

1515 Design

The Art of Rotisserie since 1963



CATALOG 2023

WWW.1515DESIGN.COM
Made in France

SPIT ROAST ROTISSERIES

SPECIFICATIONS

Manufacturer :



SPIT ROAST ROTISSERIES

MAG SERIES Gas Version

Manufacturer :



SPIT-ROAST ROTISSERIE

1515Design

MAG 40/6



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GAS



ELECTRIC



SPIT

A TRADITIONAL ROTISSERIE OVEN
FOR GREAT PERFORMANCE



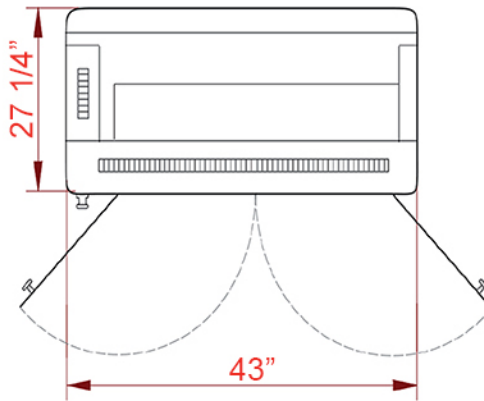
ROTISSERIE SPECIFICATIONS

Model : **MAG 40/6** Gas Version

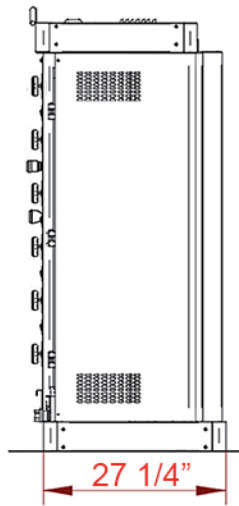
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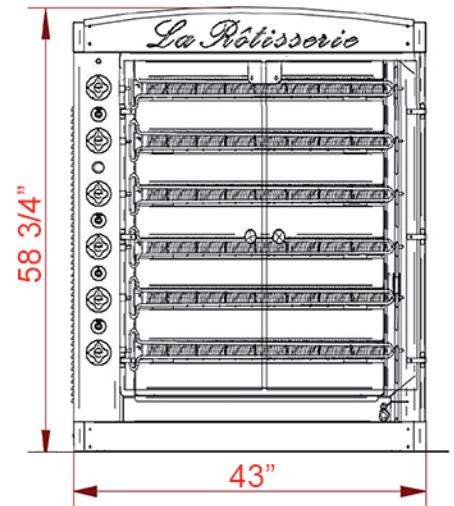
TOP VIEW



SIDE VIEW



FRONT VIEW



G	3/4" Gas Connector
E	4.0 Amps, 208/220 V Single Phase



Gas Consumption	84,000 BT/hr (Natural gas) 76,000 BTH/hr (Propane)	STANDARD FEATURES
Gas Min. Pressure	7" W.C (Natural gas) 11" W.C (Propane)	STD finish : Black Enamel with all Stainless steel trims
Gas Connector	3/4"	6 spits
Electricity	4.0 Amps, 208/220 V Single Phase	Bottom drip pan with drain valve
Capacity	Up to 24 with 3lbs Chicken Up to 30 with 2lbs Chicken	2 Tempered glass doors
Warranty	1 Year parts and labor	4 casters with front brakes
Venting	The rotisserie requires a type 1 grease type hood installed in accordance with all national and local codes	Manual Pilots and Individual Motors
Min. Clearance	6" on the right, left and rear side	Roof with Lighted Rotisserie Sign
Shipping Weight	430 lbs crated	208 / 220 V Single Phase

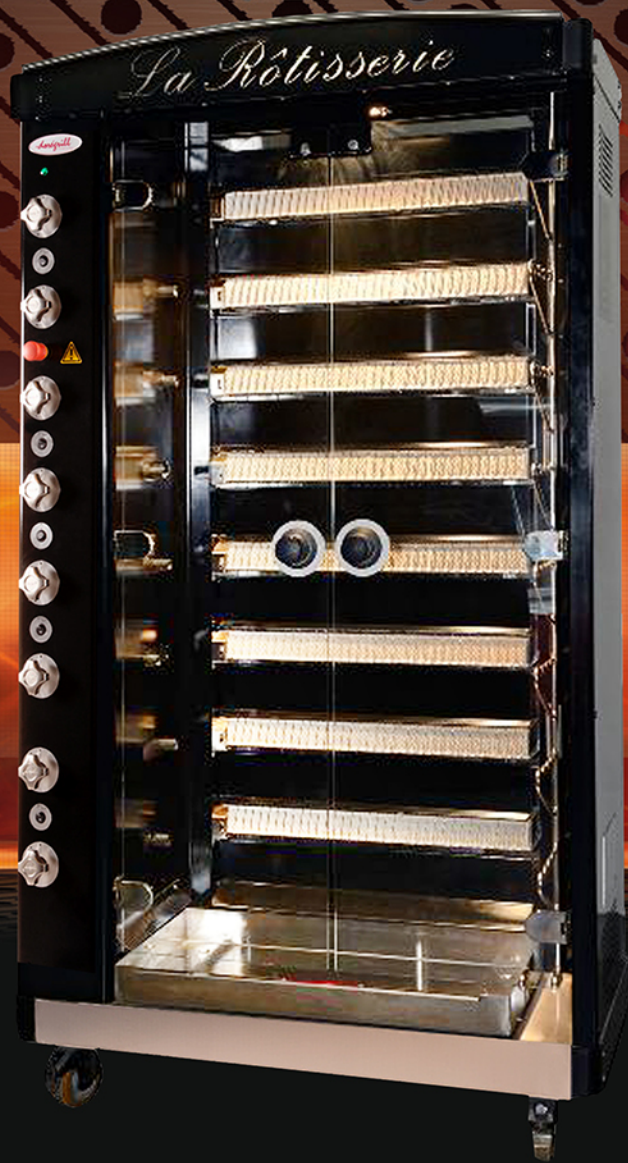
SPIT-ROAST ROTISSERIE

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MAG 40/8



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ROTISSERIE

SPECIFICATIONS

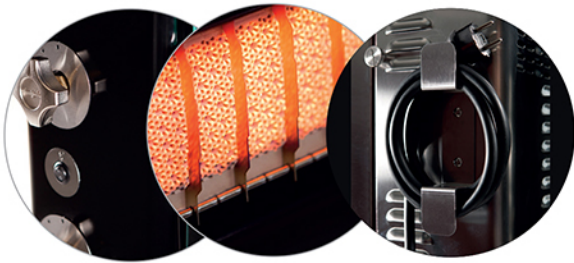
Model : **MAG 40/8** Gas Version

Manufacturer :



DESIGN

Traditional Rotisserie with powerful lighting system.
Porcelain Enamel finish with choice of color available.
Decorative roof with lighted rotisserie sign.



COOKING SYSTEM

8 spits.
Each individual spit has its own unique burner for a 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.
Manual pilots.

CLEANING

Easy to clean and safe to maintain.
Removable back / burner panels.
Splash guard for each burner.
Removable burner panels, rounded corners.
Drain valve.



PERFORMANCE

Porcelain enamel finish and individual burners provide the best cooking system for poultry.
Fast and consistent from 32 to 40 chickens capacity in less than an hour.
The unique individual burner system provides exceptional control and unmatched durability.
The porcelain enamel guarantees a non stick, most durable surface.
Patented prong-less spits.
Enameled burner panels.

COLORS

STANDARD	OPTIONS
■ Signal Black (RAL 9004)	■ Purple Red (RAL 3004)
	■ Traffic Red (RAL 3016)
	■ Gentian Blue (RAL 5010)
	■ Stainless Steel



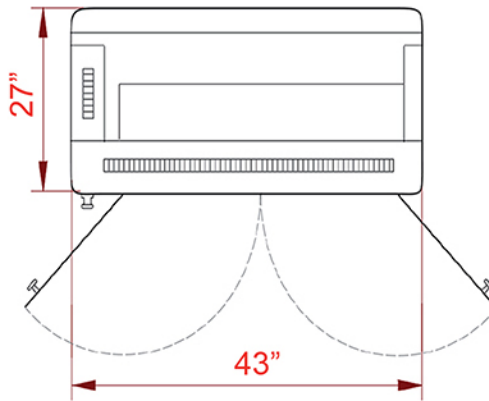
ROTISSERIE SPECIFICATIONS

Model : **MAG 40/8** Gas Version

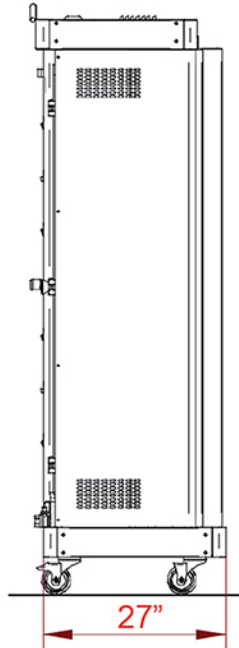
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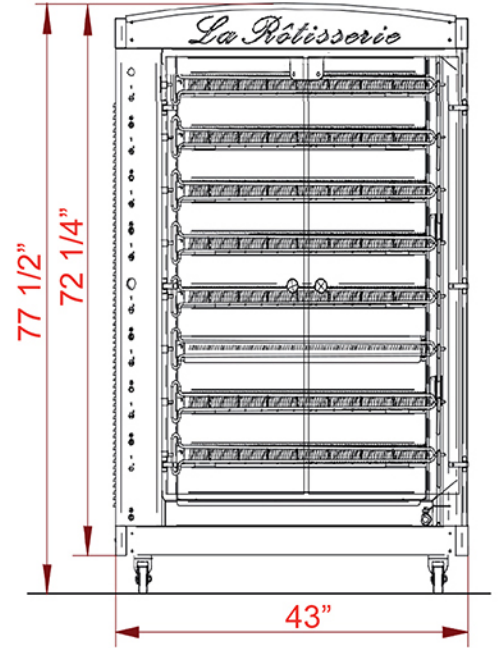
TOP VIEW



SIDE VIEW



FRONT VIEW



G	3/4" Gas Connector
E	4.0 Amps, 208/220 V Single Phase



Gas Consumption	112,000 BT/hr (Natural gas) 102,000 BTH/hr (Propane)	STANDARD FEATURES
Gas Min. Pressure	7" W.C (Natural gas) 11" W.C (Propane)	STD finish : Black Enamel with all Stainless steel trims
Gas Connector	3/4"	8 spits
Electricity	4.0 Amps, 208/220 V Single Phase	Bottom drip pan with drain valve
Capacity	Up to 32 with 3lbs Chicken Up to 40 with 2lbs Chicken	2 Tempered glass doors
Warranty	1 Year parts and labor	4 casters with front brakes
Venting	The rotisserie requires a type 1 grease type hood installed in accordance with all national and local codes	Manual Pilots and Individual Motors
Min. Clearance	6" on the right, left and rear side	Roof with Lighted Rotisserie Sign
Shipping Weight	640 lbs crated	208 / 220 V Single Phase

SPIT-ROAST ROTISSERIE

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MAG 58/4

ORIGINE
FRANCE
GARANTIE



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ROTISSERIE

SPECIFICATIONS

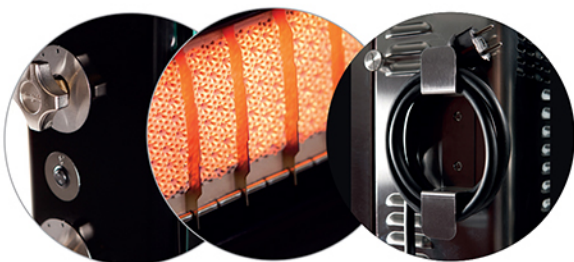
Model : **MAG 58/4** Gas Version

Manufacturer :



DESIGN

Traditional Rotisserie with powerful lighting system.
Porcelain Enamel finish with choice of color available.
Decorative roof with lighted rotisserie sign.



COOKING SYSTEM

4 spits.
Each individual spit has its own unique burner for a 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.
Manual pilots.

CLEANING

Easy to clean and safe to maintain.
Removable back / burner panels.
Splash guard for each burner.
Removable burner panels, rounded corners.
Drain valve.



PERFORMANCE

Porcelain enamel finish and individual burners provide the best cooking system for poultry.
Fast and consistent from 24 to 28 chickens capacity in less than an hour.
The unique individual burner system provides exceptional control and unmatched durability.
The porcelain enamel guarantees a non stick, most durable surface.
Patented prong-less spits.
Enameled burner panels.

COLORS

STANDARD	OPTIONS
■ Signal Black (RAL 9004)	■ Purple Red (RAL 3004)
	■ Traffic Red (RAL 3016)
	■ Gentian Blue (RAL 5010)
	■ Stainless Steel



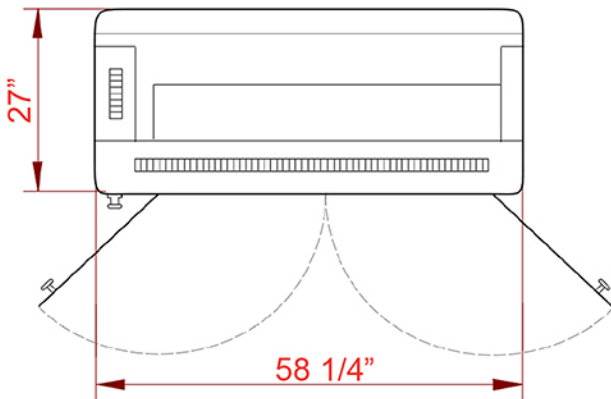
ROTISSERIE SPECIFICATIONS

Model : **MAG 58/4** Gas Version

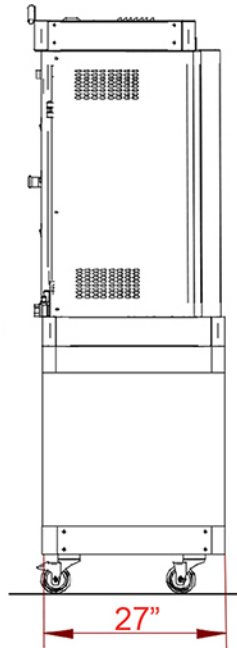
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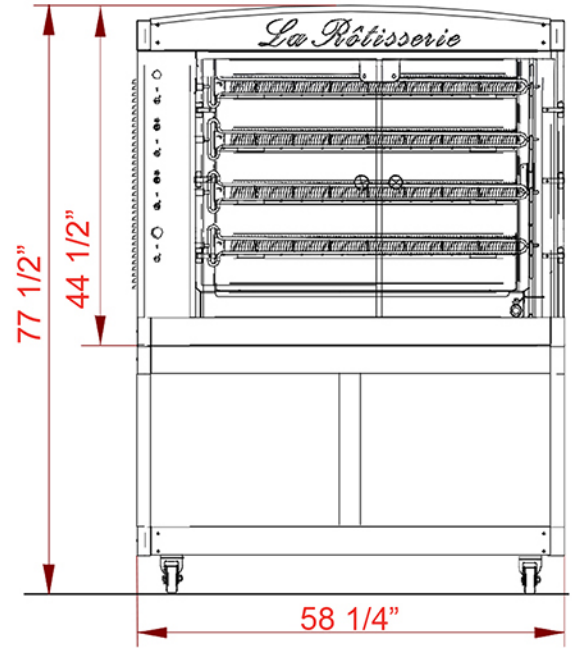
TOP VIEW



SIDE VIEW



FRONT VIEW



G	3/4" Gas Connector
E	4 Amps, 208/220 V Single Phase



Gas Consumption	72,200 BT/hr (Natural gas) 63,100 BTH/hr (Propane)	STANDARD FEATURES
Gas Min. Pressure	7" W.C (Natural gas) 11" W.C (Propane)	STD finish : Black Enamel with all Stainless steel trims
Gas Connector	3/4"	4 spits and 4 radiant burners
Electricity	4 Amps, 208/220 V Single Phase	Bottom drip pan with drain valve
Capacity	Up to 24 with 3lbs Chicken Up to 28 with 2lbs Chicken	2 Tempered glass doors
Warranty	1 Year parts and labor	4 casters with front brakes
Venting	The rotisserie requires a type 1 grease type hood installed in accordance with all national and local codes	Manual Pilots and Individual Motors
Min. Clearance	6" on the right, left and rear side	Roof with Lighted Rotisserie Sign
Shipping Weight	450 lbs crated	208 / 220 V Single Phase

SPIT-ROAST ROTISSERIE

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MAG 58/6



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ROTISSERIE

SPECIFICATIONS

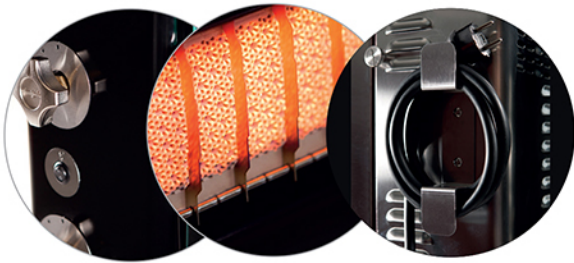
Model : **MAG 58/6** Gas Version

Manufacturer :



DESIGN

Traditional Rotisserie with powerful lighting system.
Porcelain Enamel finish with choice of color available.
Decorative roof with lighted rotisserie sign.



COOKING SYSTEM

6 spits.
Each individual spit has its own unique burner for a 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.
Manual pilots.

CLEANING

Easy to clean and safe to maintain.
Removable back / burner panels.
Splash guard for each burner.
Removable burner panels, rounded corners.
Drain valve.



PERFORMANCE

Porcelain enamel finish and individual burners provide the best cooking system for poultry.
Fast and consistent from 36 to 42 chickens capacity in less than an hour.
The unique individual burner system provides exceptional control and unmatched durability.
The porcelain enamel guarantees a non stick, most durable surface.
Patented prong-less spits.
Enameled burner panels.

COLORS

STANDARD	OPTIONS
■ Signal Black (RAL 9004)	■ Purple Red (RAL 3004)
	■ Traffic Red (RAL 3016)
	■ Gentian Blue (RAL 5010)
	■ Stainless Steel



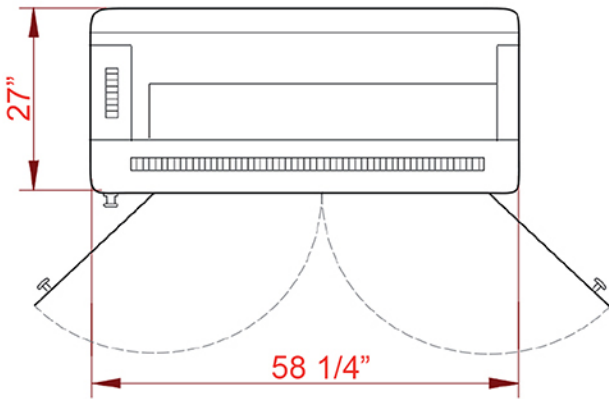
ROTISSERIE SPECIFICATIONS

Model : **MAG 58/6** Gas Version

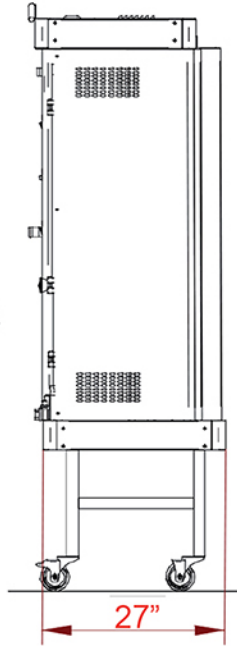
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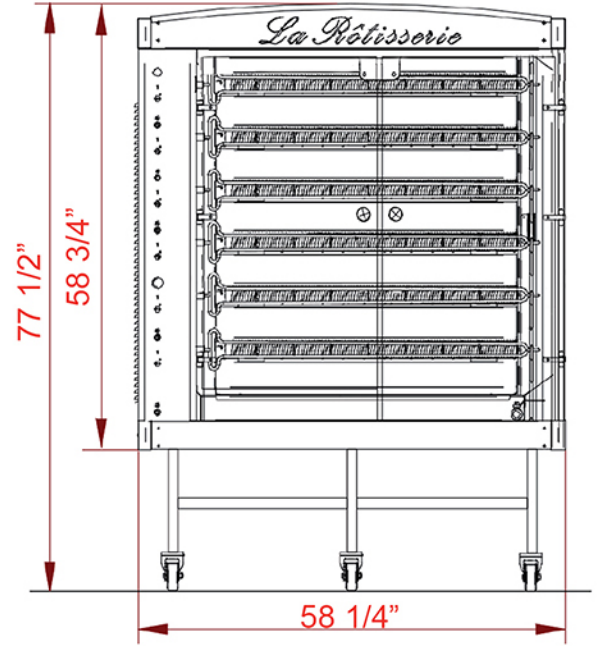
TOP VIEW



SIDE VIEW



FRONT VIEW



G	3/4" Gas Connector
E	3.75 Amps, 208/220 V Single Phase



Gas Consumption	147,400 BT/hr (Natural gas) 134,000 BTH/hr (Propane)	STANDARD FEATURES
Gas Min. Pressure	7" W.C (Natural gas) 11" W.C (Propane)	STD finish : Black Enamel with all Stainless steel trims
Gas Connector	3/4"	6 spits
Electricity	3.75 Amps, 208/220 V Single Phase	Bottom drip pan with drain valve
Capacity	Up to 36 with 3lbs Chicken Up to 42 with 2lbs Chicken	2 Tempered glass doors
Warranty	1 Year parts and labor	6 casters with front brakes
Venting	The rotisserie requires a type 1 grease type hood installed in accordance with all national and local codes	Manual Pilots and Individual Motors
Min. Clearance	6" on the right, left and rear side	Roof with Lighted Rotisserie Sign
Shipping Weight	540 lbs crated	208 / 220 V Single Phase

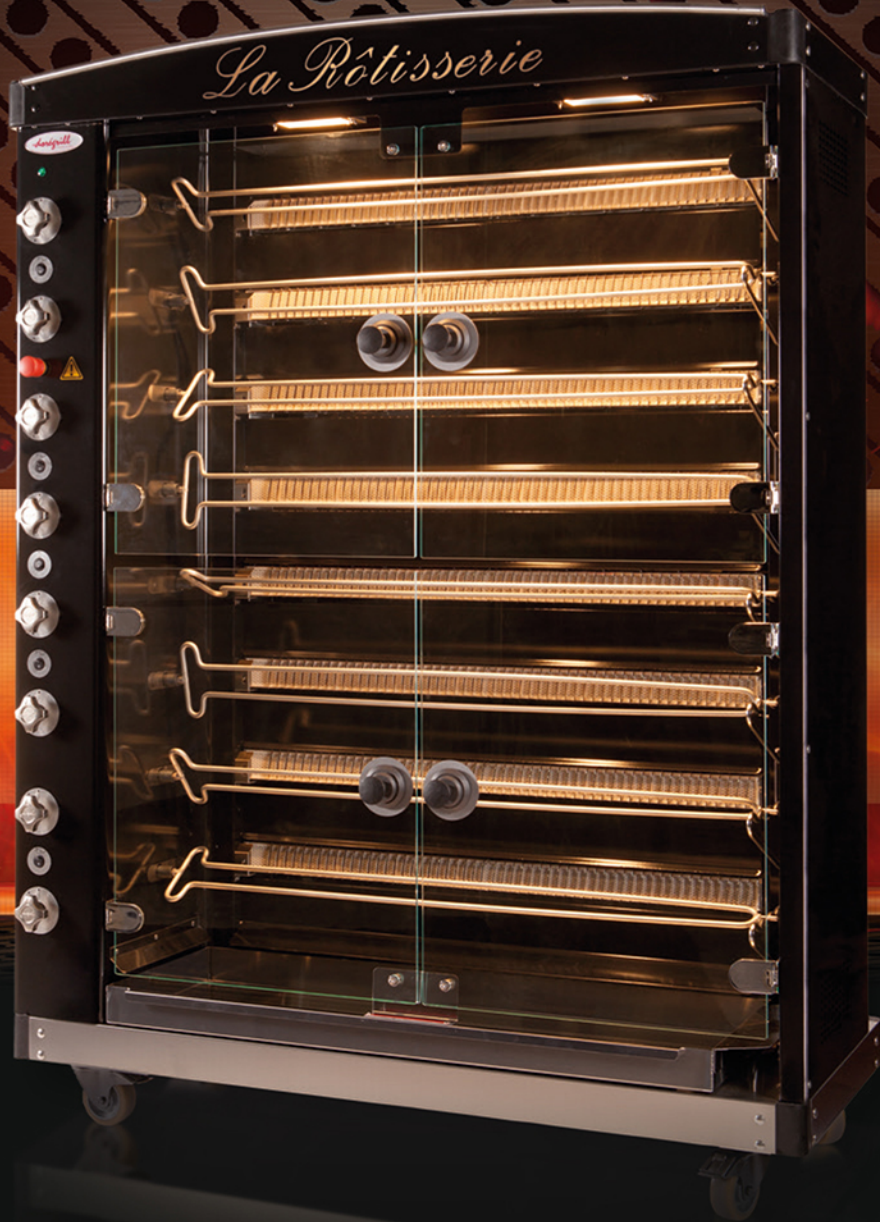
SPIT-ROAST ROTISSERIE

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ROTISSERIE

SPECIFICATIONS

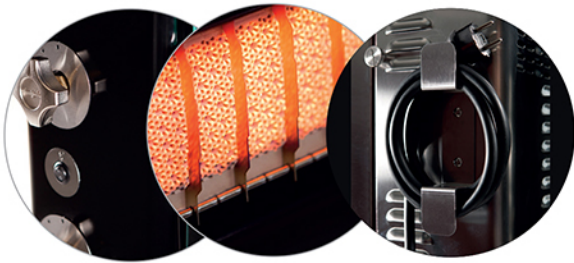
Model : **MAG 58/8** Gas Version

Manufacturer :



DESIGN

Traditional Rotisserie with powerful lighting system.
Porcelain Enamel finish with choice of color available.
Decorative roof with lighted rotisserie sign.



