

# Grande Flammes MILLENIUM

## 1375.8 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

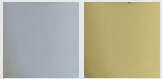
- ❑ Energy Efficient
- ❑ Independent motors
- ❑ 4 tempered glass doors
- ❑ Safety with installed thermocouple
- ❑ Equipped with bottom drip tray with drainage tap
- ❑ Powerful halogen lamp.

### FINISHES

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







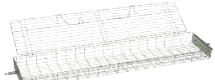




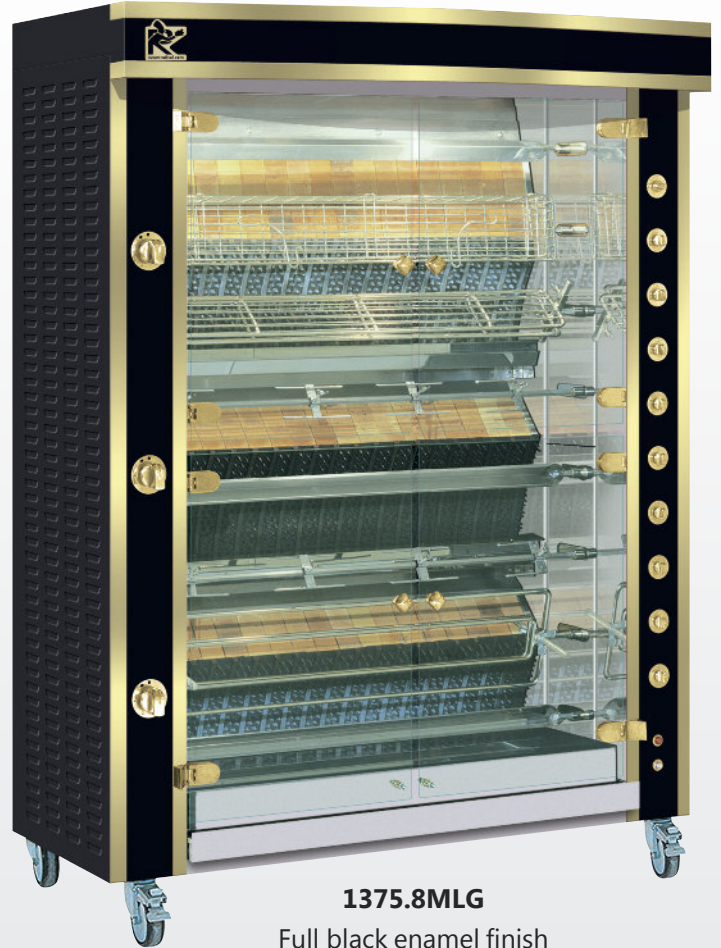
With chrome or brass trims.



### ACCESSORIES

A variety of accessories are available for the unit. Video of available [accessories](#) and video of [vertical spit system](#).

<b>CUI1375</b> Anti-cutting prongless spit.		<b>BP1375</b> Chicken spit.		<b>BRC1375</b> Basket spit.	
<b>BS1375</b> Sabre spit for ham / turkey.		<b>BRRO1375</b> Roast-clamp spit.		<b>BA1375</b> Lamb/suckling-pig spit.	
<b>BCR1375</b> Spatchcock chicken spit.		<b>GSV1375</b> Raised rack for meat storage.		<b>PID1375</b> Stainless steel tray to unspit.	



