

1515 Design

SPIT -ROAST ROTISSERIES



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

ORIGINE
FRANCE
GARANTIE



WWW.1515DESIGN.COM



GAS



ELECTRIC



SPIT

A TRADITIONAL ROTISSERIE OVEN
FOR GREAT PERFORMANCE



ROTISSERIE

SPECIFICATIONS

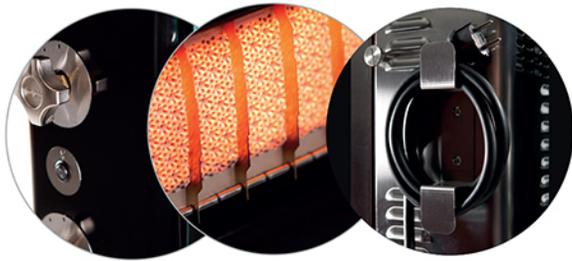
Model : **MAG 40/6** Gas Version

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 24 to 30 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 40/6** Gas Version

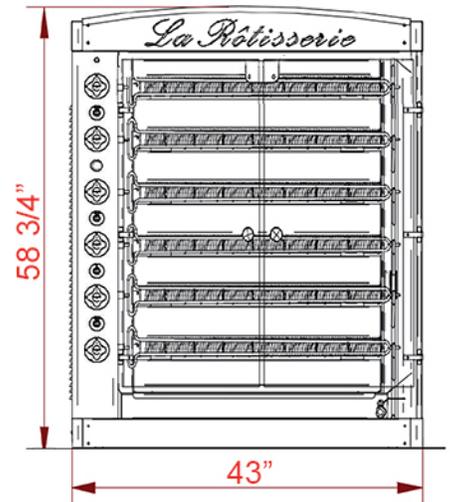
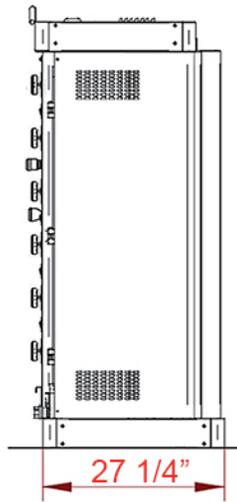
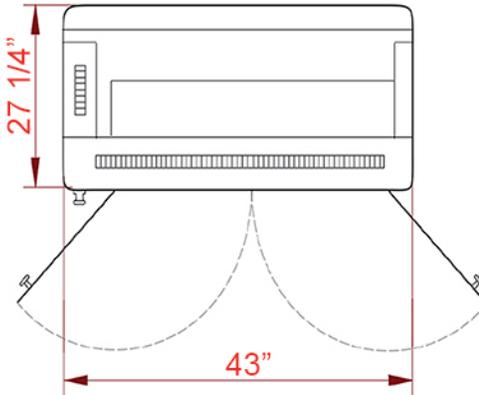
Manufacturer :



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

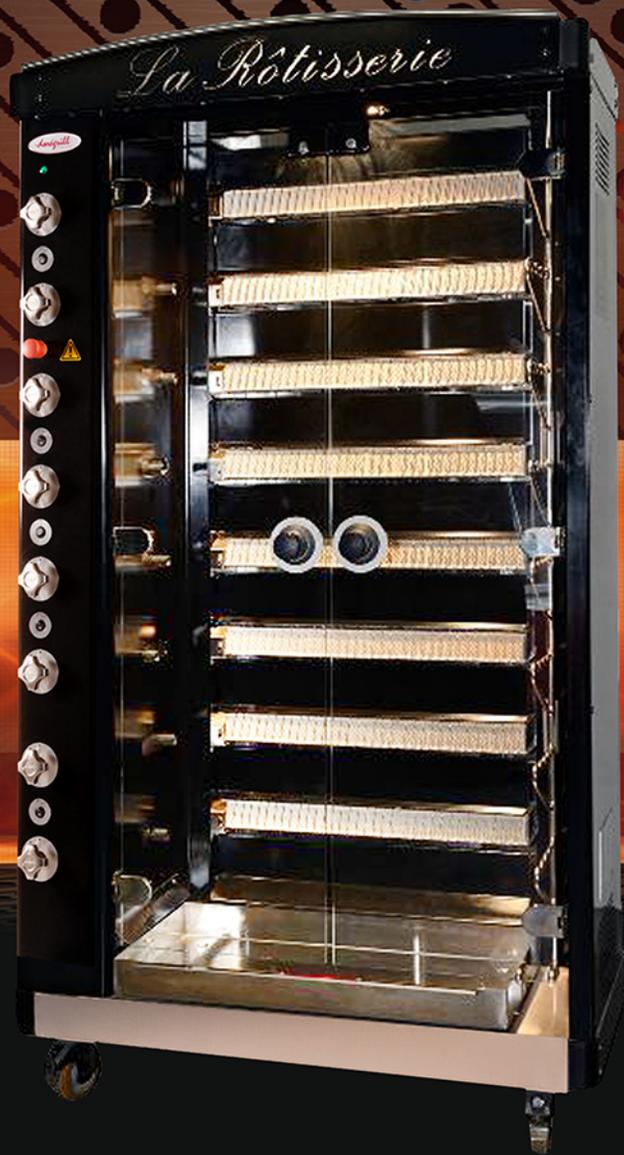
SPIT-ROAST ROTISSERIE

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MAG 40/8



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ROTISSERIE

SPECIFICATIONS

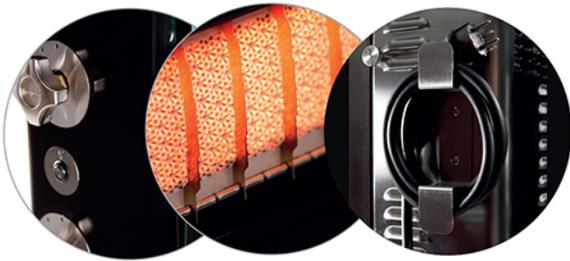
Model : **MAG 40/8** Gas Version

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



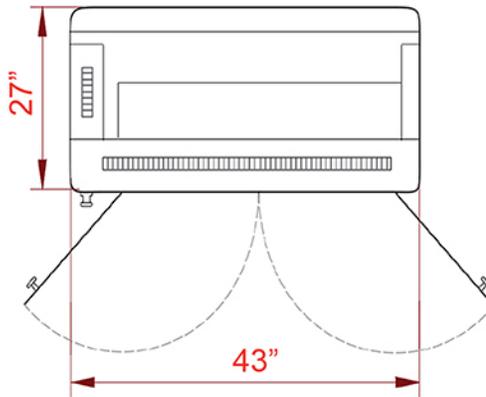
ROTISSERIE SPECIFICATIONS

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

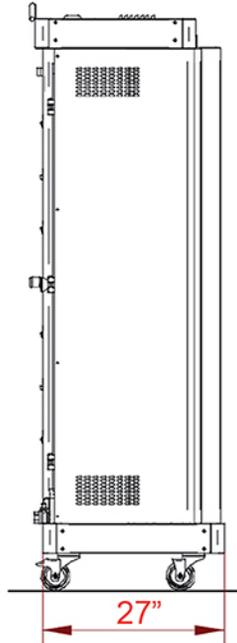
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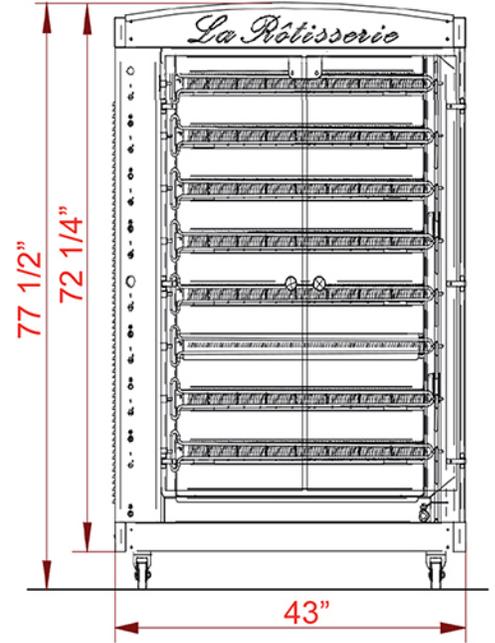
TOP VIEW



