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Shipping Worldwide!



Equipment Catalog

Welcome to our commercial kitchen equipment catalog, where you'll find a wide range of high-quality equipment to suit your needs. Our products include options for electric and gas power, giving you the flexibility to choose the best option for your kitchen. With decades of experience and expertise in the industry, we are committed to providing you with the best equipment and service possible. Browse our catalog and discover the perfect equipment to help you achieve your culinary goals.

Here you'll find

- Rotisseries
- Churrascos (Brazilian, Lebanese cuisine)
- Gas & Electric
- Display cases
- Countertop units

About Us

Statement



We are proud to be a woman-owned, family-owned, and minority-owned business. Our team is dedicated to providing excellent customer service and support. We are committed to providing our customers with the highest quality equipment and helping them to create a unique and satisfying shopping experience for their customers.

Hickory is a leading manufacturer of specialty kitchen equipment with a history dating back over 75 years. Our focus is on creating high-quality, durable and innovative equipment that will help our customers take their food service operation to the next level.

We specialize in high-quality rotisserie ovens that cater to different customers, menus and goals. We offer a wide range of options including continuous, batch, churrasco grills, display warmers, and other specialized items. Our equipment has varying chicken/meat capacities, different fuel options (i.e., natural gas, propane, electric), spitting options and customization options to fit different kitchen configurations. We also offer smoky flavor options. We pride ourselves on our commitment to customer satisfaction and providing the best equipment for their unique needs.

At Hickory, we understand the importance of offering fresh, high-quality food, and we are dedicated to providing the equipment that will help our customers achieve this goal. We are proud to be a trusted partner for many businesses in the food service industry and look forward to working with you.

Machine Categories

1. Continuous rotisserie
2. Batch rotisserie
3. Churrasco Grills
4. Display Warmer
5. Specialty Machines



CONTINUOUS ROTISSERIES

A continuous rotisserie is a type of rotisserie oven that features multiple spits that are designed to be loaded with product on a continuous basis. This allows the operator to keep a steady stream of freshly cooked product available for customers, as each spit holds about 4-5 chickens, and there are 3-14 spits per machine.

The continuous rotisserie is perfect for establishments such as supermarkets, delis, and fast-casual restaurants that want to offer freshly cooked rotisserie chicken to their customers. With the ability to have 4 fresh chickens ready to eat, you can ensure that your customers always have a fresh and delicious product to choose from. Not only that, this type of oven also increase the frequency of customers visiting your establishment, and help you to change the definition of impulse from momentary to making planned purchases in days to come. Upgrade your kitchen equipment and take advantage of the benefits that a continuous rotisserie oven can offer your business today!



BATCH ROTISSERIES

Batch rotisseries are ideal for high volume operations, as they allow for larger quantities of food to be cooked at once, making them perfect for establishments such as **busy grocery stores, dining halls, and large-scale restaurants** that need to produce a large amount of food quickly and efficiently. Unlike continuous rotisserie, the operator loads and unloads the oven with a **set amount of product** before starting the cooking process, allowing them to offer freshly cooked rotisserie chicken or other meats to their customers approaching all at once. Batch rotisseries can come in various sizes and have different features such as **adjustable temperature and cooking time controls, and different spit options**, making it suitable for those who want more control on how much they want to produce at a time and don't need to have a steady stream of product available.



DISPLAY WARMERS

A display warmer is the perfect addition to your **rotisserie chicken program**, as it allows you to expand your offerings and cater to customers who are looking for a **quick and easy meal on the go**. These warmers are designed to keep your pre-cooked rotisserie chicken at the perfect temperature, so that it is always ready to be packaged and sold to customers. With a display warmer, you can offer a wider variety of options, including whole chickens, legs, thighs, and even pre-made sandwiches and salads. Not only that, but it also allows you to **increase your revenue stream**, as customers will be more inclined to purchase additional items when they see them displayed in a warm and inviting manner. So why wait? Give your customers more options and boost your sales with a high-quality display warmer today!

Continued...

Machine Categories

Our electric convection rotisserie oven that packs a powerful punch in a small package. With 9 spits, each capable of holding one chicken, this versatile machine is perfect for establishments with limited space, such as convenience stores or gas stations. The electric power source allows for flexibility in menu options, as different items can be cooked without the risk of cross-contamination. The spits can also be removed and replaced with an oven rack, converting the machine from a rotisserie to a traditional convection oven, expanding your cooking capabilities even further. With its compact design and high-performance features, the N/1.9E is the ideal addition to any commercial kitchen looking to boost efficiency and increase product offerings. Upgrade your equipment today and experience the convenience and versatility of the N/1.9E.