### 1375.8MLG

Full black enamel finish  
w/- luxe brass trims

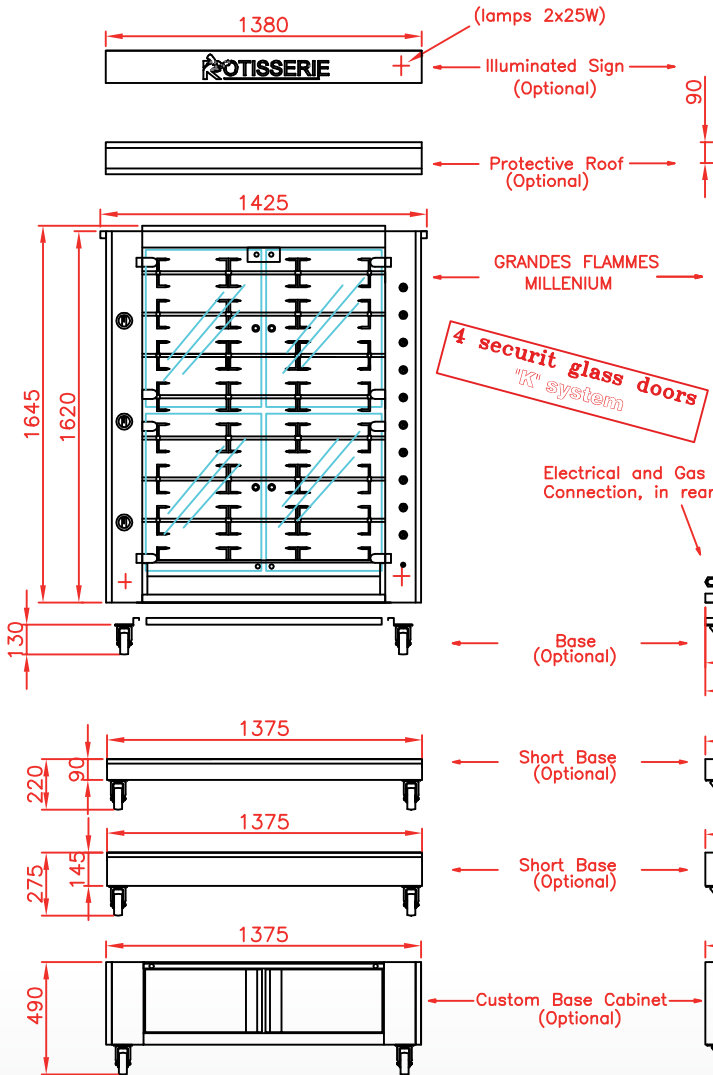


All Millenium models are supplied as standard with;

- 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)

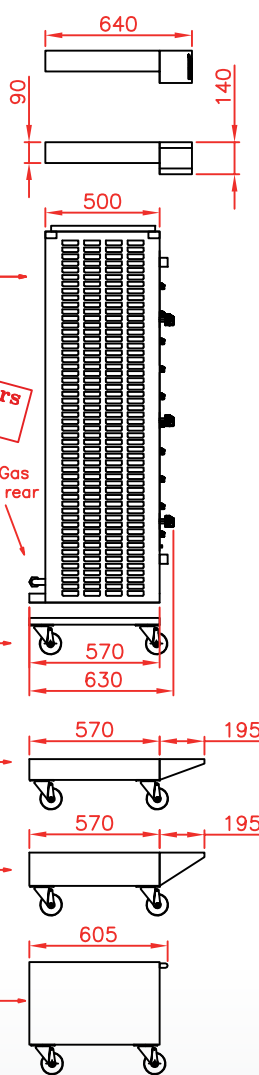
### Front view

Rotisserie with roof (optional) and base on casters (optional)



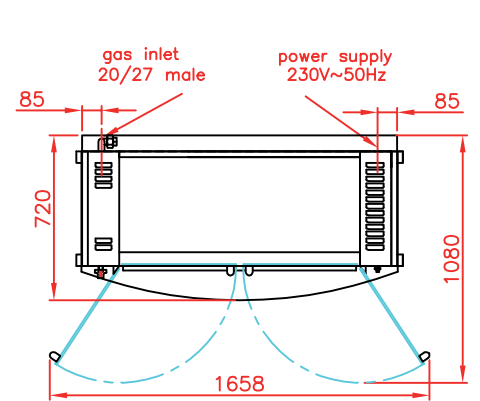
### Side view

Rotisserie with roof (optional) and base on casters (optional)



### Top view

Rotisserie with roof (optional) and base on casters (optional)



## SPECIFICATIONS

<b>Gas Power</b>	NG 66kW / LPG 63kW
<b>Gas consumption</b>	Natural Gas 237.6 Mj/hr    LPG 226.8 Mj/hr
<b>Gas connection</b>	20/27 male
<b>Electricity</b>	230 V 50 Hz + earth 0.69 kW
<b>Capacity</b>	40/48 chickens (depending on size)
<b>Warranty</b>	1 year parts+labour (excl. glass doors & bulbs)
<b>Extraction</b>	Compulsory
<b>Minimum clearance</b>	16 cm on the left and right, 5 cm at the rear
<b>Weight</b>	300 kg without packing

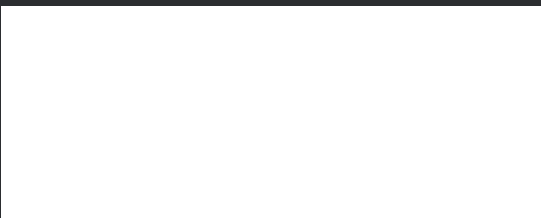
### Model Descriptions

**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.



Revised : February 2018

### Authorised Dealer



### AUSTRALIAN IMPORTER & DISTRIBUTOR



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