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

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GARANTIE



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ROTISSERIE

SPECIFICATIONS

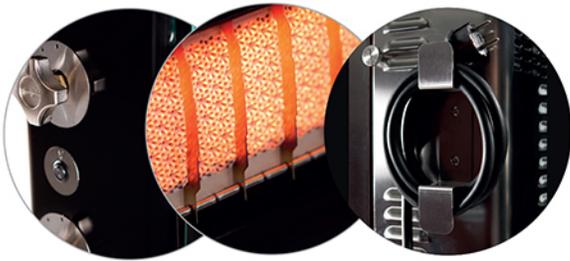
Model : **MAG 58/4** Gas Version

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



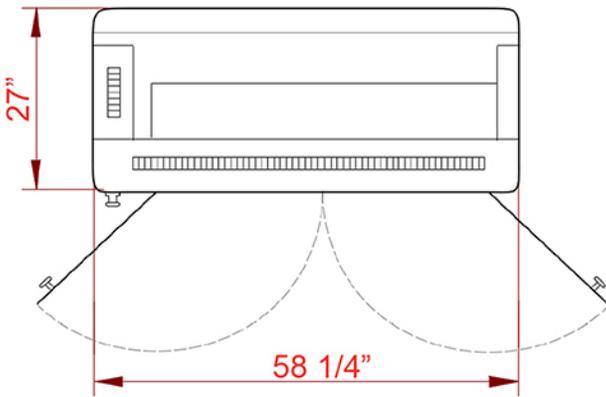
ROTISSERIE SPECIFICATIONS

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

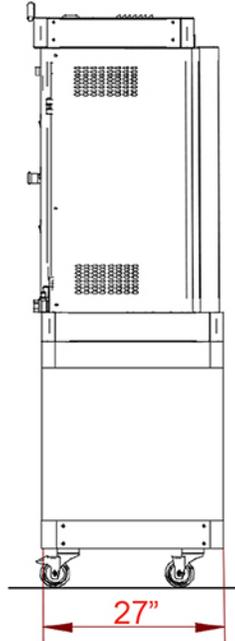
Manufacturer :



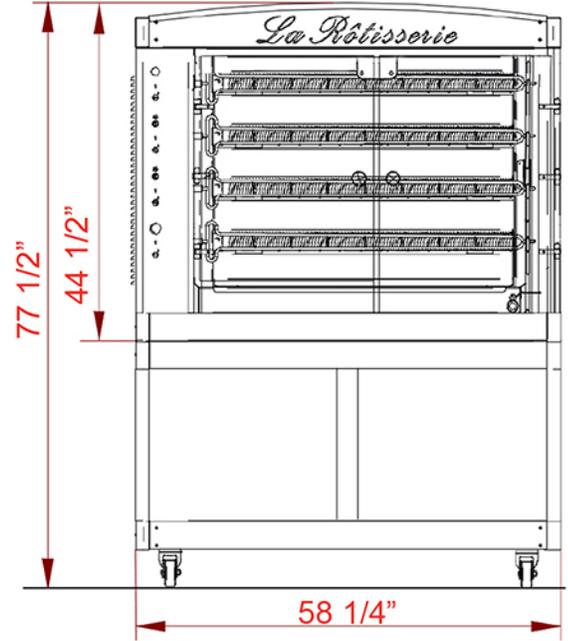
TOP VIEW



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

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MAG 58/6



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SPECIFICATIONS

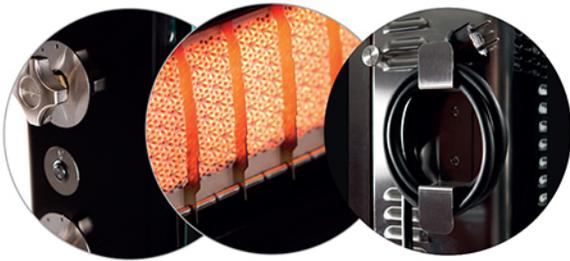
Model : **MAG 58/6** Gas Version

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

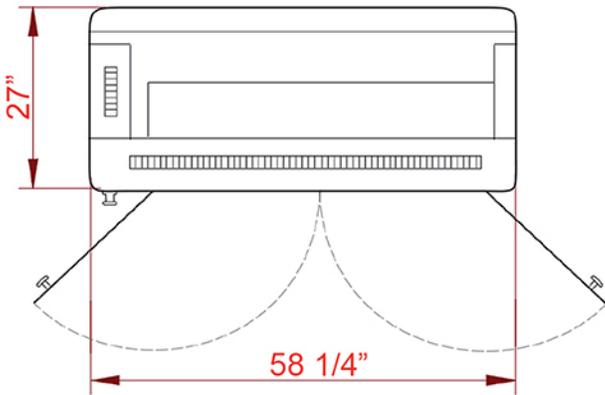
ROTISSERIE SPECIFICATIONS

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

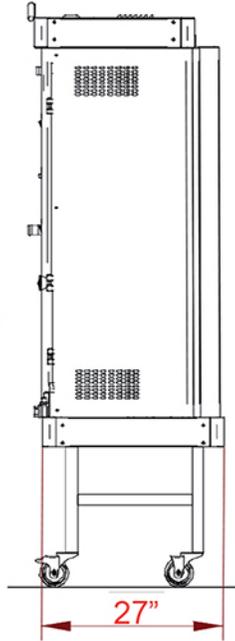
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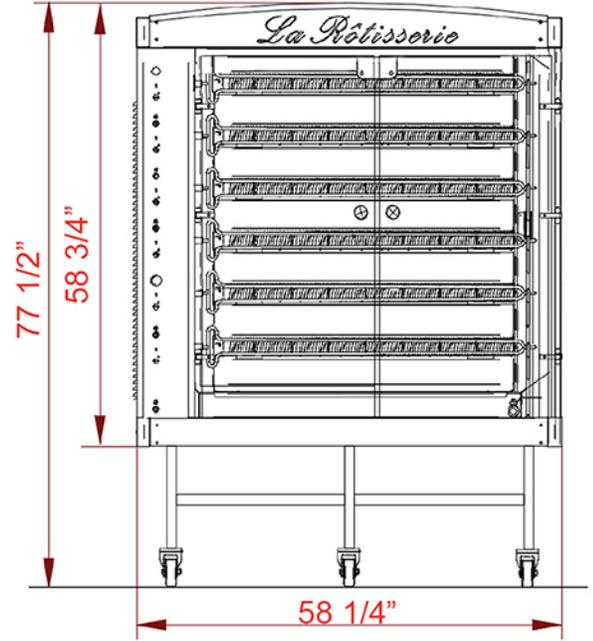
TOP VIEW



