

1515 Design

ELECTRIC ROTISSERIES



CATALOG 2023

WWW.1515DESIGN.COM
Made in France

SPIT ROAST ROTISSERIES

MAG SERIES Electric Version

Manufacturer :



SPIT-ROAST ROTISSERIE

1515Design

MAG 40/8 Electric



WWW.1515DESIGN.COM



ELECTRIC



SPIT

A TRADITIONAL ROTISSERIE OVEN
FOR GREAT PERFORMANCE



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

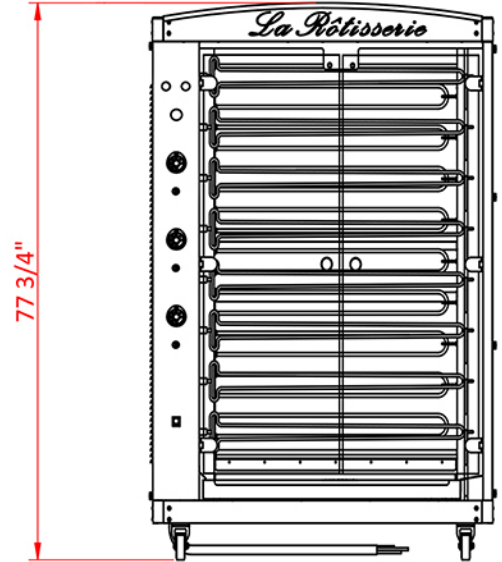
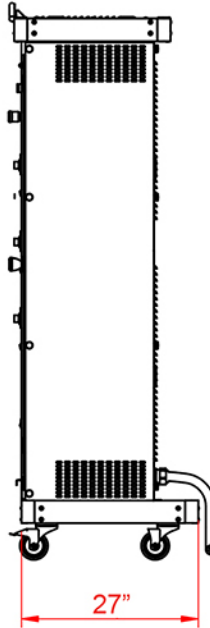
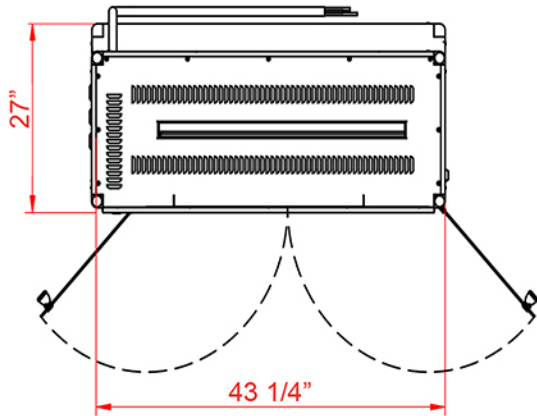
Manufacturer :



