

ROTISSERIE

SPECIFICATIONS

Model : **MAG 40/8 S** Electric Version

Manufacturer :



DESIGN

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



COOKING SYSTEM

8 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 24 to 32 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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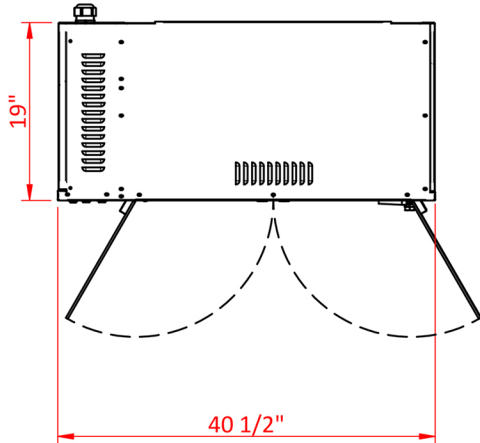
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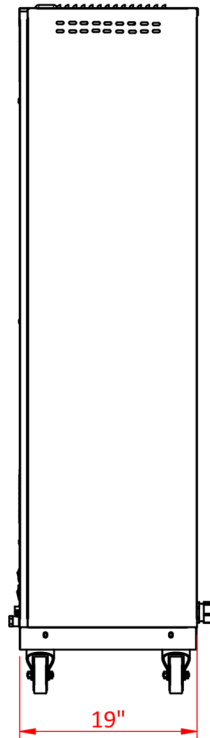
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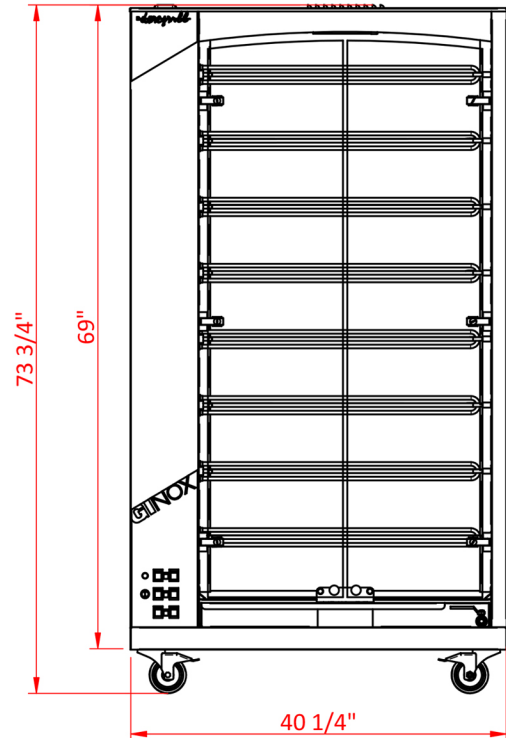
TOP VIEW



SIDE VIEW



FRONT VIEW



Elec. Consumption	220V Tri Phase 22.8 Kw 60 Amps	STANDARD FEATURES
Capacity	Up to 24 with 3lbs Chicken Up to 32 with 2lbs Chicken	STD finish : Stainless Steel with all Stainless steel trims
Warranty	1 Year parts and labor	8 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	580 lbs crated	4 casters with front brakes
		Individual Motors