COOKING SYSTEM

8 spits.
Each individual spit has its own unique burner for a 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.
Manual pilots.

CLEANING

Easy to clean and safe to maintain.
Removable back / burner panels.
Splash guard for each burner.
Removable burner panels, rounded corners.
Drain valve.



PERFORMANCE

Porcelain enamel finish and individual burners provide the best cooking system for poultry.
Fast and consistent from 48 to 56 chickens capacity in less than an hour.
The unique individual burner system provides exceptional control and unmatched durability.
The porcelain enamel guarantees a non stick, most durable surface.
Patented prong-less spits.
Enameled burner panels.

COLORS

STANDARD	OPTIONS
■ Signal Black (RAL 9004)	■ Purple Red (RAL 3004)
	■ Traffic Red (RAL 3016)
	■ Gentian Blue (RAL 5010)
	■ Stainless Steel



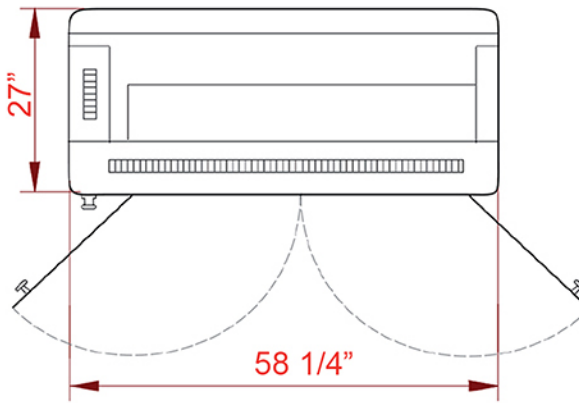
ROTISSERIE SPECIFICATIONS

Model : **MAG 58/8** Gas Version

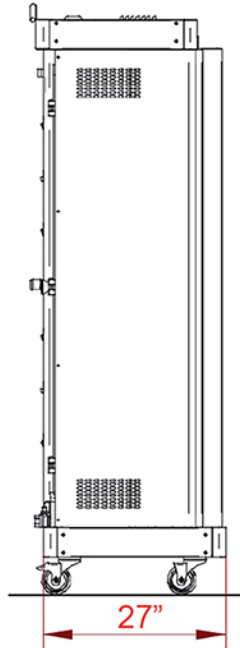
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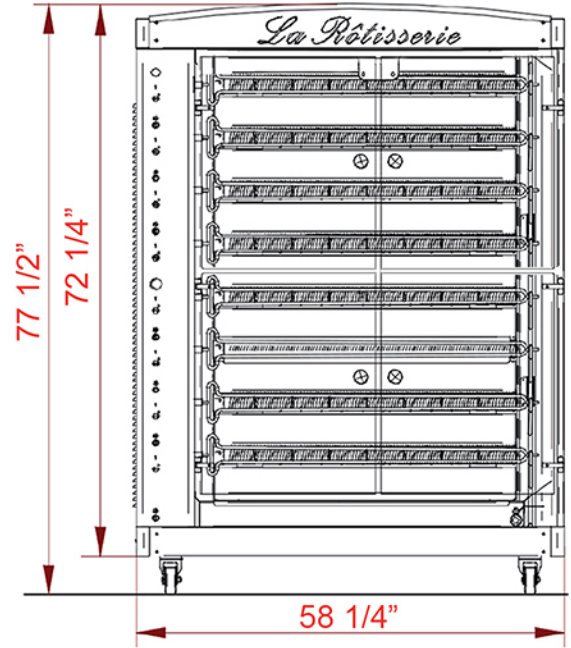
TOP VIEW



SIDE VIEW



FRONT VIEW



G	3/4" Gas Connector
E	5.0 Amps, 208/220 V Single Phase



Gas Consumption	195,000 BT/hr (Natural gas) 177,000 BTH/hr (Propane)	STANDARD FEATURES
Gas Min. Pressure	7" W.C (Natural gas) 11" W.C (Propane)	STD finish : Black Enamel with all Stainless steel trims
Gas Connector	3/4"	8 spits
Electricity	5.0 Amps, 208/220 V Single Phase	Bottom drip pan with drain valve
Capacity	Up to 48 with 3lbs Chicken Up to 56 with 2lbs Chicken	4 Tempered glass doors
Warranty	1 Year parts and labor	4 casters with front brakes
Venting	The rotisserie requires a type 1 grease type hood installed in accordance with all national and local codes	Manual Pilots and Individual Motors
Min. Clearance	6" on the right, left and rear side	Roof with Lighted Rotisserie Sign
Shipping Weight	750 lbs crated	208 / 220 V Single Phase

SPIT-ROAST ROTISSERIE

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MAG 6

ORIGINE
FRANCE
GARANTIE



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A TRADITIONAL ROTISSERIE OVEN
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ROTISSERIE

SPECIFICATIONS

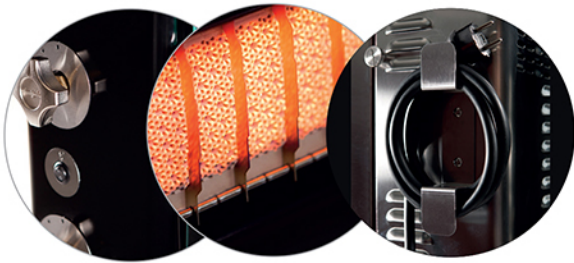
Model : **MAG 6** Gas Version

Manufacturer :



DESIGN

Traditional Rotisserie with powerful lighting system.
Porcelain Enamel finish with choice of color available
Decorative roof with lighted rotisserie sign



COOKING SYSTEM

6 spits or 6 basket spits.
Each individual spit has its own unique burner for a 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
Manual pilots.

CLEANING

Easy to clean and safe to maintain.
Removable back / burner panels.
Splash guard for each burner.
Removable burner panels, rounded corners.
Drain valve.



PERFORMANCE

Porcelain enamel finish and individual burners provide the best cooking system for poultry.
Fast and consistent 30 chickens capacity (in basket spits) in less than an hour.
The unique individual burner system provides exceptional control and unmatched durability.
The porcelain enamel guarantees a non stick, most durable surface.
Patented prong-less spits.
Enameled burner panels

COLORS

STANDARD	OPTIONS
■ Signal Black (RAL 9004)	■ Purple Red (RAL 3004)
	■ Traffic Red (RAL 3016)
	■ Gentian Blue (RAL 5010)
	■ Stainless Steel



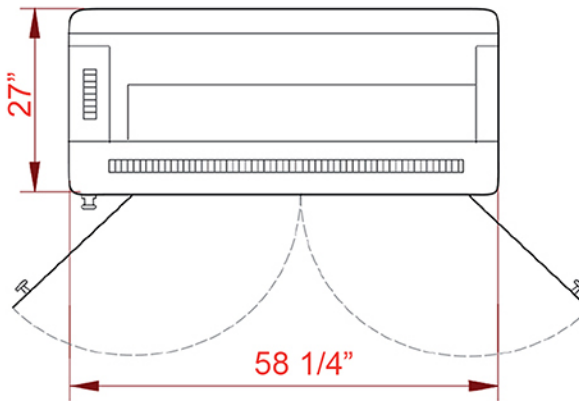
ROTISSERIE SPECIFICATIONS

Model : **MAG 6** Gas Version

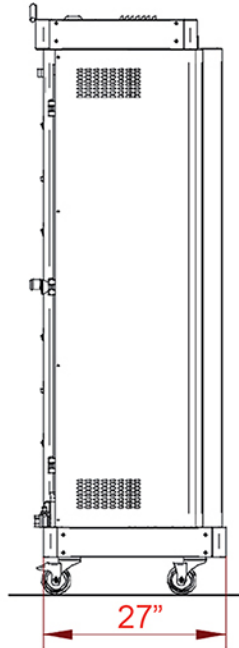
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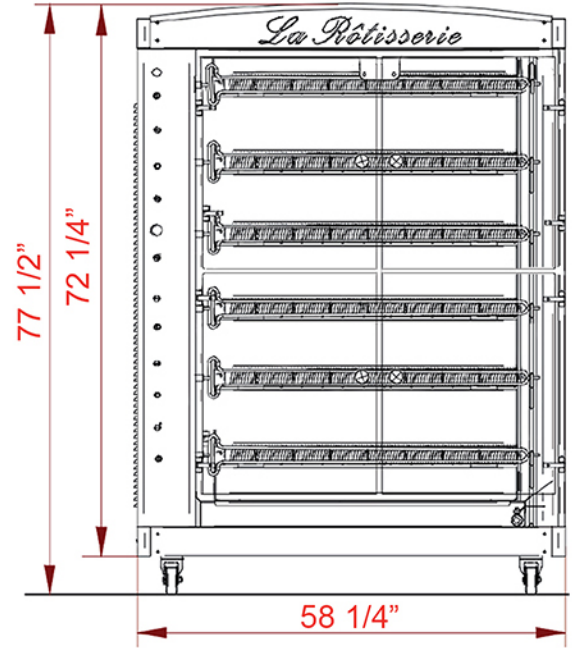
TOP VIEW



SIDE VIEW



FRONT VIEW



- G 3/4" Gas Connector
- E 3.75 Amps, 208/220 V Single Phase



Gas Consumption	147,400 BT/hr (Natural gas) 134,000 BTH/hr (Propane)	STANDARD FEATURES
Gas Min. Pressure	7" W.C (Natural gas) 11" W.C (Propane)	STD finish : Black Enamel with all Stainless steel trims
Gas Connector	3/4"	6 spits or 6 basket spits
Electricity	3.75 Amps, 208/220 V Single Phase	Bottom drip pan with drain valve
Capacity	36 to 42 Chickens on regular spit 30 Chickens on basket spits	4 Tempered glass doors
Warranty	1 Year parts and labor	4 casters with front brakes
Venting	The rotisserie requires a type 1 grease type hood installed in accordance with all national and local codes	Manual Pilots and Individual Motors
Min. Clearance	6" on the right, left and rear side	Roof with Lighted Rotisserie Sign
Shipping Weight	750 lbs crated	208 / 220 V Single Phase

SPIT ROAST ROTISSERIES

MAG SERIES Electric Version

Manufacturer :



SPIT-ROAST ROTISSERIE

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MAG 40/8 Electric



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ROTISSERIE

SPECIFICATIONS

Model : **MAG 40/8** Electric Version

Manufacturer :



DESIGN

Traditional Rotisserie with powerful lighting system.
Porcelain Enamel finish with choice of color available
Decorative roof with lighted rotisserie sign



COOKING SYSTEM

8 spits.
Each individual spit has its own unique heating element for a 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.
Rounded corners.
Drain Valve.



PERFORMANCE

Porcelain enamel finish and individual heating elements provide the best cooking system for poultry.
Fast and consistent from 32 to 40 chickens capacity in less than an hour.
The unique heating element system provides exceptional control and unmatched durability.
The porcelain enamel guarantees a non stick, most durable surface.
Patented prong-less spits.
Enameled panels.

COLORS

STANDARD	OPTIONS
■ Signal Black (RAL 9004)	■ Purple Red (RAL 3004)
	■ Traffic Red (RAL 3016)
	■ Gentian Blue (RAL 5010)
	■ Stainless Steel



ROTISSERIE SPECIFICATIONS

Model : **MAG 40/8** Electric Version

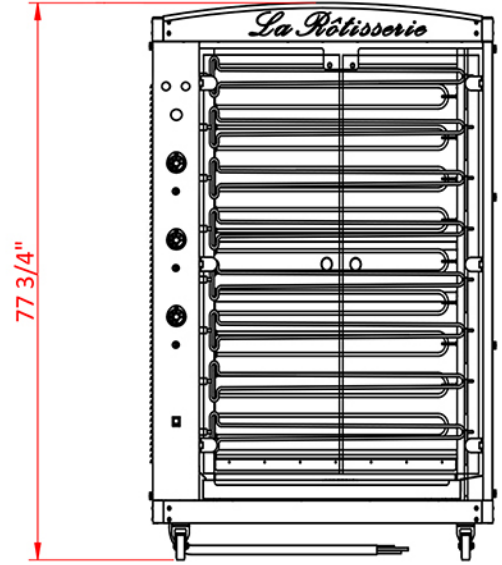
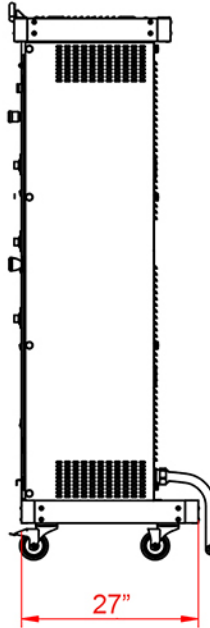
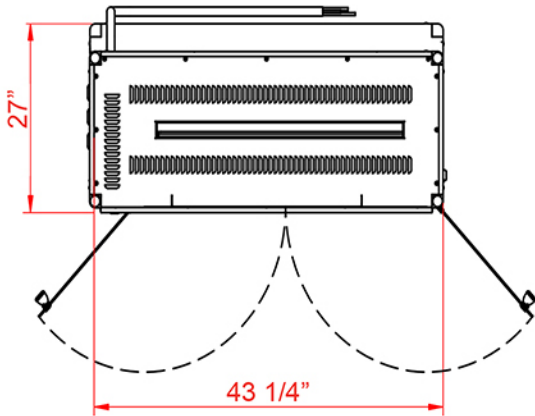
Manufacturer :



TOP VIEW

SIDE VIEW

FRONT VIEW



CE KCL AQ FRANCE ETL ANSI / NSF4 ETL ANSI Z83.11b-2009 CSA 1.8-2009

Elec. Consumption	220V Tri Phase 30000 w 72Amps	STANDARD FEATURES
Capacity	Up to 32 with 3lbs Chicken Up to 40 with 2lbs Chicken	STD finish : Black Enamel with all Stainless steel trims
Warranty	1 Year parts and labor	8 spits
Venting	The rotisserie requires a type 1 grease type hood installed in accordance with all national and local codes	Bottom drip pan with drain valve
Min. Clearance	6" on the right, left and rear side	2 Tempered glass doors
Shipping Weight	650 lbs crated	4 casters with front brakes
		Individual Motors
		Roof with Lighted Rotisserie Sign

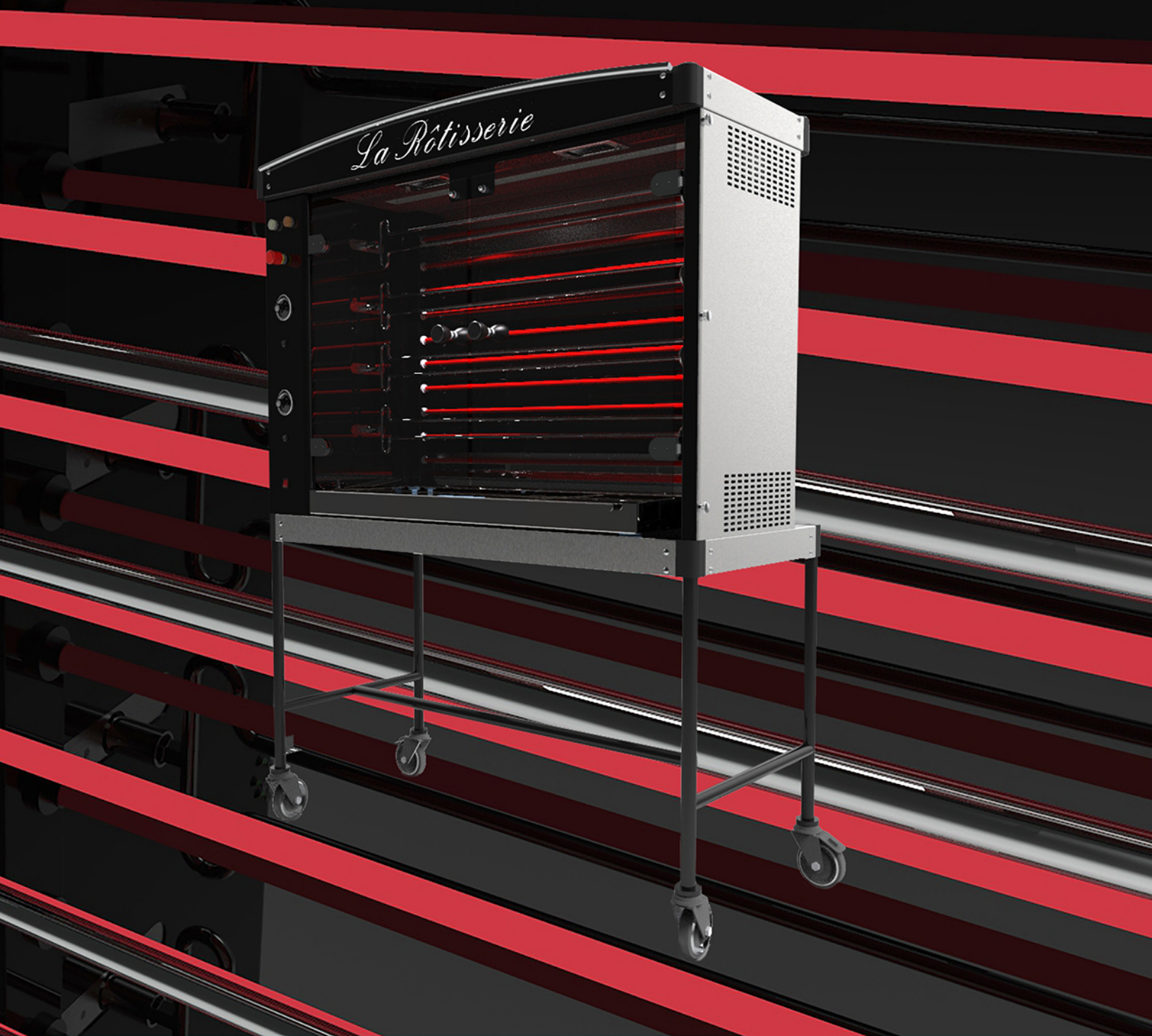
SPIT-ROAST ROTISSERIE

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SPECIFICATIONS

Model : **MAG 58/4** Electric Version

Manufacturer :



DESIGN

Traditional Rotisserie with powerful lighting system.
Porcelain Enamel finish with choice of color available
Decorative roof with lighted rotisserie sign



COOKING SYSTEM

4 spits.
Each individual spit has its own unique heating element for a 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.
Rounded corners.
Drain Valve.



PERFORMANCE

Porcelain enamel finish and individual heating elements provide the best cooking system for poultry.
Fast and consistent from 24 to 28 chickens capacity in less than an hour.
The unique heating element system provides exceptional control and unmatched durability.
The porcelain enamel guarantees a non stick, most durable surface.
Patented prong-less spits.
Enameled panels.

COLORS

STANDARD	OPTIONS
■ Signal Black (RAL 9004)	■ Purple Red (RAL 3004)
	■ Traffic Red (RAL 3016)
	■ Gentian Blue (RAL 5010)
	■ Stainless Steel



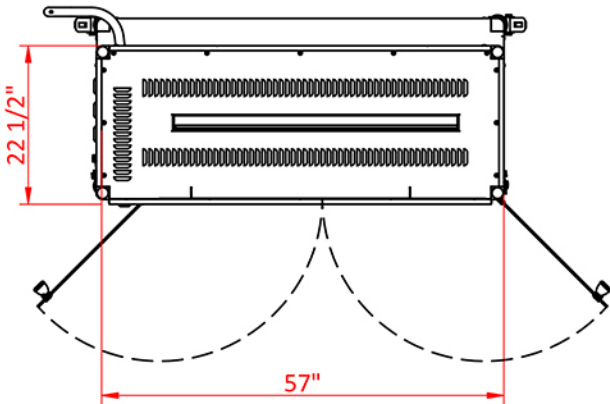
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Model : **MAG 58/4** Electric Version

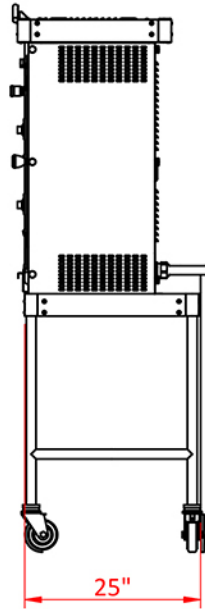
Manufacturer :



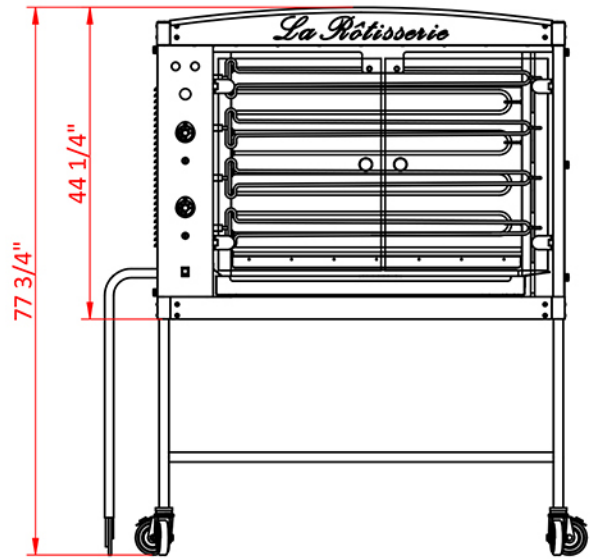
TOP VIEW



SIDE VIEW



FRONT VIEW



CE KCL AQ FRANCE ETL ANSI / NSF4 ETL ANSI Z83.11b-2009 CSA 1.8-2009

Elec. Consumption	220V Tri Phase 20.6 Kw 54 Amps	STANDARD FEATURES
Capacity	Up to 24 with 3lbs Chicken Up to 28 with 2lbs Chicken	STD finish : Black Enamel with all Stainless steel trims
Warranty	1 Year parts and labor	4 spits
Venting	The rotisserie requires a type 1 grease type hood installed in accordance with all national and local codes	Bottom drip pan with drain valve
Min. Clearance	6" on the right, left and rear side	2 Tempered glass doors
Shipping Weight	450 lbs crated	4 casters with front brakes
		Individual Motors
		Roof with Lighted Rotisserie Sign

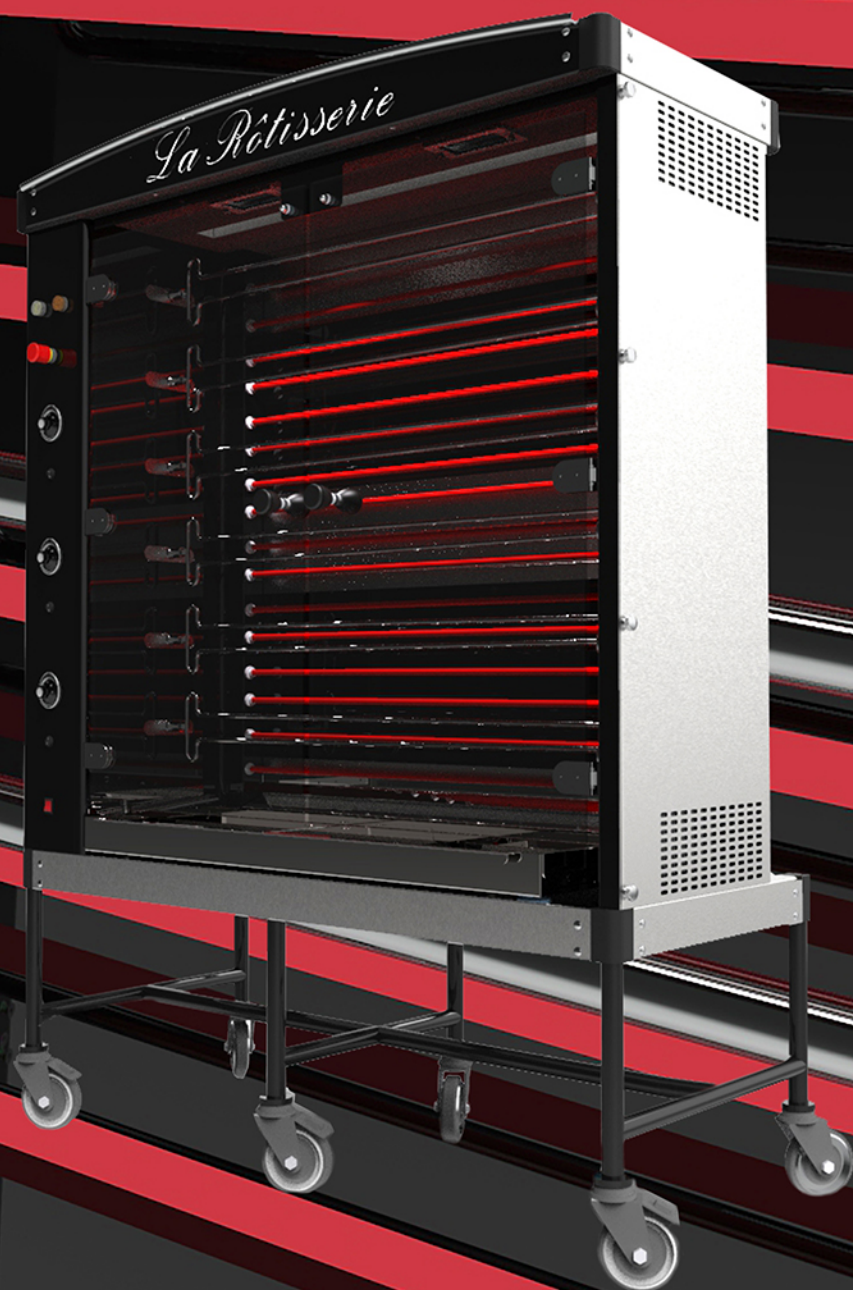
SPIT-ROAST ROTISSERIE

1515Design

MAG 58/6 Electric



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ELECTRIC



SPIT

A TRADITIONAL ROTISSERIE OVEN
FOR GREAT PERFORMANCE



ROTISSERIE

SPECIFICATIONS

Model : **MAG 58/6** Electric Version

Manufacturer :



DESIGN

Traditional Rotisserie with powerful lighting system.
Porcelain Enamel finish with choice of color available
Decorative roof with lighted rotisserie sign



COOKING SYSTEM

6 spits.
Each individual spit has its own unique heating element for a 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.
Rounded corners.
Drain Valve.



