



Merco Savory

Enodis

SP-5 & SP-7 Panorama Rotisserie Oven

“The world’s most beautiful convection oven” combines convection and rotisserie cooking in one unit.



Visual appeal

The Panorama is the rotisserie with the ultimate in visual appeal that draws attention to products as they cook in an illuminated glass enclosure.

Efficient and productive

Fast cooking capabilities and large capacity take advantage of high-demand periods.

Convection/rotisserie cooking

Both cooking methods are blended for even cooking. Meat and fowl are self-basting. Natural juices are sealed in, and there is minimum weight loss.

Product variety

Limitless variety is built into the Panorama. Nearly every meat, poultry or fish product can be cooked to perfection. Specialty items such as pasta dishes or shish kabob are consistently cooked in full view.

Easy access and cleaning

Tilting lower drawer with pouring spout makes it easy to collect meat juices for easy gravy making. The interior is covered with a non-stick coating for easy cleaning. The lustrous stainless steel exterior is a snap to clean and stay “new looking.”

Easy operation

Simplified electronic controls mean effortless “dial-in” time and temperature setting. A pre-programmed one touch menu selector with automatic time/temperature control is available.

Productivity information

(depending on weight, size and quality of individual products)

Product	COOKING TIME		YIELD	
	SP-5	SP-7	SP-5	SP-7
Chicken, whole:	80-85 min.	90-95 min	20	35
Chicken, part:	50-55 min	60-65 min.	18lbs.	30lbs.
Ribs, pork:	55-60 min.	65-70 min.	10lbs.	16lbs.
Roasts, rolled:	60-65 min.	70-75 min.	25lbs.	35lbs.
Fish Fillet:	10-20 min.	15-20 min.	20-25	28-35



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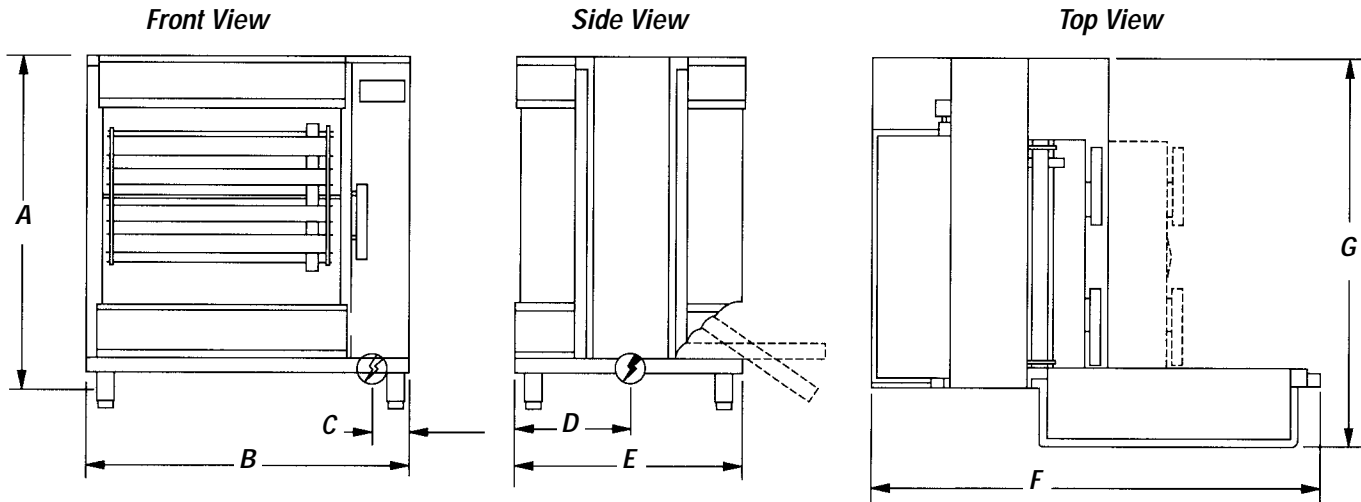
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SP-5 & SP-7 Panorama Rotisserie Oven

Dimensions (inches/cm)

	SP-5	SP-7
A	37/94	44.25/112.4
B	33.5/85.1	39.25/99.7
C	4/10.2	2/5.1
D	11.88/30.2	14.5/36.8
E	23.63/60	29/73.6
F	41.63/105.7	56.5/143.5
G	39.38/100	45.50/115.6



PRODUCT #	VOLTAGE/AMPS				KW	NET WT.* lbs/kg	SHIP WT.* lbs/kg	SHIP VOL.* cu ft/cu m
	208V 1 ϕ	240V 1 ϕ	208V 3 ϕ **	240V 3 ϕ **				
SP-5 PANORAMA ROTISSERIE								
15861	28.9	-	16.7	-	6.0	225/102.2	250/113.5	27/0.76
15868	-	25.0	-	14.5	6.0	225/102.2	250/113.5	27/0.76
SP-7 PANORAMA ROTISSERIE								
19201	-	-	30.7	-	11.0	335/152	390/177	34/1.00
19203	-	-	-	26.6	11.0	335/152	390/177	34/1.00

*Measurements are approximate. **AMP rating per leg.

Electrical Connection Note

The SP-5 is equipped for field installation on a dedicated branch circuit, either single- or three-phase AC only. Model SP-7 is equipped for field installation on a dedicated branch, three-phase AC circuit only.

Options & Accessories

- Coated roasting pan
- Coated combo basket
- "V" style spit
- Uncoated spit
- Locking door handle
- Pre-programmed control

Bid Specifications for Convection/Rotisserie Oven

The Convection/Rotisserie Oven shall be a Savory Model SP-_____, Panorama, Product number _____, rated at _____ watts, _____ volts, _____ phase AC.

Standard equipment shall include

- Heavy-gauge stainless steel and tempered glass construction
- Digital timer with programming and function controls
- Metal-encased (sheathed) heating elements

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Savory Guarantee

One (1) year warranty from date of purchase on both parts and labor (see price list for details and conditions).



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