></ul>

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.	
2608	Grease Reservoir	Available in different sizes to support single and double deck GC model rotisseries. Helps to store and simplify the transfer of grease without making a mess!	
Contact us for the full list of available accessories.			