TOP VIEW

SIDE VIEW

FRONT VIEW



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

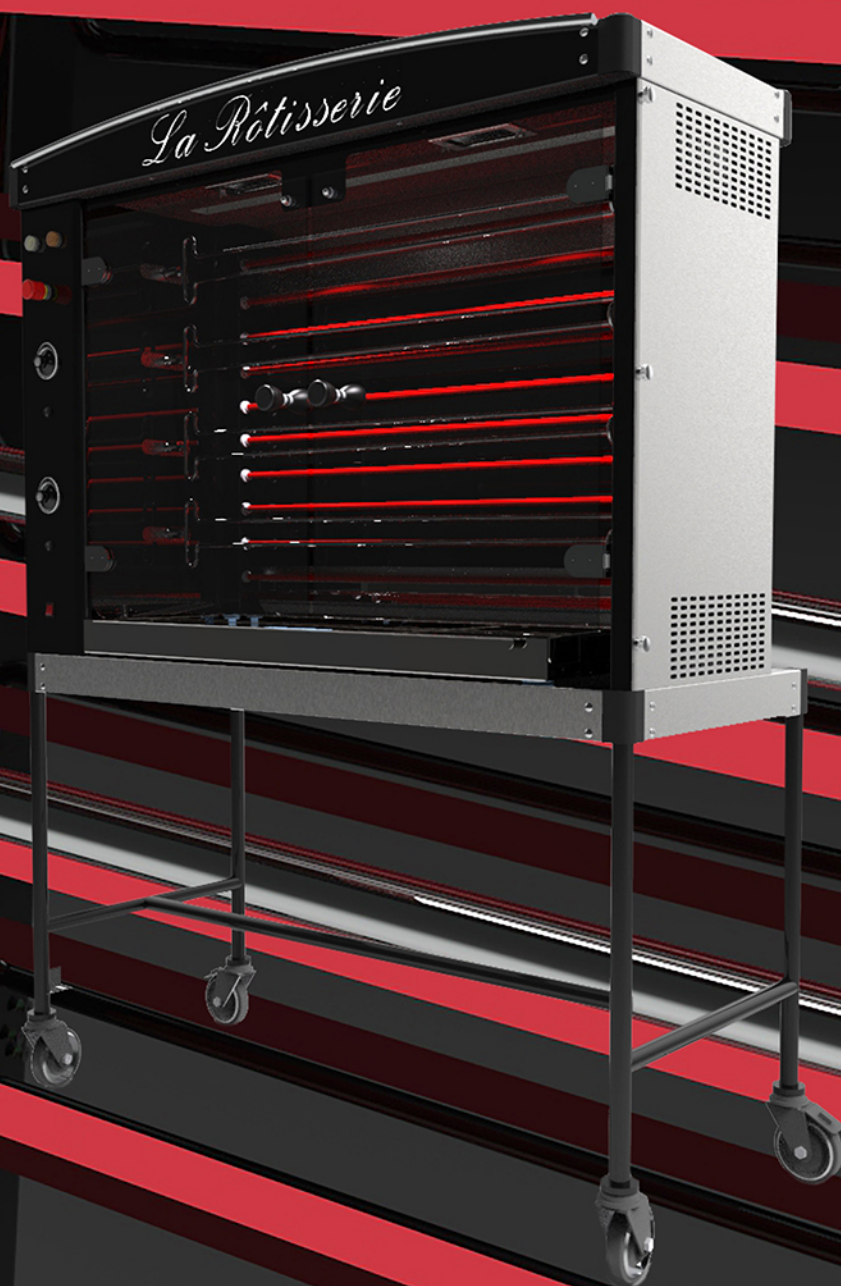
SPIT-ROAST ROTISSERIE

1515Design

MAG 58/4 Electric



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ELECTRIC



SPIT

A TRADITIONAL ROTISSERIE OVEN
FOR GREAT PERFORMANCE



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



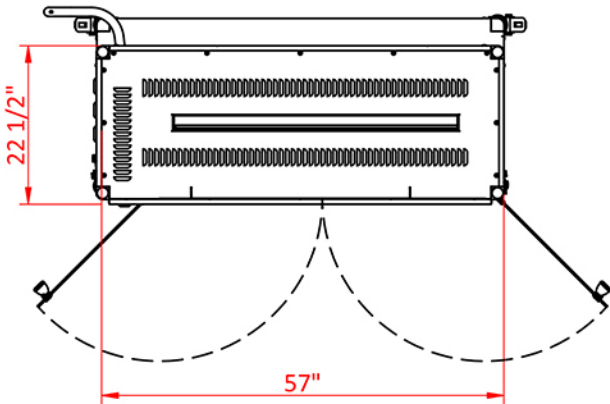
ROTISSERIE SPECIFICATIONS

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

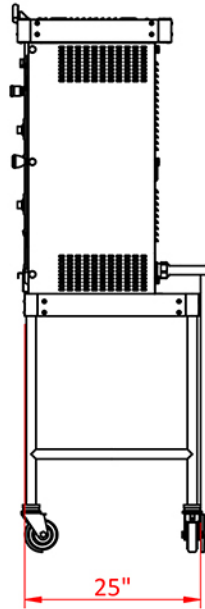
Manufacturer :



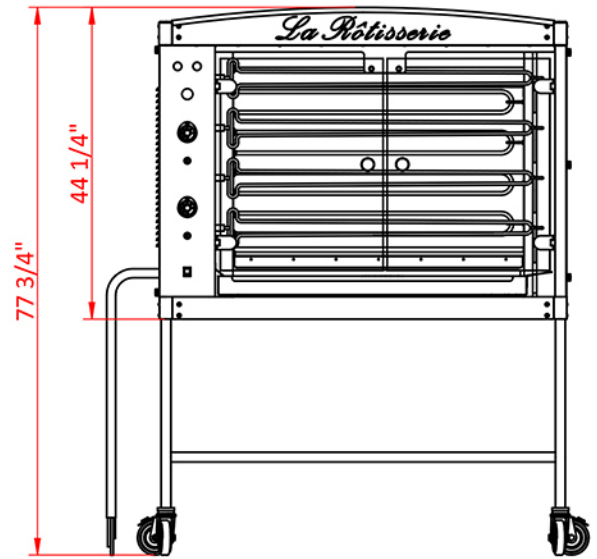
TOP VIEW



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

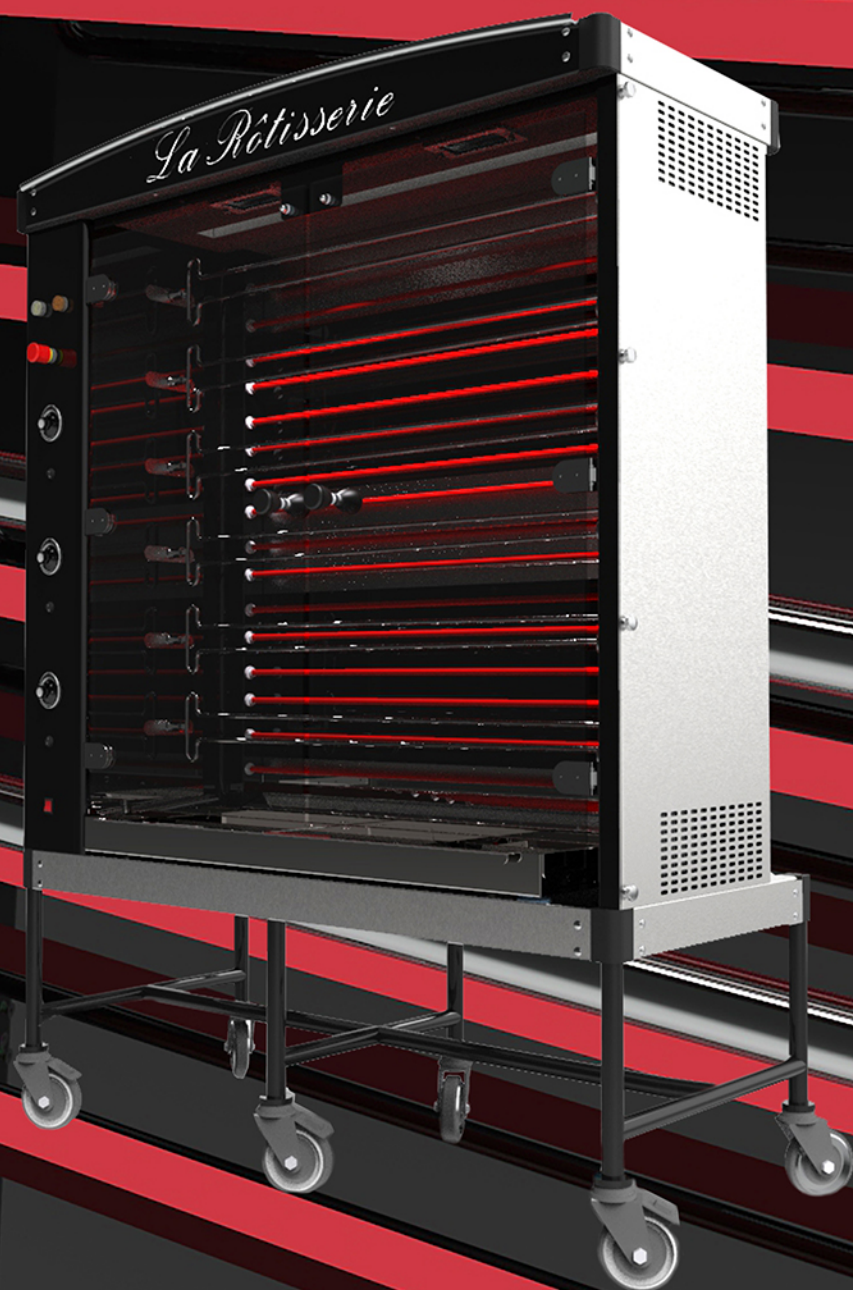
SPIT-ROAST ROTISSERIE

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MAG 58/6 Electric



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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



