

# ROTISSERIE

## SPECIFICATIONS

**Model :** **MAGFLAM 58/5** Gas Only

**Manufacturer :**



## DESIGN

Traditional Rotisserie with powerful lighting system. Stainless Steel and Porcelain Enamel finish with choice of color available and refracting side blocks and panels, highlight the warm, authentic look of old-time cooking.



## COOKING SYSTEM

5 spits.

Cooking using "Radiation Cast Iron". High yield "Live Flame" projectors make it like cooking over an open fire. 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.

Manual pilots.

## CLEANING

Easy to clean and safe to maintain.

The interior can be fully dismantled.

Rounded corners.

Drain plug.



## PERFORMANCE

Porcelain enamel finish and Radiation Cast Iron provide the best cooking system for poultry.

Fast and consistent from 30 to 35 chickens capacity in less than an hour.

The unique individual burner system provides exceptional control and unmatched durability.

The porcelain enamel guarantees a non stick, most durable surface.

Patented prong-less spits.

Enameled burner panels.

## COLORS

### STANDARD

■ Signal Black  
(RAL 9004)

### OPTIONS

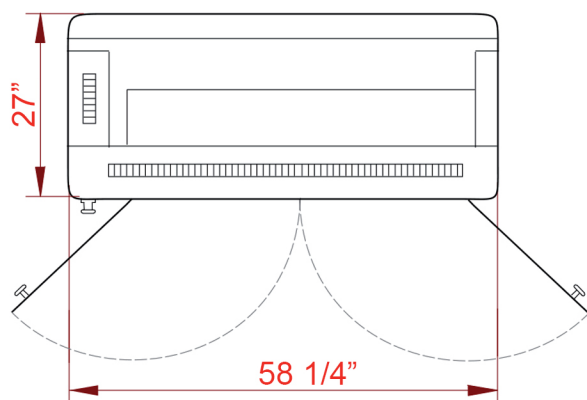
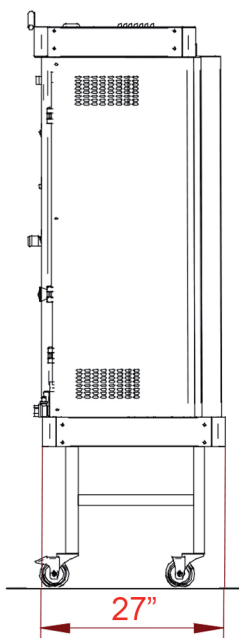
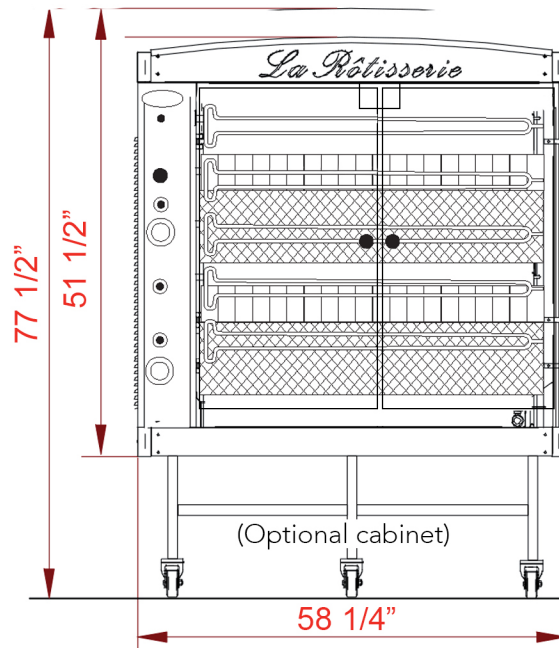
■ Purple Red (RAL 3004)  
■ Traffic Red (RAL 3016)  
■ Gentian Blue (RAL 5010)  
■ Stainless Steel



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**TOP VIEW**

**SIDE VIEW**

**FRONT VIEW**


|   |                                  |
|---|----------------------------------|
| G | 3/4" Gas Connector               |
| E | 5.5 Amps, 208/220 V Single Phase |

|                   |                                                                                                             |                                                          |
|-------------------|-------------------------------------------------------------------------------------------------------------|----------------------------------------------------------|
| Gas Consumption   | 2 Burners 82,000 BT/hr (Natural gas)                                                                        | <b>STANDARD FEATURES</b>                                 |
| 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                                                  |
| Electricity       | 5.5 Amps, 208/220 V Single Phase                                                                            | Bottom drip pan with drain plug                          |
| Capacity          | Up to 30 with 3lbs Chicken Up to 35 with 2lbs Chicken                                                       | 2 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   | 460 lbs crated without base 530 lbs crated with base                                                        | 208 / 220 V Single Phase                                 |