Old Hickory
BAR B-Q MACHINES, INC.
NORTH BERGEN, NJ

Models
N/4G
N/4E



N/4G Shown

69D6
607c

Standard Features

- Continuous cooking
- Large wall of product merchandising
- Individual gas control per burner
- Large drip pan for catching drippings
- Safety grid on bottom of rotisserie
- Gear mechanism out side of heat & grease zone

Options

- ☐ Right hand or left hand controls
- ☐ Front panels available in choice of colors
- ☐ Rotating basket spits
- ☐ Standard spits & skewers
- ☐ Angle (v-shaped) spits in place of standard spits
- ☐ All national and international voltage available
- ☐ Chimney attachment

Old Hickory BAR B-Q MACHINES, INC. NORTH BERGEN, NJ

Model N/4G

Model N/4E

Technical Data	Model 4G	Model 4E
Cooking Type	Continuous	Continuous
Power Supply	Gas	Electric
Supply Voltage (Please Specify)	120	208 - 230
Phase • Frequency (Special Voltages Available)	Single • 60 Hz	3+N • 60 Hz
Lights • Wattage Each • Total Lighting Wattage	1 • 80 • 80	1 • 80 • 80
# Motors • Motor HP • RPM • Full Load Amps	1 • 1/3 • 1725 • 6.8	1 • 1/3 • 1725 • 6.8
# Elements • kW Each • Total Element kW	•	8 • 2.5 • 20
Amperage @ 230V – 400V	8	40 -40
BTU's Natural • Propane	80,000 • 58,000	•
BTU's Per Burner Natural Gas • # of Burners	40,000 • 2	•
BTU's Per Burner Propane Gas • # of Burners	29,000 • 2	•
Nominal Gas Pressure Natural • Propane	5.5" • 11"	•
Gas Connection	3/4 "	•
Single Ceramics Per Burner • Total	9 • 18	•
Net Weight		
Dimensions		
Height	58.125 "	58.125 "
Depth	25.25"	25.25"
Width	45.25"	45.25"
Chicken Capacity 2.5 lb. • 4 lb.	15-20	15-20
Clearance from Rear Wall • Side Wall	6" • 6"	6" • 6"
Clearance From Hinge Door	24"	24"

Ventilation: Electric units do not normally require air evacuation. However since the surrounding environment may get hot, a hood may be useful. Gas units must be vented under a hood.

Drive Mechanism: Gear reduction - Motor worm drives fiber gear on base of shaft, shaft has individual worm gears which drive the spits. Drives are located on control side.

Installation Requirements: Licensed electrician, licensed gas fitter for all gas connections and checkout. HVAC specialist for air evacuation. Placement of this machine is critical since it is hot. Plan carefully.

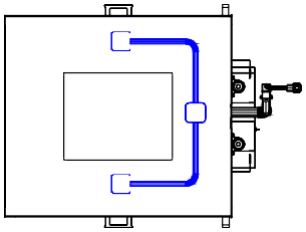
Front Facings: Machine is made with high grade polished stainless. No screw fittings appear on the front facing. For an additional charge, facings can be painted to desired color with brass trim.

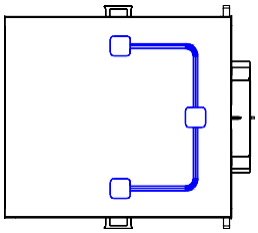
Service, Maintenance, and Construction: All panels, accessing fat collection areas, are made from high grade, acid resistant, stainless steel. The unit employs few moving parts which reduces probability of breakdowns. Angle iron construction ensures a durable long life. Motor and gear drives are easily accessible. Unit is on casters for ease of movement when clean up is required. Unit is fully plumbed and requires a single gas connection. No oiling or greasing is required for any part.

Safety: All burners are actuated by safety pilots and manifolds. Large drip drawers below the heat source prevents fat fires. Frontal glass reduces worker exposure to excess heat. Individual controls to control each burner, motor, and lamp.

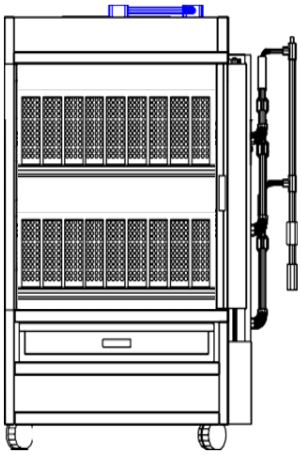
*Specifications are subject to change without notice. When ordering please specify voltage, phase, and frequency requirements.

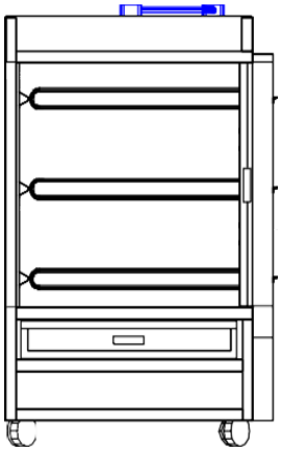
Model N/4G ***Model N/4E***



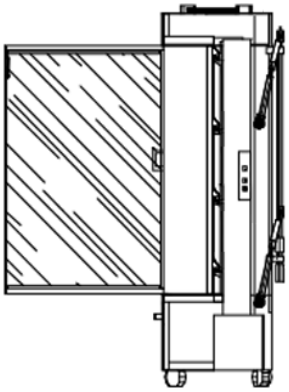


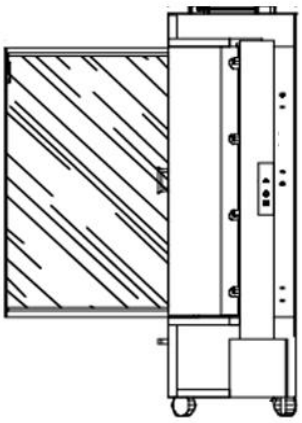
Top View





Front View





Side View

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