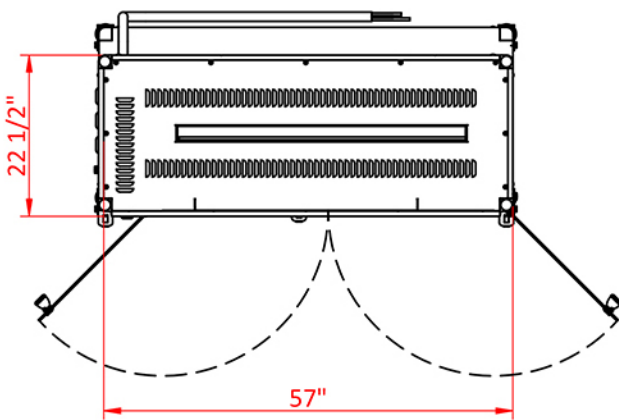
ROTISSERIE SPECIFICATIONS

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

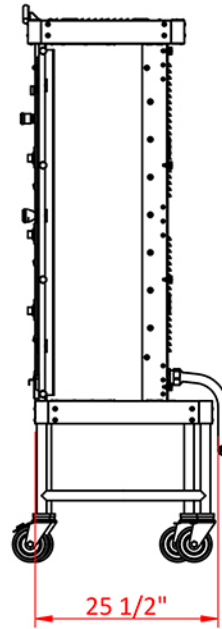
Manufacturer :



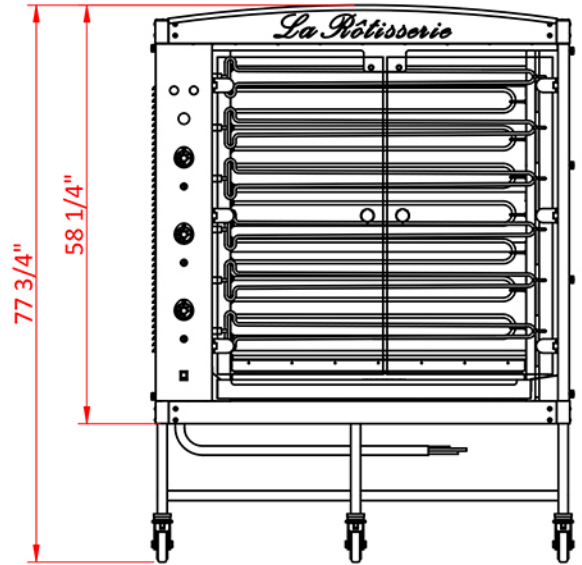
TOP VIEW



SIDE VIEW



FRONT VIEW



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

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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

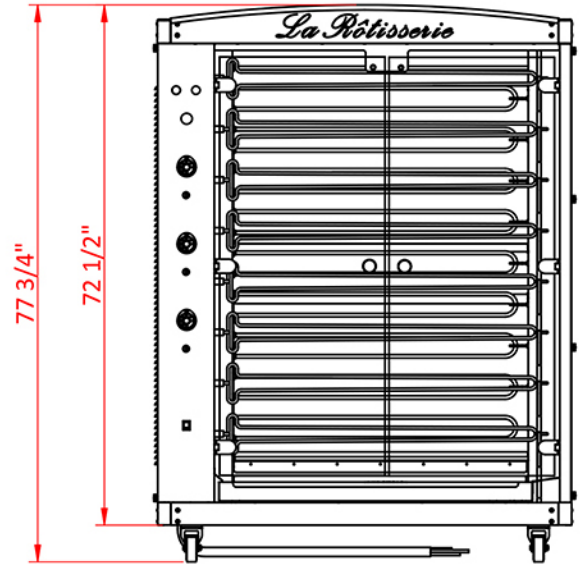
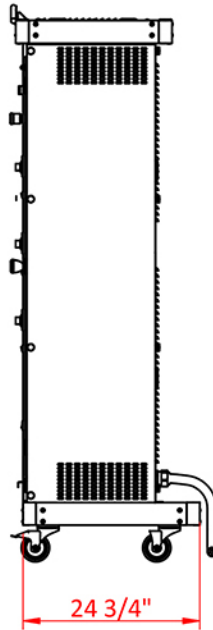
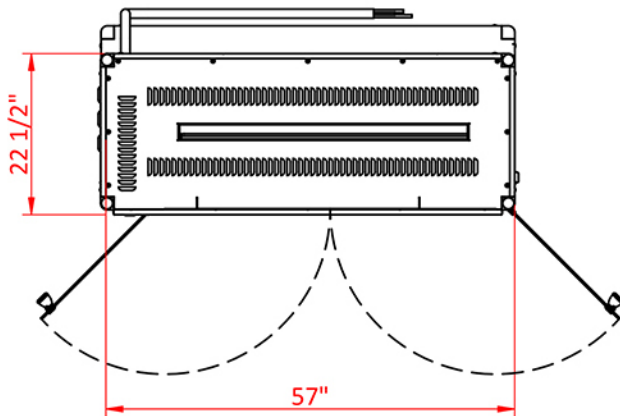
Manufacturer :



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

MAG S SERIES Electric Version

Manufacturer :



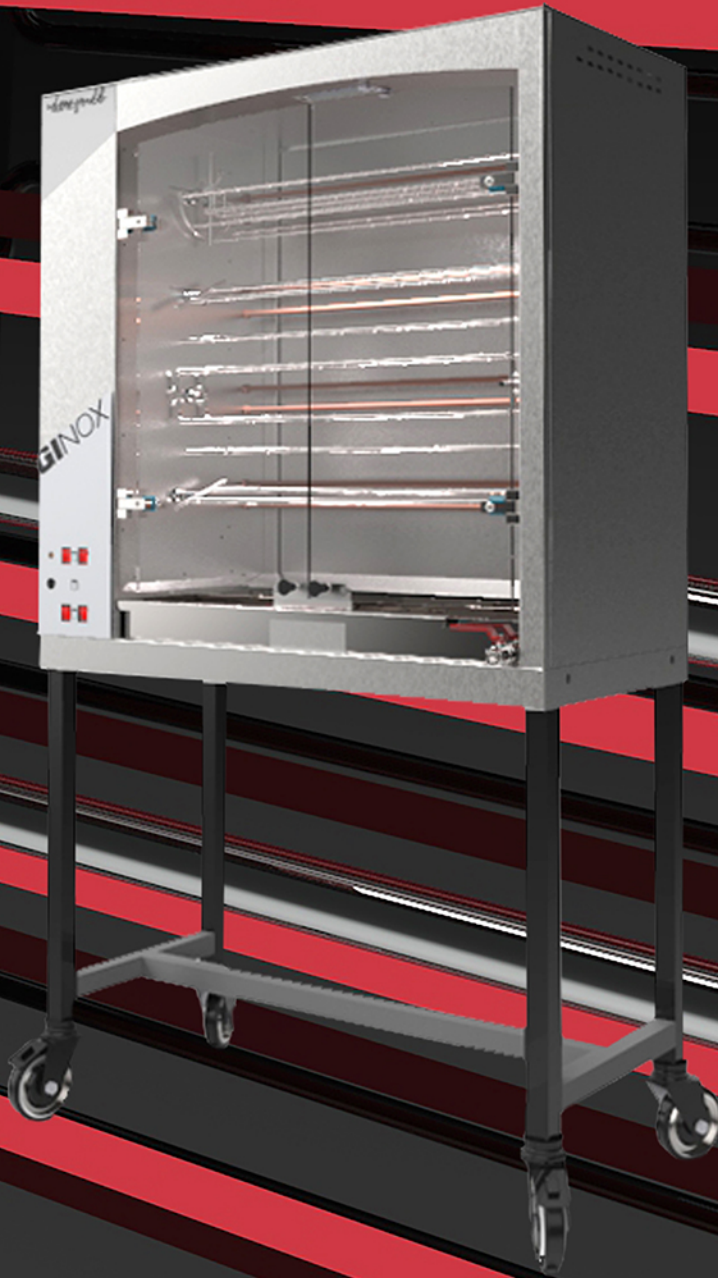
SPIT-ROAST ROTISSERIE

1515Design

MAG 40/4 S Electric



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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

