

ROTISSERIE

SPECIFICATIONS

Model : **MAG INOX 58/6** Gas Only

Manufacturer :



DESIGN

The technical advantages of a reliable and robust rotisserie. The MAG INOX has all the qualities to make your life easier! Simple and robust control panel as well as removable deflectors for easy maintenance. Specially designed for continuous work by specialized itinerant roasters, it will be perfect once installed in your vehicles!



CAPACITY

30 to 36 chickens per hour (depending on weight)

PERFORMANCE

A powerful motor on each spindle and individually adjustable in depth, heating provided by high-performance heaters (30% more economical) and equipped with double security.

SECURITY

Anti-heat handle on each spindle, protection of the heating zone by 2 tempered glasses and hinges controlled by an "open window" blocking system. Easily removable for intensive use. Glass protection by a tubular stainless-steel frame

CLEANING

Smooth corners and radiant shields supplied as standard will make cleaning your MAG INOX easier

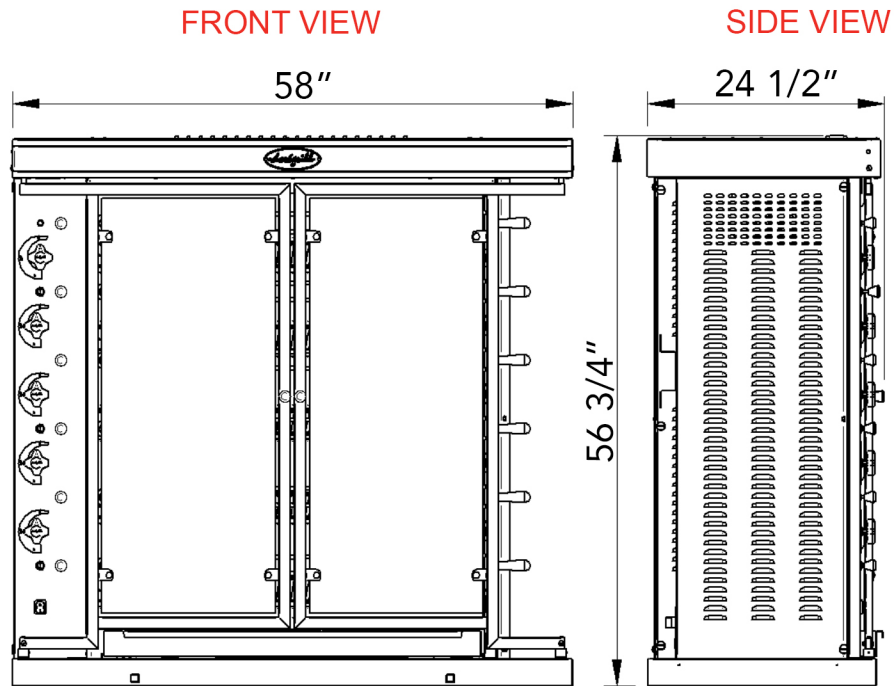


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Gas Consumption	175 626 BTU/hr (Natural gas) 127 728 BTU/hr (Propane)	STANDARD FEATURES
Gas Min. Pressure	7" W.C (Natural gas) 11" W.C (Propane)	STD finish : All Stainless steel
Gas Connector	3/4"	6 spits
Electricity	220V Single Phase 16A 180W	Bottom drip pan with drain valve
Capacity	30 to 36 chickens per hour (depending on weight)	2 Tempered glass doors
Warranty	1 Year parts and labor	Manual Pilots
Venting	The rotisserie requires a type 1 grease type hood installed in accordance with all national and local codes	Individual motors
Min. Clearance	6" on the right, left and rear side	Smooth angles for easy cleaning
Shipping Weight	540 lbs crated	220 V Single Phase