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

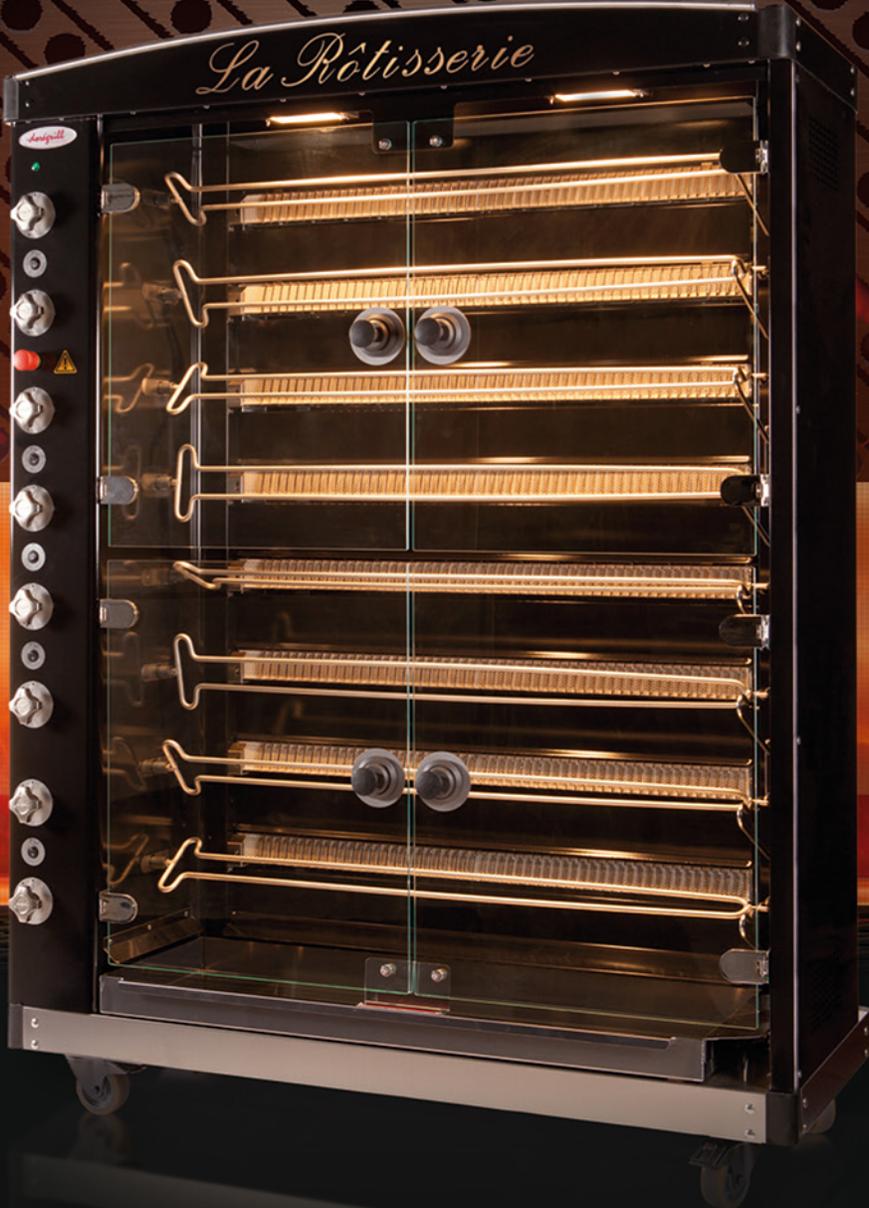
SPIT-ROAST ROTISSERIE

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MAG 58/8



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ROTISSERIE

SPECIFICATIONS

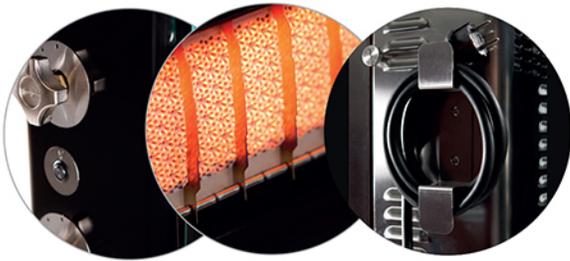
Model : **MAG 58/8** Gas Version

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



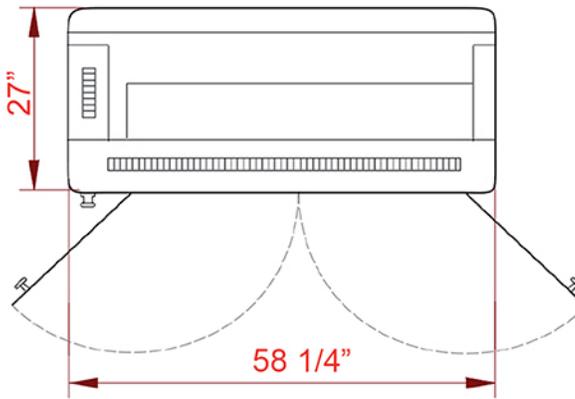
ROTISSERIE SPECIFICATIONS

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

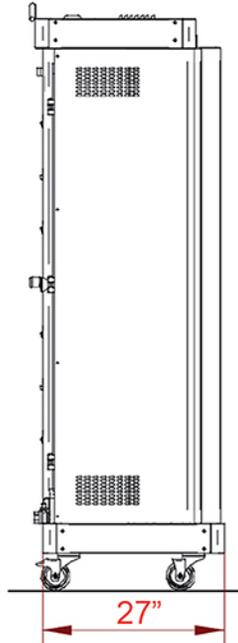
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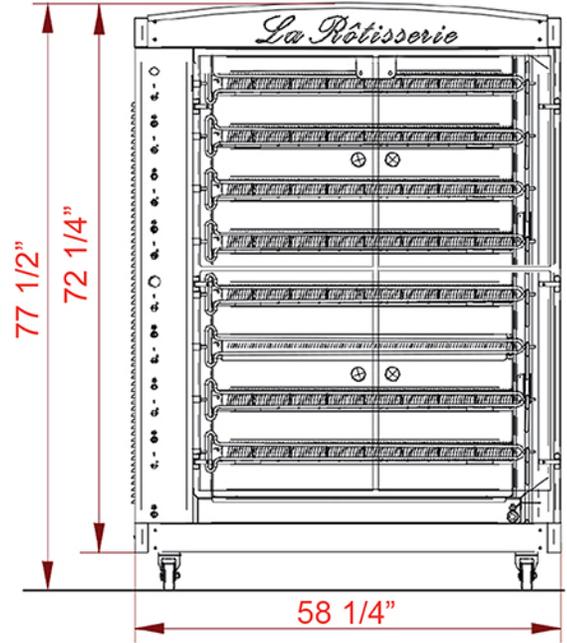
TOP VIEW



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

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ROTISSERIE

SPECIFICATIONS

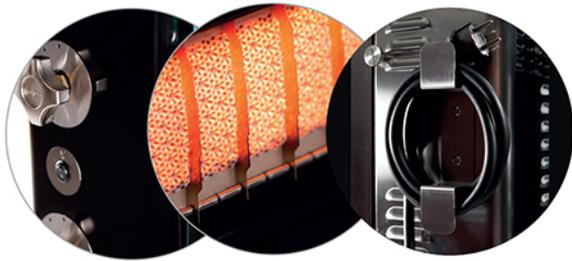
Model : **MAG 6** Gas Version

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



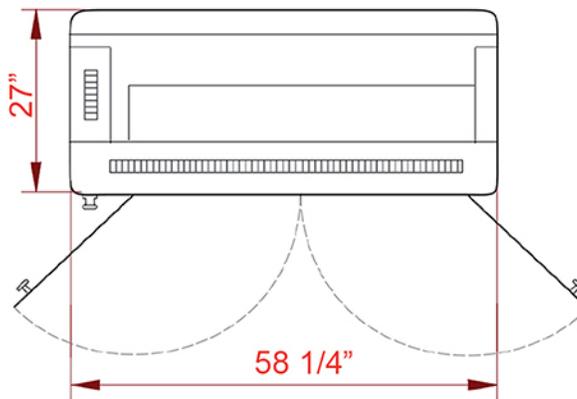
ROTISSERIE SPECIFICATIONS

Model : **MAG 6** Gas Version

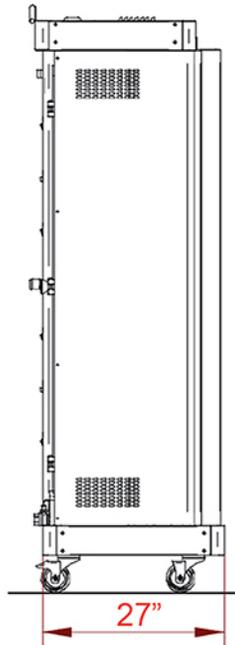
Manufacturer :



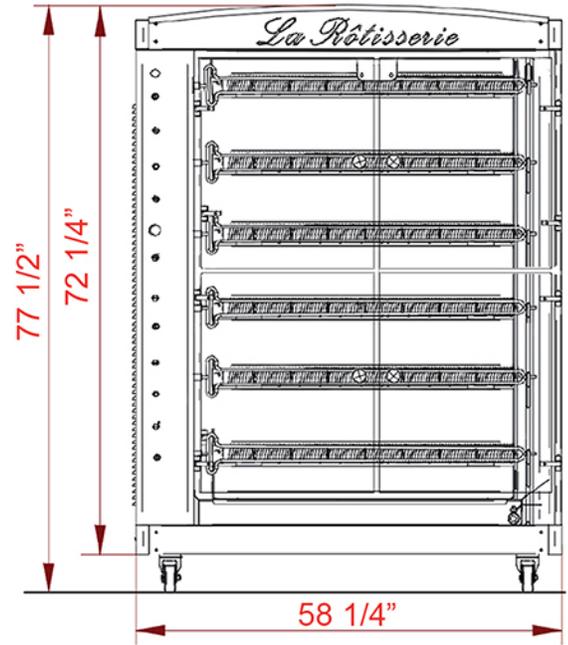
TOP VIEW



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 :



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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

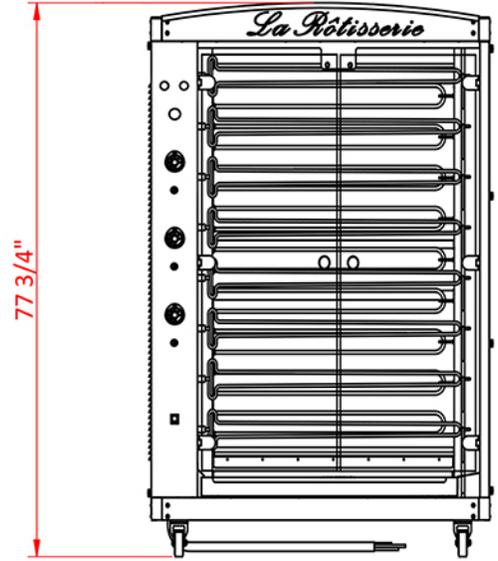
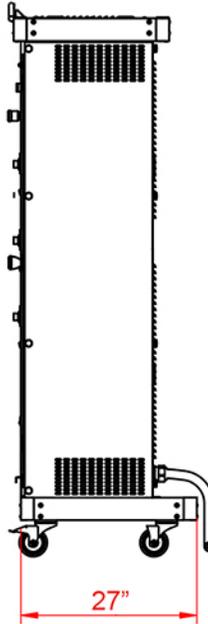
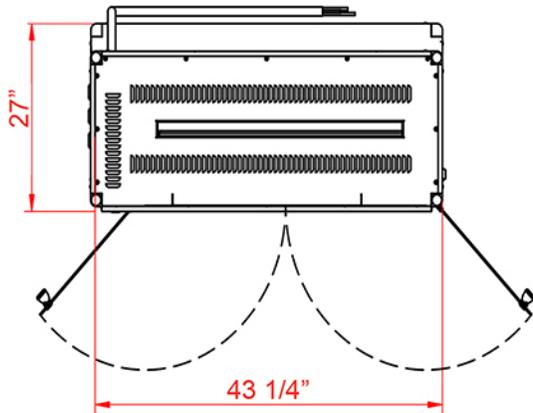
Manufacturer :



