

# ROTISSERIE SPECIFICATIONS

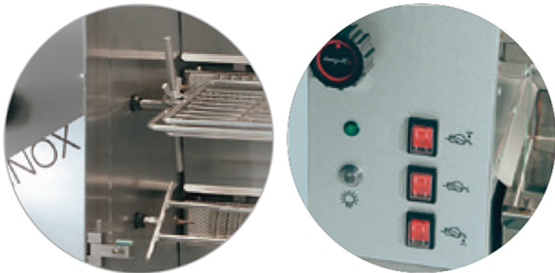
**Model : MAG 40/4 S** Gas Version

**Manufacturer :**



## DESIGN

Stainless Steel design with powerful lighting system.  
Glass-ceramic protected quartz lighting.



## COOKING SYSTEM

4 spits 3 burners.  
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.  
Splash guard for each burner.  
Removable burner panels.  
Drain valve.



## PERFORMANCE

Fast and consistent from 12 to 16 chickens capacity in less than an hour.  
The unique individual burner system provides exceptional control and unmatched durability.  
Patented prong-less spits.  
Stainless Steel burner panels.

## COLORS

- | STANDARD                  | OPTIONS                   |
|---------------------------|---------------------------|
| ■ Signal Black (RAL 9004) | ■ Purple Red (RAL 3004)   |
|                           | ■ Traffic Red (RAL 3016)  |
|                           | ■ Gentian Blue (RAL 5010) |
|                           | ■ Stainless Steel         |



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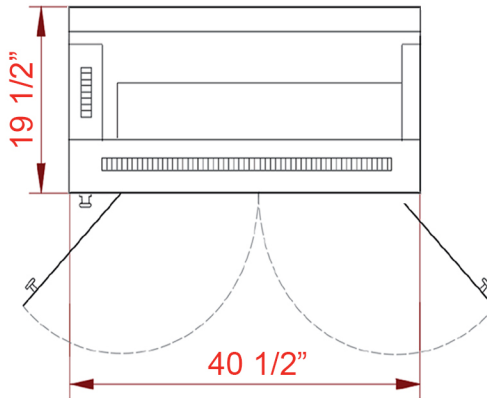
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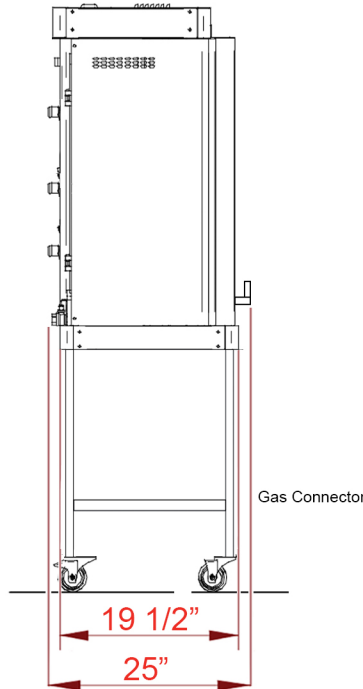
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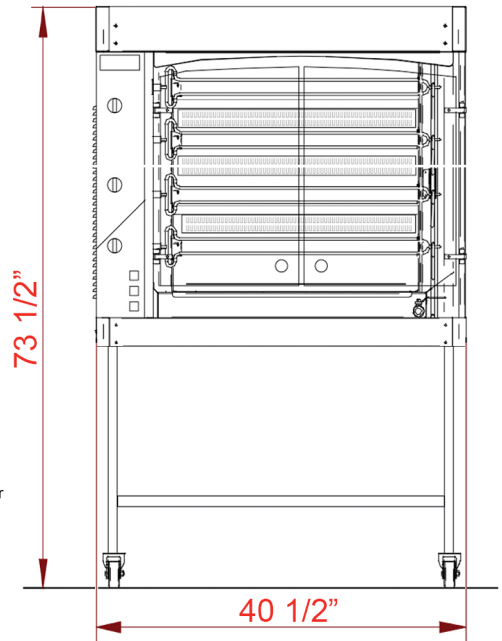
TOP VIEW



SIDE VIEW



FRONT VIEW



G	3/4" NPT Male Connection, 61 1/8" AFF
E	4.0 Amps, 208/220 V Single Phase

Gas Consumption	90,000 BT/hr (Natural gas) 80,000 BTH/hr (Propane)	<b>STANDARD FEATURES</b>
Gas Min. Pressure	7" W.C (Natural gas) 11" W.C (Propane)	STD finish : Stainless steel with all Stainless steel trims
Gas Connector	3/4"	4 spits
Electricity	4.0 Amps, 208/220 V Single Phase	Bottom drip pan with drain valve
Capacity	Up to 12 with 3lbs Chicken Up to 16 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	208 / 220 V Single Phase
Shipping Weight	420 lbs crated	