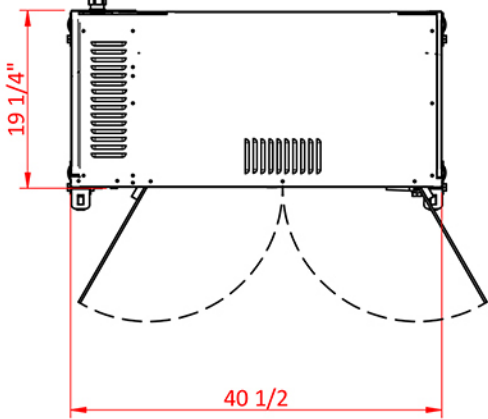
ROTISSERIE SPECIFICATIONS

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

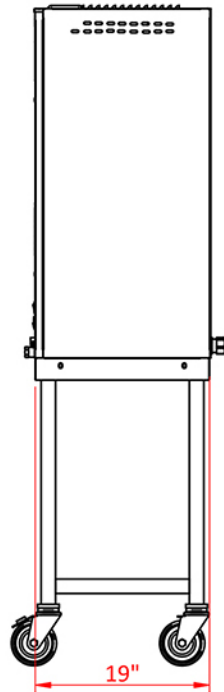
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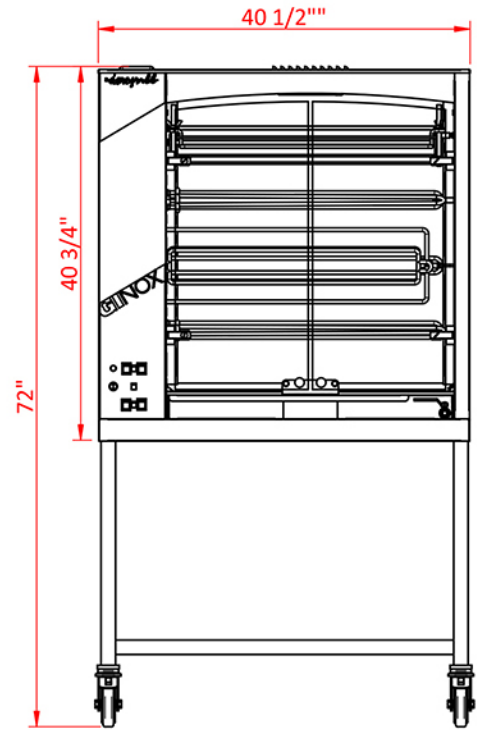
TOP VIEW



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 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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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



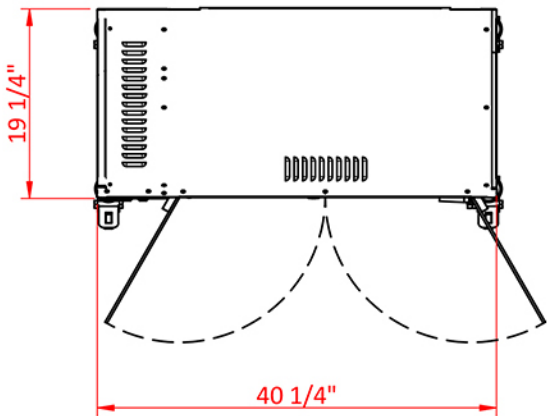
ROTISSERIE SPECIFICATIONS

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

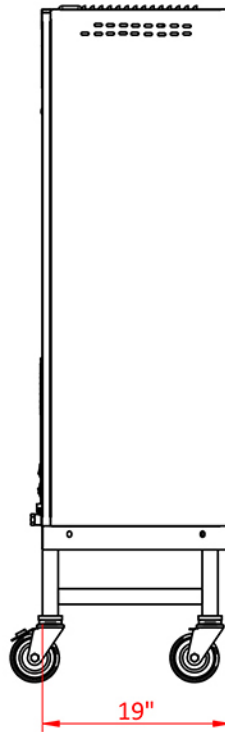
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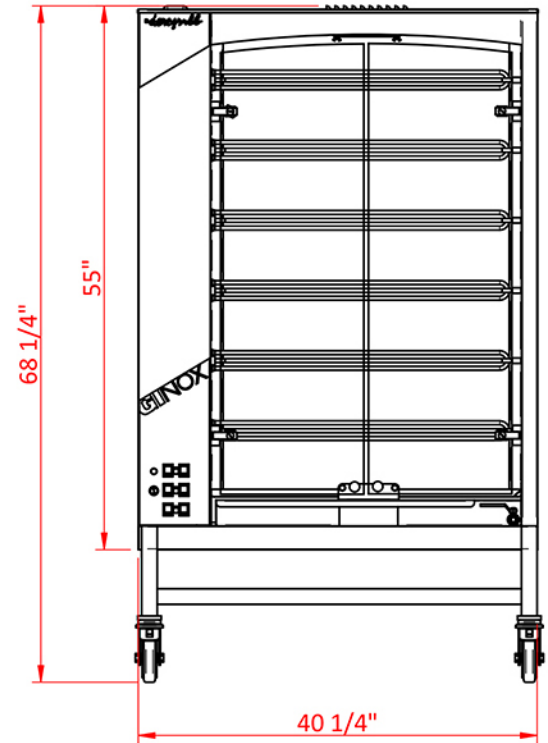
TOP VIEW



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

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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