PERFORMANCE

Porcelain enamel finish and individual heating elements provide the best cooking system for poultry.
Fast and consistent from 36 to 42 chickens capacity in less than an hour.
The unique heating element system provides exceptional control and unmatched durability.
The porcelain enamel guarantees a non stick, most durable surface.
Patented prong-less spits.
Enameled panels.

COLORS

STANDARD	OPTIONS
■ Signal Black (RAL 9004)	■ Purple Red (RAL 3004)
	■ Traffic Red (RAL 3016)
	■ Gentian Blue (RAL 5010)
	■ Stainless Steel



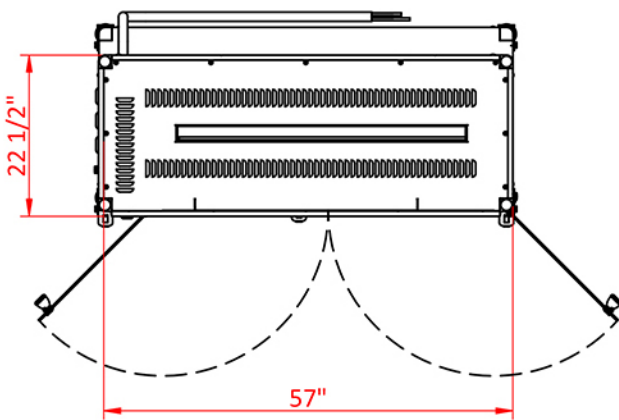
ROTISSERIE SPECIFICATIONS

Model : **MAG 58/6** Electric Version

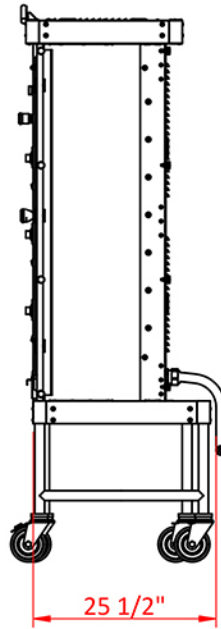
Manufacturer :



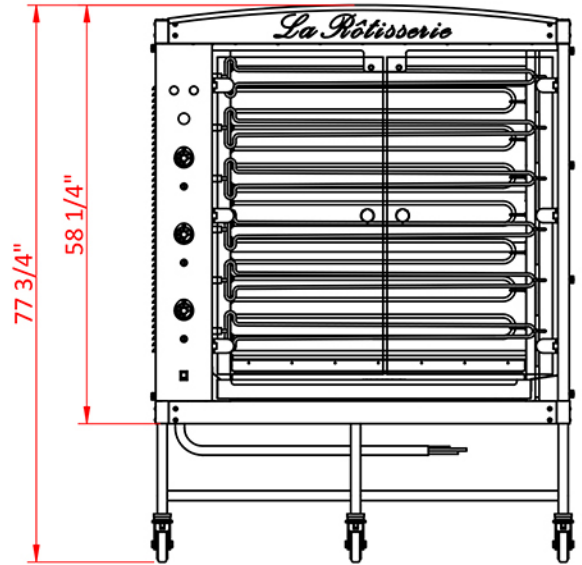
TOP VIEW



SIDE VIEW



FRONT VIEW



CE KCL AQ FRANCE ETL ANSI / NSF4 ETL ANSI Z83.11b-2009 CSA 1.8-2009

Elec. Consumption	220V Tri Phase 29.5 Kw 77.4 Amps	STANDARD FEATURES
Capacity	Up to 36 with 3lbs Chicken Up to 42 with 2lbs Chicken	STD finish : Black Enamel with all Stainless steel trims
Warranty	1 Year parts and labor	6 spits
Venting	The rotisserie requires a type 1 grease type hood installed in accordance with all national and local codes	Bottom drip pan with drain valve
Min. Clearance	6" on the right, left and rear side	2 Tempered glass doors
Shipping Weight	540 lbs crated	4 casters with front brakes
		Individual Motors
		Roof with Lighted Rotisserie Sign

SPIT-ROAST ROTISSERIE

1515Design

MAG 58/8 Electric



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ELECTRIC



SPIT

A TRADITIONAL ROTISSERIE OVEN
FOR GREAT PERFORMANCE



ROTISSERIE

SPECIFICATIONS

Model : **MAG 58/8** Electric Version

Manufacturer :



DESIGN

Traditional Rotisserie with powerful lighting system.
Porcelain Enamel finish with choice of color available
Decorative roof with lighted rotisserie sign



COOKING SYSTEM

8 spits.
Each individual spit has its own unique heating element for a 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.
Rounded corners.
Drain Valve.



PERFORMANCE

Porcelain enamel finish and individual heating elements provide the best cooking system for poultry.
Fast and consistent from 48 to 56 chickens capacity in less than an hour.
The unique heating element system provides exceptional control and unmatched durability.
The porcelain enamel guarantees a non stick, most durable surface.
Patented prong-less spits.
Enameled panels.

COLORS

STANDARD	OPTIONS
■ Signal Black (RAL 9004)	■ Purple Red (RAL 3004)
	■ Traffic Red (RAL 3016)
	■ Gentian Blue (RAL 5010)
	■ Stainless Steel



ROTISSERIE SPECIFICATIONS

Model : **MAG 58/8** Electric Version

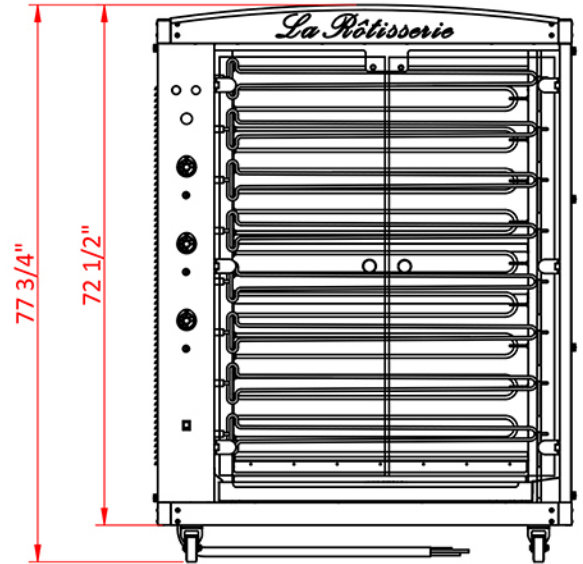
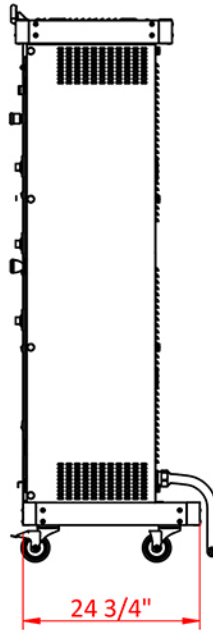
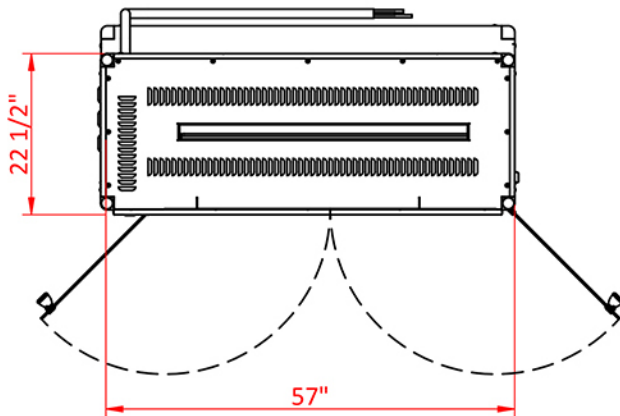
Manufacturer :



TOP VIEW

SIDE VIEW

FRONT VIEW



CE KCL AQ FRANCE ETL ANSI / NSF4 ETL ANSI Z83.11b-2009 CSA 1.8-2009

Elec. Consumption	220V Tri Phase 40340w 105 Amps	STANDARD FEATURES
Capacity	Up to 48 with 3lbs Chicken Up to 56 with 2lbs Chicken	STD finish : Black Enamel with all Stainless steel trims
Warranty	1 Year parts and labor	8 spits
Venting	The rotisserie requires a type 1 grease type hood installed in accordance with all national and local codes	Bottom drip pan with drain valve
Min. Clearance	6" on the right, left and rear side	2 Tempered glass doors
Shipping Weight	750 lbs crated	4 casters with front brakes
		Individual Motors
		Roof with Lighted Rotisserie Sign

SPIT ROAST ROTISSERIES

MAGFLAM SERIES Gas Only

Manufacturer :



SPIT-ROAST ROTISSERIE

1515Design

MAGFLAM 40/3



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GAS



SPIT

THE OLD-TIME ROTISSERIE OVEN
IN ALL ITS GLORY



ROTISSERIE

SPECIFICATIONS

Model : **MAGFLAM 40/3** Gas Only

Manufacturer :



DESIGN

Traditional Rotisserie with powerful lighting system. Stainless Steel and Porcelain Enamel finish with choice of color available and refracting side blocks and panels, highlight the warm, authentic look of old-time cooking.



COOKING SYSTEM

3 spits, 3 motors, 1 burner

Cooking using "Radiation Cast Iron". High yield "Live Flame" projectors make it like cooking over an open fire. 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.

Manual pilots.

CLEANING

Easy to clean and safe to maintain.

The interior can be fully dismantled.

Rounded corners.

Drain plug.



PERFORMANCE

Porcelain enamel finish and Radiation Cast Iron provide the best cooking system for poultry.

Fast and consistent from 18 to 21 chickens capacity in less than an hour.

The unique individual burner system provides exceptional control and unmatched durability.

The porcelain enamel guarantees a non stick, most durable surface.

Patented prong-less spits.

Enameled burner panels.

COLORS

STANDARD

■ Signal Black
(RAL 9004)

OPTIONS

■ Purple Red (RAL 3004)
■ Traffic Red (RAL 3016)
■ Gentian Blue (RAL 5010)
■ Stainless Steel



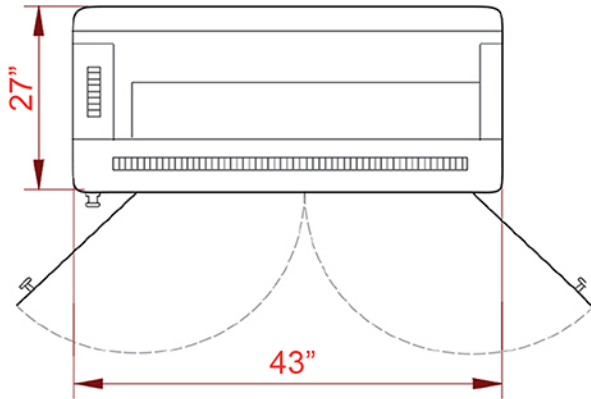
ROTISSERIE SPECIFICATIONS

Model : **MAGFLAM 40/3** Gas Only

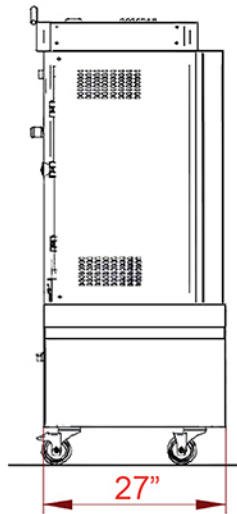
Manufacturer :



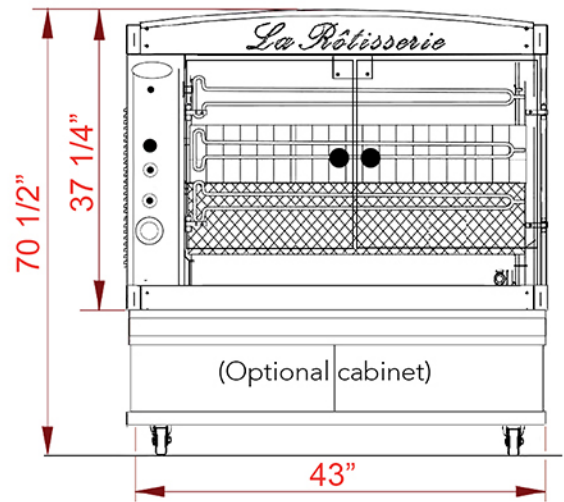
TOP VIEW



SIDE VIEW



FRONT VIEW



G	3/4" Gas Connector
E	4.0 Amps, 208/220 V Single Phase



Gas Consumption	30,000 BTH/hr (Natural gas) 22,500 BTH/hr (Propane)	STANDARD FEATURES
Gas Min. Pressure	7" W.C (Natural gas) 11" W.C (Propane)	STD finish : Black Enamel with all Stainless steel trims
Gas Connector	3/4"	3 spits 1 burner
Electricity	4.0 Amps, 208/220 V Single Phase	Bottom drip pan with drain plug
Capacity	Up to 18 with 3lbs Chicken Up to 21 with 2lbs Chicken	2 Tempered glass doors
Warranty	1 Year parts and labor	4 casters with front brakes
Venting	The rotisserie requires a type 1 grease type hood installed in accordance with all national and local codes	Manual Pilots and Individual Motors
Min. Clearance	6" on the right, left and rear side	Roof with Lighted Rotisserie Sign
Shipping Weight	290 lbs crated without base 350 lbs crated with base	208 / 220 V Single Phase

SPIT-ROAST ROTISSERIE

1515Design

MAGFLAM 40/5



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GAS



SPIT

THE OLD-TIME ROTISSERIE OVEN
IN ALL ITS GLORY



ROTISSERIE

SPECIFICATIONS

Model : **MAGFLAM 40/5** Gas Only

Manufacturer :



DESIGN

Traditional Rotisserie with powerful lighting system. Stainless Steel and Porcelain Enamel finish with choice of color available and refracting side blocks and panels, highlight the warm, authentic look of old-time cooking.



COOKING SYSTEM

5 spits.

Cooking using "Radiation Cast Iron". High yield "Live Flame" projectors make it like cooking over an open fire. 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.

Manual pilots.

CLEANING

Easy to clean and safe to maintain.

The interior can be fully dismantled.

Rounded corners.

Drain plug.



PERFORMANCE

Porcelain enamel finish and Radiation Cast Iron provide the best cooking system for poultry.

Fast and consistent from 15 to 20 chickens capacity in less than an hour.

The unique individual burner system provides exceptional control and unmatched durability.

The porcelain enamel guarantees a non stick, most durable surface.

Patented prong-less spits.

Enameled burner panels.

COLORS

STANDARD

■ Signal Black
(RAL 9004)

OPTIONS

■ Purple Red (RAL 3004)
■ Traffic Red (RAL 3016)
■ Gentian Blue (RAL 5010)
■ Stainless Steel



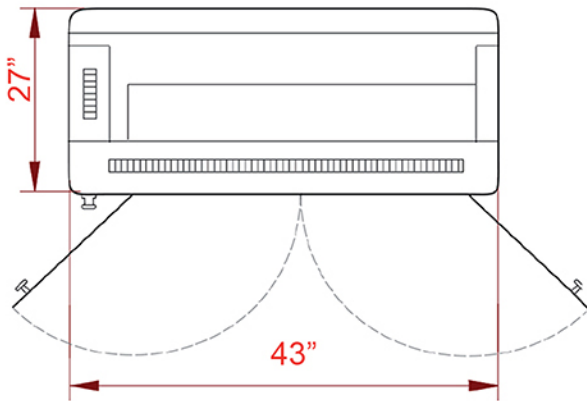
ROTISSERIE SPECIFICATIONS

Model : **MAGFLAM 40/5** Gas Only

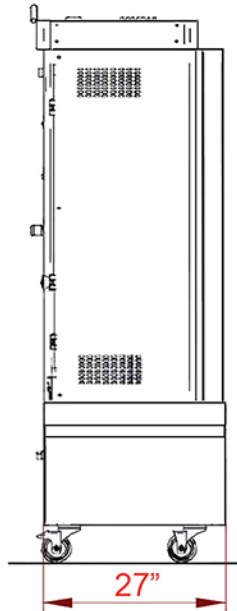
Manufacturer :



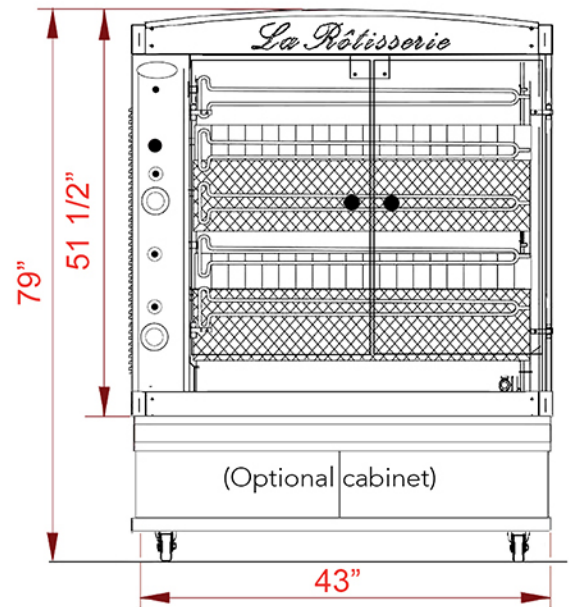
TOP VIEW



SIDE VIEW



FRONT VIEW



G	3/4" Gas Connector
E	4.0 Amps, 208/220 V Single Phase



Gas Consumption	60,000 BTH/hr (Natural gas) 45,000 BTH/hr (Propane)	STANDARD FEATURES
Gas Min. Pressure	7" W.C (Natural gas) 11" W.C (Propane)	STD finish : Black Enamel with all Stainless steel trims
Gas Connector	3/4"	5 spits 2 burners
Electricity	4.0 Amps, 208/220 V Single Phase	Bottom drip pan with drain plug
Capacity	Up to 15 with 3lbs Chicken Up to 20 with 2lbs Chicken	2 Tempered glass doors
Warranty	1 Year parts and labor	4 casters with front brakes
Venting	The rotisserie requires a type 1 grease type hood installed in accordance with all national and local codes	Manual Pilots and Individual Motors
Min. Clearance	6" on the right, left and rear side	Roof with Lighted Rotisserie Sign
Shipping Weight	450 lbs crated without base 520 lbs crated with base	208 / 220 V Single Phase

SPIT-ROAST ROTISSERIE

1515Design

MAGFLAM 40/8



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GAS



SPIT

THE OLD-TIME ROTISSERIE OVEN
IN ALL ITS GLORY



ROTISSERIE

SPECIFICATIONS

Model : **MAGFLAM 40/8** Gas Only

Manufacturer :



DESIGN

Traditional Rotisserie with powerful lighting system. Stainless Steel and Porcelain Enamel finish with choice of color available and refracting side blocks and panels, highlight the warm, authentic look of old-time cooking.



COOKING SYSTEM

8 spits.

Cooking using "Radiation Cast Iron". High yield "Live Flame" projectors make it like cooking over an open fire. 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.

Manual pilots.

CLEANING

Easy to clean and safe to maintain.

The interior can be fully dismantled.

Rounded corners.

Drain plug.



PERFORMANCE

Porcelain enamel finish and Radiation Cast Iron provide the best cooking system for poultry.

Fast and consistent from 24 to 32 chickens capacity in less than an hour.

The unique burner system provides exceptional control and unmatched durability.

The porcelain enamel guarantees a non stick, most durable surface.

Patented prong-less spits.

Enameled burner panels.

COLORS

STANDARD

■ Signal Black
(RAL 9004)

OPTIONS

■ Purple Red (RAL 3004)
■ Traffic Red (RAL 3016)
■ Gentian Blue (RAL 5010)
■ Stainless Steel



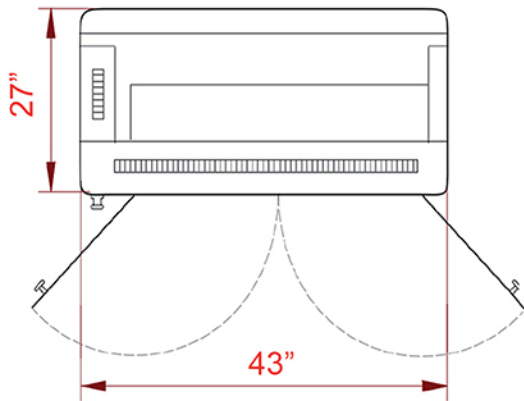
ROTISSERIE SPECIFICATIONS

Model : **MAGFLAM 40/8** Gas Only

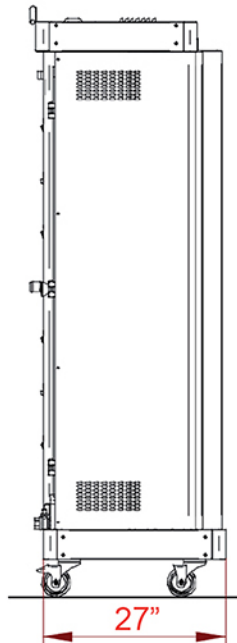
Manufacturer :



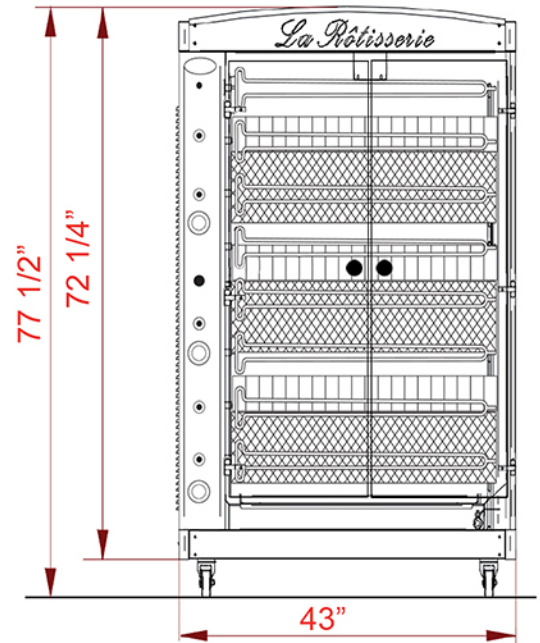
TOP VIEW



SIDE VIEW



FRONT VIEW



G	3/4" Gas Connector
E	4 Amps, 208/220 V Single Phase



Gas Consumption	3 Burners 112,000 BT/hr (Natural gas) 102,000 BTH/hr (Propane)	STANDARD FEATURES
Gas Min. Pressure	7" W.C (Natural gas) 11" W.C (Propane)	STD finish : Black Enamel with all Stainless steel trims
Gas Connector	3/4"	8 spits
Electricity	4 Amps, 208/220 V Single Phase	Bottom drip pan with drain plug
Capacity	Up to 24 with 3lbs Chicken Up to 32 with 2lbs Chicken	2 Tempered glass doors
Warranty	1 Year parts and labor	4 casters with front brakes
Venting	The rotisserie requires a type 1 grease type hood installed in accordance with all national and local codes	Manual Pilots and Individual Motors
Min. Clearance	6" on the right, left and rear side	Roof with Lighted Rotisserie Sign
Shipping Weight	700 lbs crated	208 / 220 V Single Phase

SPIT-ROAST ROTISSERIE

1515Design

MAGFLAM 58/3



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GAS



SPIT

THE OLD-TIME ROTISSERIE OVEN
IN ALL ITS GLORY



ROTISSERIE

SPECIFICATIONS

Model : **MAGFLAM 58/3** Gas Only

Manufacturer :



DESIGN

Traditional Rotisserie with powerful lighting system. Stainless Steel and Porcelain Enamel finish with choice of color available and refracting side blocks and panels, highlight the warm, authentic look of old-time cooking.



COOKING SYSTEM

3 spits.

Cooking using "Radiation Cast Iron". High yield "Live Flame" projectors make it like cooking over an open fire. 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.

Manual pilots.

CLEANING

Easy to clean and safe to maintain.

The interior can be fully dismantled.

Rounded corners.

Drain plug.



PERFORMANCE

Porcelain enamel finish and Radiation Cast Iron provide the best cooking system for poultry.

Fast and consistent from 18 to 21 chickens capacity in less than an hour.

The unique individual burner system provides exceptional control and unmatched durability.

The porcelain enamel guarantees a non stick, most durable surface.

Patented prong-less spits.

Enameled burner panels.

