

# **Grande Flammes MILLENIUM 1375.5 MLG/MSG/MiG**

## **DESIGN**

The MILLENIUM range of attractive ergonomically-designed rotisseries, boasts a number of innovative features for increased functionality and are an ideal show-piece used throughout the world in hotels, restaurants and deli stores.

The naked flame from Rotisol's patented burners lick the cast iron hearth creating a spectacular visual, whilst being safe and simple to operate and easy to clean. Spits are driven by individual motors rotating at 2 ½ times per minute allowing meat or poultry to constantly baste itself, sealing in natural juices and cooking to perfection.

## **FEATURES**

- □ Energy Efficient
- ☐ Independent motors
- □ 2 tempered glass doors
- □ Safety with installed thermocouple
- ☐ Equipped with bottom drip tray with drainage tap
- □ Powerful halogen lamp.

# **FINISHES**

Standard model in black enamel. A choice of other colours are available. Choses a colour scheme for Millenium.



With chrome or brass trims.





All Millenium models are supplied as standard with;

- a full set of chicken spits (either model CUI prongless spits, or BP spits with prongs), and
- a set of spit adjustment tools (model DEC)

### **ACCESSORIES**

A variety of accessories are available for the unit. Video of available accessories and video of vertical spit system.

CUI1375 Anti-cutting prongless spit.		BP1375 Chicken spit.	++++	BRC1375 Basket spit.	
BS1375 Sabre spit for ham / turkey.	+ + + +	BRRO1375 Roast-clamp spit.	-	BA1375 Lamb/suckling- pig spit.	*
BCR1375 Spatchcock chicken spit.	A Secretary of the second seco	GSV1375 Raised rack for meat storage.		PID1375 Stainless steel tray to unspit.	

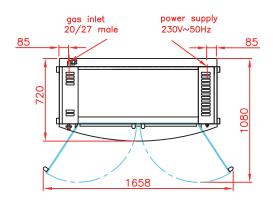


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# Front view Side view Rotisserie with roof (optional) Rotisserie with roof (optional) and base on casters (optional) and base on casters (optional) (lamps 2x25W) 1380 Lighted Sign <u>ROTISSERI</u>E (Optional) Protective Root (Optional) 8 500 GRANDES FLAMMES MILLENIUM glass doors Electrical and Gas Connection, in rear 570 630 1375 570 Caster Base (Optional) 1375 605 Heated Base Cabinet (2,055kW) or Base Cabinet (Optional)

#### **Top view** Rotisserie with roof (optional) and base on casters (optional)





# Stainless steel finish w/black enamel front panels

# **SPECIFICATIONS**

Gas Power	NG 44kW / LPG 42kW		
Gas consumption	Natural Gas 158.4 Mj/hr LPG 151.2 Mj/hr		
Gas connection	20/27 male		
Electricity	230 V 50 Hz + earth 0.6 kW		
Capacity	25/30 chickens (depending on size)		
Warranty	1 year on parts (excluding glass doors)		
Extraction	Compulsory		
Minimum clearance	16 cm on the left and right, 5 cm at the rear		
Weight	190 kg without packing		

# **Model Descriptions**

MLG - Full black enamel finish with luxe brass or chrome trims, (other colours available).

MSG - All stainless steel with

black enamel front control panels, (other colours available).

**MiG** - All stainless steel with polished S/S front.





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# **Authorised Dealer**



### **AUSTRALIAN IMPORTER & DISTRIBUTOR**



ABN 91 600 066 340

PO Box 83, Oxenford, QLD 4210 Ph: 0490 526 758

EMAIL: info@creative-commercial.com.au

www.creative-commercial.com.ai