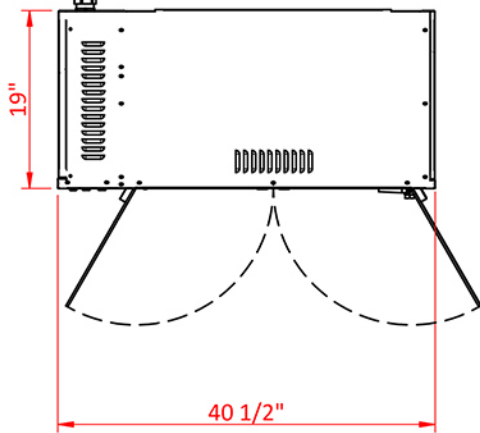
ROTISSERIE SPECIFICATIONS

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

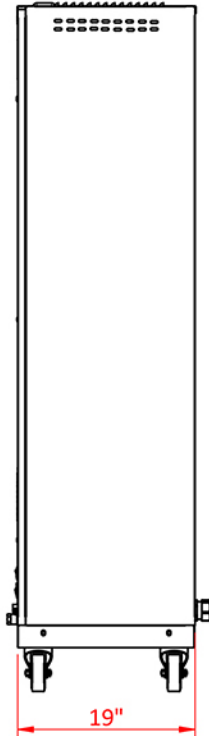
Manufacturer :



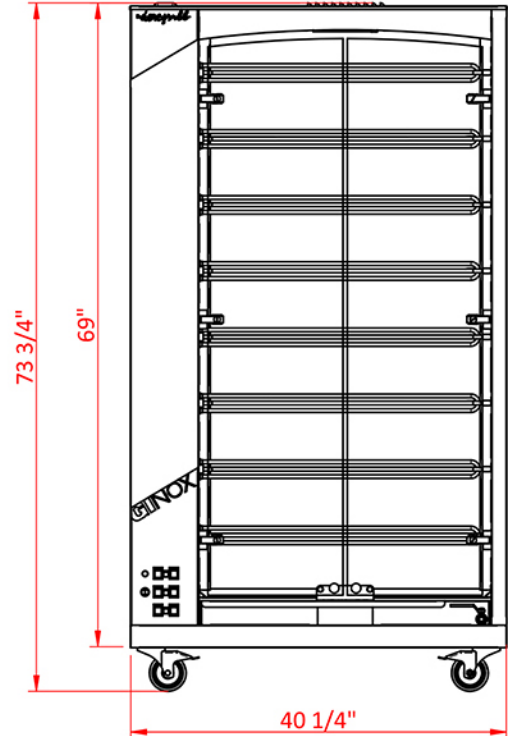
TOP VIEW



SIDE VIEW



FRONT VIEW



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

BASKET ROAST ROTISSERIES

SPECIFICATIONS

Manufacturer :



1515 Design

ROTISSERIES, CONCEPTS AND DISPLAYS

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



WWW.1515DESIGN.COM

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

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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)**

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BASKET ROAST ROTISSERIES

DECO SERIES Electric only

Manufacturer :



BASKETS-ROAST ROTISSERIE

1515Design

DÉCO RB 15



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ELECTRIC



BASKETS

GIVING YOU A PANORAMIC VIEW OF
THE TRADITIONAL ROTISSERIE OVEN



ROTISSERIE

SPECIFICATIONS

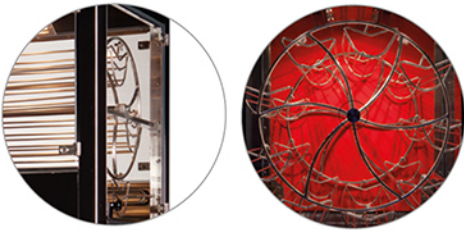
Model : **DECO RB 15**

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!

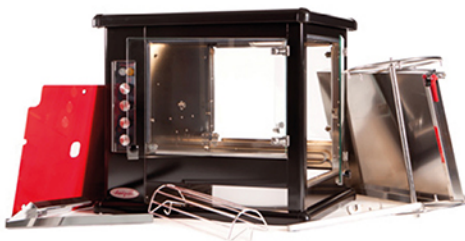


COOKING SYSTEM

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

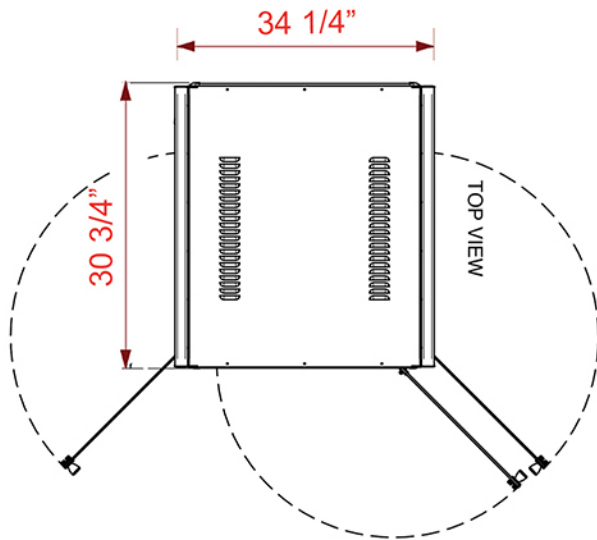
SPECIFICATIONS

Model : **DECO RB 15**

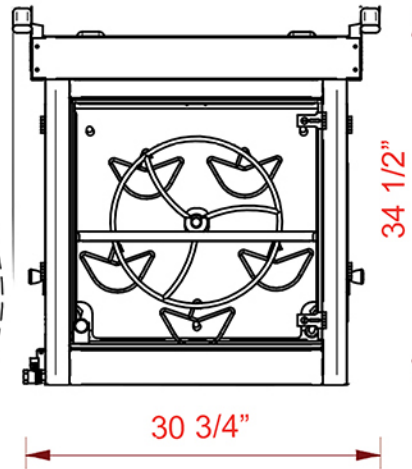
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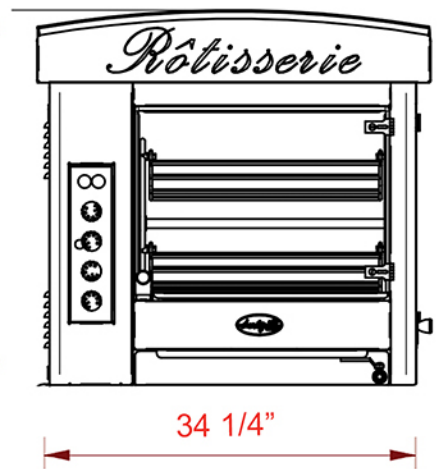
TOP VIEW



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

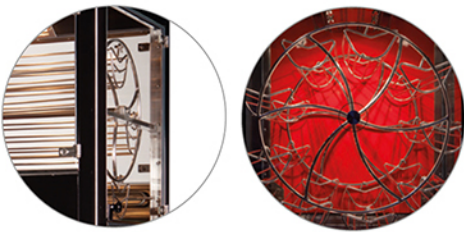
Model : **DECO RB 20**

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!