SPECIALTY OVEN: N/1.9E



CHURRASCO GRILL 6FT

Introducing our **churrasco grill**, the ultimate equipment for ethnic food lovers. Whether you're looking to make traditional Brazilian churrascos, Lebanese shawarma, Greek skewered meats, or any other delicious grilled dishes, our churrasco grill is the perfect choice. With its versatile design, this grill features separate cooking sections for chicken, meats, and vegetables, allowing you to prepare a variety of menu items all at once.

1. Continuous rotisserie
2. Batch rotisserie
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The skewers are individually motorized, so even if one is down, you can continue to use the machine. The open flame display is also an added bonus, it's sure to make your customers' mouths water. This grill is perfect for college dining halls, ethnic restaurants, and supermarkets with a wider hot meat selection. Upgrade your kitchen equipment and take advantage of the benefits that a churrasco grill can offer your business today!

Best Selling Equipment

Continuous Rotisserie: N/7G

Upgrade your kitchen with the versatile N/7G, available in natural gas, propane, or electric. Customizable spits and door options for optimal cooking and easy cleaning. Upgrade to pivot door for added convenience.

Capacity: 28-35 birds



Churrasco Grill: 6FT Model

Introduce your customers to the delicious world of ethnic foods with our versatile churrasco grill. Perfect for college dining halls, ethnic restaurants, and supermarkets, this grill allows you to prepare a variety of menu items all at once with its separate cooking sections for chicken, meats and vegetables.



Batch Rotisserie: N/7.5G Double Stack

Stackable for added production, perfect for grocery stores and supermarkets. These units offer versatility and customization options for gas or electric power, and expand menu offerings. Cook up mouthwatering rotisserie chicken and keep food at the perfect temperature with the added warming function.

Capacity: 56-84 birds



Hand-Crafted, American Made Since 1946

At Hickory, we pride ourselves on our decades of experience and expertise in the rotisserie oven industry.

Our hand-crafted equipment is built with precision and care, using only the highest quality materials and parts made in the USA. Our extensive engineering knowledge, coupled with our long-standing presence in the industry, ensures that our equipment is not only of the highest quality, but also built to last. With our quick turnaround times and easily accessible parts, we are dedicated to providing our customers with exceptional equipment and unparalleled service. Trust us to elevate your cooking game and leave a lasting impression on your customers.



For the Middle Market Customer



Batch Rotisserie: N/6.5, N/7.5

The N/6.5 and N/7.5 batch units are perfect for middle market users like grocery stores, they can be placed on a countertop or stacked to increase production and expand menu options. These machines are customizable and available in gas or electric variations.

Capacity for N/6.5: 18-24 birds
Capacity for N/7.5: 35-42 birds

Continuous Rotisserie: N/45WDG, N/45WDG-Plus

The Hickory 45WDG rotisserie oven is the perfect addition to any upscale, gourmet operation where merchandising is key. This European-styled oven roasts products to perfection while providing an unparalleled point-of-purchase display. With its versatile design, the operator can cook on either half of the unit without co-mingling fats, and it offers the ability to cook a variety of products such as **poultry, roasts, ribs, fish, and more**. The N/45WD-Plus is perfect for cooking pigs and can accommodate up to 3 pigs up to 125 pounds each!