COLORS

STANDARD

■ Signal Black
(RAL 9004)

OPTIONS

■ Purple Red (RAL 3004)
■ Traffic Red (RAL 3016)
■ Gentian Blue (RAL 5010)
■ Stainless Steel



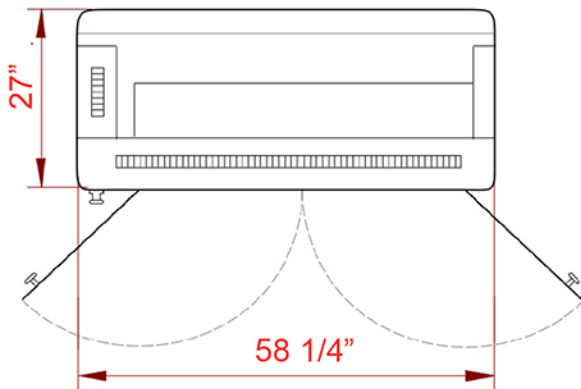
ROTISSERIE SPECIFICATIONS

Model : **MAGFLAM 58/3** Gas Only

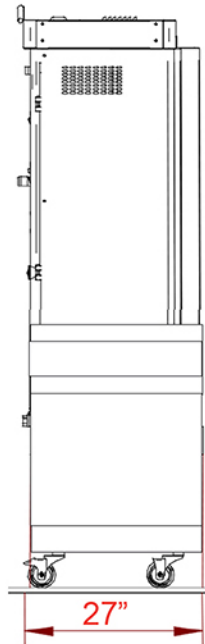
Manufacturer :



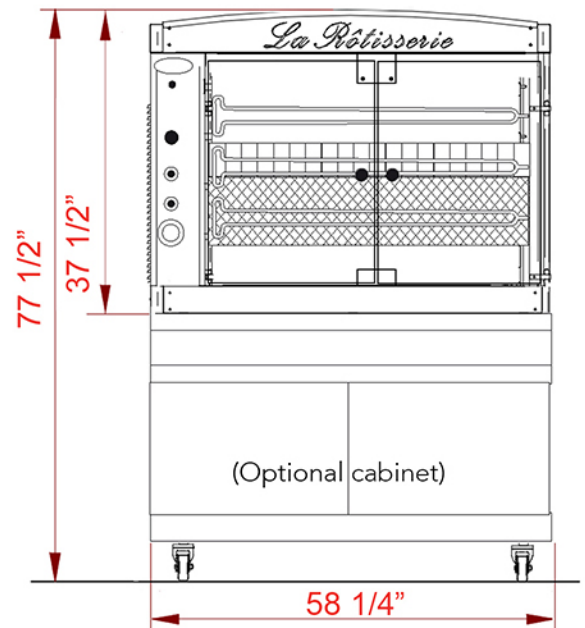
TOP VIEW



SIDE VIEW



FRONT VIEW



G	3/4" Gas Connector
E	5.5Amps, 208/220 V Single Phase



Gas Consumption	41,000 BTH/hr (Natural gas)	STANDARD FEATURES
Gas Min. Pressure	7" W.C (Natural gas) 11" W.C (Propane)	STD finish : Black Enamel with all Stainless steel trims
Gas Connector	3/4"	3 spits 1 burner
Electricity	5.5 Amps, 208/220 V Single Phase	Bottom drip pan with drain plug
Capacity	Up to 18 with 3lbs Chicken Up to 21 with 2lbs Chicken	2 Tempered glass doors
Warranty	1 Year parts and labor	4 casters with front brakes
Venting	The rotisserie requires a type 1 grease type hood installed in accordance with all national and local codes	Manual Pilots and Individual Motors
Min. Clearance	6" on the right, left and rear side	Roof with Lighted Rotisserie Sign
Shipping Weight	320 lbs crated without base 390 lbs crated with base	208 / 220 V Single Phase

SPIT-ROAST ROTISSERIE

1515Design

MAGFLAM 58/5



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GAS



SPIT

THE OLD-TIME ROTISSERIE OVEN
IN ALL ITS GLORY



ROTISSERIE

SPECIFICATIONS

Model : **MAGFLAM 58/5** Gas Only

Manufacturer :



DESIGN

Traditional Rotisserie with powerful lighting system. Stainless Steel and Porcelain Enamel finish with choice of color available and refracting side blocks and panels, highlight the warm, authentic look of old-time cooking.



COOKING SYSTEM

5 spits.

Cooking using "Radiation Cast Iron". High yield "Live Flame" projectors make it like cooking over an open fire. 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.

Manual pilots.

CLEANING

Easy to clean and safe to maintain.

The interior can be fully dismantled.

Rounded corners.

Drain plug.



PERFORMANCE

Porcelain enamel finish and Radiation Cast Iron provide the best cooking system for poultry.

Fast and consistent from 30 to 35 chickens capacity in less than an hour.

The unique individual burner system provides exceptional control and unmatched durability.

The porcelain enamel guarantees a non stick, most durable surface.

Patented prong-less spits.

Enameled burner panels.

COLORS

STANDARD

■ Signal Black
(RAL 9004)

OPTIONS

■ Purple Red (RAL 3004)
■ Traffic Red (RAL 3016)
■ Gentian Blue (RAL 5010)
■ Stainless Steel



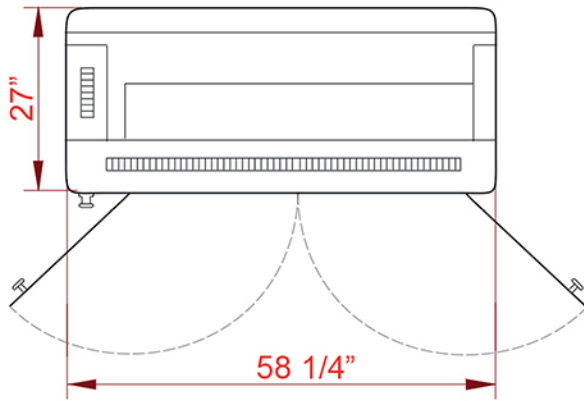
ROTISSERIE SPECIFICATIONS

Model : **MAGFLAM 58/5** Gas Only

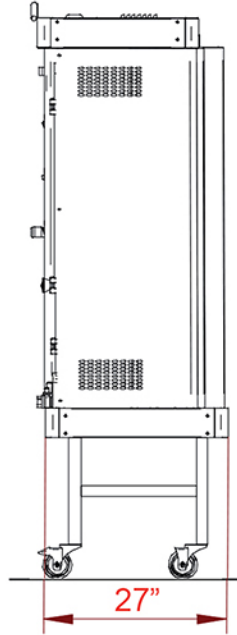
Manufacturer :



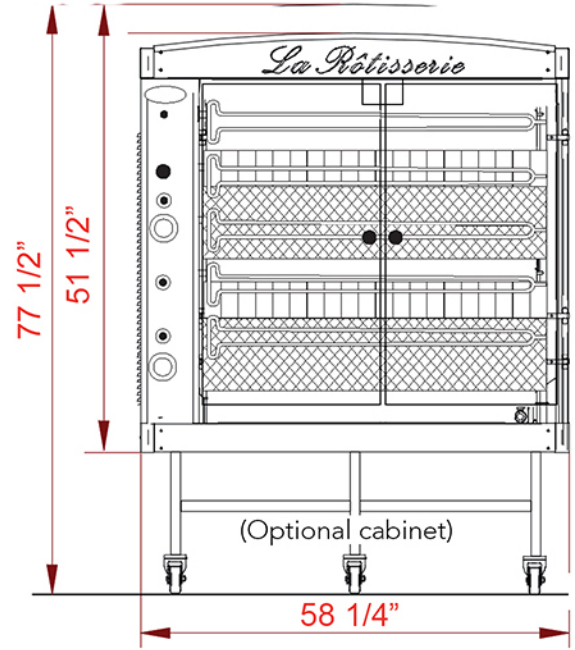
TOP VIEW



SIDE VIEW



FRONT VIEW



G	3/4" Gas Connector
E	5.5 Amps, 208/220 V Single Phase



Gas Consumption	2 Burners 82,000 BT/hr (Natural gas)	STANDARD FEATURES
Gas Min. Pressure	7" W.C (Natural gas) 11" W.C (Propane)	STD finish : Black Enamel with all Stainless steel trims
Gas Connector	3/4"	5 spits
Electricity	5.5 Amps, 208/220 V Single Phase	Bottom drip pan with drain plug
Capacity	Up to 30 with 3lbs Chicken Up to 35 with 2lbs Chicken	2 Tempered glass doors
Warranty	1 Year parts and labor	4 casters with front brakes
Venting	The rotisserie requires a type 1 grease type hood installed in accordance with all national and local codes	Manual Pilots and Individual Motors
Min. Clearance	6" on the right, left and rear side	Roof with Lighted Rotisserie Sign
Shipping Weight	460 lbs crated without base 530 lbs crated with base	208 / 220 V Single Phase

SPIT-ROAST ROTISSERIE

1515Design

MAGFLAM 58/8



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GAS



SPIT

THE OLD-TIME ROTISSERIE OVEN
IN ALL ITS GLORY



ROTISSERIE

SPECIFICATIONS

Model : **MAGFLAM 58/8** Gas Only

Manufacturer :



DESIGN

Traditional Rotisserie with powerful lighting system. Stainless Steel and Porcelain Enamel finish with choice of color available and refracting side blocks and panels, highlight the warm, authentic look of old-time cooking.



COOKING SYSTEM

8 spits.

Cooking using "Radiation Cast Iron". High yield "Live Flame" projectors make it like cooking over an open fire. 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.

Manual pilots.

CLEANING

Easy to clean and safe to maintain.

The interior can be fully dismantled.

Rounded corners.

Drain plug.



PERFORMANCE

Porcelain enamel finish and Radiation Cast Iron provide the best cooking system for poultry.

Fast and consistent from 48 to 56 chickens capacity in less than an hour.

The unique individual burner system provides exceptional control and unmatched durability.

The porcelain enamel guarantees a non stick, most durable surface.

Patented prong-less spits.

Enameled burner panels.

COLORS

STANDARD

■ Signal Black
(RAL 9004)

OPTIONS

■ Purple Red (RAL 3004)

■ Traffic Red (RAL 3016)

■ Gentian Blue (RAL 5010)

■ Stainless Steel



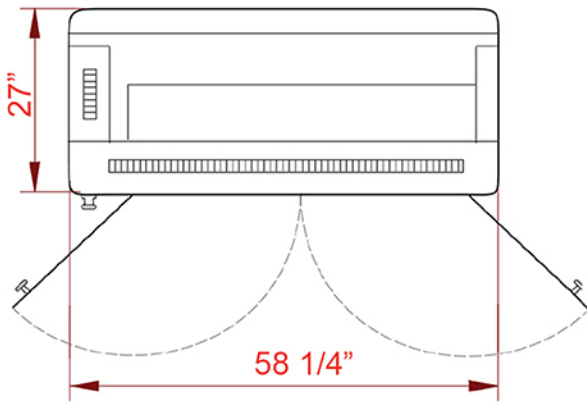
ROTISSERIE SPECIFICATIONS

Model : **MAGFLAM 58/8** Gas Only

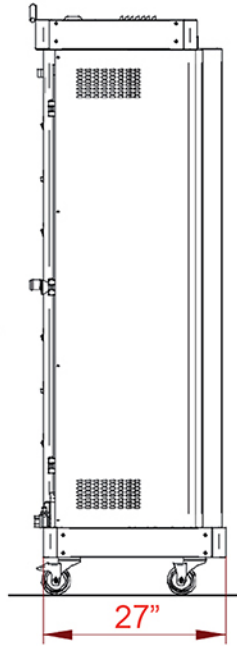
Manufacturer :



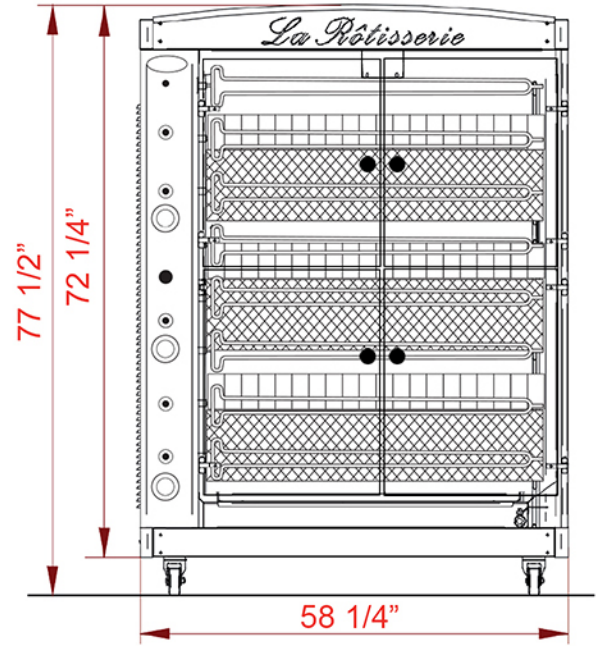
TOP VIEW



SIDE VIEW



FRONT VIEW



G	3/4" Gas Connector
E	5.5 Amps, 208/220 V Single Phase



Gas Consumption	3 Burners 123,000 BT/hr (Natural gas)	STANDARD FEATURES
Gas Min. Pressure	7" W.C (Natural gas) 11" W.C (Propane)	STD finish : Black Enamel with all Stainless steel trims
Gas Connector	3/4"	8 spits
Electricity	5.5 Amps, 208/220 V Single Phase	Bottom drip pan with drain plug
Capacity	Up to 48 with 3lbs Chicken Up to 56 with 2lbs Chicken	4 Tempered glass doors
Warranty	1 Year parts and labor	4 casters with front brakes
Venting	The rotisserie requires a type 1 grease type hood installed in accordance with all national and local codes	Manual Pilots and Individual Motors
Min. Clearance	6" on the right, left and rear side	Roof with Lighted Rotisserie Sign
Shipping Weight	875 lbs crated	208 / 220 V Single Phase

SPIT ROAST ROTISSERIES

MAG S SERIES Gas Version

Manufacturer :



SPIT-ROAST ROTISSERIE

1515Design

MAG 40/4 S Gas Only



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GAS



ELECTRIC



SPIT

**STRENGTH AND QUALITY.
THIS ROTISSERIE OVEN IS MADE TO LAST**



ROTISSERIE

SPECIFICATIONS

Model : **MAG 40/4 S** Gas Version

Manufacturer :



DESIGN

Stainless Steel design with powerful lighting system.
Glass-ceramic protected quartz lighting.



COOKING SYSTEM

4 spits 3 burners.
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.
Manual pilots.

CLEANING

Easy to clean and safe to maintain.
Splash guard for each burner.
Removable burner panels.
Drain valve.



PERFORMANCE

Fast and consistent from 12 to 16 chickens capacity in less than an hour.
The unique individual burner system provides exceptional control and unmatched durability.
Patented prong-less spits.
Stainless Steel burner panels.

COLORS

STANDARD	OPTIONS
■ Signal Black (RAL 9004)	■ Purple Red (RAL 3004)
	■ Traffic Red (RAL 3016)
	■ Gentian Blue (RAL 5010)
	■ Stainless Steel

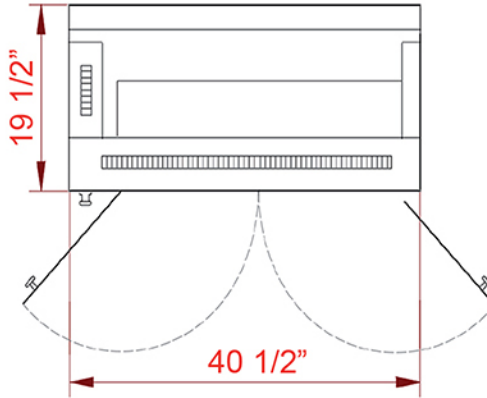
ROTISSERIE SPECIFICATIONS

Model : **MAG 40/4 S** Gas Version

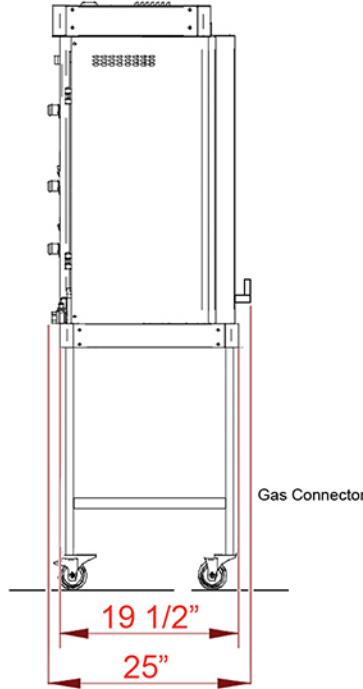
Manufacturer :



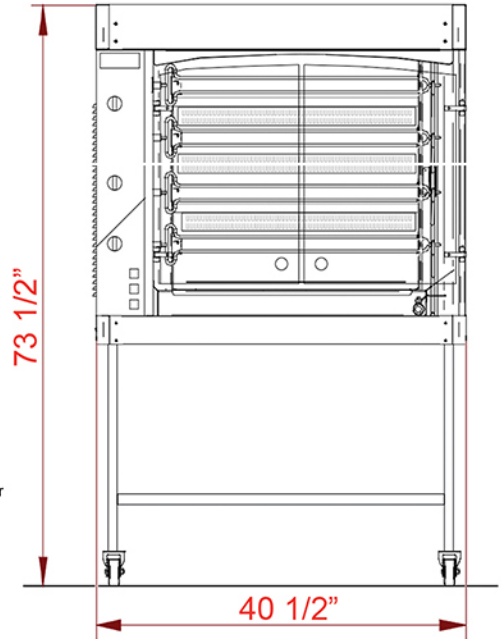
TOP VIEW



SIDE VIEW



FRONT VIEW



G	3/4" NPT Male Connection, 61 1/8" AFF
E	4.0 Amps, 208/220 V Single Phase



Gas Consumption	90,000 BT/hr (Natural gas) 80,000 BTH/hr (Propane)	STANDARD FEATURES
Gas Min. Pressure	7" W.C (Natural gas) 11" W.C (Propane)	STD finish : Stainless steel with all Stainless steel trims
Gas Connector	3/4"	4 spits
Electricity	4.0 Amps, 208/220 V Single Phase	Bottom drip pan with drain valve
Capacity	Up to 12 with 3lbs Chicken Up to 16 with 2lbs Chicken	2 Tempered glass doors
Warranty	1 Year parts and labor	4 casters with front brakes
Venting	The rotisserie requires a type 1 grease type hood installed in accordance with all national and local codes	Manual Pilots and Individual Motors
Min. Clearance	6" on the right, left and rear side	208 / 220 V Single Phase
Shipping Weight	420 lbs crated	

SPIT-ROAST ROTISSERIE

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MAG 40/6 S Gas Only



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GAS



ELECTRIC



SPIT

STRENGTH AND QUALITY.
THIS ROTISSERIE OVEN IS MADE TO LAST



ROTISSERIE SPECIFICATIONS

Model : **MAG 40/6 S** Gas Version

Manufacturer :



DESIGN

Stainless Steel design with powerful lighting system.
Glass-ceramic protected quartz lighting.



COOKING SYSTEM

6 spits 5 burners.
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.
Manual pilots.

CLEANING

Easy to clean and safe to maintain.
Splash guard for each burner.
Removable burner panels.
Drain valve.



PERFORMANCE

Fast and consistent from 18 to 24 chickens capacity in less than an hour.
The unique individual burner system provides exceptional control and unmatched durability.
Patented prong-less spits.
Stainless Steel burner panels.

COLORS

STANDARD	OPTIONS
■ Signal Black (RAL 9004)	■ Purple Red (RAL 3004)
	■ Traffic Red (RAL 3016)
	■ Gentian Blue (RAL 5010)
	■ Stainless Steel



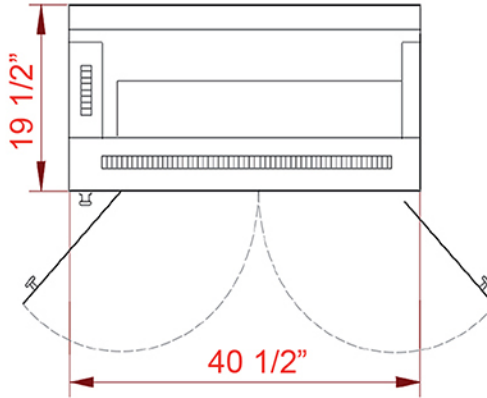
ROTISSERIE SPECIFICATIONS

Model : **MAG 40/6 S** Gas Version

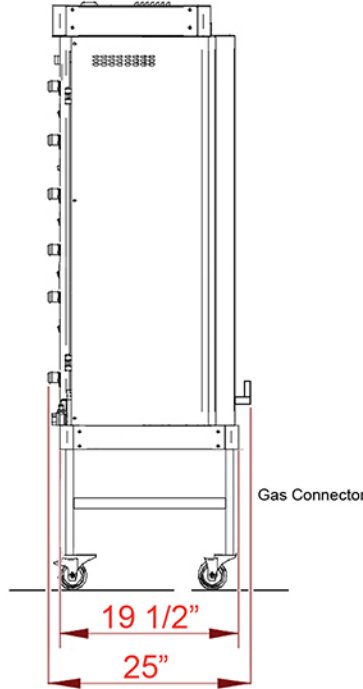
Manufacturer :



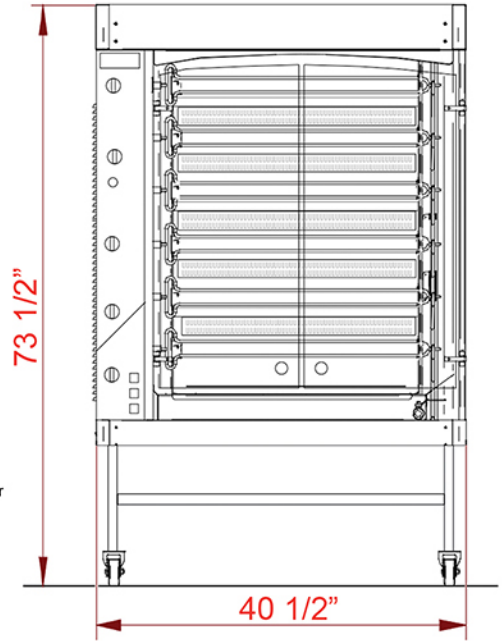
TOP VIEW



SIDE VIEW



FRONT VIEW



G	3/4" NPT Male Connection, 61 1/8" AFF
E	4.0 Amps, 208/220 V Single Phase



Gas Consumption	100,000 BT/hr (Natural gas) 90,000 BTH/hr (Propane)	STANDARD FEATURES
Gas Min. Pressure	7" W.C (Natural gas) 11" W.C (Propane)	STD finish : Stainless steel with all Stainless steel trims
Gas Connector	3/4"	6 spits
Electricity	4.0 Amps, 208/220 V Single Phase	Bottom drip pan with drain valve
Capacity	Up to 18 with 3lbs Chicken Up to 24 with 2lbs Chicken	2 Tempered glass doors
Warranty	1 Year parts and labor	4 casters with front brakes
Venting	The rotisserie requires a type 1 grease type hood installed in accordance with all national and local codes	Manual Pilots and Individual Motors
Min. Clearance	6" on the right, left and rear side	208 / 220 V Single Phase
Shipping Weight	500 lbs crated	

SPIT-ROAST ROTISSERIE

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MAG 40/8 S Gas Only



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GAS



ELECTRIC



SPIT

STRENGTH AND QUALITY.
THIS ROTISSERIE OVEN IS MADE TO LAST



ROTISSERIE SPECIFICATIONS

Model : MAG 40/8 S Gas Version

Manufacturer :



DESIGN

Stainless Steel design with powerful lighting system.
Glass-ceramic protected quartz lighting.



COOKING SYSTEM

8 spits 7 burners.
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.
Manual pilots.

CLEANING

Easy to clean and safe to maintain.
Splash guard for each burner.
Removable burner panels.
Drain valve.



PERFORMANCE

Fast and consistent from 24 to 32 chickens capacity in less than an hour.
The unique individual burner system provides exceptional control and unmatched durability.
Patented prong-less spits.
Stainless Steel burner panels.

