

## MAG 4 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 20 to 24 chicken capacity.  
The unique individual burner system provides exceptional control and unmatched durability.  
The porcelain enamel guarantees a non-stick, most durable surface.  
Enameled panels.  
Picture not contractual (base furniture not included)

#### Cooking system

4 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

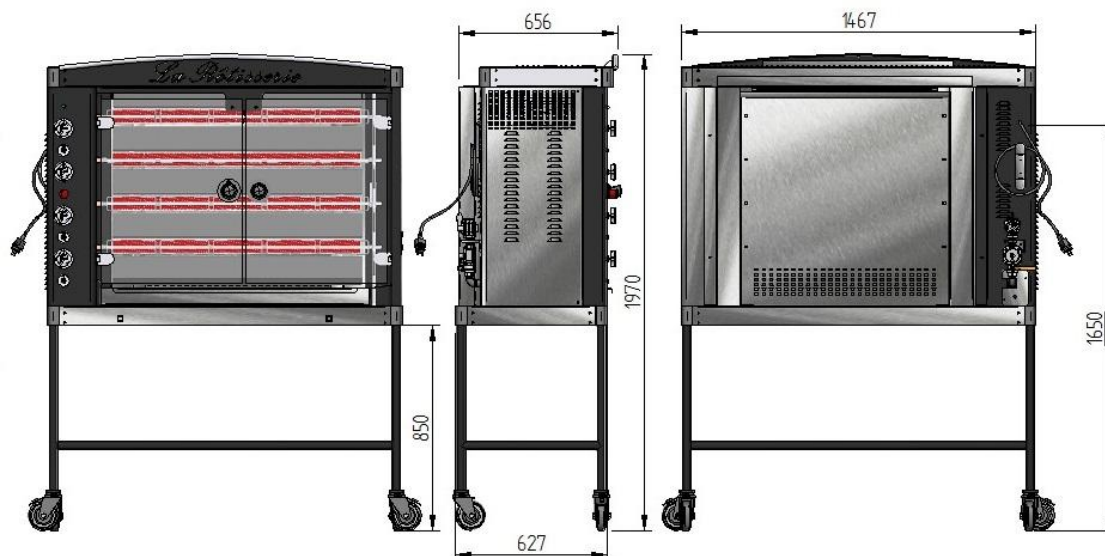
#### Cleaning

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: 78Mj/h  
240V single phase – 10A



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