

ROTISSERIE

SPECIFICATIONS

Model: MAG 58/8 Electric Version

Manufacturer :



DESIGN

Traditional Rotisserie with powerful lighting system.
Porcelain Enamel finish with choice of color available
Decorative roof with lighted rotisserie sign



COOKING SYSTEM

8 spits.
Each individual spit has its own unique heating element for a constant and fast cooking time.
Adjustable spits allow to cook any type of products from chicken to turkey, lamb, beef and vegetables.
A variety of attachments are also available such as basket spits and chicken spits.
Our rotisserie ingenious spit adjustment guarantees a perfect cooking regardless of the size of the product.
Individual motors.



PERFORMANCE

Porcelain enamel finish and individual heating elements provide the best cooking system for poultry.
Fast and consistent from 48 to 56 chickens capacity in less than an hour.
The unique heating element system provides exceptional control and unmatched durability.
The porcelain enamel guarantees a non stick, most durable surface.
Patented prong-less spits.
Enamelled panels.

CLEANING

Easy to clean and safe to maintain.
Removable back panels.
Rounded corners.
Drain Valve.



STANDARD

■ Signal Black
(RAL 9004)

OPTIONS

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

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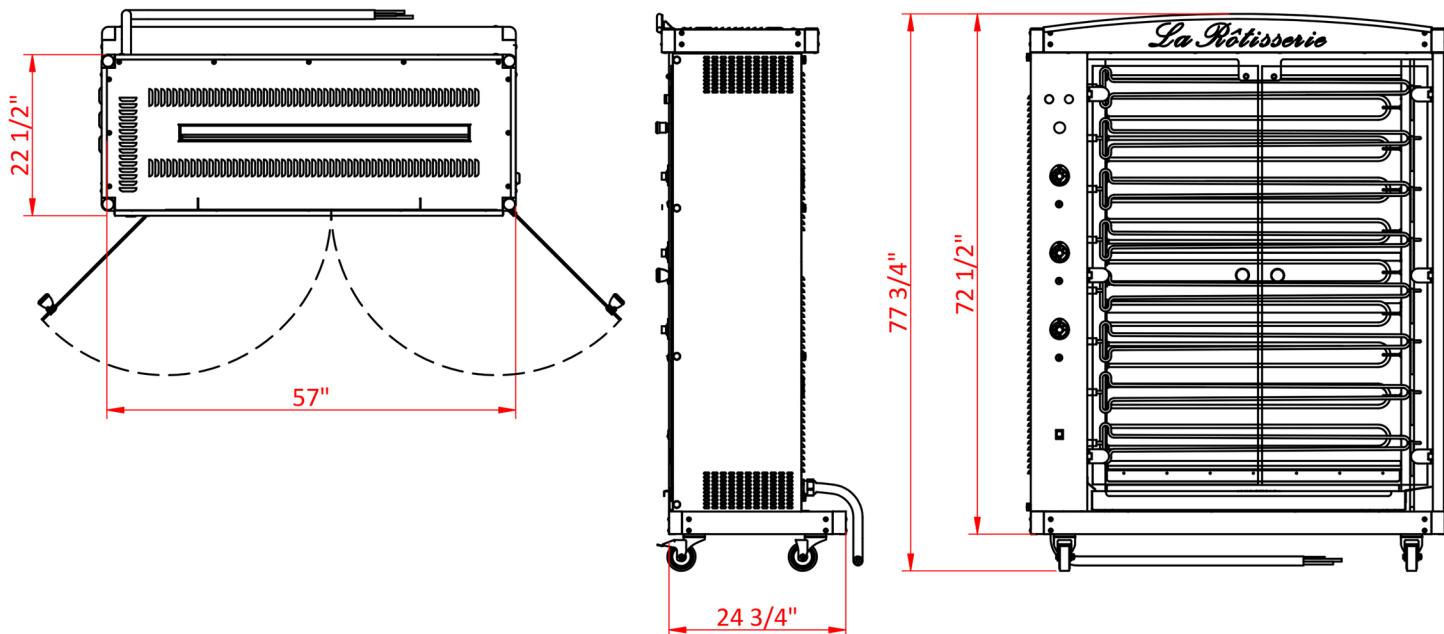
Manufacturer :



TOP VIEW

SIDE VIEW

FRONT VIEW



Elec. Consumption	208 V Tri Phase	STANDARD FEATURES
Capacity	Up to 48 with 3lbs Chicken Up to 56 with 2lbs Chicken	STD finish : Black Enamel with all Stainless steel trims
Warranty	1 Year parts and labor	8 spits
Venting	The rotisserie requires a type 1 grease type hood installed in accordance with all national and local codes	Bottom drip pan with drain valve
Min. Clearance	6" on the right, left and rear side	2 Tempered glass doors
Shipping Weight	750 lbs crated	4 casters with front brakes
		Individual Motors
		Roof with Lighted Rotisserie Sign