COLORS

STANDARD	OPTIONS
■ Signal Black (RAL 9004)	■ Purple Red (RAL 3004)
	■ Traffic Red (RAL 3016)
	■ Gentian Blue (RAL 5010)
	■ Stainless Steel



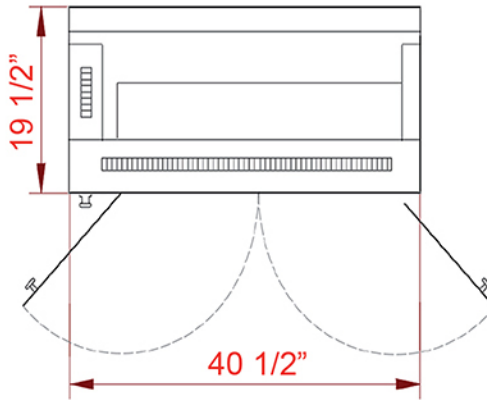
ROTISSERIE SPECIFICATIONS

Model : **MAG 40/8 S** Gas Version

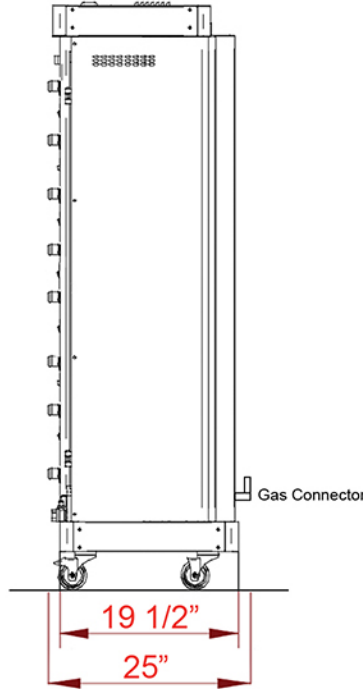
Manufacturer :



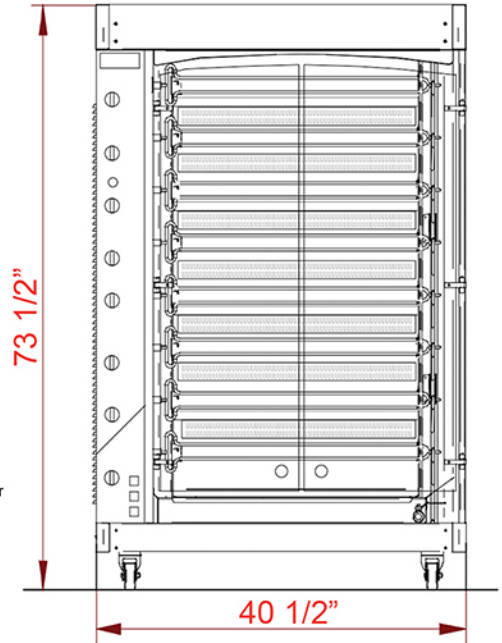
TOP VIEW



SIDE VIEW



FRONT VIEW



G	3/4" NPT Male Connection, 61 1/8" AFF
E	4.0 Amps, 208/220 V Single Phase



Gas Consumption	112,000 BT/hr (Natural gas) 102,000 BTH/hr (Propane)	STANDARD FEATURES
Gas Min. Pressure	7" W.C (Natural gas) 11" W.C (Propane)	STD finish : Stainless steel with all Stainless steel trims
Gas Connector	3/4"	8 spits
Electricity	4.0 Amps, 208/220 V Single Phase	Bottom drip pan with drain valve
Capacity	Up to 24 with 3lbs Chicken Up to 32 with 2lbs Chicken	2 Tempered glass doors
Warranty	1 Year parts and labor	4 casters with front brakes
Venting	The rotisserie requires a type 1 grease type hood installed in accordance with all national and local codes	Manual Pilots and Individual Motors
Min. Clearance	6" on the right, left and rear side	208 / 220 V Single Phase
Shipping Weight	580 lbs crated	

SPIT ROAST ROTISSERIES

MAG S SERIES Electric Version

Manufacturer :



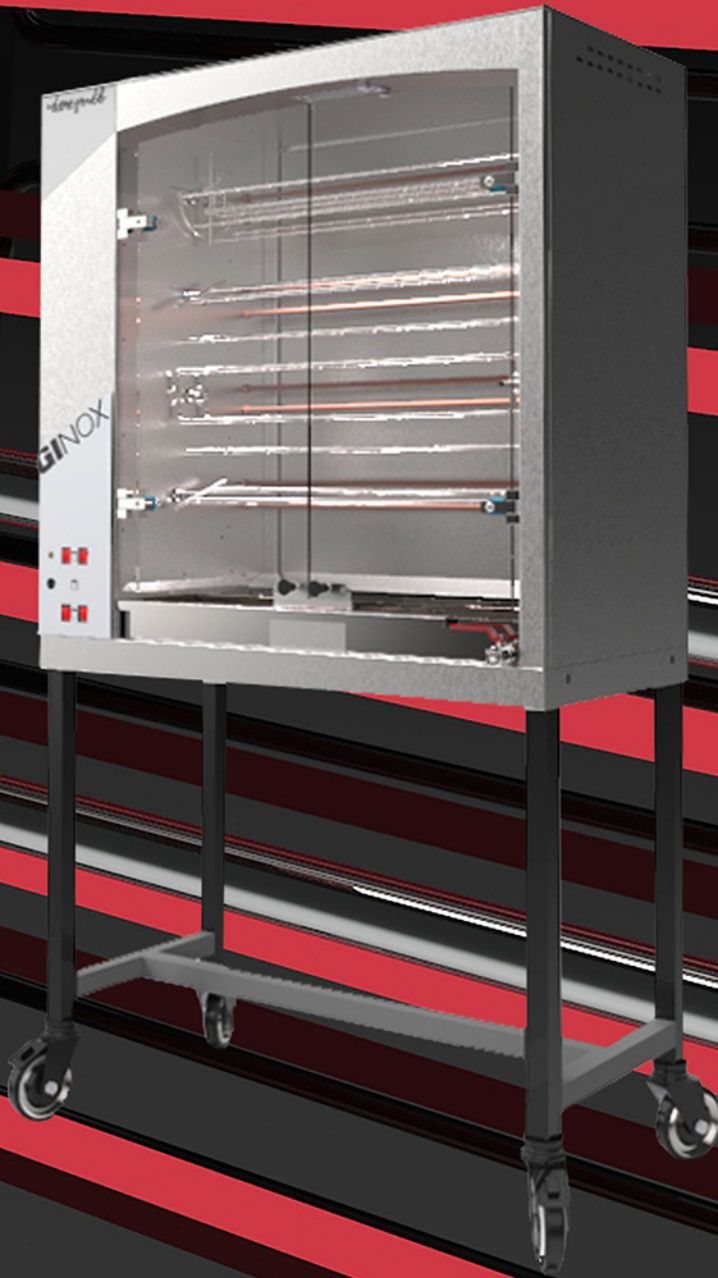
SPIT-ROAST ROTISSERIE

1515Design

MAG 40/4 S Electric



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ELECTRIC



SPIT

A TRADITIONAL ROTISSERIE OVEN
FOR GREAT PERFORMANCE



ROTISSERIE SPECIFICATIONS

Model : **MAG 40/4 S** Electric Version

Manufacturer :



DESIGN

Stainless Steel design with powerful lighting system.
Glass-ceramic protected quartz lighting.



COOKING SYSTEM

4 spits

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.
Splash guard for each heating element.
Removable panels.
Drain valve.



PERFORMANCE

Fast and consistent from 12 to 16 chickens capacity in less than an hour.

The unique heating element system provides exceptional control and unmatched durability.

Patented prong-less spits.

Stainless Steel panels.

COLORS

STANDARD

■ Signal Black (RAL 9004)

OPTIONS

■ Purple Red (RAL 3004)
■ Traffic Red (RAL 3016)
■ Gentian Blue (RAL 5010)
■ Stainless Steel



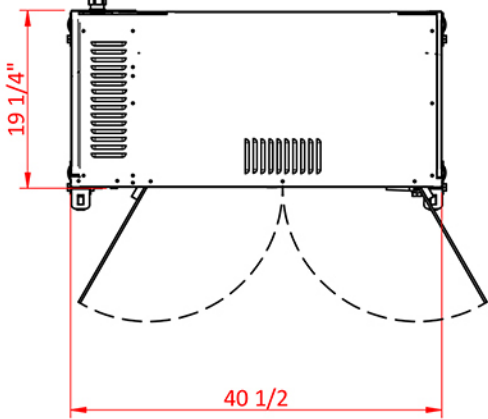
ROTISSERIE SPECIFICATIONS

Model : **MAG 40/4 S** Electric Version

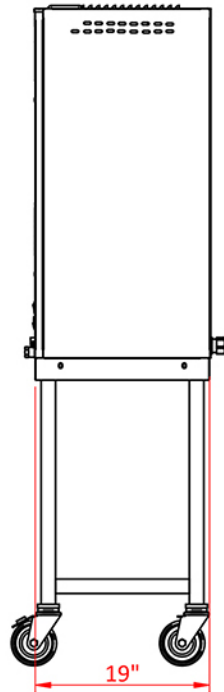
Manufacturer :



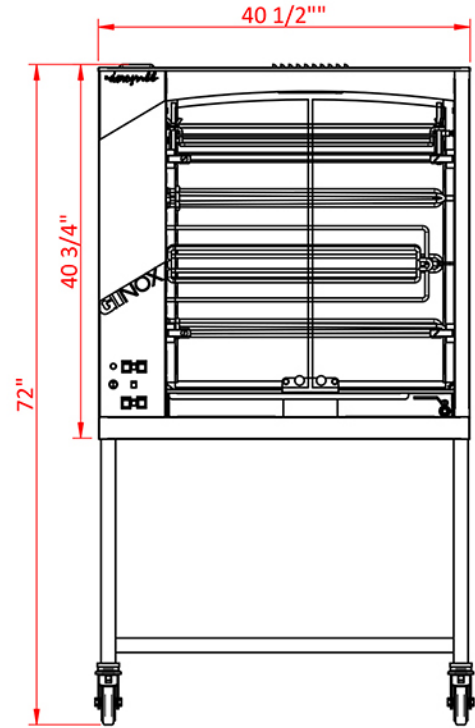
TOP VIEW



SIDE VIEW



FRONT VIEW



CE KCL AQ FRANCE ETL ANSI / NSF4 ETL ANSI Z83.11b-2009 CSA 1.8-2009

Elec. Consumption	220V Tri Phase 20.6 Kw 54 Amps	STANDARD FEATURES
Capacity	Up to 12 with 3lbs Chicken Up to 16 with 2lbs Chicken	STD finish : Stainless Steel with all Stainless steel trims
Warranty	1 Year parts and labor	4 spits
Venting	The rotisserie requires a type 1 grease type hood installed in accordance with all national and local codes	Bottom drip pan with drain valve
Min. Clearance	6" on the right, left and rear side	2 Tempered glass doors
Shipping Weight	420 lbs crated	4 casters with front brakes
		Individual Motors

SPIT-ROAST ROTISSERIE

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MAG 40/6 S Electric



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ELECTRIC



SPIT

A TRADITIONAL ROTISSERIE OVEN
FOR GREAT PERFORMANCE



ROTISSERIE

SPECIFICATIONS

Model : **MAG 40/6 S** Electric Version

Manufacturer :



DESIGN

Stainless Steel design with powerful lighting system.
Glass-ceramic protected quartz lighting.



COOKING SYSTEM

6 spits

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.
Splash guard for each heating element.
Removable panels.
Drain valve.



PERFORMANCE

Fast and consistent from 18 to 24 chickens capacity in less than an hour.

The unique heating element system provides exceptional control and unmatched durability.

Patented prong-less spits.

Stainless Steel panels.

COLORS

STANDARD

■ Signal Black
(RAL 9004)

OPTIONS

■ Purple Red (RAL 3004)
■ Traffic Red (RAL 3016)
■ Gentian Blue (RAL 5010)
■ Stainless Steel

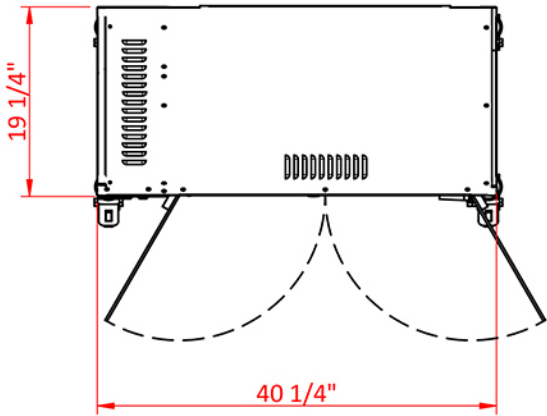
ROTISSERIE SPECIFICATIONS

Model : **MAG 40/6 S** Electric Version

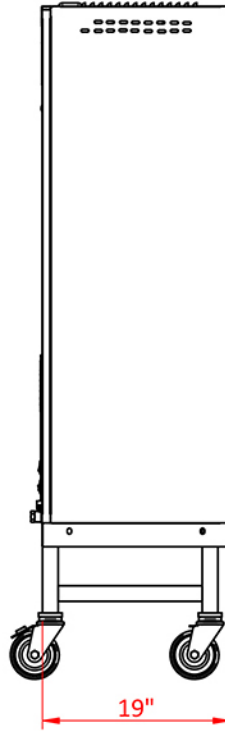
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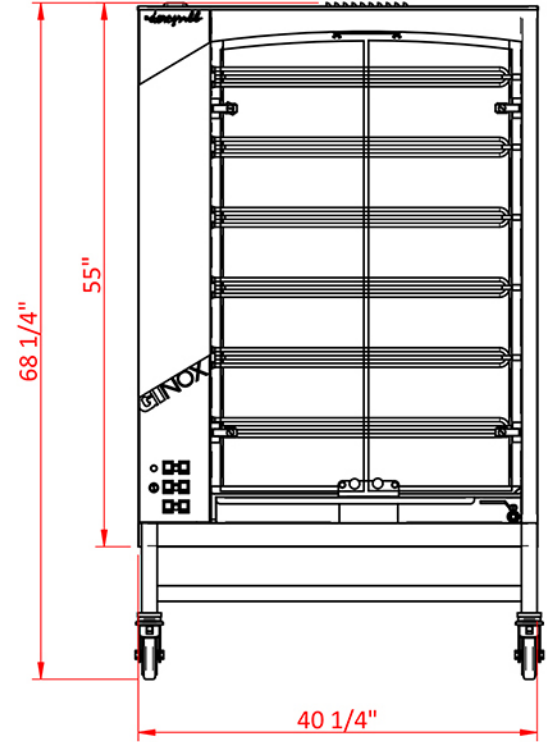
TOP VIEW



SIDE VIEW



FRONT VIEW



CE KCL AQ FRANCE ETL ANSI / NSF4 ETL ANSI Z83.11b-20(CSA 1.8-2009

Elec. Consumption	220V Tri Phase 16.7 Kw 43.7 Amps	STANDARD FEATURES
Capacity	Up to 18 with 3lbs Chicken Up to 24 with 2lbs Chicken	STD finish : Stainless Steel with all Stainless steel trims
Warranty	1 Year parts and labor	4 spits
Venting	The rotisserie requires a type 1 grease type hood installed in accordance with all national and local codes	Bottom drip pan with drain valve
Min. Clearance	6" on the right, left and rear side	2 Tempered glass doors
Shipping Weight	500 lbs crated	4 casters with front brakes
		Individual Motors

SPIT-ROAST ROTISSERIE

1515Design

MAG 40/8 S Electric



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ELECTRIC



SPIT

A TRADITIONAL ROTISSERIE OVEN
FOR GREAT PERFORMANCE



ROTISSERIE

SPECIFICATIONS

Model : **MAG 40/8 S** Electric Version

Manufacturer :



DESIGN

Stainless Steel design with powerful lighting system.
Glass-ceramic protected quartz lighting.



COOKING SYSTEM

8 spits

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.
Splash guard for each heating element.
Removable panels.
Drain valve.



PERFORMANCE

Fast and consistent from 24 to 32 chickens capacity in less than an hour.

The unique heating element system provides exceptional control and unmatched durability.

Patented prong-less spits.

Stainless Steel panels.

COLORS

STANDARD

■ Signal Black
(RAL 9004)

OPTIONS

■ Purple Red (RAL 3004)
■ Traffic Red (RAL 3016)
■ Gentian Blue (RAL 5010)
■ Stainless Steel

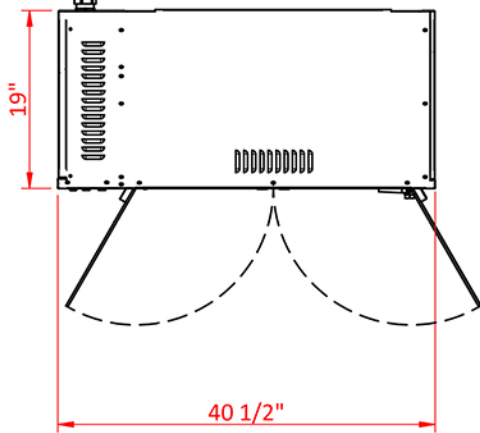
ROTISSERIE SPECIFICATIONS

Model : **MAG 40/8 S** Electric Version

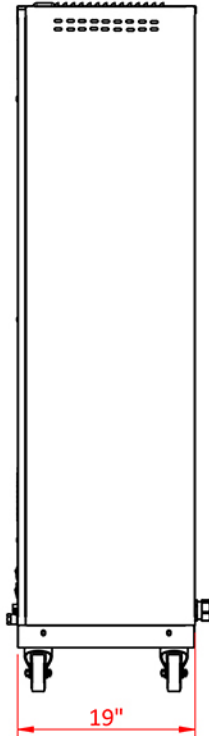
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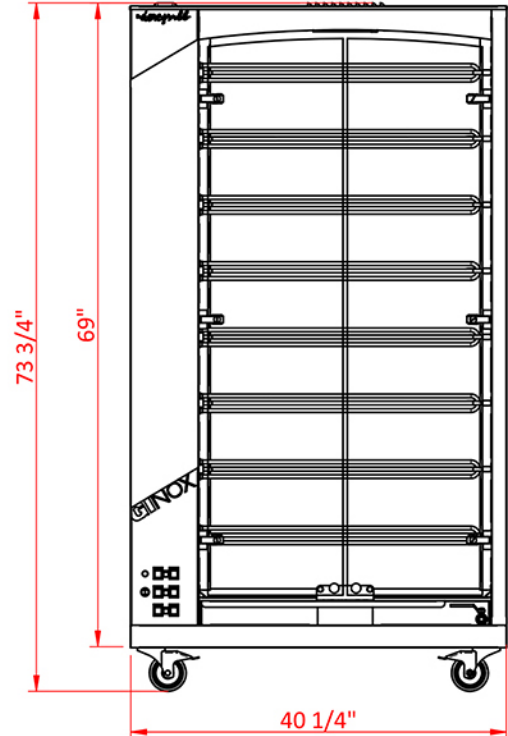
TOP VIEW



SIDE VIEW



FRONT VIEW



Elec. Consumption	220V Tri Phase 22.8 Kw 60 Amps	STANDARD FEATURES
Capacity	Up to 24 with 3lbs Chicken Up to 32 with 2lbs Chicken	STD finish : Stainless Steel with all Stainless steel trims
Warranty	1 Year parts and labor	8 spits
Venting	The rotisserie requires a type 1 grease type hood installed in accordance with all national and local codes	Bottom drip pan with drain valve
Min. Clearance	6" on the right, left and rear side	2 Tempered glass doors
Shipping Weight	580 lbs crated	4 casters with front brakes
		Individual Motors

ROTISSERIES ACCESSORIES

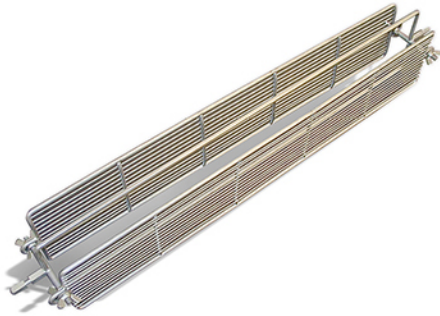
Manufacturer :



SPIT ROTISSERIES

ACCESSORIES

Manufacturer : 



AC 13 English Spit



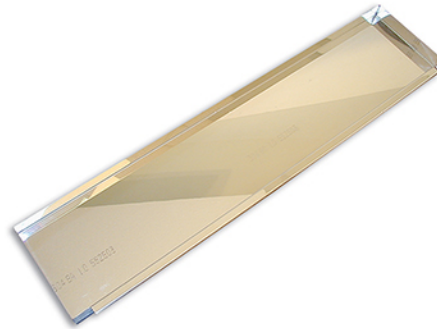
AC 15 Spit with Prongs



AC 16 Basket for Back of
Knee, Knuckle, or shin



AC 17 Basket for large
Meat Pieces



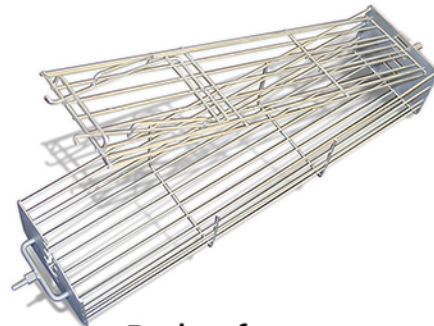
AC 18 Middle Tray Pan



AC 20 V-Spit



AC 20 Simplifil Spit



AC 21 Basket for
Multipurpose usage

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405 N. Oak Street, Inglewood CA 90302
Toll free (888) 671 0360
Tel. (310) 671 0345
Fax (310) 680 2879
E-mail : info@1515design.com

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& Manufacturing

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SPIT ROTISSERIES

ACCESSORIES

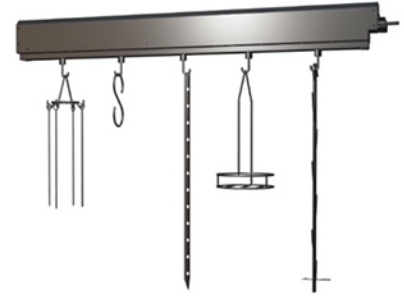
Manufacturer :



AC 22 Prep Rack 10 spits



AC 25 Heat Protection Gloves



AC 37 Vertical Spit System

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E-mail : info@1515design.com

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& Manufacturing

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BASKET ROAST ROTISSERIES

SPECIFICATIONS

Manufacturer :



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ROTISSERIES, CONCEPTS AND DISPLAYS

OUR NEW LINE OF STACKABLE, VENTLESS & SELF-CLEANING ELECTRIC BASKET-ROAST ROTISSERIES



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COMPACT ELECTRIC BASKET ROTISSERIES TURN-KEY READY!

1515 DESIGN & MANUFACTURING 405 N. Oak Street, Inglewood CA 90302

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1515Design

OUR NEW LINE OF STACKABLE, VENTLESS & SELF-CLEANING ELECTRIC BASKET-ROAST ROTISSERIES



***DECO**



***NEOGRILL**



NEOL
(NEOGRILL & DISPLAY)

***OPTIONS**
- VENTLESS HOOD
- DOUBLE STACK



NEOBOX
(STEAMBOX & DISPLAY)



***STEAMBOX**
(Self-Cleaning)



***SENSUP**
(Self-Cleaning)

COMPACT ELECTRIC BASKET ROTISSERIES TURN-KEY READY!

1515 DESIGN & MANUFACTURING 405 N. Oak Street, Inglewood CA 90302

Toll free: (888) 671 0630 - Tel: (310) 671 0345 - Fax: (310) 680 2879 - E-mail: info@1515design.com - Website: www.1515design.com

BASKET ROAST ROTISSERIES

DECO SERIES Electric only

Manufacturer :



BASKETS-ROAST ROTISSERIE

1515Design

DÉCO RB 15



WWW.1515DESIGN.COM



ELECTRIC



BASKETS

GIVING YOU A PANORAMIC VIEW OF THE TRADITIONAL ROTISSERIE OVEN



ROTISSERIE

SPECIFICATIONS

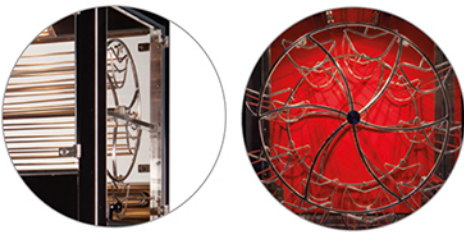
Model : **DECO RB 15**

Manufacturer :



DESIGN

Based on a traditional baskets-roast rotisserie oven, the DÉCO series stands out thanks to a third (lateral) window, giving you a panoramic view of the cooking process... With a fully enameled finish, this unit bathes in the glow of a double quartz lighting system. A real show for your customers!

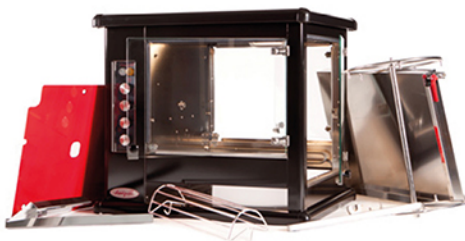


COOKING SYSTEM

15 chickens per hour.
Baskets for chickens, joints of meat... a static grill and oven mode for pizzas, special dishes... a central spit for large joints.

CLEANING

The interior can be fully dismantled.



PERFORMANCE

5 stainless steel baskets driven by a high-power motor, heated by 3 reinforced, "incoloy" infrared elements, high-temperature thermal seal joints (energy saving).

ERGONOMIC

Flat, protected control buttons, double-regulation thermostat oven control, automatic timed shut-off with a "temperature hold" mode.

COLORS

STANDARD

■ Signal Black
(RAL 9004)

STANDARD INTERIOR

■ Traffic red (RAL 3020)
or
■ Light ivory (RAL 1015)

ROTISSERIE SPECIFICATIONS

Model : **DECO RB 15**

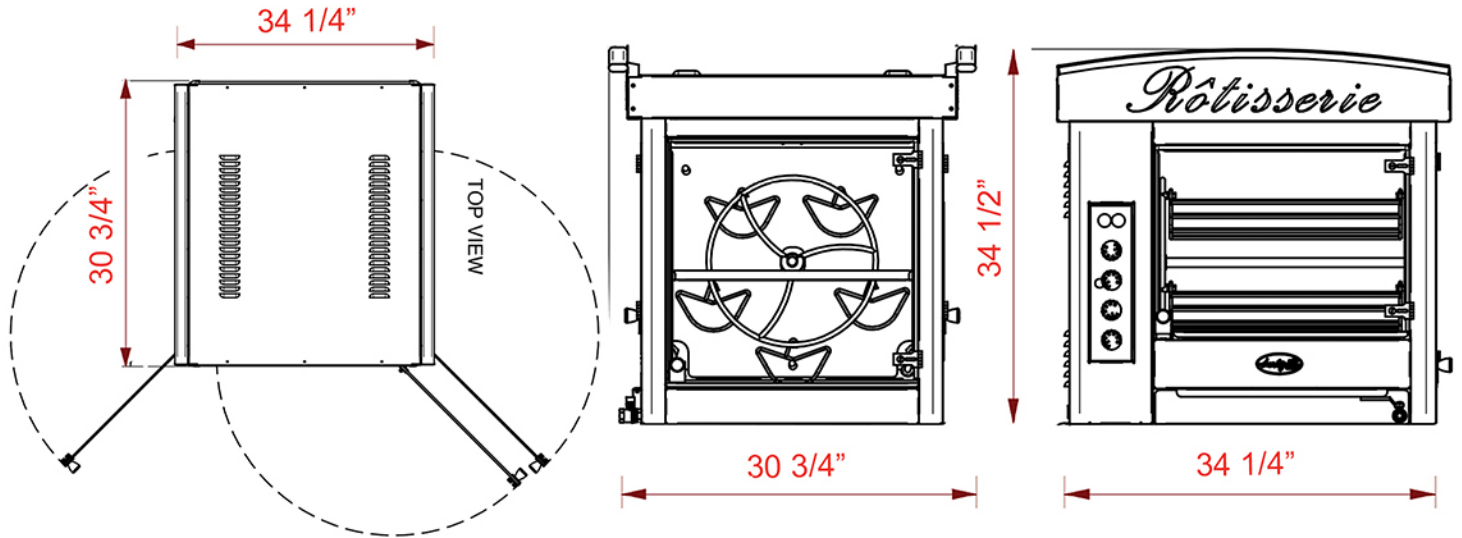
Manufacturer :



TOP VIEW

SIDE VIEW

FRONT VIEW



E 220 V Tri Phase 17.4 Amps.

