

MAG 8 GAS

Spit roast rotisserie oven

Design

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

Performance

Porcelain enamel finish and individual burners provide the best cooking system for poultry.
Fast and consistent from 40 to 48 chicken capacity.
The unique individual burner system provides exceptional control and unmatched durability.
The porcelain enamel guarantees a non-stick, most durable surface.
Enamelled panels.

Cooking system

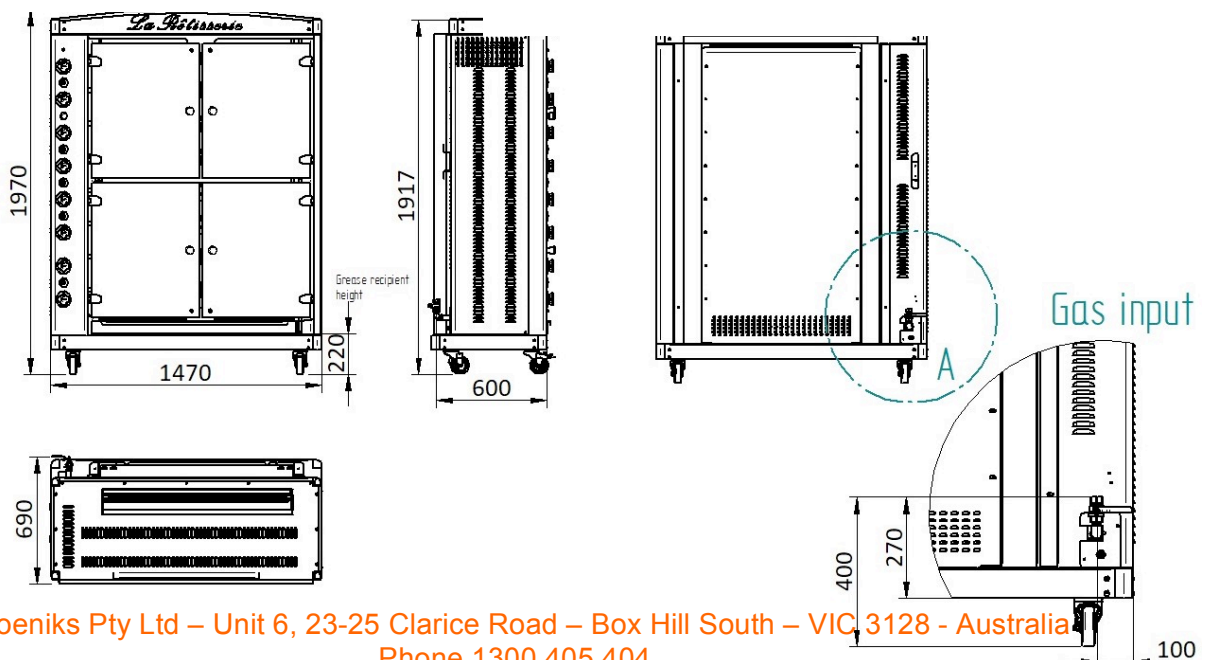
8 spits.
Each individual spits has its own unique burner for constant and fast cooking time.
Adjustable spits allow to cook any type of products from chicken to turkey, lamb, beef and vegetables.
A variety of attachments are also available such as basket spits and chicken spits
Our rotisserie ingenious spit adjustment guarantees a perfect cooking regardless of the size of the product.
Individual motors

Cleaning

Easy to clean and safe to maintain
Removable back panels
Splash guard for each burner.
Rounded corners.
Drain valve.

Technical specifications

Clearance: 15cm on the right, left and rear side
Connected load: 156Mj/h
240V single phase – 10A



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