

ROTISSERIE

SPECIFICATIONS

Model : **MAG INOX 40/4** Gas Only

Manufacturer :



DESIGN

The technical advantages of a reliable and robust rotisserie
The MAG INOX has all the qualities to make your life easier!
Simple and robust control panel as well as removable
deflectors for easy maintenance. Specially designed for
continuous work by specialized itinerant roasters, it will be
perfect once installed in your vehicles!



CAPACITY

16 to 20 chickens per hour (depending on weight)

PERFORMANCE

A powerful motor on each spindle and individually
adjustable in depth, heating provided by
high-performance heaters (30% more economical) and
equipped with double security.

SECURITY

Anti-heat handle on each spindle, protection of the
heating zone by 1 tempered glass and hinges
controlled by an "open window" blocking system.
Easily removable for intensive use. Glass protection by a
tubular stainless-steel frame

CLEANING

Smooth corners and radiant shields supplied as standard
will make cleaning your MAG INOX easier



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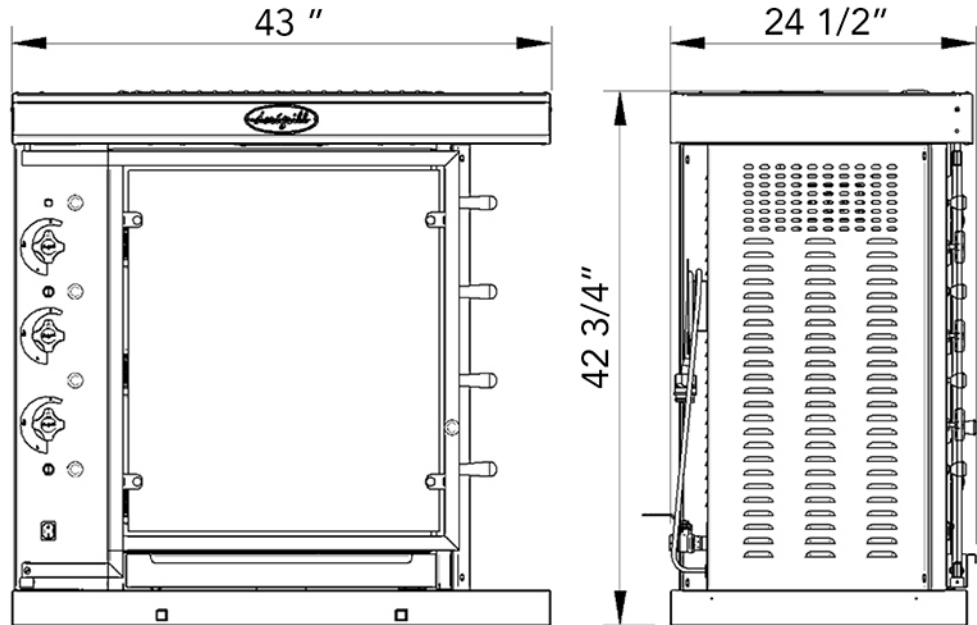
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FRONT VIEW

SIDE VIEW



Gas Consumption	50 281 BTU/hr (Natural gas) 39 915 BTU/hr (Propane)	STANDARD FEATURES
Gas Min. Pressure	7" W.C (Natural gas) 11" W.C (Propane)	STD finish : All Stainless steel
Gas Connector	3/4"	4 spits
Electricity	220 V Single Phase 10A	Bottom drip pan with drain valve
Capacity	16 to 20 chickens per hour (depending on weight)	1 Tempered glass door
Warranty	1 Year parts and labor	Manual Pilots
Venting	The rotisserie requires a type 1 grease type hood installed in accordance with all national and local codes	Individual motors
Min. Clearance	6" on the right, left and rear side	Smooth angles for easy cleaning
Shipping Weight	350 lbs crated	220 V Single Phase