

1515 DESIGN

MAGFLAM 40/5 GAS

15 to 20 chickens per hour



GAS



SPIT

Manufacturer :



DESIGN

Traditional Rotisserie with powerful lighting system.
Porcelain Enamel finish with choice of color available
and refracting side blocks and panels.
Decorative roof with illuminated "La Rotisserie" sign.
Warm authentic look of old-time cooking.

COOKING SYSTEM

5 spits, 5 motors, 2 burners.
Cooking using "Radiation Cast Iron" and high yield
'Live Flame' gas burner.
Manual pilots and spits adjustments.
A variety of accessories are available such as basket
spits and chicken spits.

CLEANING

Easy to clean and safe to maintain.
The interior can be fully dismantled.
Rounded corners.
Bottom drip pan with drain valve.

PERFORMANCE

15 to 20 chickens per hour.
Porcelain enamel finish and tempered glass doors.
Unique Individual gas burner.
Patented prong-less spits.
Enameled burner panels.
Cart on casters with brakes optional.

COLORS

STANDARD

■ Signal Black
(RAL 9004)

OPTIONS (Custom RAL colors available)

■ Purple Red (RAL 3004)
■ Traffic Red (RAL 3016)
■ Gentian Blue (RAL 5010)
■ Stainless Steel



High yield gas burner Individual gas knobs Spit adjustment

ACCESSORIES

AC 20 V SPIT		AC 20 SIMPLIFILL SPIT		AC 15 WITH PRONGS	
AC 21 BASKET 6"		AC 21 BASKET 8" or 9"		AC 22 PREP RACK 10 SPITS	
AC 16 BACK OF SHIN		AC 18 MIDDLE TRAY PAN			

MAGFLAM 40/5 GAS



1515 Design & Manufacturing

405 N. Oak Street, Inglewood CA 90302

Toll free (888) 671 0360 - Tel. (310) 671 0345 - Fax (310) 680 2879

E-mail : info@1515design.com Website : www.1515design.com

1515 DESIGN

MAGFLAM 40/5 GAS

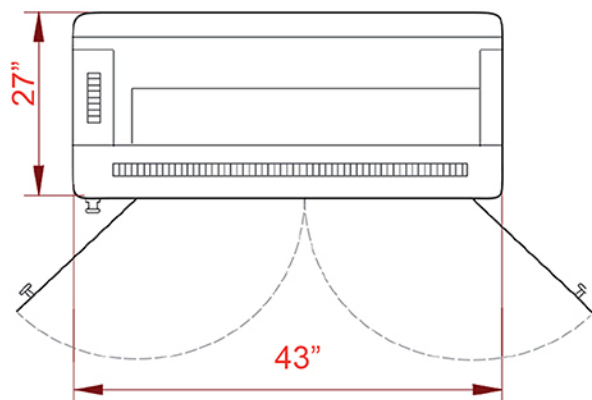
15 to 20 chickens per hour



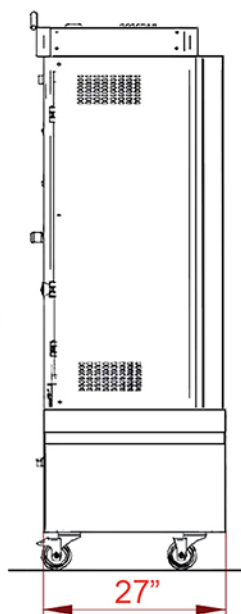
Manufacturer :



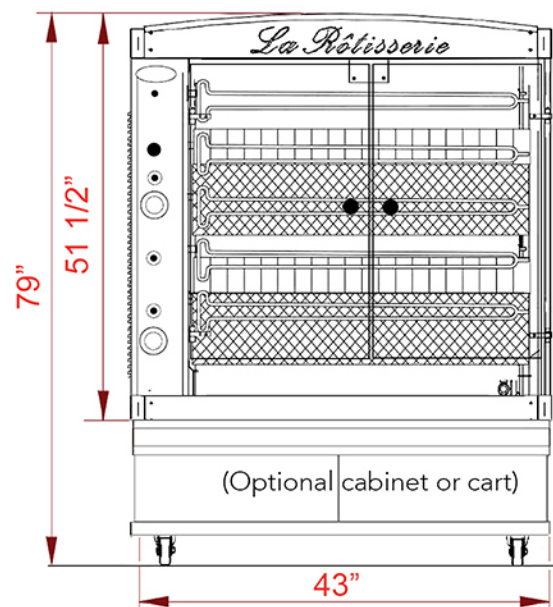
TOP VIEW



SIDE VIEW



FRONT VIEW



G	3/4" Gas Connector
E	4.0 Amps, 208/220 V Single Phase

Gas Consumption	60,000 BTH/hr (Natural gas) 45,000 BTH/hr (Propane)	STANDARD FEATURES
Gas Min. Pressure	7" W.C (Natural gas) 11" W.C (Propane)	STD finish : Black Enamel with all Stainless steel trims
Gas Connector	3/4"	5 spits, 2 burners
Electricity	4.0 Amps, 208/220 V Single Phase	Bottom drip pan with drain plug
Capacity	Up to 15 with 3lbs Chicken Up to 20 with 2lbs Chicken	2 Tempered glass doors
Warranty	1 Year parts and labor	Manual Pilots and Individual Motors
Venting	The rotisserie requires a type 1 grease type hood installed in accordance with all national and local codes	Roof with Lighted Rotisserie Sign
Min. Clearance	6" on the right, left and rear side	208 / 220 V Single Phase
Shipping Weight	450 lbs crated without base 520 lbs crated with base	

MAGFLAM 40/5 GAS



1515 Design & Manufacturing

405 N. Oak Street, Inglewood CA 90302

Toll free (888) 671 0360 - Tel. (310) 671 0345 - Fax (310) 680 2879

E-mail : info@1515design.com Website : www.1515design.com