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

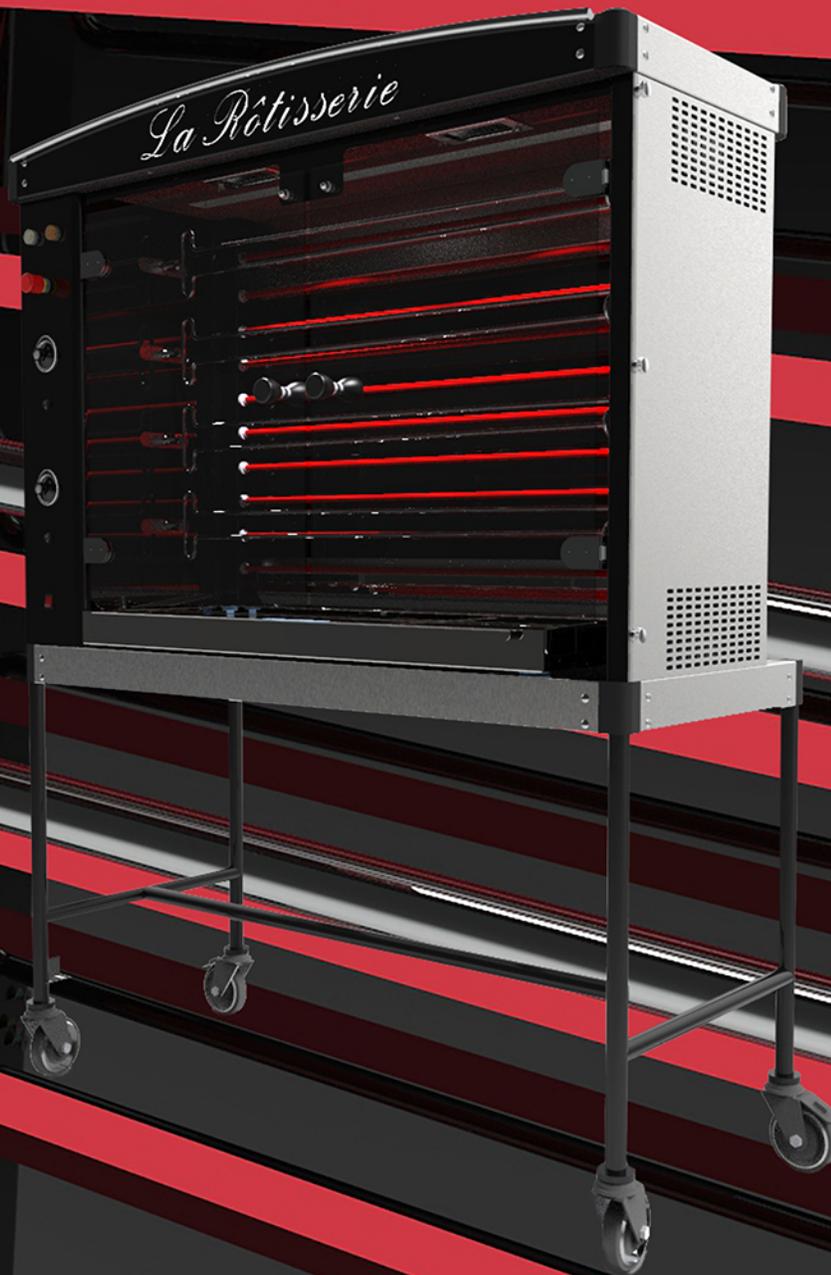
SPIT-ROAST ROTISSERIE

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MAG 58/4 Electric



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ROTISSERIE

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



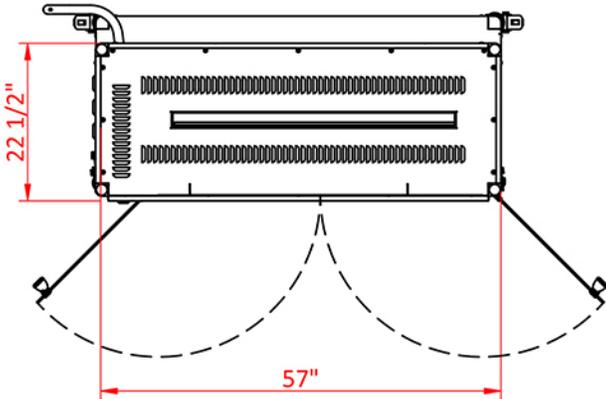
ROTISSERIE SPECIFICATIONS

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

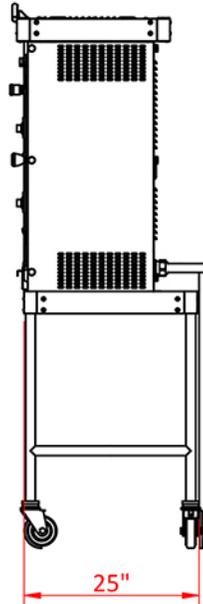
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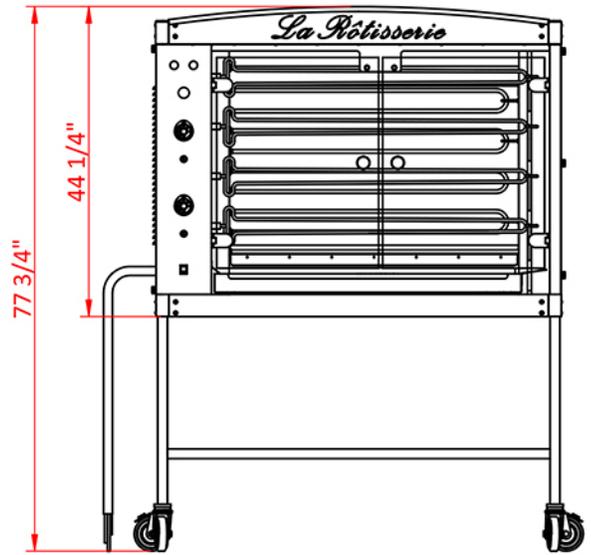
TOP VIEW



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

■ Signal Black
(RAL 9004)

OPTIONS

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



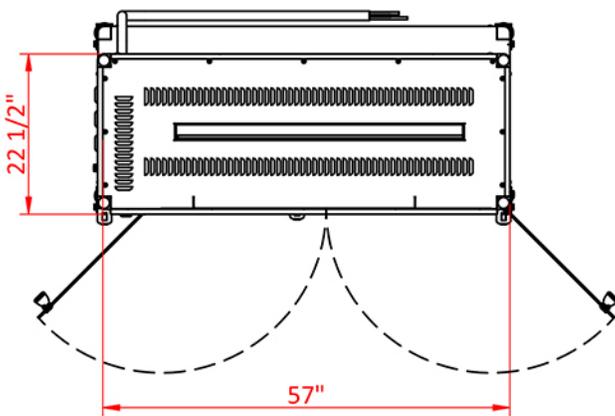
ROTISSERIE SPECIFICATIONS

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

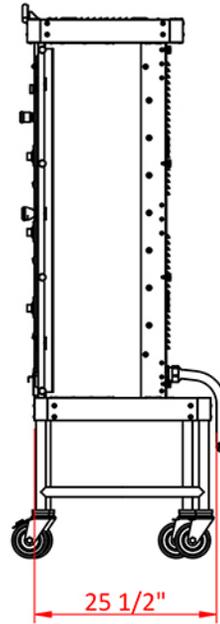
Manufacturer :



