

# Grande Flammes MILLENIUM

## 975.2 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

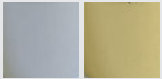
- Energy Efficient
- Independent motors
- 2 tempered glass doors
- Safety with installed thermocouple
- Equipped with bottom drip tray with drainage tap
- Powerful halogen lamp.

### 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](#).

<b>CUI975</b> Anti-cutting prongless spit.		<b>BP975</b> Chicken spit.		<b>BRC975</b> Basket spit.	
<b>BS975</b> Sabre spit for ham / turkey.		<b>BRRO975</b> Roast-clamp spit.		<b>BA975</b> Lamb/suckling-pig spit. On demand.	
<b>GCP975</b> Spare rib rack.		<b>GSV975</b> Raised rack for meat storage.		<b>PID975</b> Stainless steel tray to unspit.	



**975.2MLG**

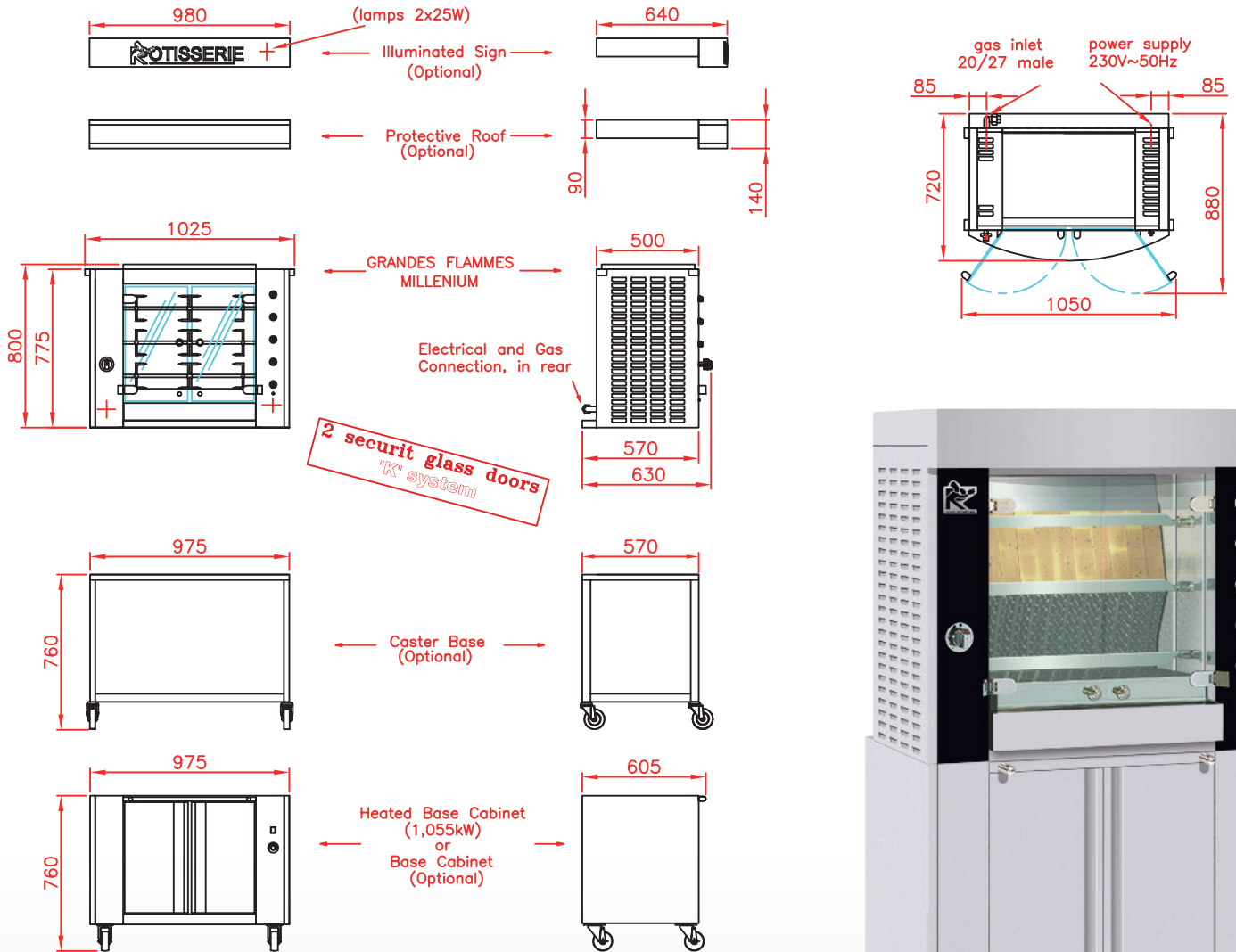
Full black enamel finish w/-  
luxe brass trims



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

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

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



Stainless steel finish w/-  
black enamel front panels

### SPECIFICATIONS

<b>Gas Power</b>	NG 14kW / LPG 11kW
<b>Gas consumption</b>	Natural Gas 48.6 Mj/hr LPG 37.8 Mj/hr
<b>Gas connection</b>	20/27 male
<b>Electricity</b>	230 V 50 Hz + earth 0.34 kW
<b>Capacity</b>	4/6 chickens (depending on size)
<b>Warranty</b>	1 year on parts (excluding glass doors)
<b>Extraction</b>	Compulsory
<b>Minimum clearance</b>	5 cm on the left and right, 5 cm at the rear
<b>Weight</b>	70 kg without packing

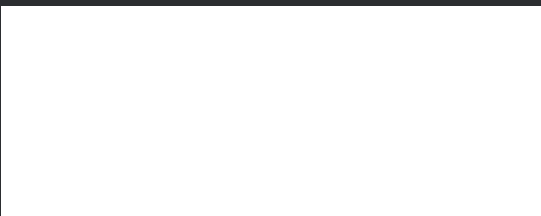
### Model Descriptions

**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



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