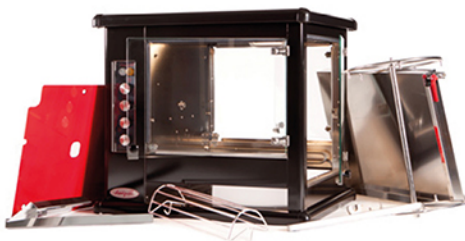


COOKING SYSTEM

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

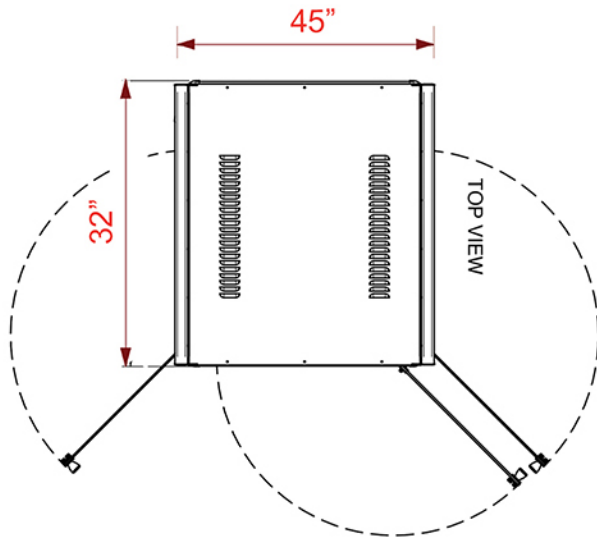
SPECIFICATIONS

Model : **DECO RB 20**

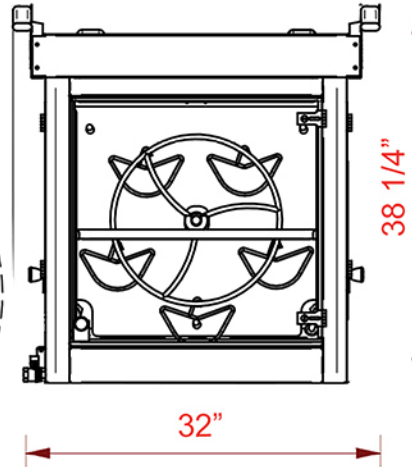
Manufacturer :



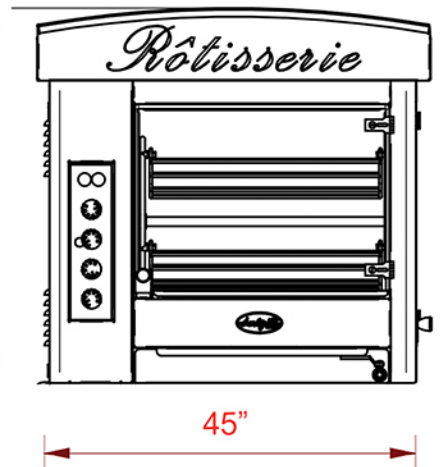
TOP VIEW



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



WWW.1515DESIGN.COM



ELECTRIC



BASKETS

GIVING YOU A PANORAMIC VIEW OF
THE TRADITIONAL ROTISSERIE OVEN



ROTISSERIE

SPECIFICATIONS

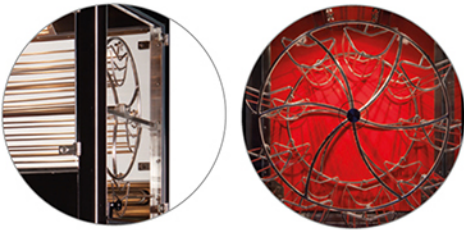
Model : **DECO RB 30**

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!

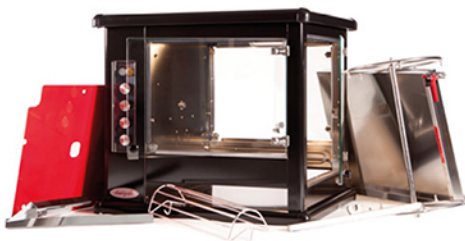


COOKING SYSTEM

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**

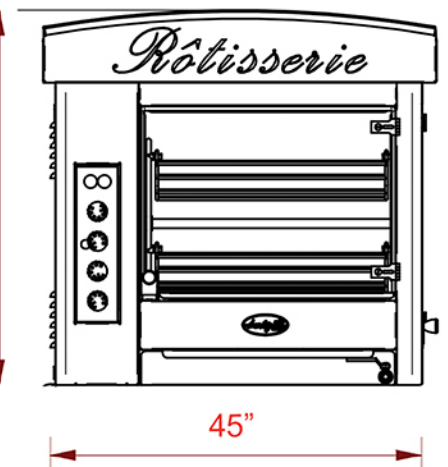
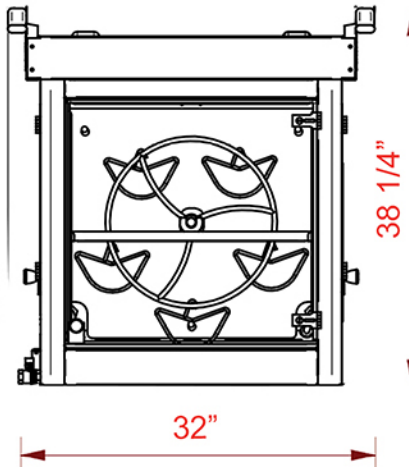
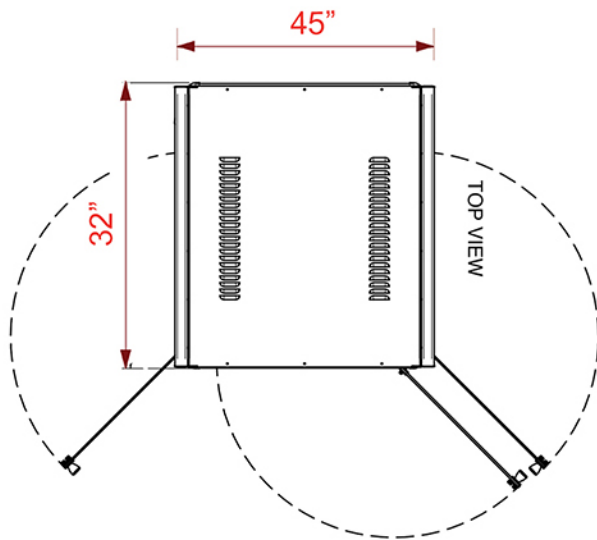
Manufacturer :