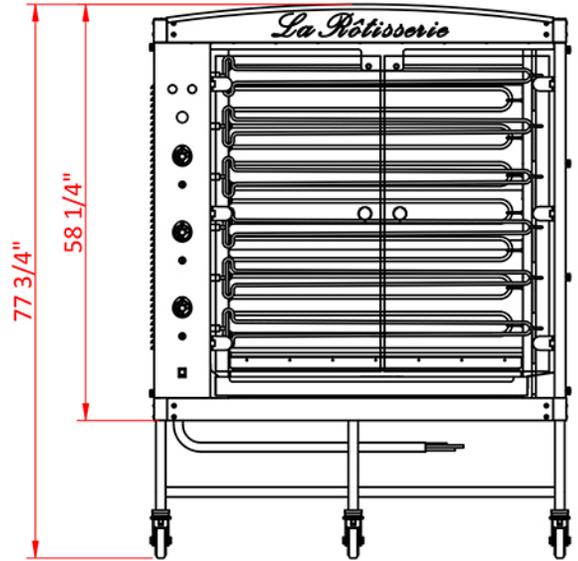
TOP VIEW



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

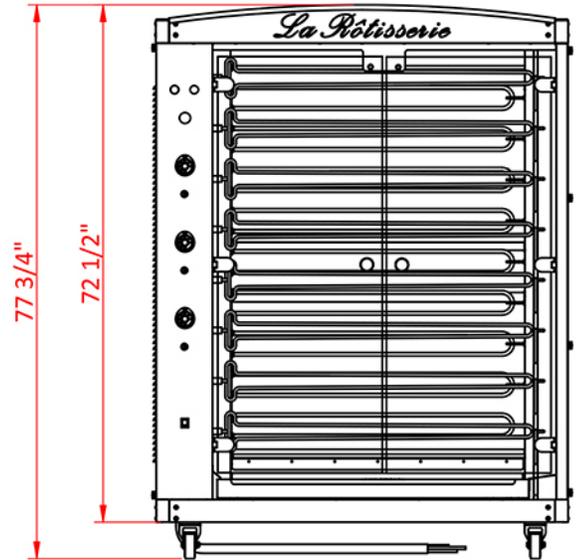
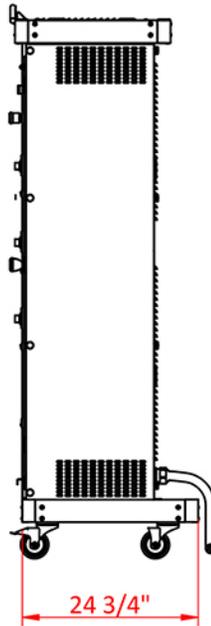
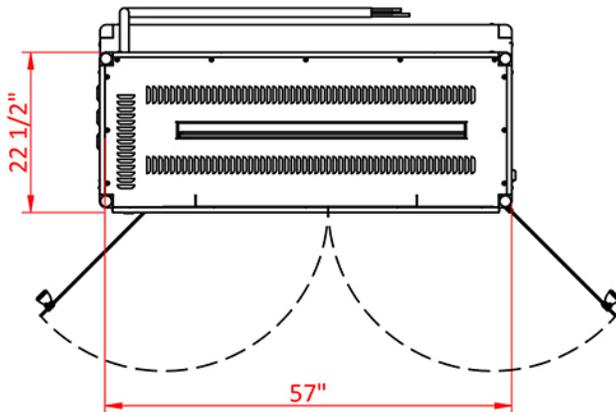
Manufacturer :



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



WWW.1515DESIGN.COM



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



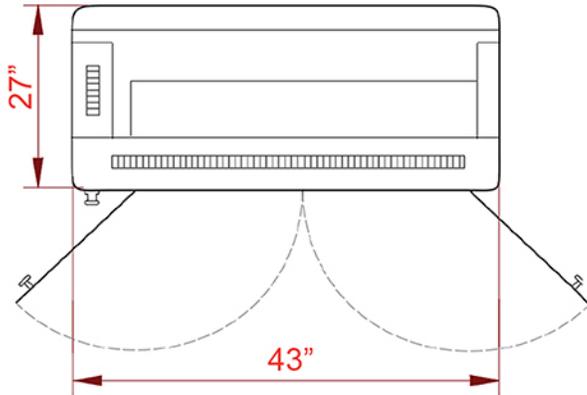
ROTISSERIE SPECIFICATIONS

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

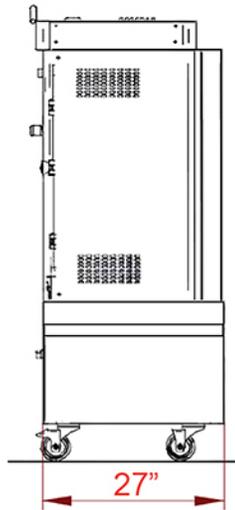
Manufacturer :



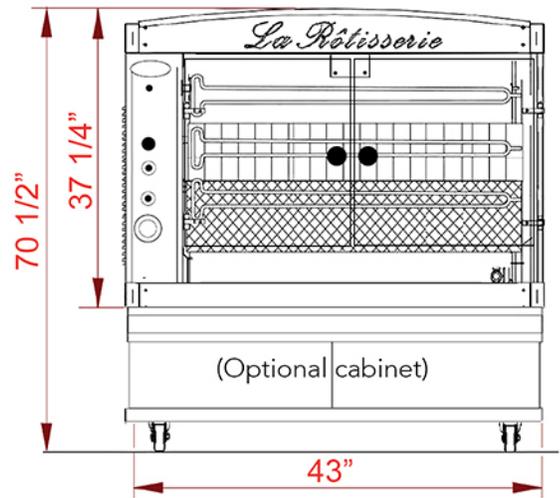
TOP VIEW



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



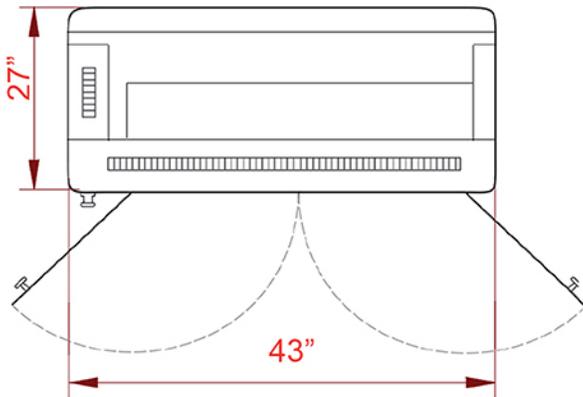
ROTISSERIE SPECIFICATIONS

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

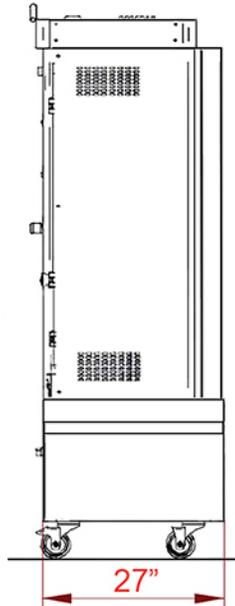
Manufacturer :



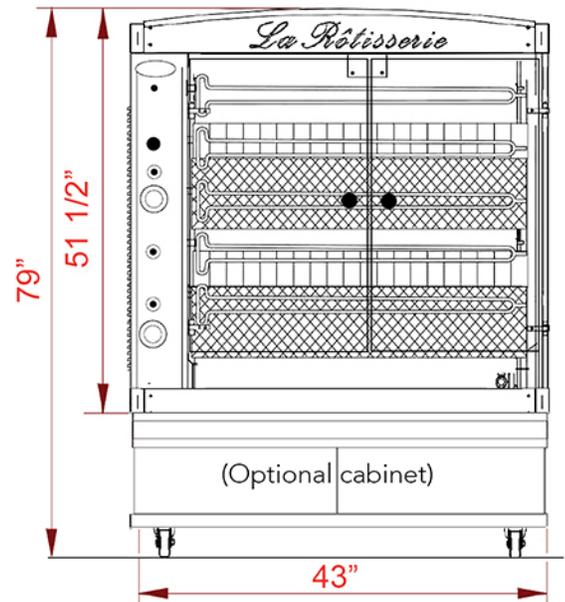
TOP VIEW



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



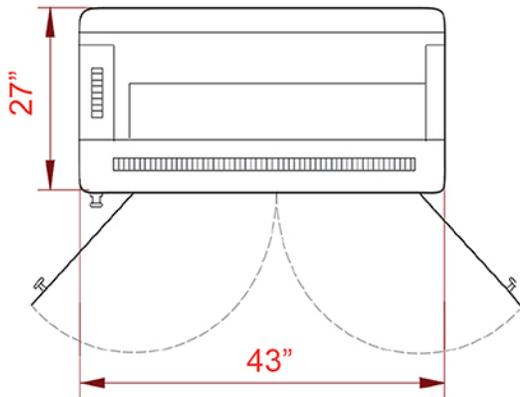
ROTISSERIE SPECIFICATIONS

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

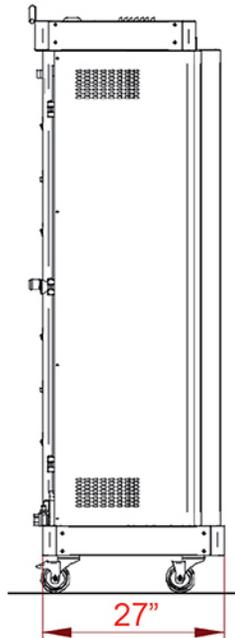
Manufacturer :



