

# ROTISSERIE

## SPECIFICATIONS

Model : **MAG 40/6 S** Electric Version

Manufacturer :



## DESIGN

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



## COOKING SYSTEM

6 spits

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.

## CLEANING

Easy to clean and safe to maintain.  
Splash guard for each heating element.  
Removable panels.  
Drain valve.



## PERFORMANCE

Fast and consistent from 18 to 24 chickens capacity in less than an hour.

The unique heating element system provides exceptional control and unmatched durability.

Patented prong-less spits.

Stainless Steel 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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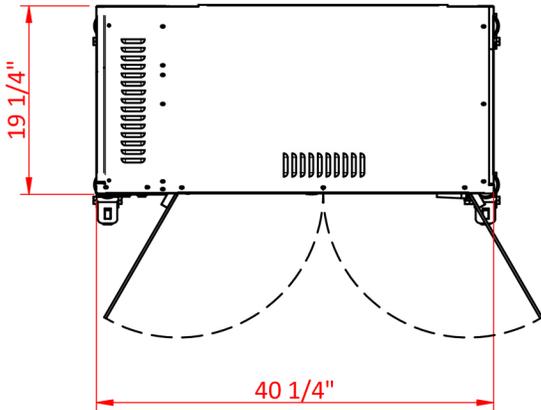
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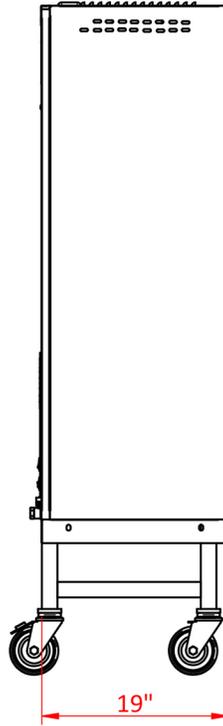
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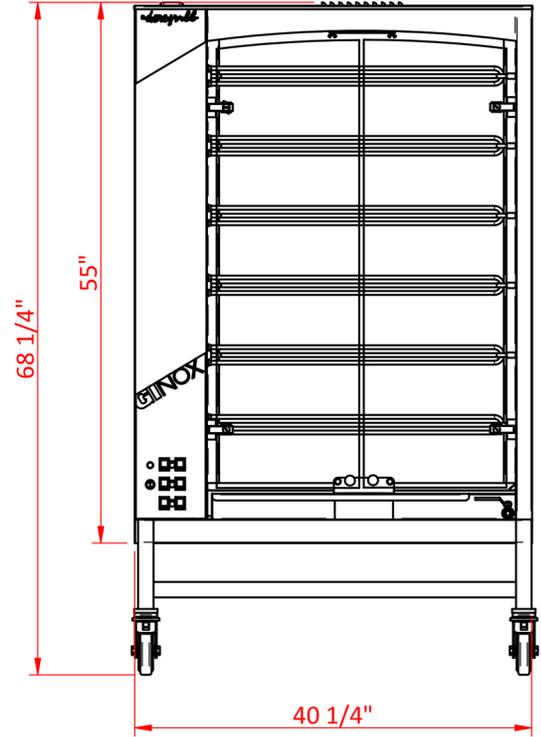
TOP VIEW



SIDE VIEW



FRONT VIEW



Elec. Consumption	220V Tri Phase 16.7 Kw 43.7 Amps	<b>STANDARD FEATURES</b>
Capacity	Up to 18 with 3lbs Chicken Up to 24 with 2lbs Chicken	STD finish : Stainless Steel with all Stainless steel trims
Warranty	1 Year parts and labor	4 spits
Venting	The rotisserie requires a type 1 grease type hood installed in accordance with all national and local codes	Bottom drip pan with drain valve
Min. Clearance	6" on the right, left and rear side	2 Tempered glass doors
Shipping Weight	500 lbs crated	4 casters with front brakes
		Individual Motors