

1515 DESIGN

MAG 6 GAS

30 chickens per hour in baskets



Manufacturer :



DESIGN

Traditional Rotisserie with powerful lighting system.
Porcelain Enamel finish with choice of color available.
Decorative roof with illuminated "La Rotisserie" sign.

COOKING SYSTEM

6 adjustable baskets or spits. 6 radiant burners. 6 individual motors. Manual pilots.
Spits adjustment.
A variety of accessories are available such as chicken Baskets and spits.

CLEANING

Easy to clean and safe to maintain.
Removable enameled back / burner.
Splash guard for each burner.
rounded corners.
Bottom drip pan with drain valve.

PERFORMANCE

30 chickens per hour (in baskets).
Porcelain enamel finish.
Tempered glass doors.
Individual infrared gas burners.
Stainless steel baskets.
Enameled burner panels.
Base on casters with brakes.

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



Infrared gas burner Manual pilot Individual controls 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			

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1515 Design & Manufacturing

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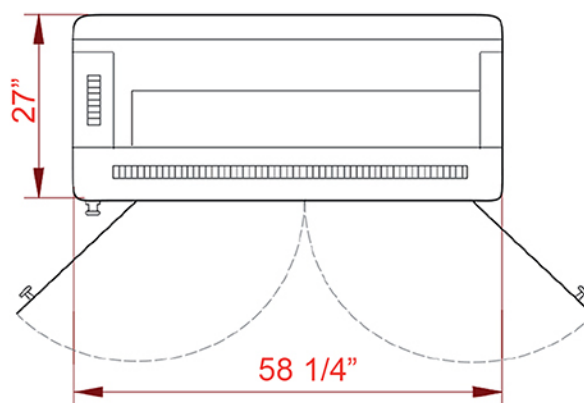
30 chickens per hour in baskets



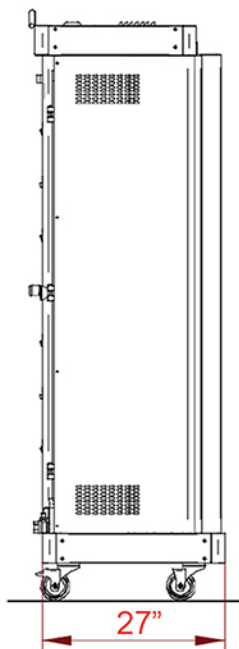
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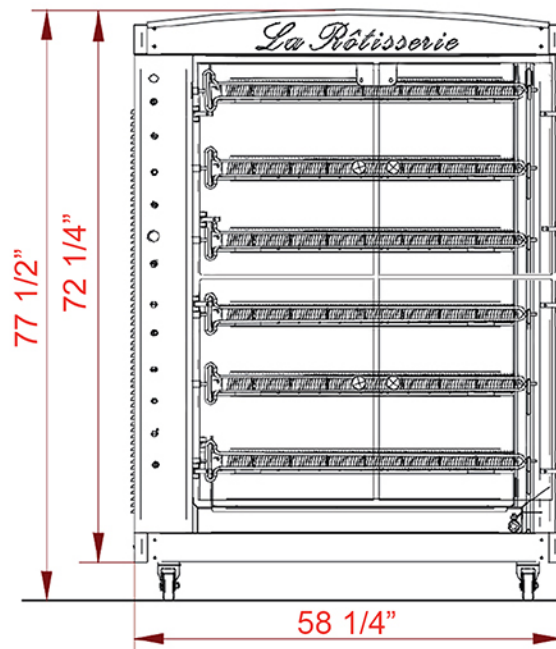
TOP VIEW



SIDE VIEW



FRONT VIEW



G	3/4" Gas Connector
E	3.75 Amps, 208/220 V Single Phase

Gas Consumption	147,400 BT/hr (Natural gas) 134,000 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"	6 spits or 6 basket spits, 6 motors, 6 radiant burners
Electricity	3.75 Amps, 208/220 V Single Phase	Bottom drip pan with drain valve
Capacity	36 to 42 Chickens on regular spit 30 Chickens on basket spits	4 Tempered glass doors
Warranty	1 Year parts and labor	4 casters with front brakes
Venting	The rotisserie requires a type 1 grease type hood installed in accordance with all national and local codes	Manual Pilots and Individual Motors
Min. Clearance	6" on the right, left and rear side	Roof with Lighted Rotisserie Sign
Shipping Weight	750 lbs crated	208 / 220 V Single Phase

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