

ROTISSERIE

SPECIFICATIONS

Model : **MAG INOX 40/4** Gas Only

Manufacturer :



DESIGN

The technical advantages of a reliable and robust rotisserie. The MAG INOX has all the qualities to make your life easier! Simple and robust control panel as well as removable deflectors for easy maintenance. Specially designed for continuous work by specialized itinerant roasters, it will be perfect once installed in your vehicles!



CAPACITY

16 to 20 chickens per hour (depending on weight)

SECURITY

Anti-heat handle on each spindle, protection of the heating zone by 1 tempered glass and hinges controlled by an "open window" blocking system. Easily removable for intensive use. Glass protection by a tubular stainless-steel frame

PERFORMANCE

A powerful motor on each spindle and individually adjustable in depth, heating provided by high-performance heaters (30% more economical) and equipped with double security.

CLEANING

Smooth corners and radiant shields supplied as standard will make cleaning your MAG INOX easier

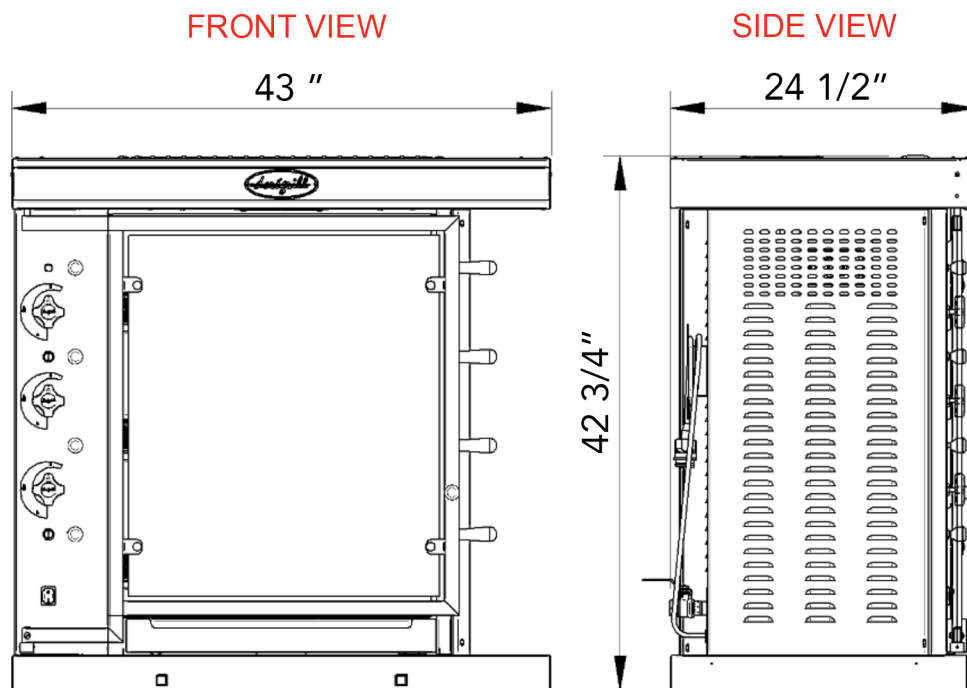


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|-------------------|---|----------------------------------|
| Gas Consumption | 50 281 BTU/hr (Natural gas) 39 915 BTU/hr (Propane) | STANDARD FEATURES |
| Gas Min. Pressure | 7" W.C (Natural gas) 11" W.C (Propane) | STD finish : All Stainless steel |
| Gas Connector | 3/4" | 4 spits |
| Electricity | 220 V Single Phase 10A | Bottom drip pan with drain valve |
| Capacity | 16 to 20 chickens per hour (depending on weight) | 1 Tempered glass door |
| Warranty | 1 Year parts and labor | Manual Pilots |
| Venting | The rotisserie requires a type 1 grease type hood installed in accordance with all national and local codes | Individual motors |
| Min. Clearance | 6" on the right, left and rear side | Smooth angles for easy cleaning |
| Shipping Weight | 350 lbs crated | 220 V Single Phase |