ELECTRICAL SUPPLY

RB 15 DECO

220V Triphase
Power: 6.7KW

Model	Length	Height	Depth	Number of baskets	Power	Capacity per hour (depending on weight)
RB 15 Déco	34 1/4"	34 1/2"	30 3/4"	5	6.70 kW	15 Vol.
Oven	Length	Height	Depth	Power		
EB 15	34 1/4"	31"	28 3/4"	2.30 kW		

BASKETS-ROAST ROTISSERIE

1515Design

DÉCO RB 20



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ELECTRIC



BASKETS

GIVING YOU A PANORAMIC VIEW OF
THE TRADITIONAL ROTISSERIE OVEN



ROTISSERIE

SPECIFICATIONS

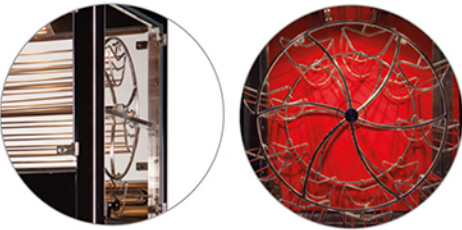
Model : **DECO RB 20**

Manufacturer :



DESIGN

Based on a traditional baskets-roast rotisserie oven, the DÉCO series stands out thanks to a third (lateral) window, giving you a panoramic view of the cooking process... With a fully enameled finish, this unit bathes in the glow of a double quartz lighting system. A real show for your customers!

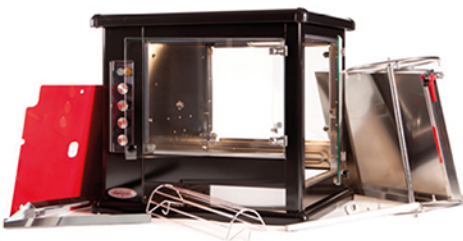


COOKING SYSTEM

20 chickens per hour.
Baskets for chickens, joints of meat... a static grill and oven mode for pizzas, special dishes... a central spit for large joints.

CLEANING

The interior can be fully dismantled.



PERFORMANCE

5 stainless steel baskets driven by a high-power motor, heated by 3 reinforced, "incoloy" infrared elements, high-temperature thermal seal joints (energy saving).

ERGONOMIC

Flat, protected control buttons, double-regulation thermostat oven control, automatic timed shut-off with a "temperature hold" mode.

COLORS

STANDARD

■ Signal Black
(RAL 9004)

STANDARD INTERIOR

■ Traffic red (RAL 3020)
or
■ Light ivory (RAL 1015)

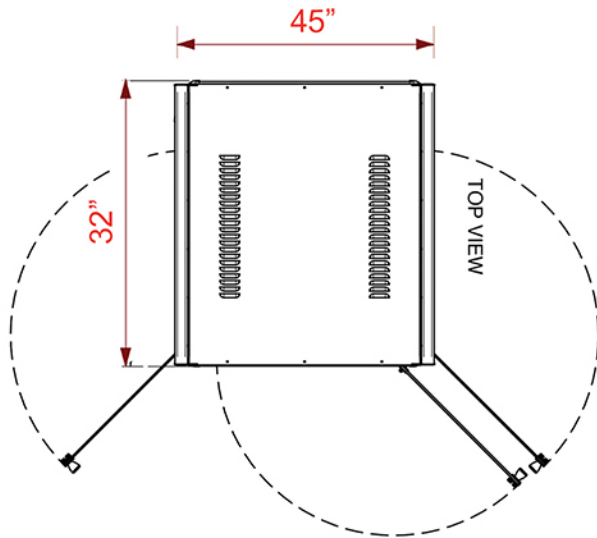
ROTISSERIE SPECIFICATIONS

Model : **DECO RB 20**

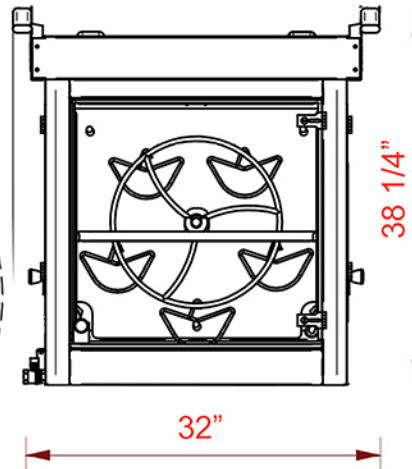
Manufacturer :



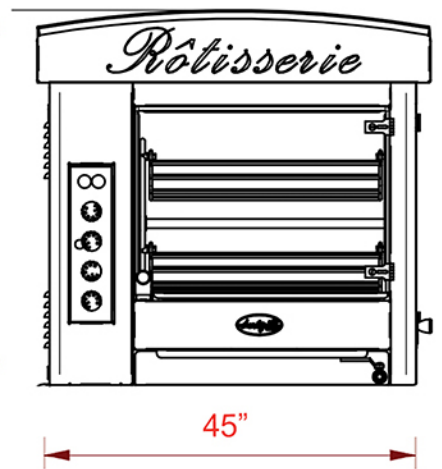
TOP VIEW



SIDE VIEW



FRONT VIEW



E 220 V Tri Phase 26.1 Amps.

ELECTRICAL SUPPLY

RB 20 DECO

220V Triphase
Power: 9.1KW

Model	Length	Height	Depth	Number of baskets	Power	Capacity per hour (depending on weight)
RB 20 Déco	45"	38 1/4"	32"	5	9.10 kW	20 Vol.
Oven	Length	Height	Depth	Power		
EB 20	44 3/4"	34 1/2"	29 1/2"	3.30 kW		

BASKETS-ROAST ROTISSERIE

1515Design

DÉCO RB 30

ORIGINE
FRANCE
GARANTIE

WWW.1515DESIGN.COM



ELECTRIC



BASKETS

GIVING YOU A PANORAMIC VIEW OF
THE TRADITIONAL ROTISSERIE OVEN



ROTISSERIE

SPECIFICATIONS

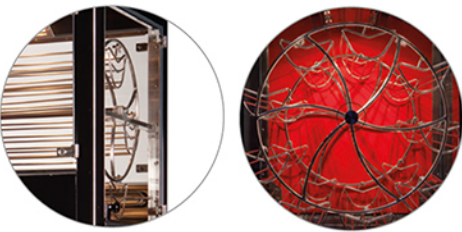
Model : **DECO RB 30**

Manufacturer :



DESIGN

Based on a traditional baskets-roast rotisserie oven, the DÉCO series stands out thanks to a third (lateral) window, giving you a panoramic view of the cooking process... With a fully enameled finish, this unit bathes in the glow of a double quartz lighting system. A real show for your customers!

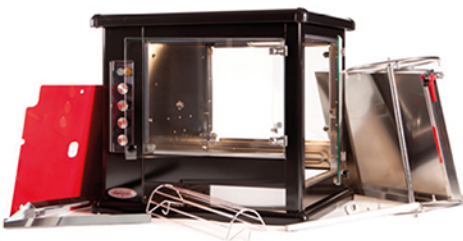


COOKING SYSTEM

30 chickens per hour.
Baskets for chickens, joints of meat... a static grill and oven mode for pizzas, special dishes... a central spit for large joints.

CLEANING

The interior can be fully dismantled.



PERFORMANCE

6 stainless steel baskets driven by a high-power motor, heated by 3 reinforced, "incoloy" infrared elements, high-temperature thermal seal joints (energy saving).

ERGONOMIC

Flat, protected control buttons, double-regulation thermostat oven control, automatic timed shut-off with a "temperature hold" mode.

COLORS

STANDARD

■ Signal Black
(RAL 9004)

STANDARD INTERIOR

■ Traffic red (RAL 3020)
or
■ Light ivory (RAL 1015)

ROTISSERIE

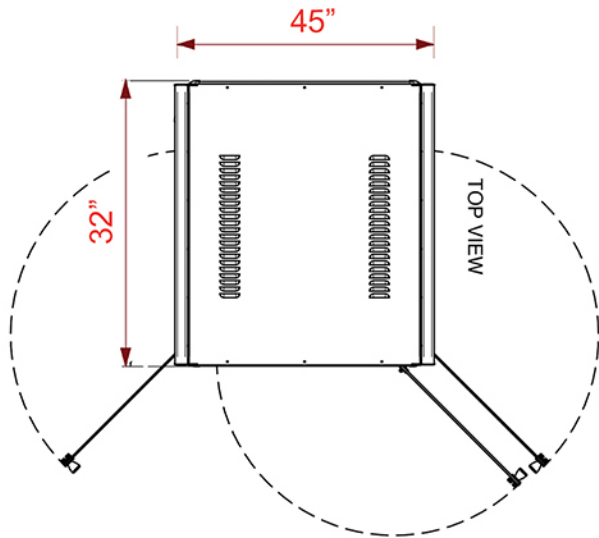
SPECIFICATIONS

Model : **DECO RB 30**

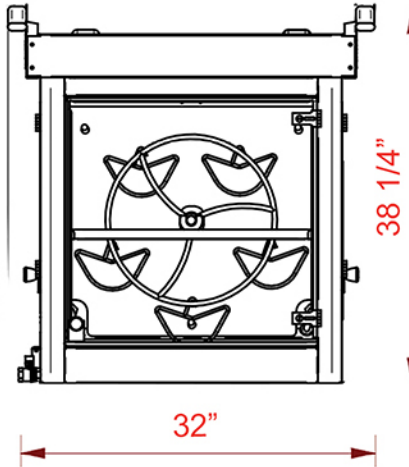
Manufacturer :



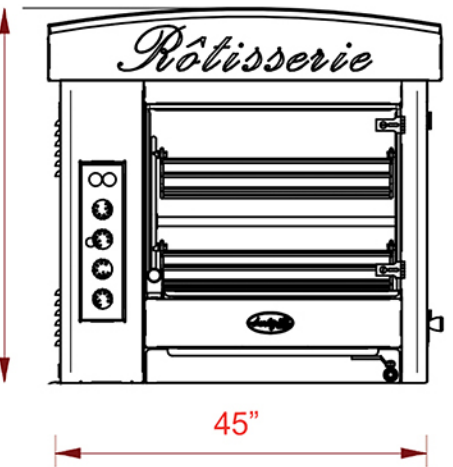
TOP VIEW



SIDE VIEW



FRONT VIEW



E 220 V Tri Phase 26.1 Amps.

ELECTRICAL SUPPLY

RB 30 DECO

220V Triphase
Power: 10 KW

Model	Length	Height	Depth	Number of baskets	Power	Capacity per hour (depending on weight)
RB 30 Déco	45"	38 1/4"	32"	6	10 kW	30 Vol.
Oven	Length	Height	Depth		Power	
EB 20/30	44 3/4"	34 1/2"	29 1/2"		3.30 kW	

BASKET ROAST ROTISSERIES

NEOGRILL SERIES Electric Only

Manufacturer :



BASKETS-ROAST ROTISSERIE

1515Design

NÉOGRILL N1



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ELECTRIC



BASKETS

EFFICIENCY AND PERFORMANCE
ENSURING MAXIMUM FLAVOUR



ROTISSERIE

SPECIFICATIONS

Model : **NEOGRILL N1**

Manufacturer :



A BEAUTIFUL DESIGN

Simple, efficient and versatile. This rotisserie oven is designed to make your life easier. An innovative design with large viewing windows, glass-ceramic protected quartz lighting.



CAPACITY

16 chickens per hour.

PERFORMANCE

4 stainless steel Stand-up® baskets driven by a powerful motor, heated by 3 reinforced infrared "incoloy" heaters.

ERGONOMIC

New extra-flat touchscreen control panel, thermostat-regulated cook settings, automatic shut-off with "temperature hold" mode.

EASY TO CLEAN

Opens on both sides, the interior can be fully dismantled, red enameled sheet steel and dye-penetrating silk-screening on the windows.



SAFETY

Toughened glass protection, protected access to the fat tray.

ELECTRICAL SUPPLY

220V tri-phase
20 Amps



ROTISSERIE SPECIFICATIONS

Model : **NEOGRILL N1**

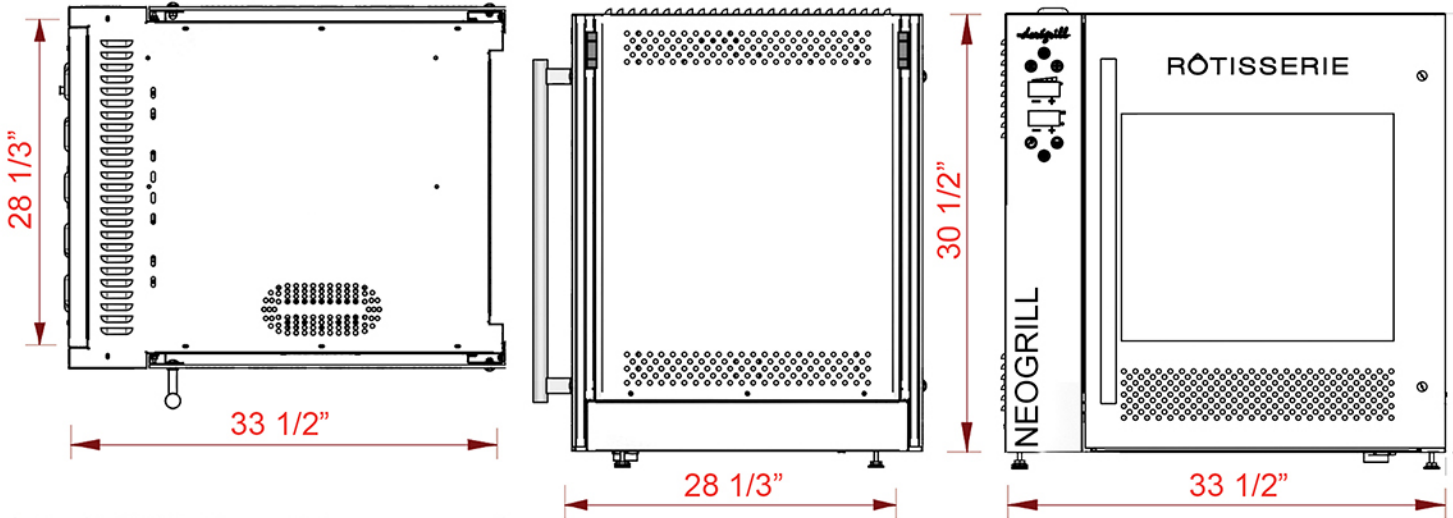
Manufacturer :



TOP VIEW

SIDE VIEW

FRONT VIEW



E 220 V Tri Phase 20Amps.



An innovative basket

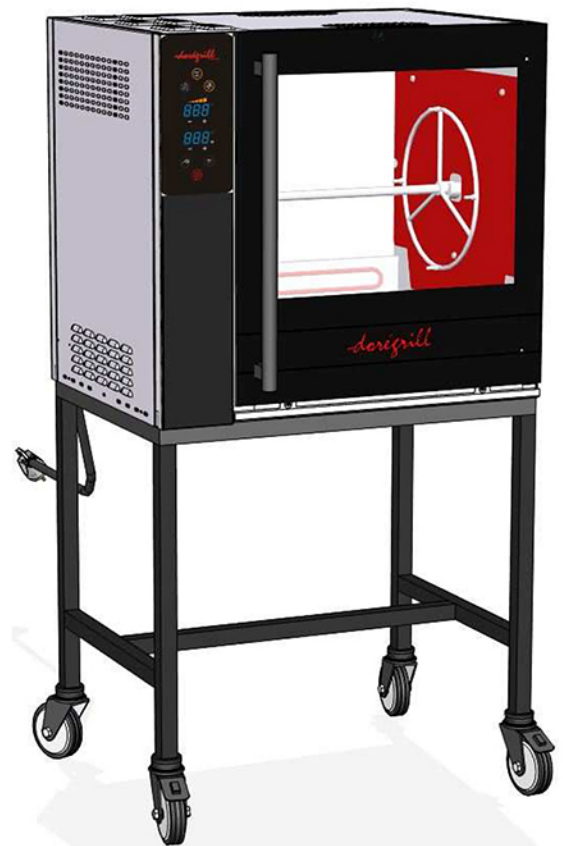
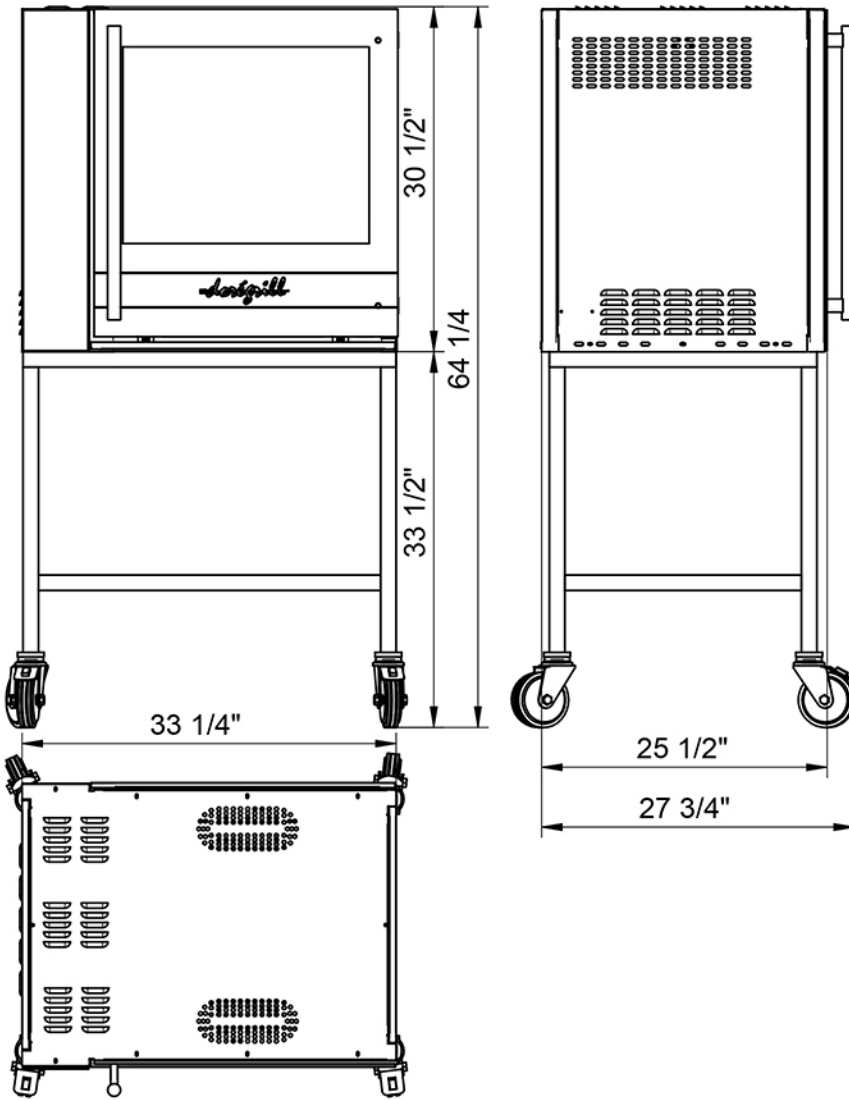
The Stand-up® basket, a new Dorégrill patent to make your life that much easier... Chickens are held upright, increasing oven capacity. With only 3 bars, it's light, easy to clean and really shows off your products.



Model	Length	Height	Depth	Number of baskets	Power	Capacity per hour (depending on weight)
N1	33 1/2"	30 1/2"	28 1/3"	4	7.3 kW	16 Vol.
Oven	Dimensions			Power		
	Length	Height	Depth			
E. N1	33 1/2"	37"	27 1/2"	2.30 kW		

ROTISSERIE SPECIFICATIONS

Model : **NEOGRILL N1 & CART ASSEMBLY** Manufacturer :

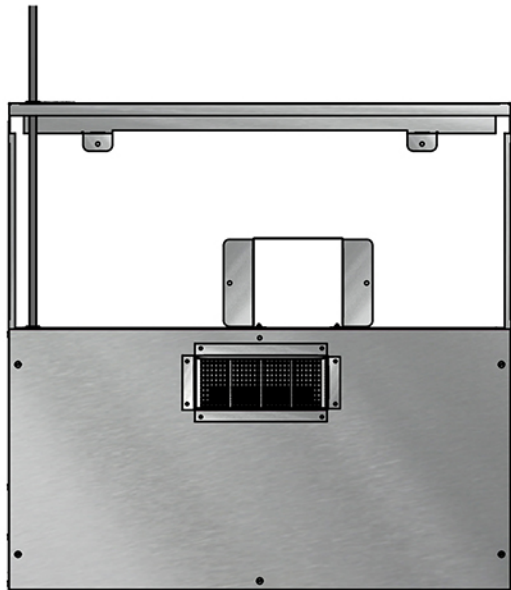
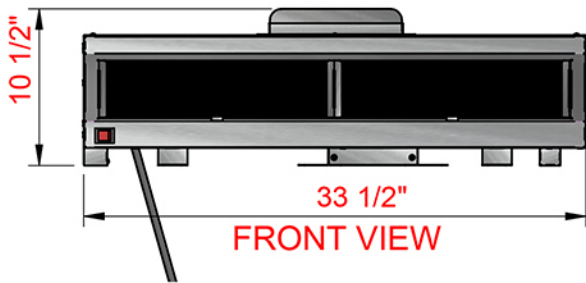


ROTISSERIE

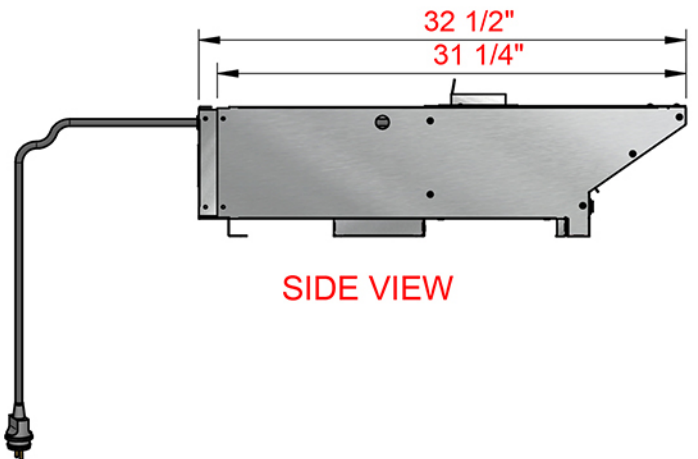
SPECIFICATIONS

Model : VENTLESS HOOD S4 / N1

Manufacturer :



TOP VIEW



BASKETS-ROAST ROTISSERIE

1515Design

NÉOGRILL N2



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ELECTRIC



BASKETS

EFFICIENCY AND PERFORMANCE
ENSURING MAXIMUM FLAVOUR



ROTISSERIE

SPECIFICATIONS

Model : **NEOGRILL N2**

Manufacturer :



A BEAUTIFUL DESIGN

Simple, efficient and versatile. This rotisserie oven is designed to make your life easier. An innovative design with large viewing windows, glass-ceramic protected quartz lighting.



CAPACITY

24 chickens per hour.

PERFORMANCE

4 stainless steel Stand-up® baskets driven by a powerful motor, heated by 3 reinforced infrared "incoloy" heaters.

ERGONOMIC

New extra-flat touchscreen control panel, thermostat-regulated cook settings, automatic shut-off with "temperature hold" mode.

EASY TO CLEAN

Opens on both sides, the interior can be fully dismantled, red enameled sheet steel and dye-penetrating silk-screening on the windows.

SAFETY

Toughened glass protection, protected access to the fat tray.

ELECTRICAL SUPPLY

220V tri-phase
20 Amps



ROTISSERIE

SPECIFICATIONS

Model : **NEOGRILL N2**

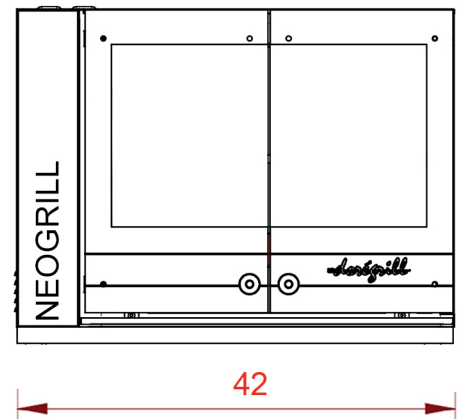
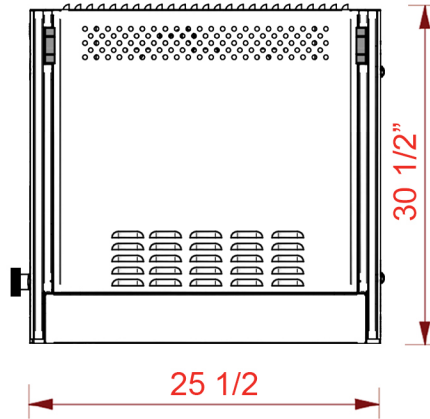
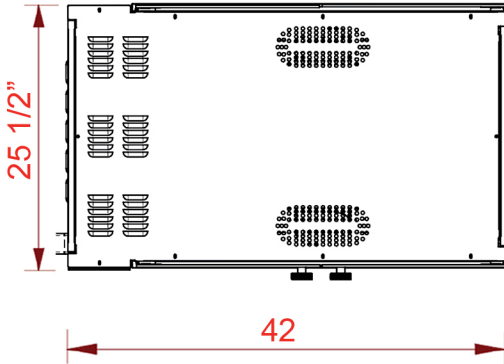
Manufacturer :



TOP VIEW

SIDE VIEW

FRONT VIEW



E 220 V Tri Phase 20Amps.