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**

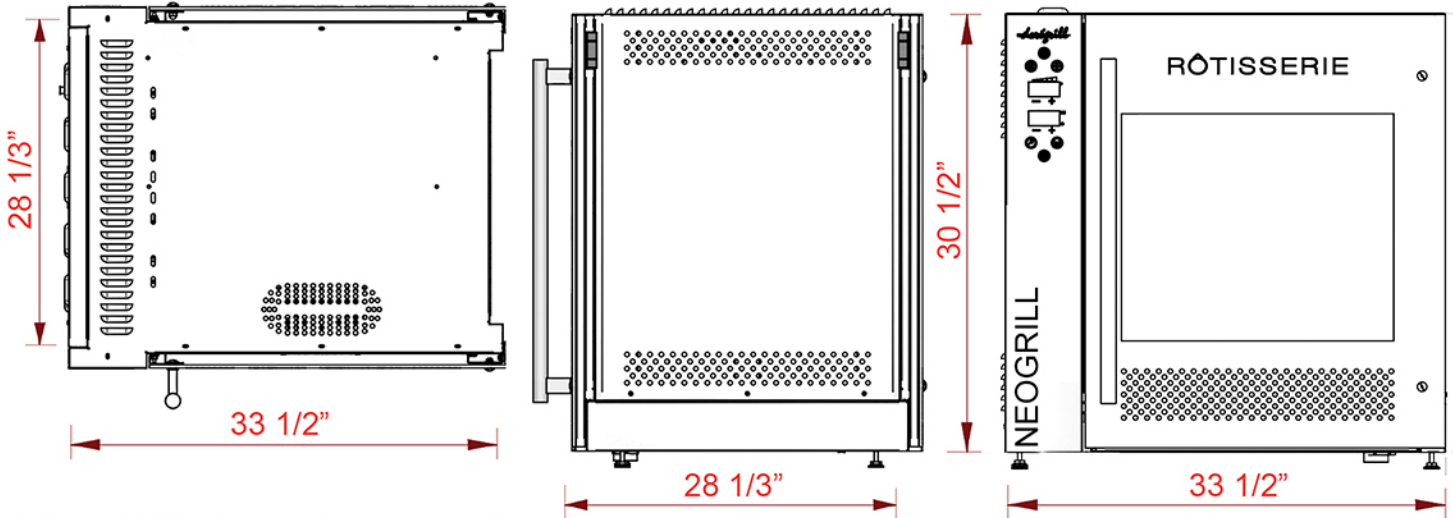
Manufacturer :



TOP VIEW

SIDE VIEW

FRONT VIEW



E 220 V Tri Phase 20Amps.



An innovative basket

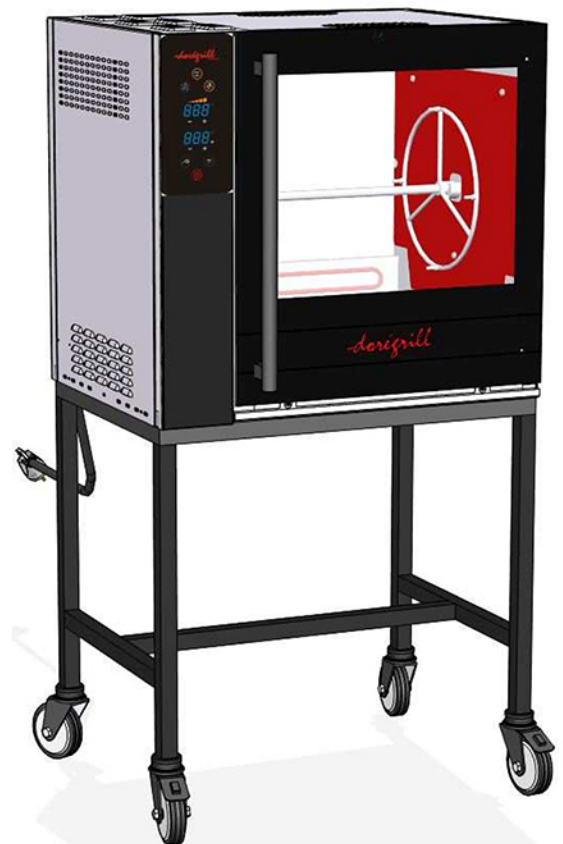
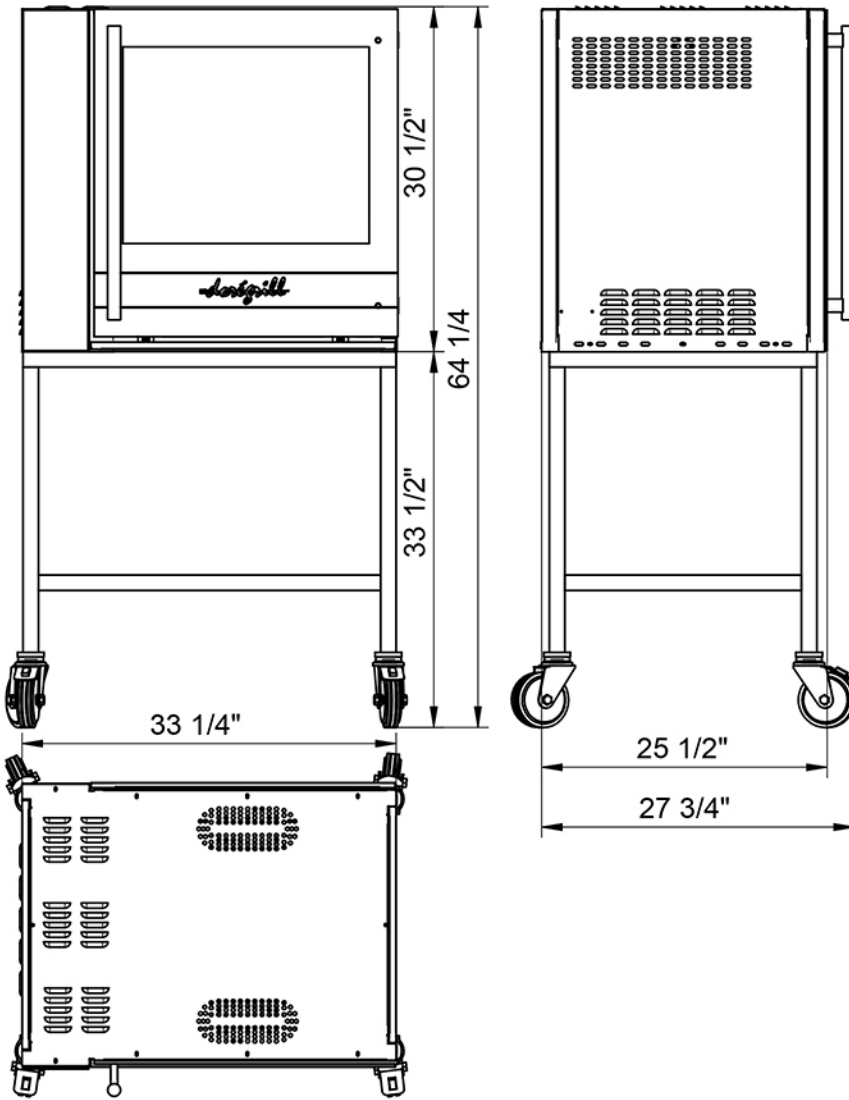
The Stand-up® basket, a new Dorégrill patent to make your life that much easier... Chickens are held upright, increasing oven capacity. With only 3 bars, it's light, easy to clean and really shows off your products.



