

# ROTISSERIE SPECIFICATIONS

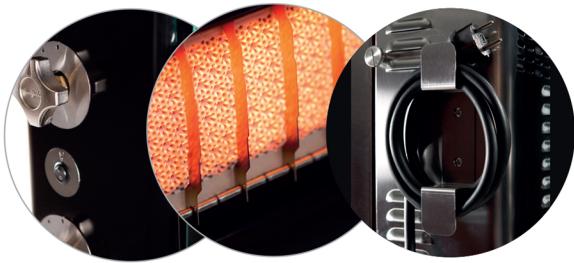
Model : **MAG 58/4** Gas Version

Manufacturer :



## DESIGN

Traditional Rotisserie with powerful lighting system.  
Porcelain Enamel finish with choice of color available.  
Decorative roof with lighted rotisserie sign.



## COOKING SYSTEM

4 spits.  
Each individual spit has its own unique burner for a constant and fast cooking time.  
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.  
Removable back / burner panels.  
Splash guard for each burner.  
Removable burner panels, rounded corners.  
Drain valve.



## PERFORMANCE

Porcelain enamel finish and individual burners provide the best cooking system for poultry.  
Fast and consistent from 24 to 28 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                  | OPTIONS                   |
|---------------------------|---------------------------|
| ■ Signal Black (RAL 9004) | ■ Purple Red (RAL 3004)   |
|                           | ■ Traffic Red (RAL 3016)  |
|                           | ■ Gentian Blue (RAL 5010) |
|                           | ■ Stainless Steel         |



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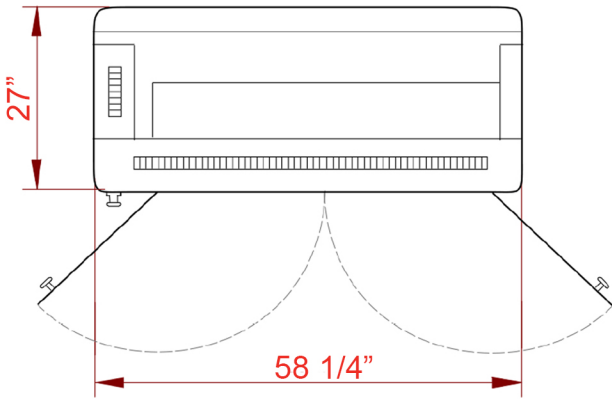
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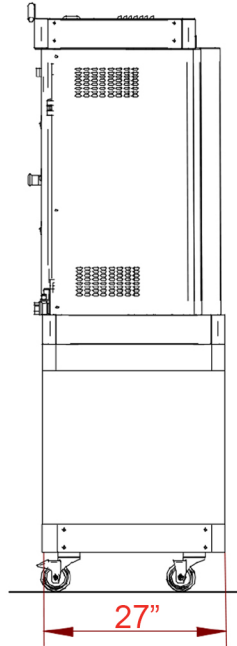
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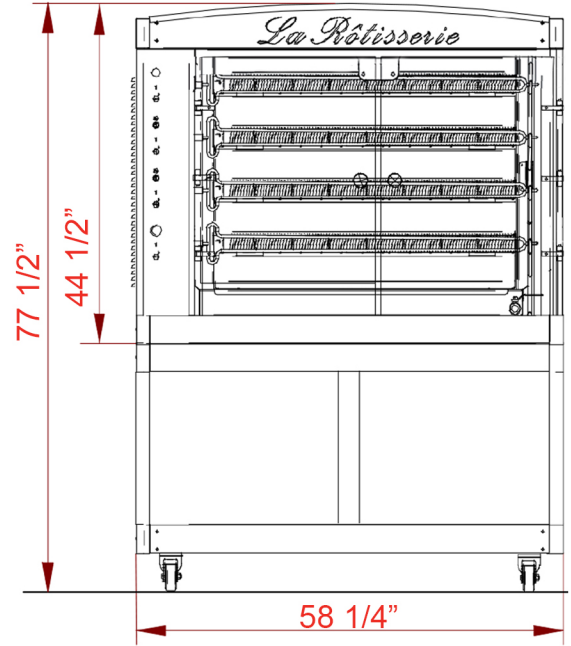
TOP VIEW



SIDE VIEW



FRONT VIEW



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

|                   |   |  |
|-------------------|---|--|
| Gas Consumption   | 72,200 BT/hr (Natural gas) 63,100 BTH/hr (Propane)  | <b>STANDARD FEATURES</b>                                 |
| 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"  | 4 spits and 4 radiant burners                            |
| Electricity       | 4 Amps, 208/220 V Single Phase  | Bottom drip pan with drain valve                         |
| Capacity          | Up to 24 with 3lbs Chicken Up to 28 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   | 450 lbs crated  | 208 / 220 V Single Phase                                 |