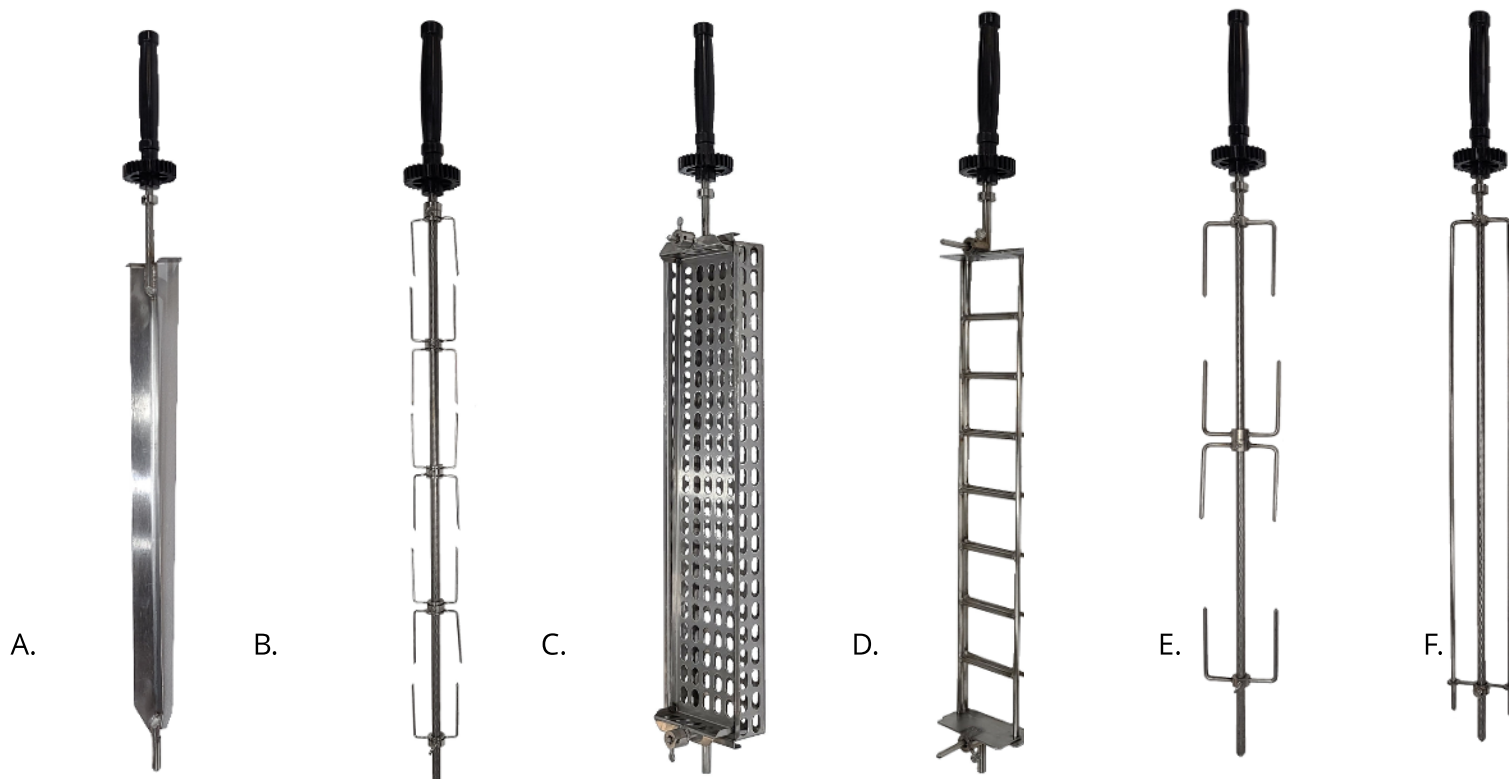
The unit is available in all stainless steel, black & stainless, or black & brass motifs, and electric options are also available. Its six feet of display capacity and 55-minute cook time makes it perfect for high volume operations. It's a **must-have** for **grocery stores, supermarkets and large-scale restaurants** that need to produce a large amount of food quickly and efficiently.

Capacity: 27-36 chickens

Lead time: 2-6 weeks



Spitting Accessories



Oven Tools

Old Hickory's spits are designed to help you cook a variety of cuisines while still maintaining quality of product.

A. Angle Spit **HIC239**: About four average-sized birds can be loaded quickly with the help of chicken ties **HIC5K-CT6** and a angle spit lock **HIC240A**. Can also cook duck, goose, pigeons.

B. Regular spit complete **HIC189**: made up of a metal rod and comes with two single skewers **HIC186** and three double skewers **HIC185** and ten thumb screws. This also holds about four average-sized birds and is convenient to load and unload

C. Basket spit **HIC101**: this versatile spit allows for different cuisines including *vegetables*, *ribs* and *wings*. The adjustable top can be flipped over to allow for more space if cooking *prime ribs* or flipped inversely to tightly secure *nuggets*.

D. Butterfly spit **HIC101BUT**: perfect for spatchcock chicken, the butterfly spit gives the operator an easier time and fully immerses the birds into the heat.

E. Turkey spit: switching out regular skewers for turkey ones (**HIC225 HIC224**) gets the job done!

F. Long Skewer: Different way to cook (**HIC153**, lock **HIC153A**, try it with chicken or even ribs!

They Trust Us...



WOLFGANG PUCK



University of Nevada, Reno

MICHIGAN STATE UNIVERSITY



UNIVERSITY of MAINE

FARMINGTON



Stony Brook University



PURDUE UNIVERSITY





Thank You!

We appreciate your consideration of our products and look forward to the opportunity to work with you. Thank you for choosing us as your equipment supplier. We are committed to providing you with the highest quality commercial kitchen equipment.

Contact Us

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Hickory At-A-Glance

Machine Naming Convention:

Most machines start with N/ followed by a number. If its continuous, the it will be a single number. If its batch, it will be a number followed by a decimal and another number. For continuous, the number indicates the number of spits the machine has. For batch, the convention is a little different, usually the first number indicates the total spits but there ae exists variations. After the number,, for both continuous and batch, there is a letter, usually, E or G, indicating Electric or Gas powered.

Parts Naming Convention:

Resell parts are usually three or four digits. Sites like Partstown.com will add the prefix "HIC" before the number. There exist variations like the CT5-6k (chicken ties) or burners.