

# Download Hardt Blaze Rotisserie Manual

## Blaze | Hardt Equipment

The Blaze is ideal for restaurants and supermarket operators looking to grow their menus with our wide range of available accessories. It is also a highly affordable option to cook much more than just rotisserie chicken. It's designed to increase your profits through exceptional energy efficiency, with decreased carbon emissions.

## Rotisserie Oven

Rotisserie Oven Blaze The Blaze is a gas-fired open-flame rotisserie. Hardt's patented technology makes the Blaze exceptionally energy-efficient and inexpensive to operate. The Blaze features simple-to-use controls and can be sprayed down at the end of the day for easy cleaning. Features Prime heat source :Hardt's patented heating ...

## Hardt Parts & Manuals | K&D Factory Service

Hardt Parts, Manuals and Service For the last 40 years, Hardt has been designing and providing cooking equipment, starting with the rotisserie. In 1991, Hardt sold it's rotisseries to Kentucky Fried Chicken and for the last ten years has been providing wholesale clubs like BJ's, Costco, and Sam's Club with rotisseries and hot cases.

## USE & CARE GUIDE

THIS MANUAL APPLIES TO THE FOLLOWING BLAZE GRILLS . Model: BLZ-5LTE / 5 BURNER. Cutout Dimensions 38 3/8"W x 21 1/4"D x 8 1/2"H ... Before cleaning the appliance, disconnect the rotisserie and "trip" the circuit breaker. Never use the appliance in windy conditions. If located in a consistently windy area (oceanfront,

## Hardt Blaze 40 Bird Commercial Gas Chicken Rotisserie Oven

/ Commercial Ovens/Rotisserie Ovens/Gas Rotisserie Ovens/Hardt Blaze 40 Bird Commercial Gas Chicken Rotisserie Oven. ... Simple manual controls with large digital temperature display and convenient temperature hold mode. ... Be the first to review "Hardt Blaze 40 Bird Commercial Gas Chicken Rotisserie Oven" Cancel reply.

## Hardt Equipment Mfg Inc OEM Replacement Parts & Manuals ...

Hardt Equipment manufactures commercial restaurant cooking equipment, including the Zone Hot Case line, the Cleaning Solution line of equipment, and the self-cleaning Inferno 3500 rotisserie. Hardt remains focused on developing new innovative commercial foodservice equipment.