

ROTISSERIE

SPECIFICATIONS

Model : **MAGFLAM 40/3** 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

3 spits, 3 motors, 1 burner

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 12 to 15 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



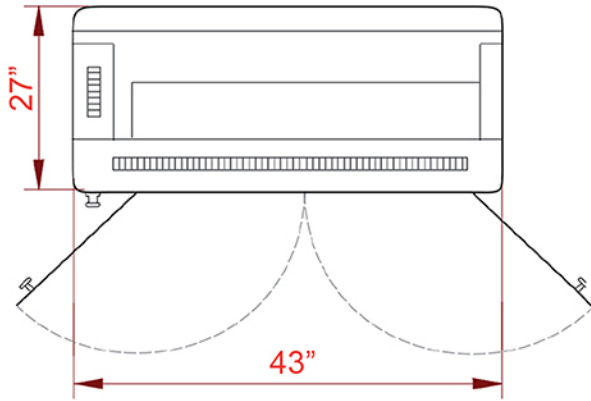
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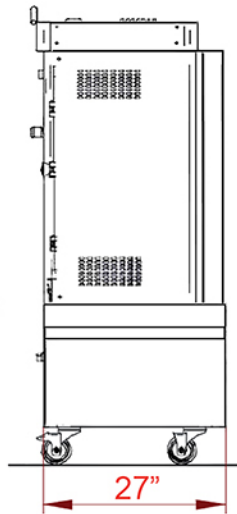
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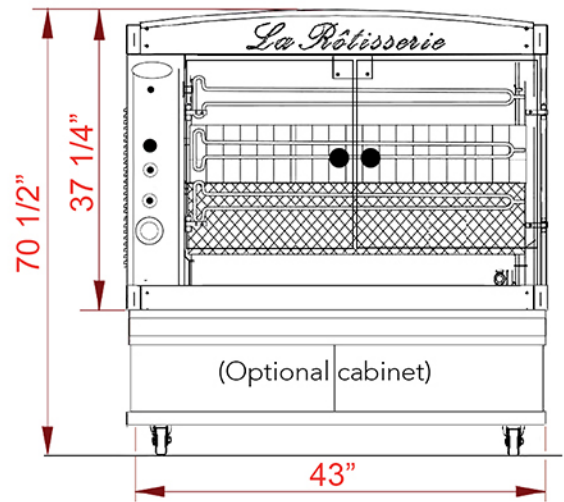
TOP VIEW



SIDE VIEW



FRONT VIEW



G	3/4" Gas Connector
E	4.0 Amps, 208/220 V Single Phase



Gas Consumption	30,000 BTH/hr (Natural gas) 22,500 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"	3 spits 1 burner
Electricity	4.0 Amps, 208/220 V Single Phase	Bottom drip pan with drain plug
Capacity	Up to 12 with 3lbs Chicken Up to 15 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	290 lbs crated without base 350 lbs crated with base	208 / 220 V Single Phase