

# 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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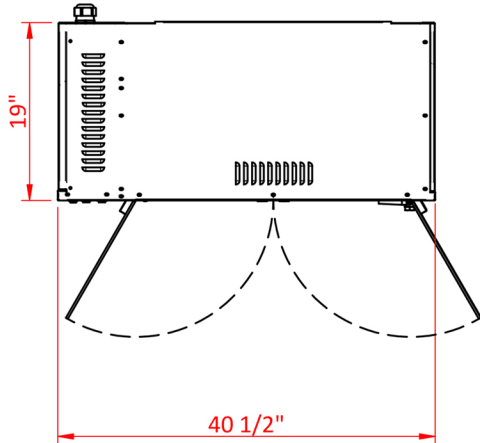
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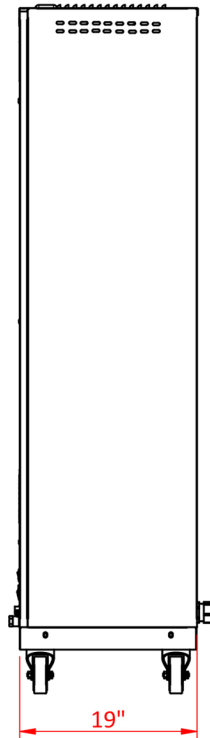
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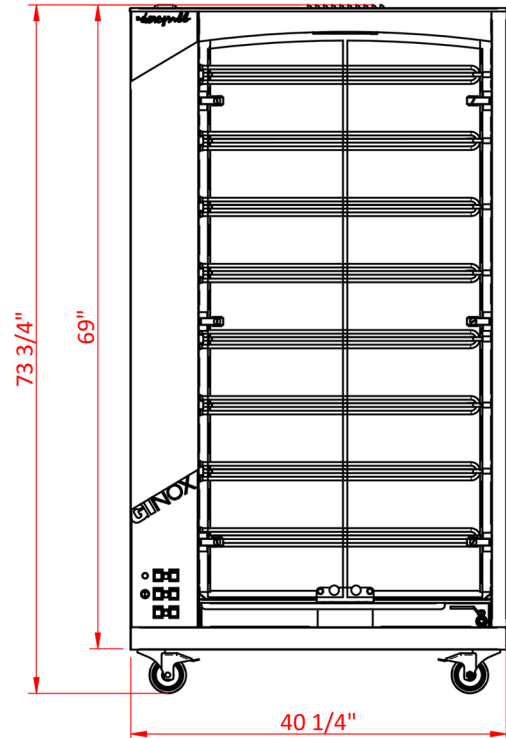
TOP VIEW



SIDE VIEW



FRONT VIEW



|                   |                                                                                                             |                                                             |
|-------------------|-------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------|
| Elec. Consumption | 220V Tri Phase 22.8 Kw 60 Amps                                                                              | <b>STANDARD FEATURES</b>                                    |
| 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                                           |