

1515 DESIGN

MAG 58/8 GAS
48 to 56 chickens per hour



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

8 adjustable spits. 8 radiant burners. 8 individual motors.
Manual pilots.
Spits adjustment.
A variety of accessories are available such as basket spits and chicken 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

48 to 56 chickens per hour.
Porcelain enamel finish.
Tempered glass doors.
Individual infrared gas burners.
Patented prong-less spits.
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			

MAG 58/8 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

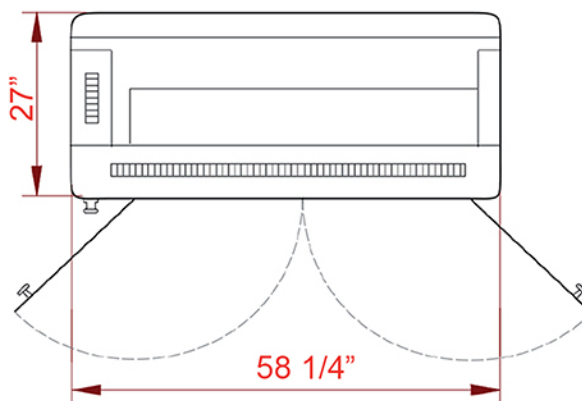
MAG 58/8 GAS
48 to 56 chickens per hour



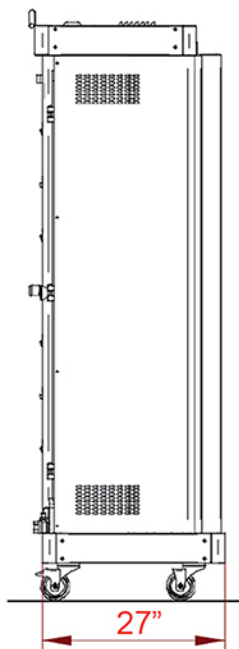
Manufacturer :



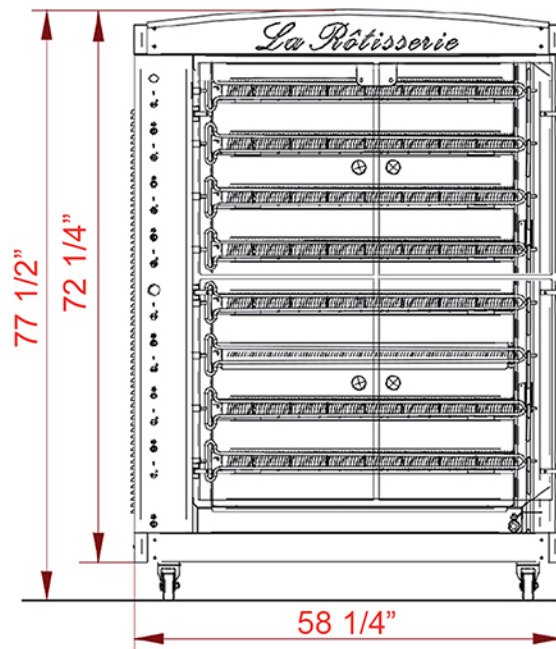
TOP VIEW



SIDE VIEW



FRONT VIEW



G	3/4" Gas Connector
E	5.0 Amps, 208/220 V Single Phase

4 tempered glass doors

Gas Consumption	195,000 BT/hr (Natural gas) 177,000 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"	8 spits, 8 motors, 8 radiant burners
Electricity	5.0 Amps, 208/220 V Single Phase	Bottom drip pan with drain valve
Capacity	Up to 48 with 3lbs Chicken Up to 56 with 2lbs Chicken	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

MAG 58/8 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