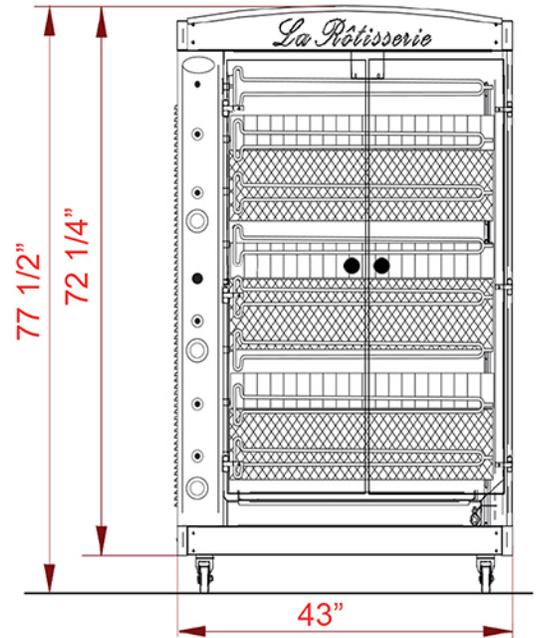
TOP VIEW



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



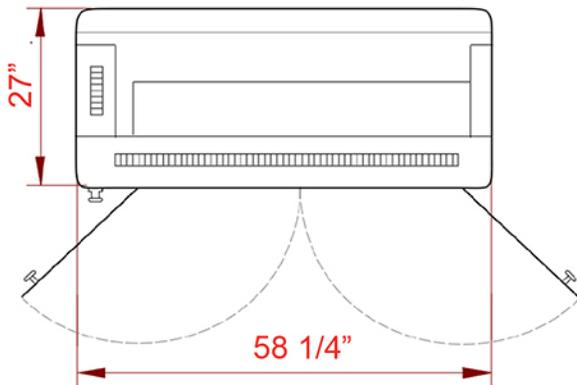
ROTISSERIE SPECIFICATIONS

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

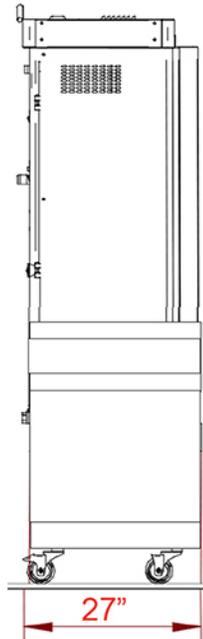
Manufacturer :



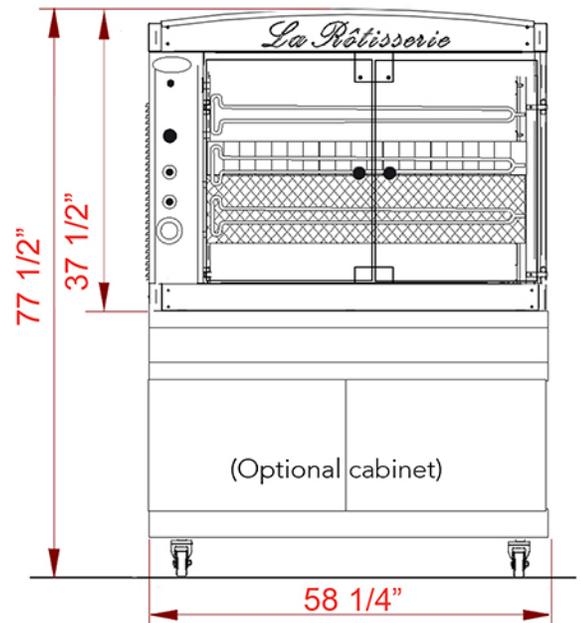
TOP VIEW



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



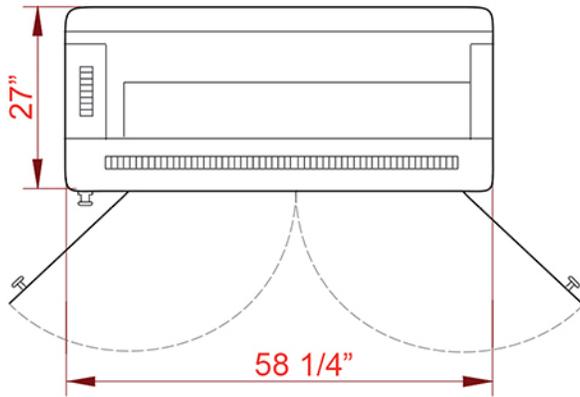
ROTISSERIE SPECIFICATIONS

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

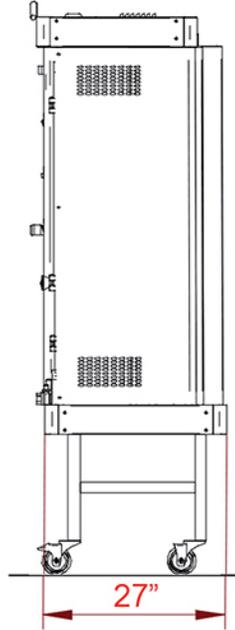
Manufacturer :



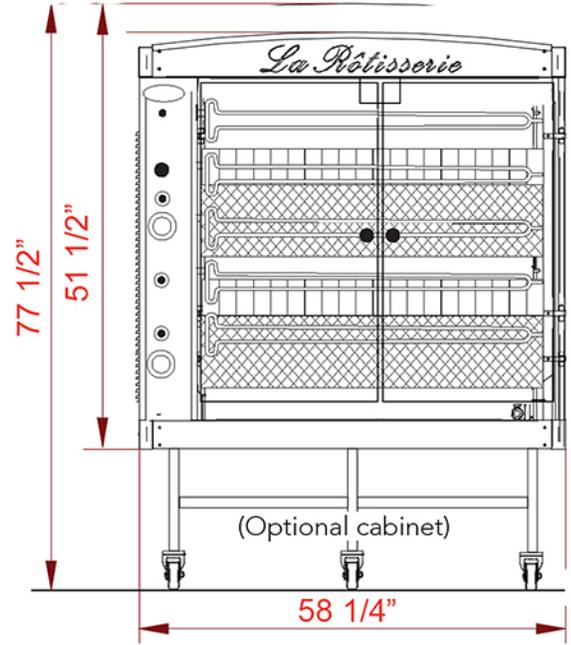
TOP VIEW



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



WWW.1515DESIGN.COM



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



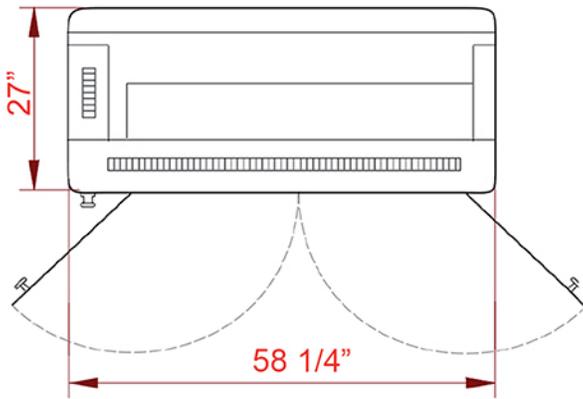
ROTISSERIE SPECIFICATIONS

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

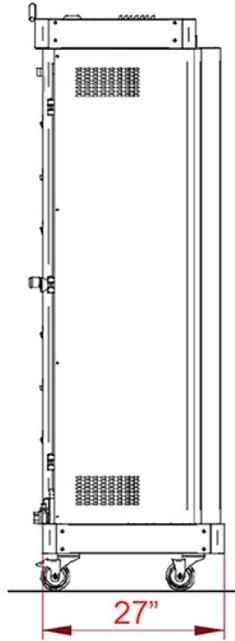
Manufacturer :



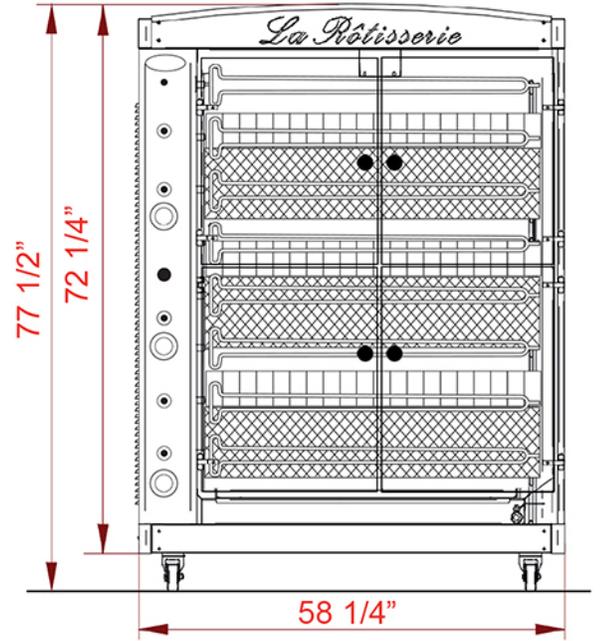
TOP VIEW



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

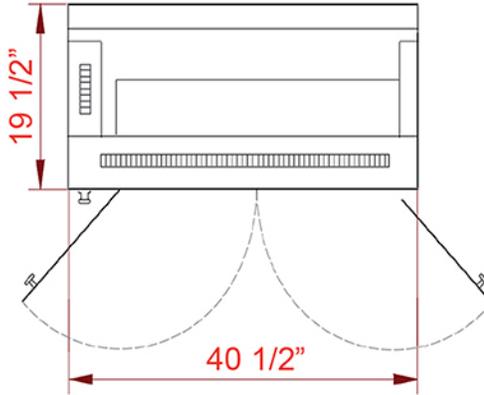
ROTISSERIE SPECIFICATIONS

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

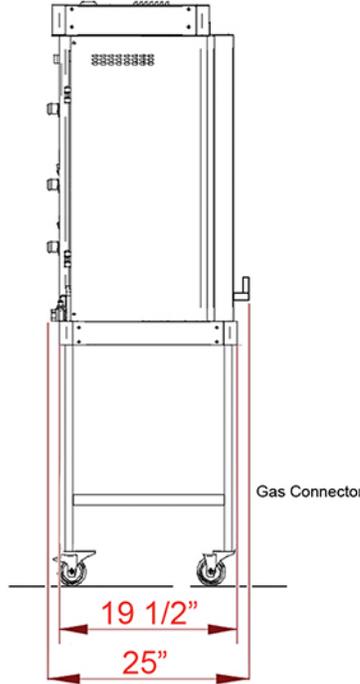
Manufacturer :