An innovative basket

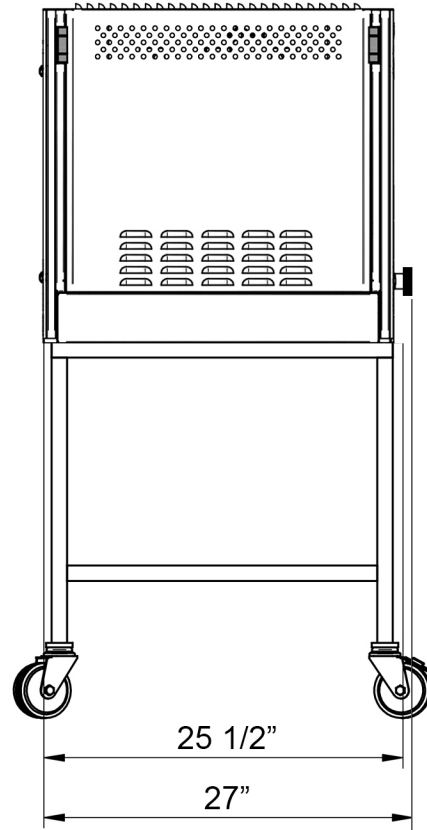
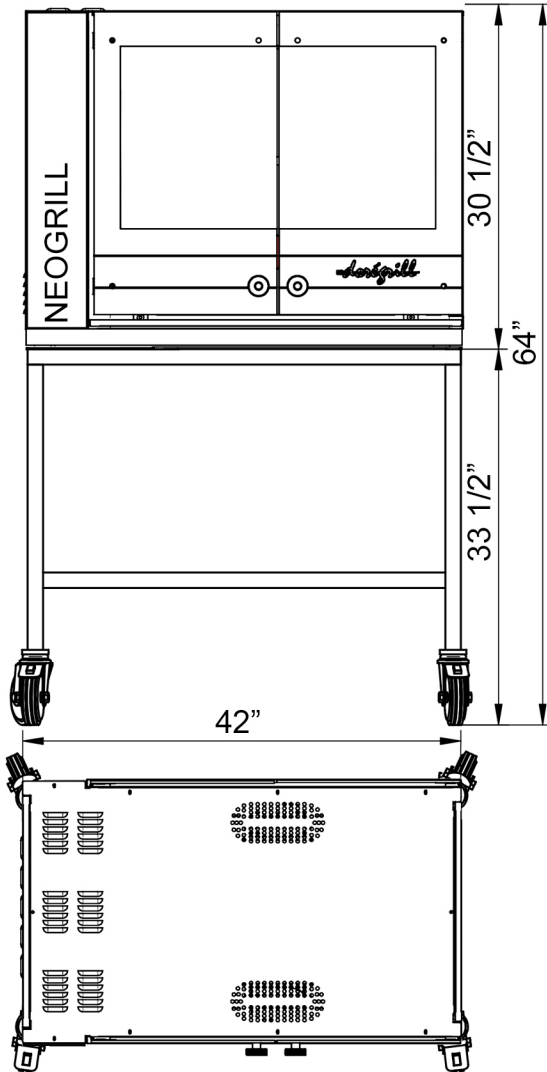
The Stand-up® basket, a new Dorégrill patent to make your life that much easier... Chickens are held upright, increasing oven capacity. With only 3 bars, it's light, easy to clean and really shows off your products.



Model	Length	Height	Depth	Number of baskets	Power	Capacity per hour (depending on weight)
N2	42	30 1/2"	25 1/2"	4	9.1 KW	24 VOL.

ROTISSERIE SPECIFICATIONS

Model : **NEOGRILL N2 & CART ASSEMBLY** Manufacturer :



BASKETS-ROAST ROTISSERIE

1515Design

NEOGRILL N2 STACKED

ORIGINE
FRANCE
GARANTIE

WWW.1515DESIGN.COM



ELECTRIC



BASKETS

EFFICIENCY AND PERFORMANCE
ENSURING MAXIMUM FLAVOUR



ROTISSERIE SPECIFICATIONS

Model : **NEOGRILL N2 DOUBLE STACKED**

Manufacturer :



A BEAUTIFUL DESIGN

Simple, efficient and versatile. These rotisserie ovens are designed to make your life easier. An innovative design with large viewing windows, glass-ceramic protected quartz lighting.



CAPACITY

48 chickens per hour.

PERFORMANCE

2 times 4 stainless steel Stand-up® baskets driven by a powerful motor, heated by 3 reinforced infrared heaters.

ERGONOMIC

New extra-flat touchscreen control panel, thermostat-regulated cook settings, automatic shut-off with "temperature hold" mode.

EASY TO CLEAN

Opens on both sides, the interior can be fully dismantled, red enameled sheet steel and dye-penetrating silk-screening on the windows.



SAFETY

Toughened glass protection, protected access to the fat tray.

ELECTRICAL SUPPLY

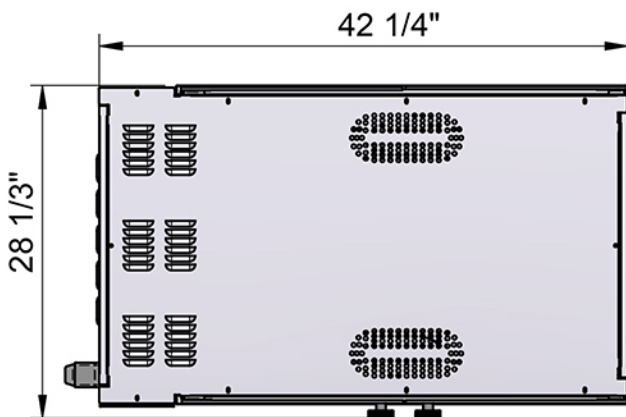
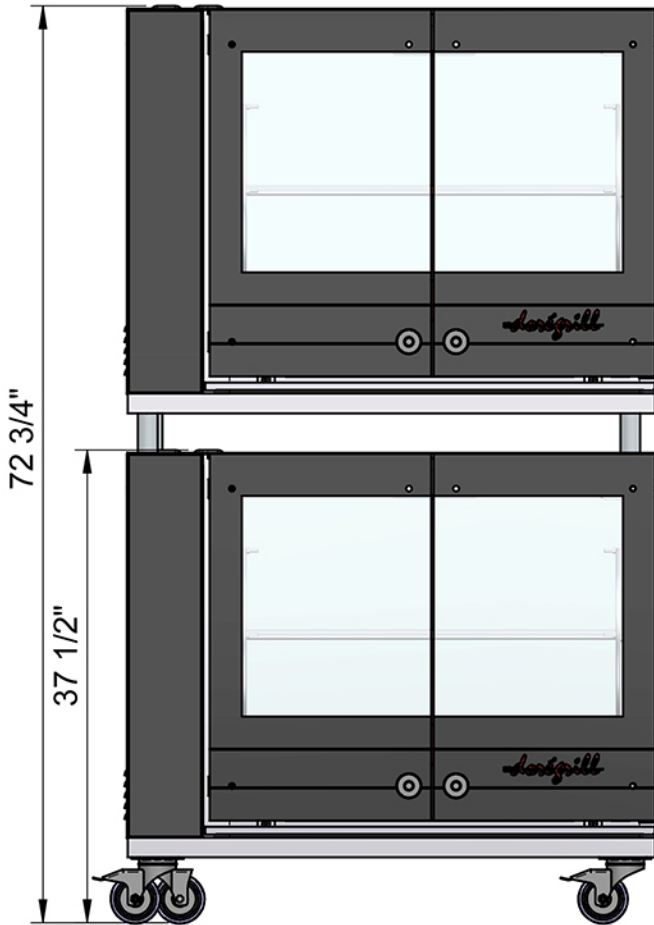
220V tri-phase
10Kw
52 Amps



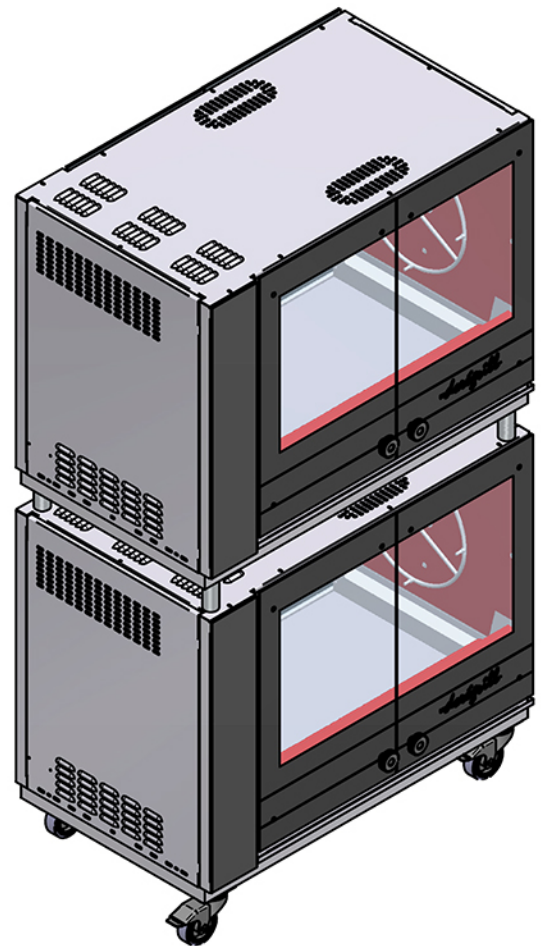
ROTISSERIE SPECIFICATIONS

Model : **NEOGRILL N2 COMBINATION**

Manufacturer :



Power = 10kW
Plug = 52A
220V triphase +T+N



BASKETS-ROAST ROTISSERIE

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NEOL (NEOGRILL COMBINED)

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ELECTRIC



BASKETS

EFFICIENCY AND PERFORMANCE
ENSURING MAXIMUM FLAVOUR



ROTISSERIE

SPECIFICATIONS

Model : **NEOL (NEOGRILL COMBINED)**

Manufacturer :



NEOGRILL

Simple, efficient and versatile. This rotisserie oven is designed to make your life easier.

CAPACITY

16 chickens (Model N1) to 24 chickens (model N2) per hour.

PERFORMANCE

4 stainless steel Stand-up® baskets driven by a powerful motor, heated by 3 reinforced infrared "incoloy" heaters.

ERGONOMIC

New extra-flat touchscreen control panel, thermostat-regulated cook settings, automatic shut-off with "temperature hold" mode.

A BEAUTIFUL DESIGN

An innovative design with large viewing windows, glass-ceramic protected quartz lighting.

EASY TO CLEAN

Opens on both sides, the interior can be fully dismantled, red enameled sheet steel and dye-penetrating silk-screening on the windows.

SAFETY

Toughened glass protection, protected access to the fat tray.



NEOL, combined Neogrill and self-service display

DISPLAY (V85.LS) SPECIFICATIONS

- 2 stainless steel shelves, with the upper shelf set back
- Glass-ceramic protection and lighting
- Windows on each side for a panoramic view
- Heated shelves
- Customer access from the front
- Compact design
- Black coating
- Mobility with 4 castors, 2 with brakes
- Optional: assisted service (display closed off with two sliding windows at the front) • Capacity: up to 20 chickens

POWER SUPPLY

- Standard: 220V tri-phase
- Power: 10,22 Kw
- 26.7 Amps
- Weight: 436 pounds



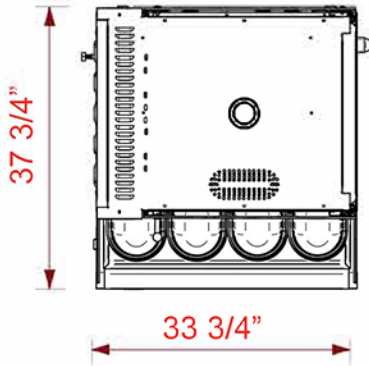
ROTISSERIE SPECIFICATIONS

Model : **NEOL (NEOGRILL COMBINED)**

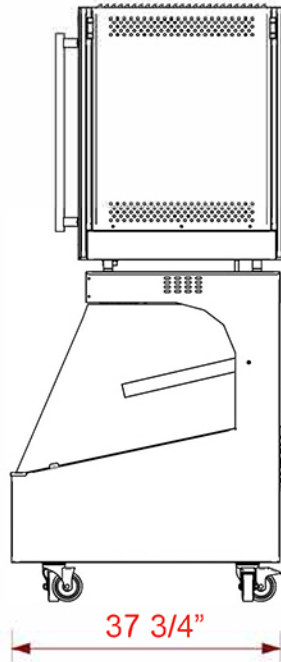
Manufacturer :



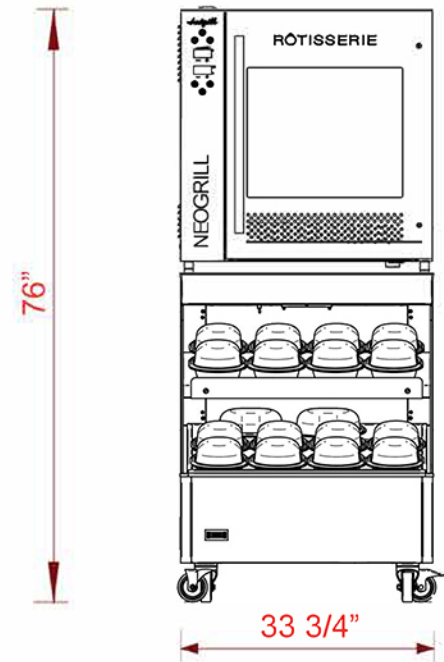
TOP VIEW



SIDE VIEW



FRONT VIEW



E 220 V Tri Phase 26.7Amps.



An innovative basket

The Stand-up® basket, a new Dorégrill patent to make your life that much easier... Chickens are held upright, increasing oven capacity. With only 3 bars, it's light, easy to clean and really shows off your products.



Model	Length	Height	Depth	Number of baskets	Power	Capacity per hour (depending on weight)
N1	33 1/2"	30 1/2"	28 1/3"	4	7.3 kW	16 Vol.
N2	42 1/4"	30 1/2"	28 1/3"	4	9.1 kW	24 Vol.
Neol	33 3/4"	76"	37 3/4"	-	9.9 kW	-

Oven	Dimensions			Power
	Length	Height	Depth	
E. N1	33 1/2"	37"	27 1/2"	2.30 kW
E. N2	42 1/4"	37"	27 1/2"	3.30 kW

BASKET ROAST ROTISSERIES

STEAMBOX SERIE Electric Only

Manufacturer :



BASKETS-ROAST ROTISSERIE

1515Design

STEAMBOX



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ELECTRIC



BASKETS



SELF-CLEANING



A COMPACT ROTISSERIE
FOR AN OPTIMUM ROAST

ROTISSERIE

SPECIFICATIONS

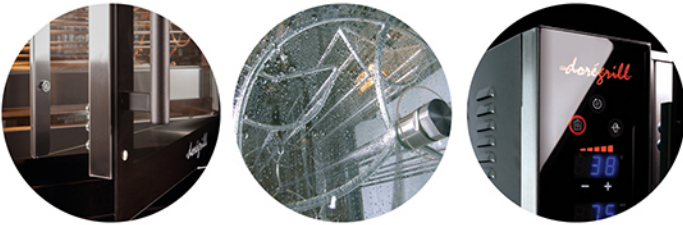
Model : **STEAMBOX**

Manufacturer :



A BEAUTIFUL DESIGN

Optimized product view thanks to front and back windows, a modern and innovative design down to the smallest details, quartz lighting protected by glass ceramic.



CAPACITY

12 to 16 chickens depending on weight.

PERFORMANCE

Incomparable cooking results, thanks to a combination of fan-assisted hot air (for a tender product) and direct infra-red heat (for color and crispy skin).

ERGONOMIC

Glass doors which open on open sides, digital thermostat, automatic shut-off once the product is cooked, "temperature hold" mode and double windows on both front and back (opens on both sides).

EASY TO CLEAN

Automatic steam cleaning program (15 min), fitted with 4 stainless steel cradles, glass touchscreen control panel, integrated rapid-drain fat tray and an interior which can be fully dismantled.



SAFETY

Toughened glass protection, protected access to the fat tray.

ELECTRICAL SUPPLY

220V tri-phase
23.7 Amps



ROTISSERIE SPECIFICATIONS

Model : **STEAMBOX**

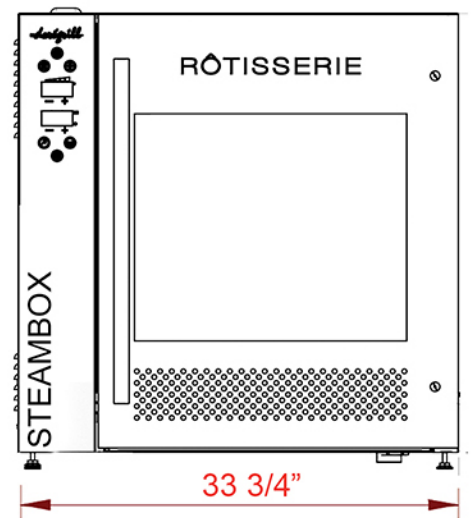
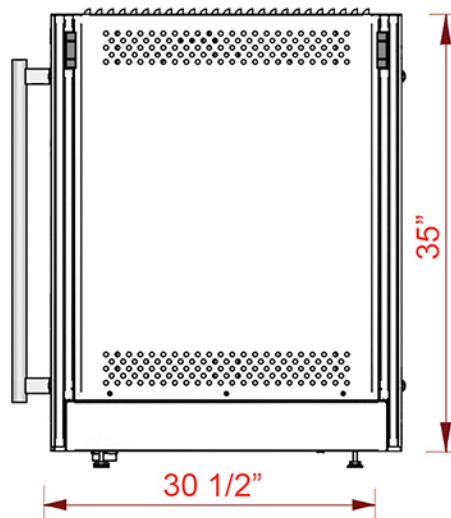
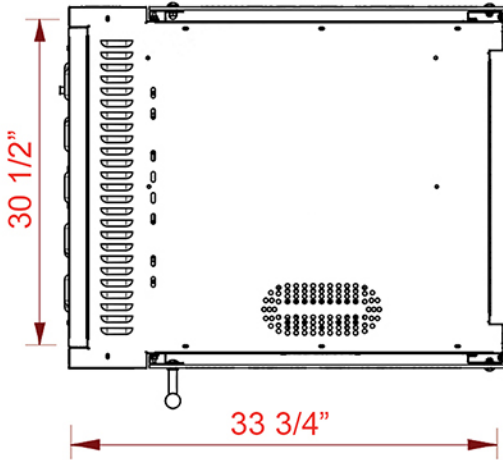
Manufacturer :



TOP VIEW

SIDE VIEW

FRONT VIEW



E 220 V Tri Phase 20Amps.



An innovative basket

The Stand-up® basket, a new Dorégrill patent to make your life that much easier... Chickens are held upright, increasing oven capacity. With only 3 bars, it's light, easy to clean and really shows off your products.

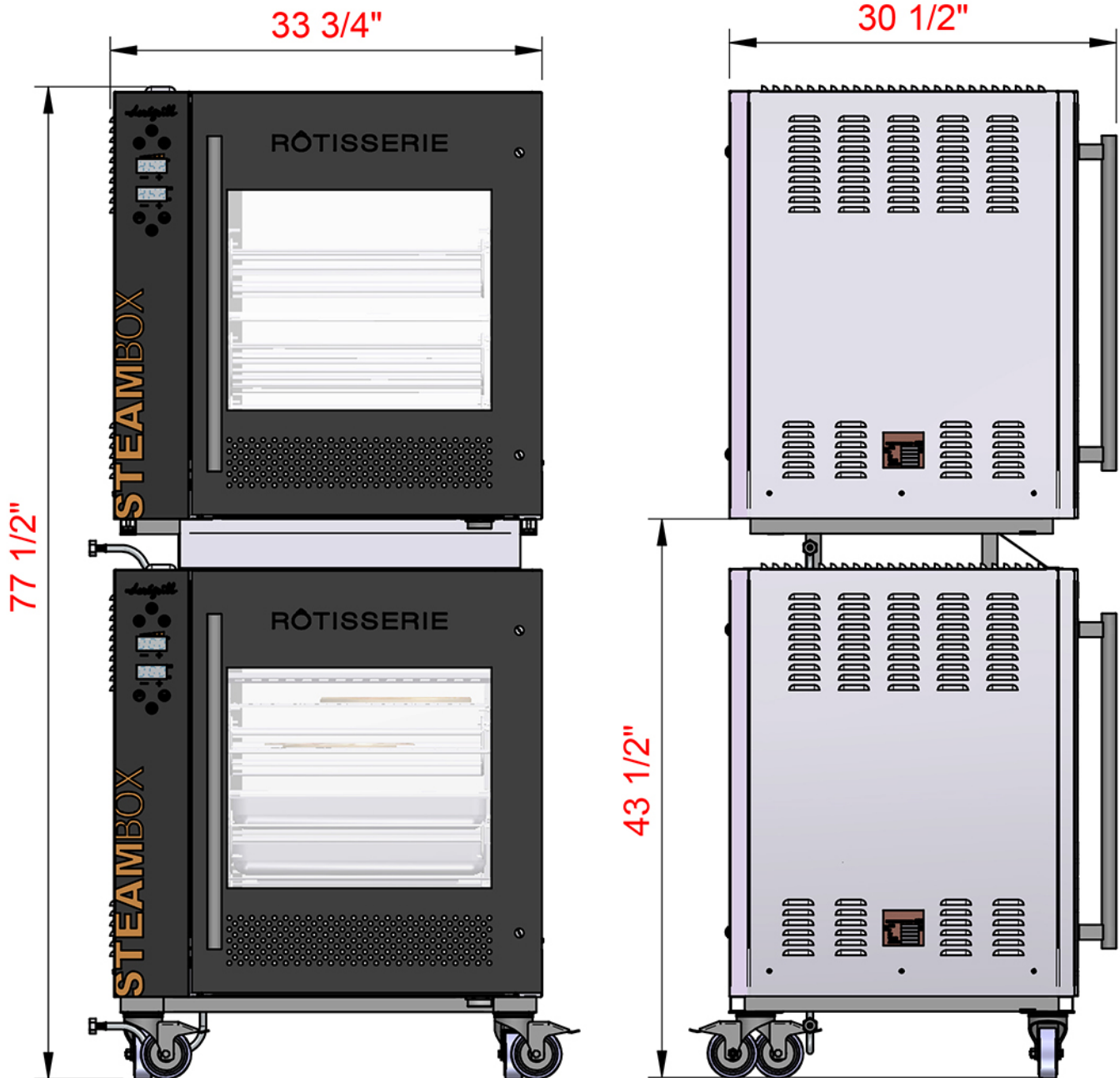


Model	Length	Height	Depth	Number of baskets	Power	Capacity per hour (depending on weight)
Steambox	33 3/4"	35"	30 1/2"	4	9 kW	16 Vol.

ROTISSERIE SPECIFICATIONS

Model : STEAMBOX COMBINATION

Manufacturer :



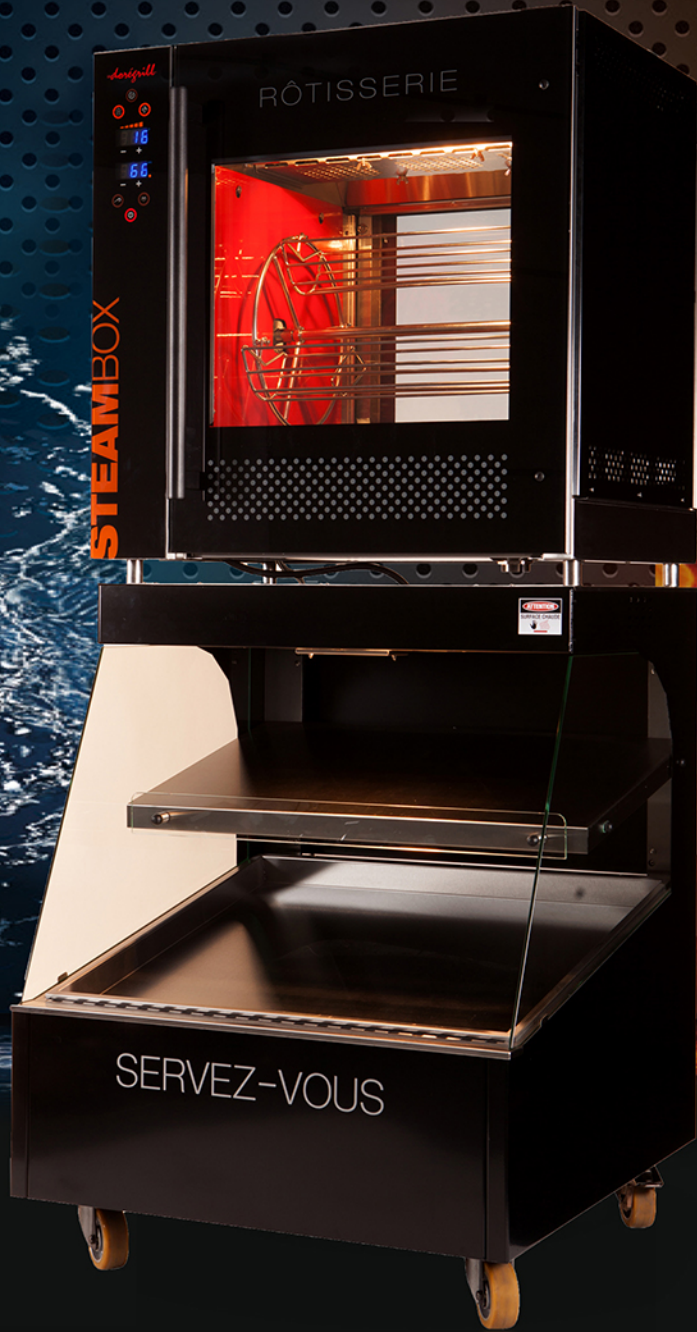
BASKETS-ROAST ROTISSERIE

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NEOBOX (STEAMBOX COMBINED)

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ORIGINE
FRANCE
GARANTIE



ÉLECTRIQUE



BALANCELLE



AUTO-NETTOYANT

EFFICIENCY AND PERFORMANCE
ENSURING MAXIMUM FLAVOUR



ROTISSERIE SPECIFICATIONS

Model : **NEOBOX (STEAMBOX COMBINED)** Manufacturer :



STEAMBOX

The **STEAMBOX** is here to meet all of your needs! This rotisserie oven is fitted out like a dream! With a revolutionary automatic steam cleaning system, a touchscreen glass control panel and incomparable cooking quality, this is a truly indispensable tool.

