## SPIT-ROAST ROTISSERIE





# MAG 6 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 30 to 36 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.

Picture not contractual (Black as standard)

Cooking system

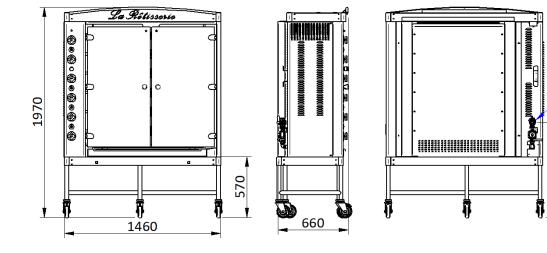
6 spits.

Each individual spits has its own unique burner for constant and fast cooking til Adjustable spits allow to cook any type of products from chicken to turkey, lam 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: 117Mj/h 240V single phase – 10A



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Gas inlet

890

#### FABRICATION FRANÇAISE