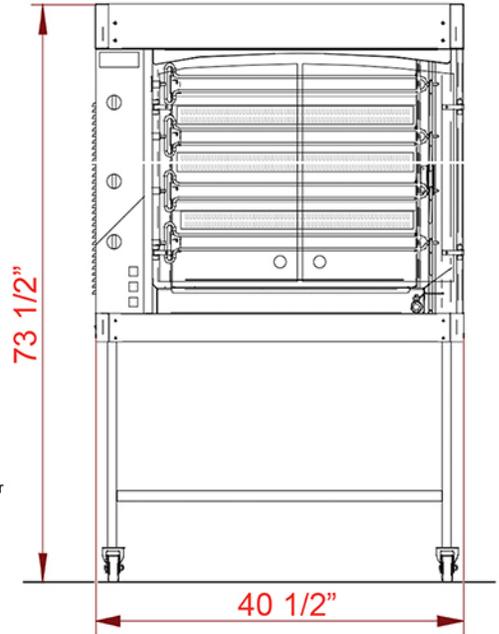
TOP VIEW



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



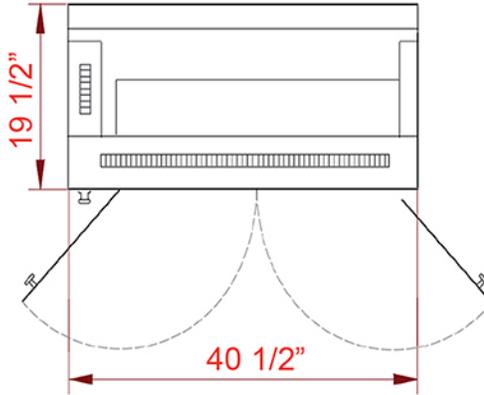
ROTISSERIE SPECIFICATIONS

Model : MAG 40/6 S Gas Version

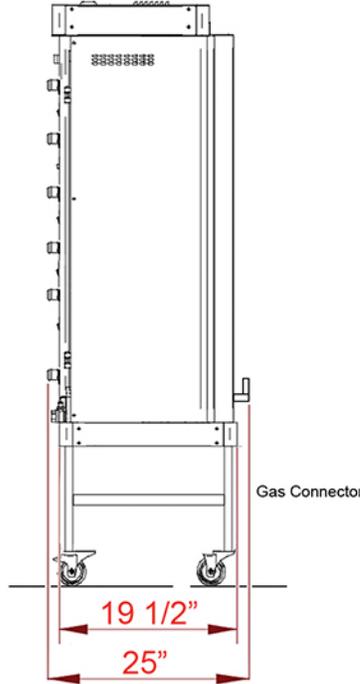
Manufacturer :



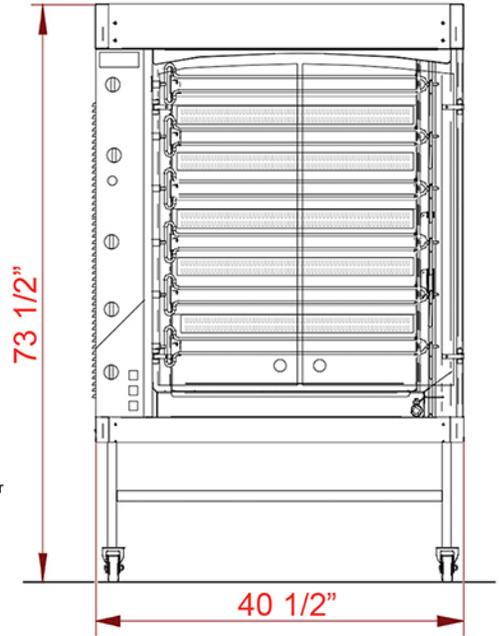
TOP VIEW



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



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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



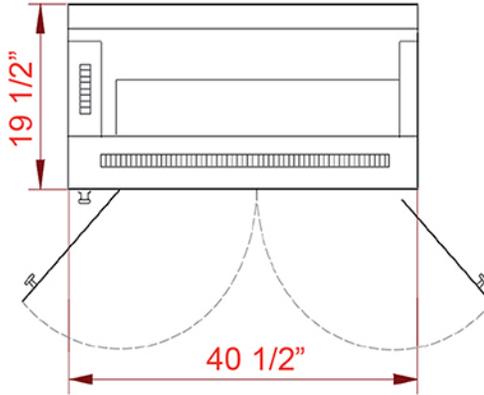
ROTISSERIE SPECIFICATIONS

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

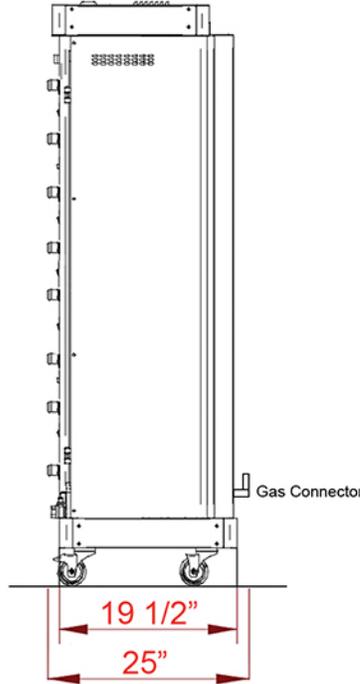
Manufacturer :



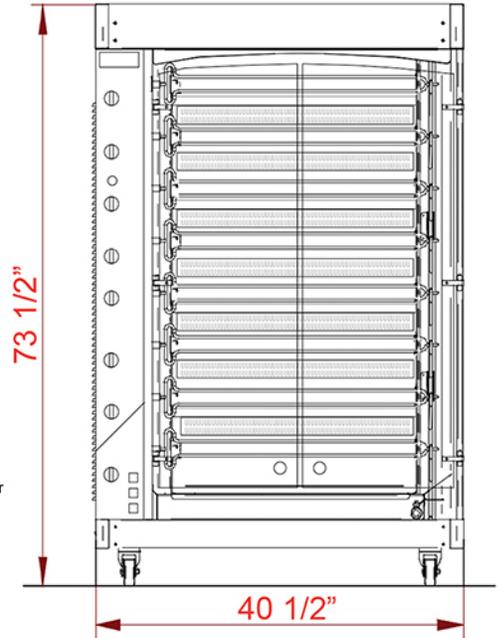
TOP VIEW



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 :



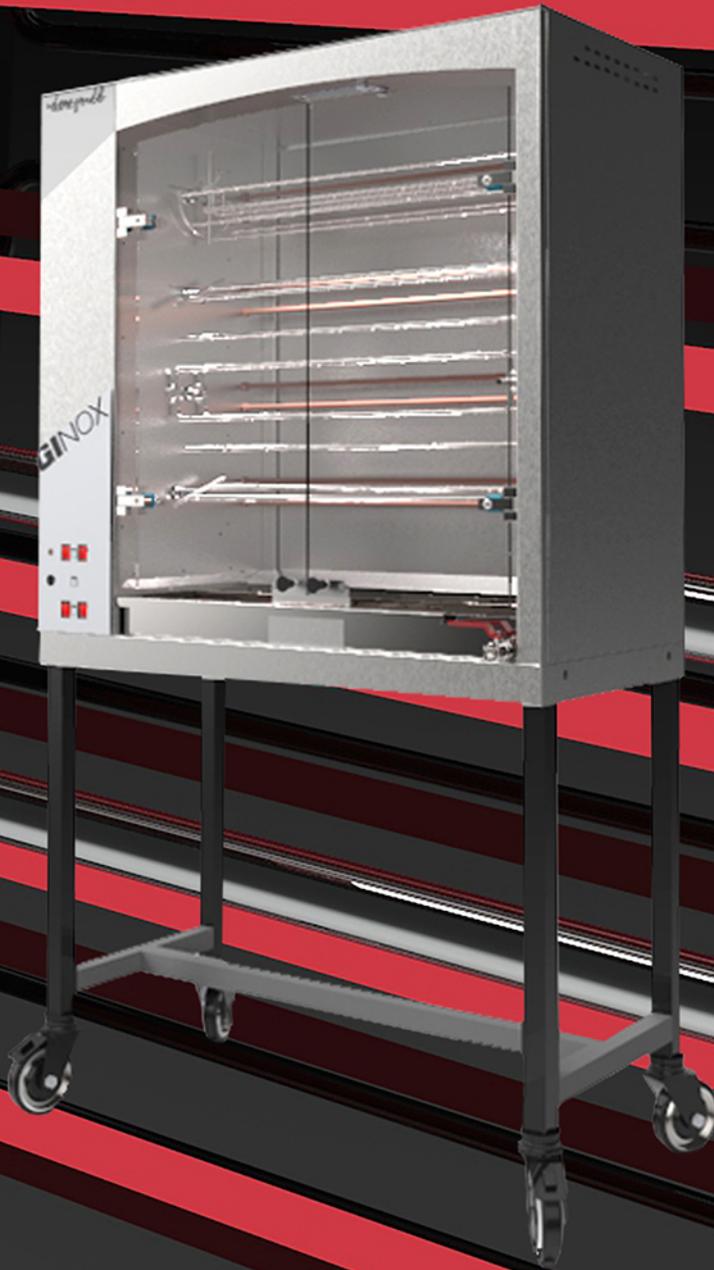
SPIT-ROAST ROTISSERIE

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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