CAPACITY

12 to 16 chickens depending on weight.

PERFORMANCE

Incomparable cooking results, thanks to a combination of fan-assisted hot air (for a tender product) and direct infra-red heat (for color and crispy skin).

ERGONOMIC

Glass doors which open on open sides, digital thermostat, automatic shut-off once the product is cooked, "temperature hold" mode and double windows on both front and back (opens on both sides).

A BEAUTIFUL DESIGN

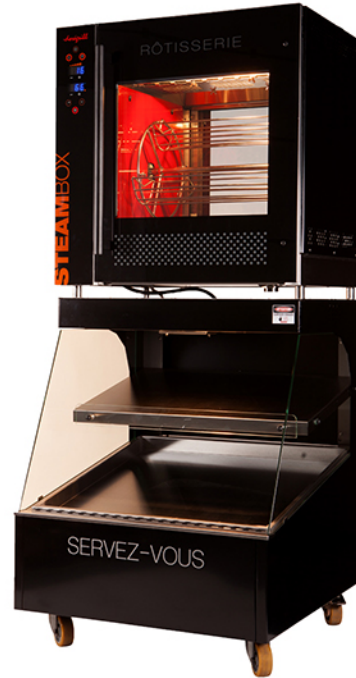
Optimized product view thanks to front and back windows, a modern and innovative design down to the smallest details, quartz lighting protected by glass ceramic.

EASY TO CLEAN

Automatic steam cleaning program (15 min), fitted with 4 stainless steel cradles, glass touchscreen control panel, integrated rapid-drain fat tray and an interior which can be fully dismantled.

SAFETY

Toughened glass protection, protected access to the fat tray.



NEOBOX, combined Steambox and self-service display

DISPLAY (V85.LS) SPECIFICATIONS

- 2 stainless steel shelves, with the upper shelf set back
- Glass-ceramic protection and lighting
- Windows on each side for a panoramic view
- Heated shelves
- Customer access from the front
- Compact design
- Black coating
- Mobility with 4 castors, 2 with brakes
- Optional: assisted service (display closed off with two sliding windows at the front) • Capacity: up to 20 chickens

POWER SUPPLY

- Standard: 220V tri-phase
- Power: 10,22 Kw
- 30.6 Amps
- Weight: 436 pounds

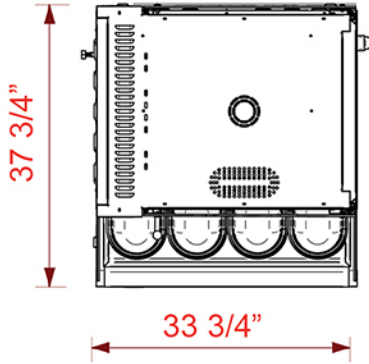


ROTISSERIE SPECIFICATIONS

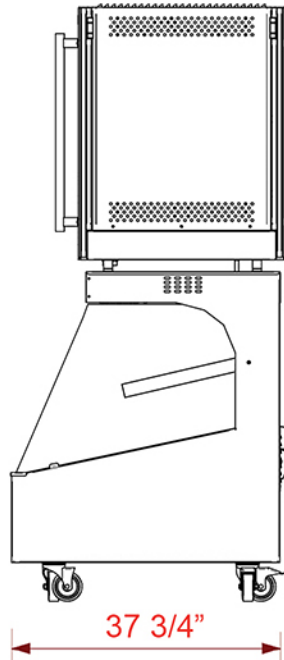
Model : **NEOBOX (STEAMBOX COMBINED)** Manufacturer :



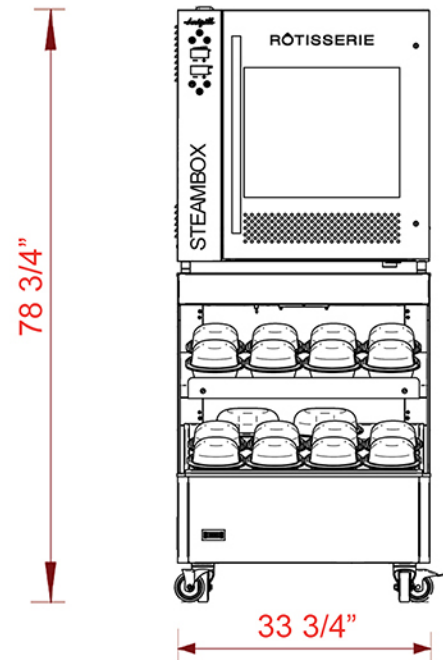
TOP VIEW



SIDE VIEW



FRONT VIEW



E 220 V Tri Phase 26.7Amps.



An innovative basket

The Stand-up® basket, a new Dorégrill patent to make your life that much easier... Chickens are held upright, increasing oven capacity. With only 3 bars, it's light, easy to clean and really shows off your products.



Model	Length	Height	Depth	Number of baskets	Power	Capacity per hour (depending on weight)
Steambox	33 3/4"	35"	30 1/2"	4	9 kW	16 Vol.
Néobox	33 3/4"	78 3/3"	37 3/4"	4	11.6 kW	/

BASKET ROAST ROTISSERIES

MODEL SERIES Electric Only

Manufacturer :



BASKETS-ROAST ROTISSERIE

1515Design

MODEL 6



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ELECTRIC



BASKETS



SELF-CLEANING

THE ALL-NEW PANORAMIC,
SELF-CLEANING ROTISSERIE OVEN



ROTISSERIE

SPECIFICATIONS

Model : **MODEL 6**

Manufacturer :



A BEAUTIFUL DESIGN

The MODEL is here to meet all of your needs!

Thanks to its revolutionary automatic steam cleaning system and non-stick red enamel interior, this is a time-saving miracle. What's more, the panoramic view of the inside will make your customers' mouths water. A panoramic view, a modern and innovative design in even the smallest details, left or right control panel positioning, powerful lighting with 2 quartz lamps.



CAPACITY

20 to 30 chickens per hour depending on weight.

PERFORMANCE

Multi-directional infra-red fan-assisted heating elements, 6 rotisserie cages, can be transformed into a mixed multi-level oven, and can cook 20 to 30 chickens per hour, depending on the weight of the birds.

ERGONOMIC

Fully transparent doors which open on both sides, a digital thermostat that lets you set any temperature from 68 to 464°F, automatic shut-off once it has finished cooking with a "temperature hold" mode, core temperature probe (optional).

EASY TO CLEAN

Double-glazed, removable doors and siding, a removable central support, an integrated rapid-drain fat tray, enamel-coated interior, anti-reflection and extra-flat control panel.

SAFETY

Toughened glass protection, protected access to the fat tray.

ELECTRICAL SUPPLY

220V tri-phase
30 Amps



ROTISSERIE SPECIFICATIONS

Model : **MODEL 6**

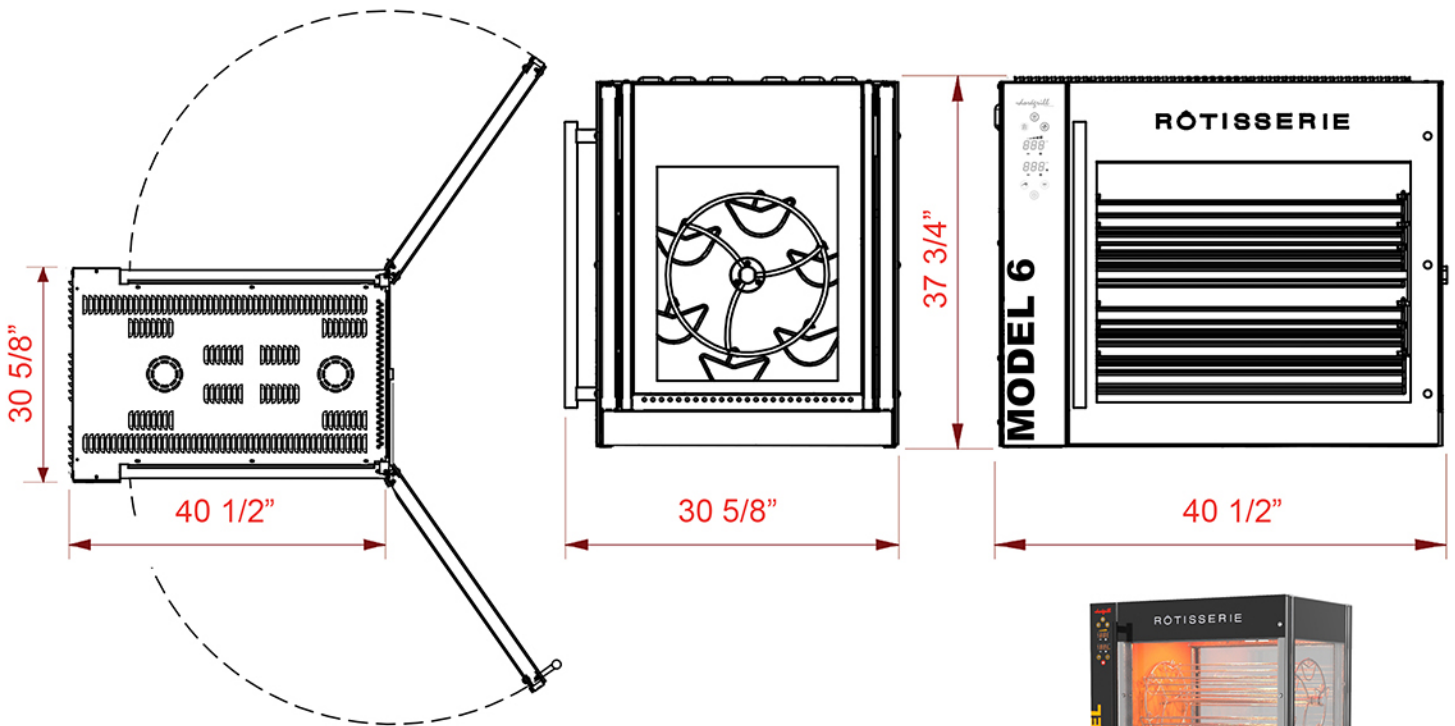
Manufacturer :



TOP VIEW

SIDE VIEW

FRONT VIEW



MODEL 6 WITH CUPBOARD AC 38

E 220 V Tri Phase 30Amps.

Crated weight: 420 lbs



Model	Length	Height	Depth	Number of baskets	Cart height	Power	Capacity per hour (depending on weight)
Model 6	40 1/2"	35 3/4"	30 3/4"	6	33 1/2"	11.300 kW	20/30 Vol.
ES6	40 1/2"	39"	30 3/4"	3 niv.		3.300 kW	

BASKETS-ROAST ROTISSERIE

1515Design

MODEL 9



WWW.1515DESIGN.COM



ELECTRIC



BASKETS



SELF-CLEANING

THE ALL-NEW PANORAMIC,
SELF-CLEANING ROTISSERIE OVEN



ROTISSERIE

SPECIFICATIONS

Model : **MODEL 9**

Manufacturer :



A BEAUTIFUL DESIGN

The MODEL is here to meet all of your needs!

Thanks to its revolutionary automatic steam cleaning system and non-stick red enamel interior, this is a time-saving miracle. What's more, the panoramic view of the inside will make your customers' mouths water. A panoramic view, a modern and innovative design in even the smallest details, left or right control panel positioning, powerful lighting with 2 quartz lamps.



CAPACITY

30 to 45 chickens per hour depending on weight.

PERFORMANCE

Multi-directional infra-red fan-assisted heating elements, 9 rotisserie cages, can be transformed into a mixed multi-level oven, and can cook 20 to 30 chickens per hour, depending on the weight of the birds.

ERGONOMIC

Fully transparent doors which open on both sides, a digital thermostat that lets you set any temperature from 68 to 464°F, automatic shut-off once it has finished cooking with a "temperature hold" mode, core temperature probe (optional).

EASY TO CLEAN

Double-glazed, removable doors and siding, a removable central support, an integrated rapid-drain fat tray, enamel-coated interior, anti-reflection and extra-flat control panel.

SAFETY

Toughened glass protection, protected access to the fat tray.

ELECTRICAL SUPPLY

220V tri-phase
42.1 Amps



ROTISSERIE SPECIFICATIONS

Model : **MODEL 9**

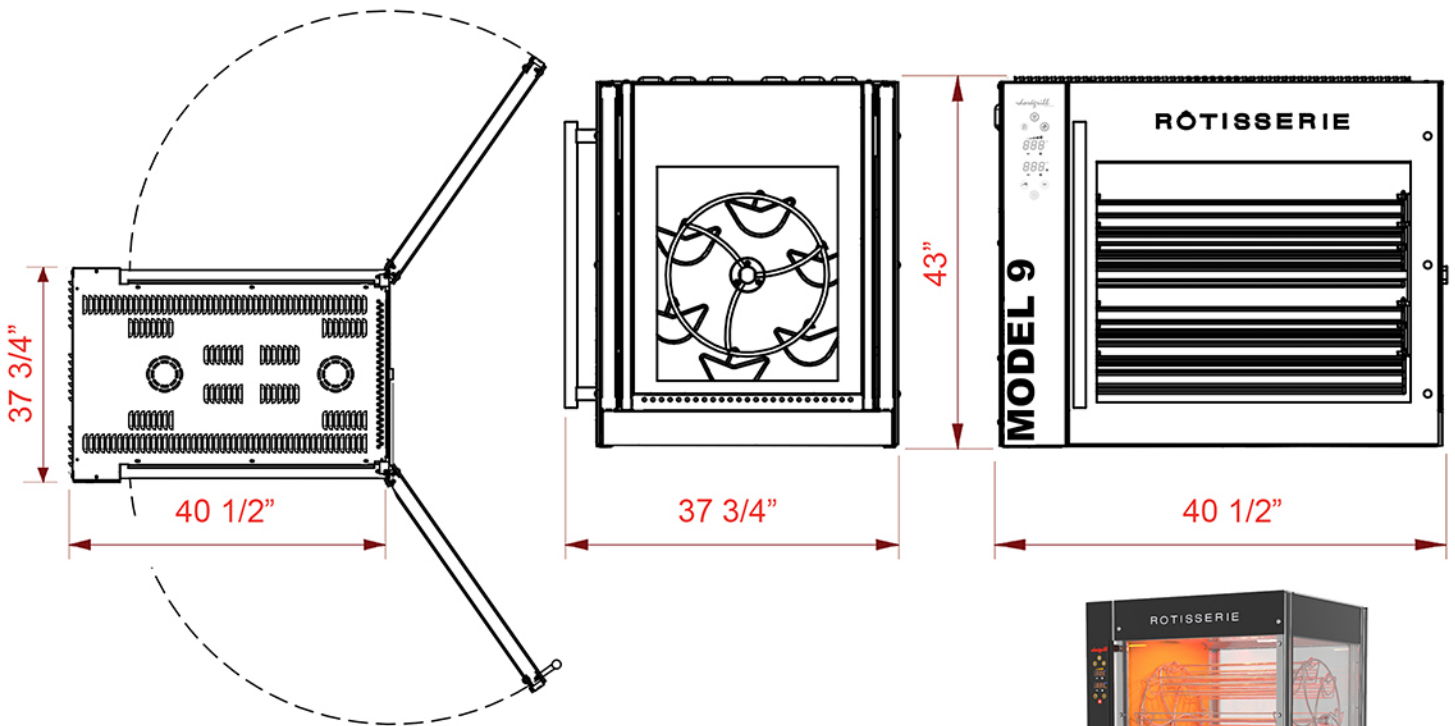
Manufacturer :



TOP VIEW

SIDE VIEW

FRONT VIEW



MODEL 9 WITH CUPBOARD AC 38

E 220 V Tri Phase 42.1 Amps.

Crated Weight: 540 lbs



Model	Length	Height	Depth	Number of baskets	Cart height	Power	Capacity per hour (depending on weight)
Model9	40 1/2"	43"	37 3/4"	9	29"	15.900 kW	30/45 Vol.
ES9	40 1/2"	39"	30 3/4"	3 niv.		3.300 kW	

BASKET ROAST ROTISSERIES ACCESSORIES

Manufacturer :



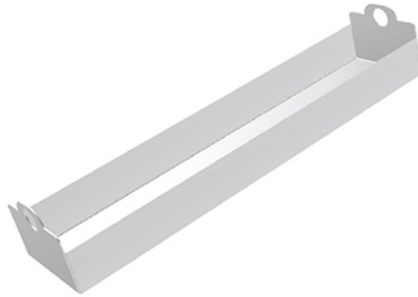
BASKET -ROAST ROTISSERIES ACCESSORIES

ACCESSORIES

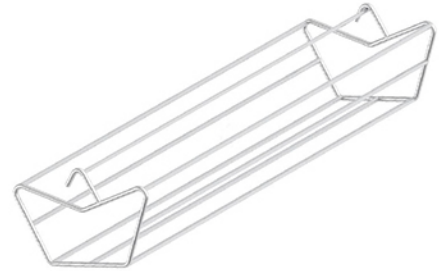
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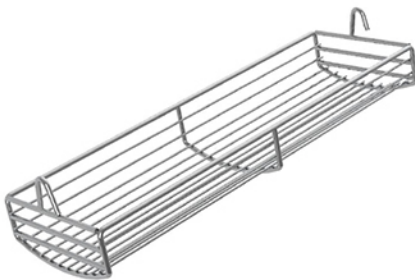
AC 5 Cooking Shelf



AC 9 Roasting Tin



AC 11 Basket for Big Pieces



AC 12 Leg Basket



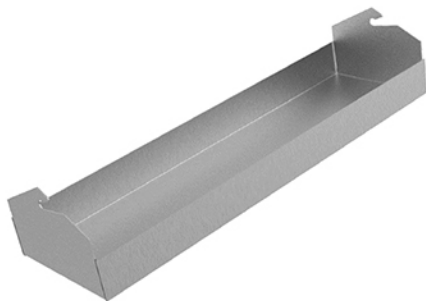
Fork Spit for
AC 45 large Meat Pieces

Doregrill Ref: AC 17 Fork Spit

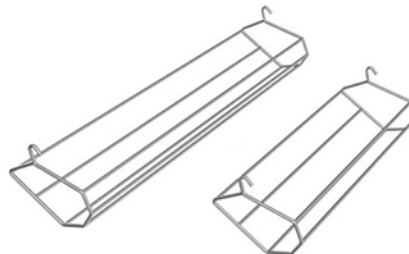


Tightening Spit for
AC 46 large Meat Pieces

Doregrill Ref: AC 17 Tightening Spit



AC 26 Large Tray



AC 28 Regular Basket

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1515 Design
& Manufacturing

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BASKET -ROAST ROTISSERIES ACCESSORIES

ACCESSORIES

Manufacturer :



Ventless Hood for
N1, N2, NEOL,
AC 30 STEAMBOX, NEOBOX



Ventless Hood
AC 31 for D-ONE

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DISPLAYS SPECIFICATIONS

Manufacturer :



HEATED DISPLAY

1515Design

SELF-SERVICE V60 LS 5 PULSE

WWW.1515DESIGN.COM



A DISPLAY TO MAKE
YOUR PRODUCTS SHINE



HEATED SELF-SERVICE DISPLAY

SPECIFICATIONS

Model : **V60 LS 5 PULSE**

Manufacturer :



PERFORMANCE

5 stainless steel heated presentation shelves.
LED strip lighting on the entire showcase.
Double recovery technology and air circulation all around the hot packaged products.
The display is kept at legal temperature by a hot air curtain on the front and each shelf is ventilated and regulated.
Regulation by thermostat from 68°F to 194°F (display on customer side) and regulatory temperature maintenance of 145°F guaranteed at the heart of the products .

ERGONOMIC

Tempered glass retainer on each shelf
4 casters including 2 with brakes.

A BEAUTIFUL DESIGN

Right and left side windows for panoramic mirror effect
Visibility on three sides.

SAFETY

Tempered glass protection.



POWER SUPPLY

- Standard: 220V Single Phase
- 20 Amps
- 4500 Watts

HEATED SELF-SERVICE DISPLAY

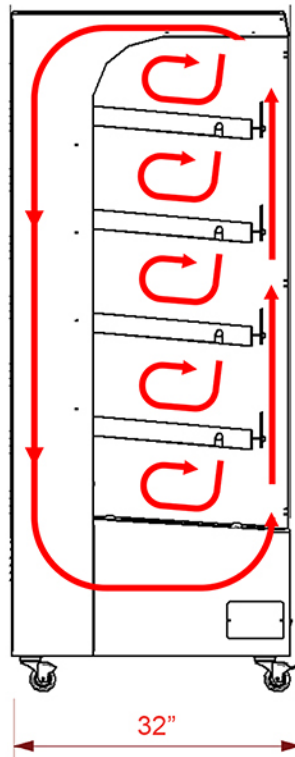
SPECIFICATIONS

Model : V60 LS 5 PULSE

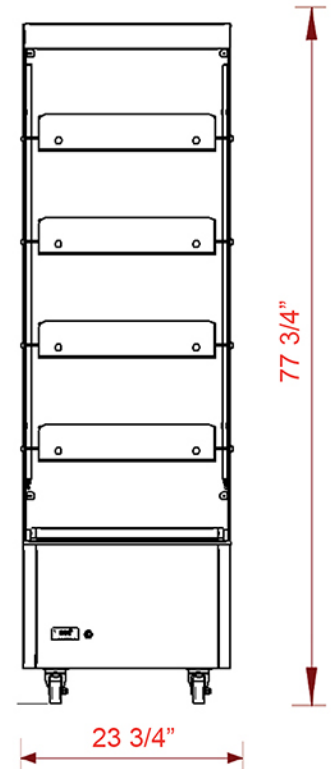
Manufacturer :



SIDE VIEW



FRONT VIEW



References	Width	Depth	Height	Voltage	Plug	Power
V 60 LS 5 PULSE	23 3/4"	32"	77 3/4"	220 V Single Phase	20 A	4.5 Kw

HEATED DISPLAY

SELF-SERVICE V100 LS 5 PULSE

WWW.1515DESIGN.COM



A DISPLAY TO MAKE
YOUR PRODUCTS SHINE



HEATED SELF-SERVICE DISPLAY

SPECIFICATIONS

Model : **V 100 LS 5 PULSE**

Manufacturer :



PERFORMANCE

5 stainless steel heated levels including 4 presentation shelves.
Led lighting on the entire showcase.
Double recovery technology and air circulation all around the hot packaged products.
The display is kept at legal temperature by a hot air curtain on the front and each shelf is ventilated and regulated.
Regulation by thermostat from 68°F to 194°F (display on customer side) and regulatory temperature maintenance of 145°F guaranteed at the heart of the products.

ERGONOMIC

Tempered glass retainer on each shelf
4 casters including 2 with brakes.

A BEAUTIFUL DESIGN

Right and left side windows for panoramic mirror effect

OPTIONS

20° Inclined stainless steel shelf



SAFETY

Tempered glass protection.



POWER SUPPLY

Standard: 220V Triphase
20 Amps
8360 Watts

HEATED SELF-SERVICE DISPLAY

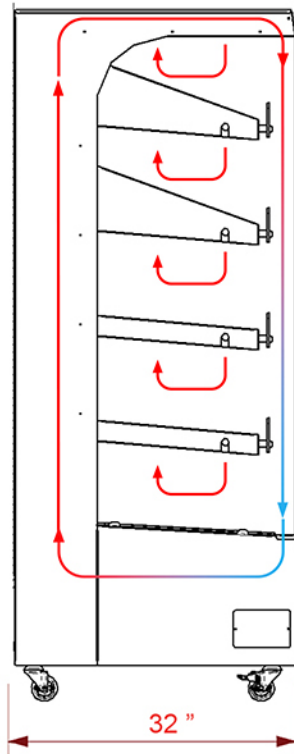
SPECIFICATIONS

Model : **V 100 LS 5 PULSE**

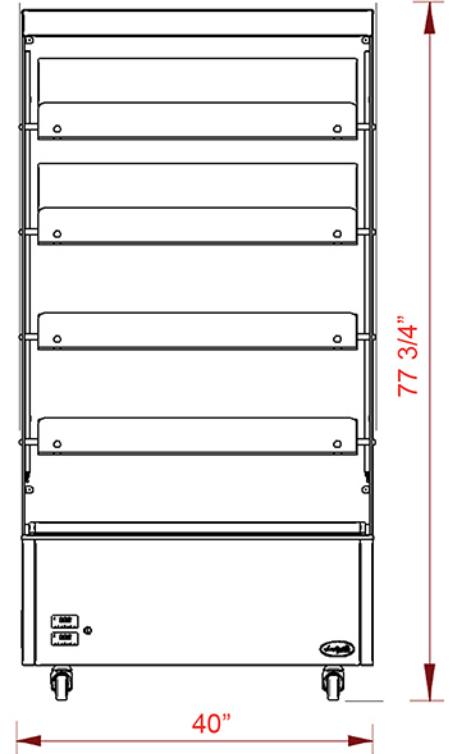
Manufacturer :



SIDE VIEW



FRONT VIEW



References	Width	Depth	Height	Voltage	Plug	Power
	40"	32"	77 3/4"	220 V Triphase	20 A	8.36 Kw



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