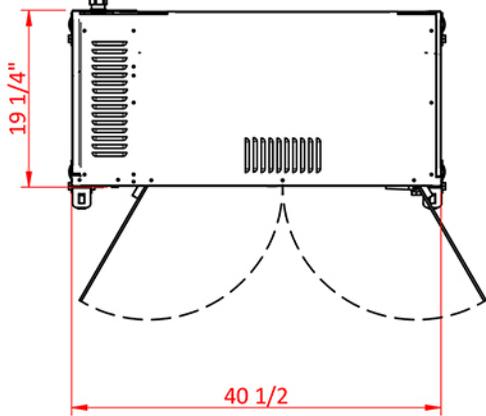
ROTISSERIE SPECIFICATIONS

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

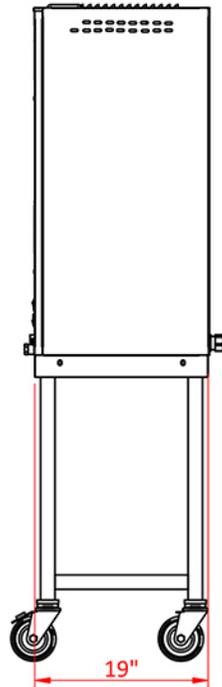
Manufacturer :



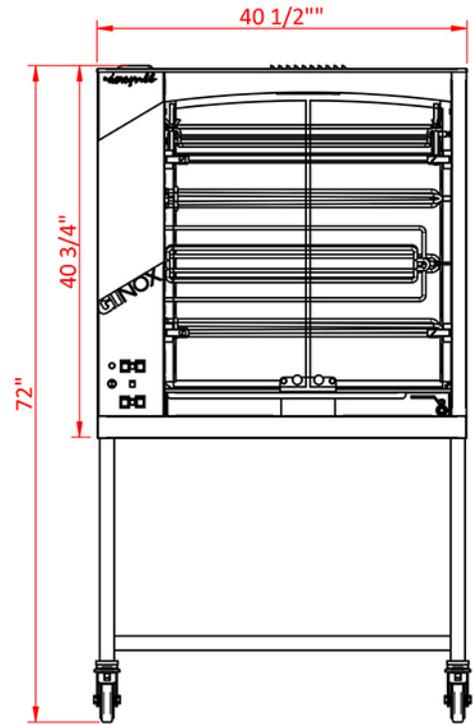
TOP VIEW



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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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

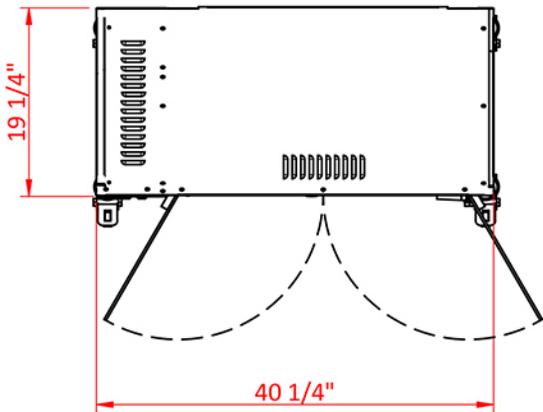
ROTISSERIE SPECIFICATIONS

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

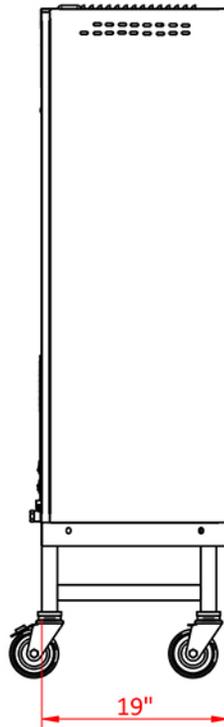
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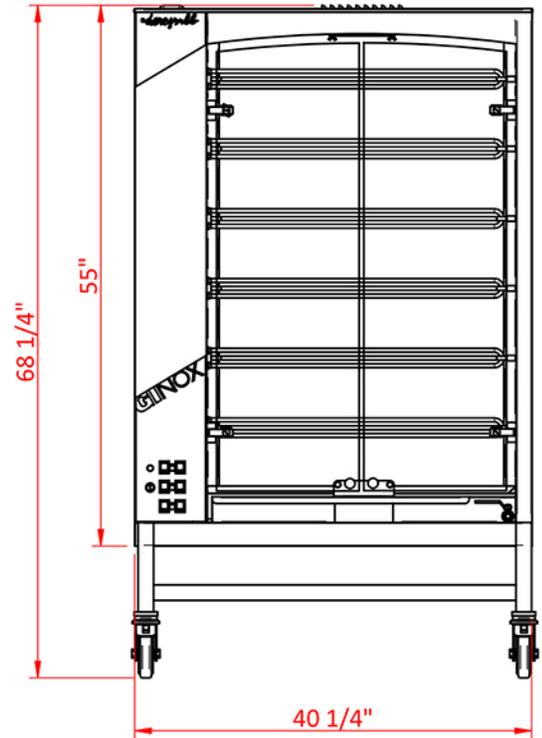
TOP VIEW



SIDE VIEW



FRONT VIEW



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

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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

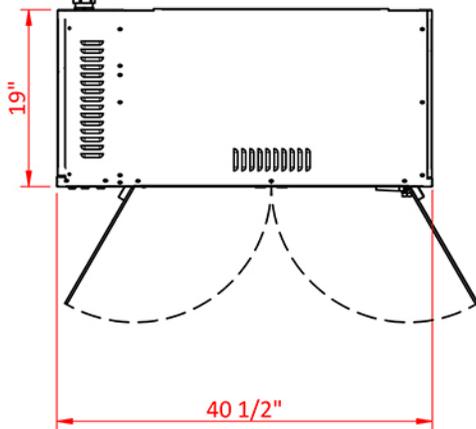
ROTISSERIE SPECIFICATIONS

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

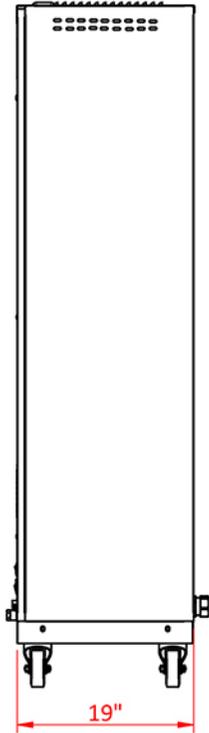
Manufacturer :



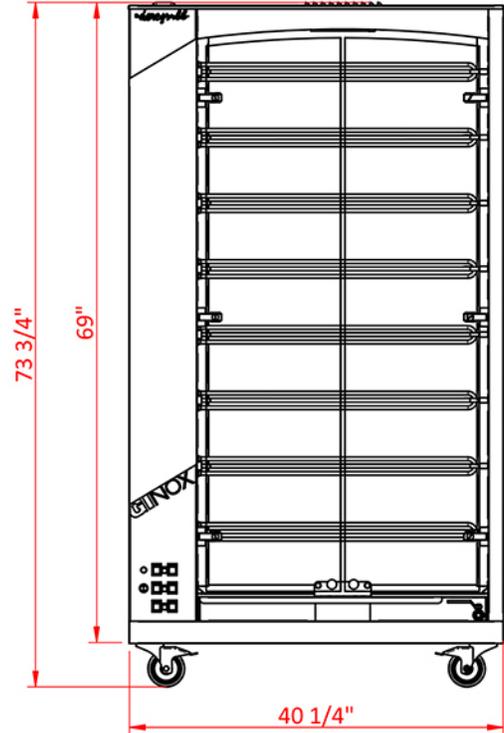
TOP VIEW



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 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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SPIT ROTISSERIES

ACCESSORIES

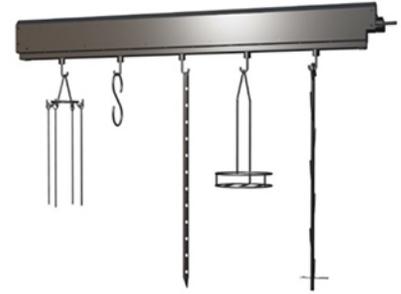
Manufacturer :



AC 22 Prep Rack 10 spits



AC 25 Heat Protection Gloves



AC 37 Vertical Spit System

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