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

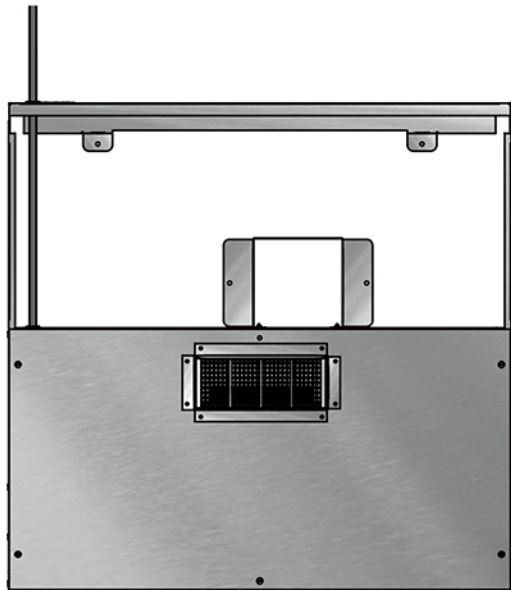
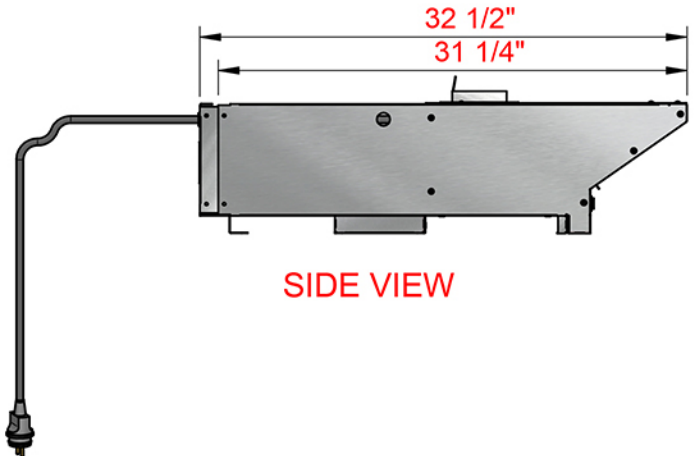
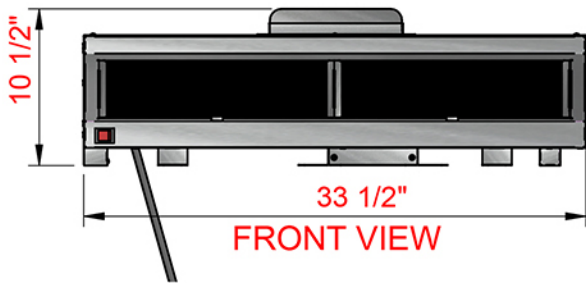
Model : **NEOGRILL N1 & CART ASSEMBLY** Manufacturer :



ROTISSERIE SPECIFICATIONS

Model : VENTLESS HOOD S4 / N1

Manufacturer :



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**

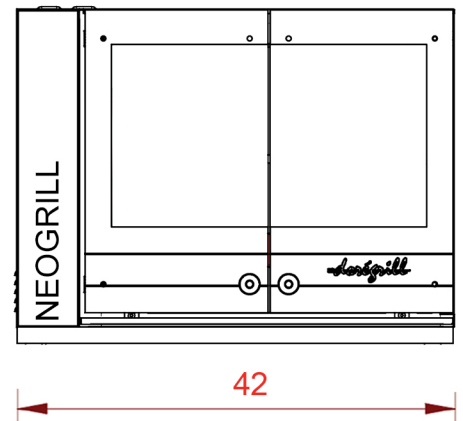
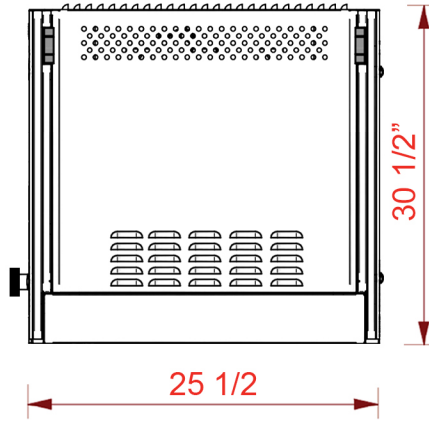
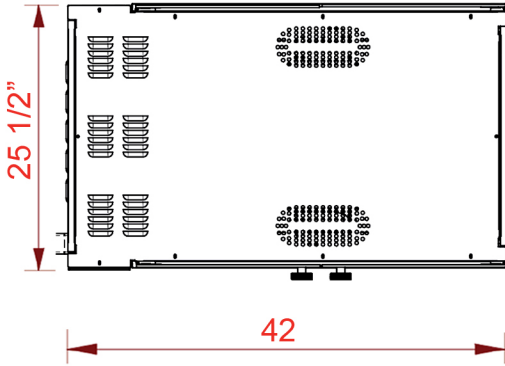
Manufacturer :



TOP VIEW

SIDE VIEW

FRONT VIEW



E 220 V Tri Phase 20Amps.



An innovative basket

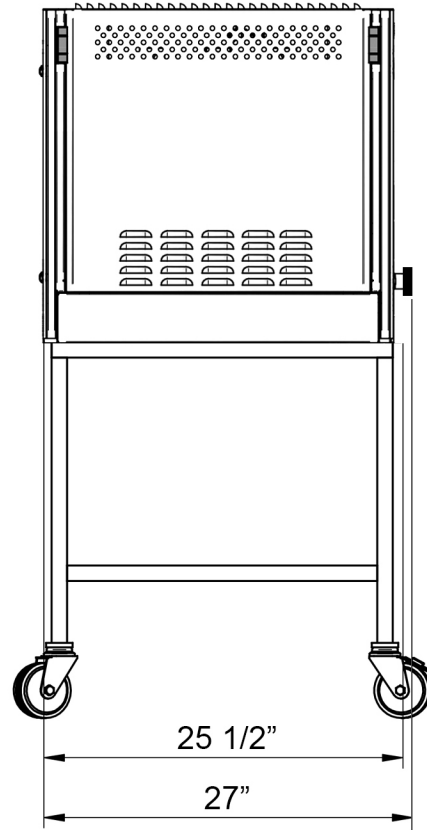
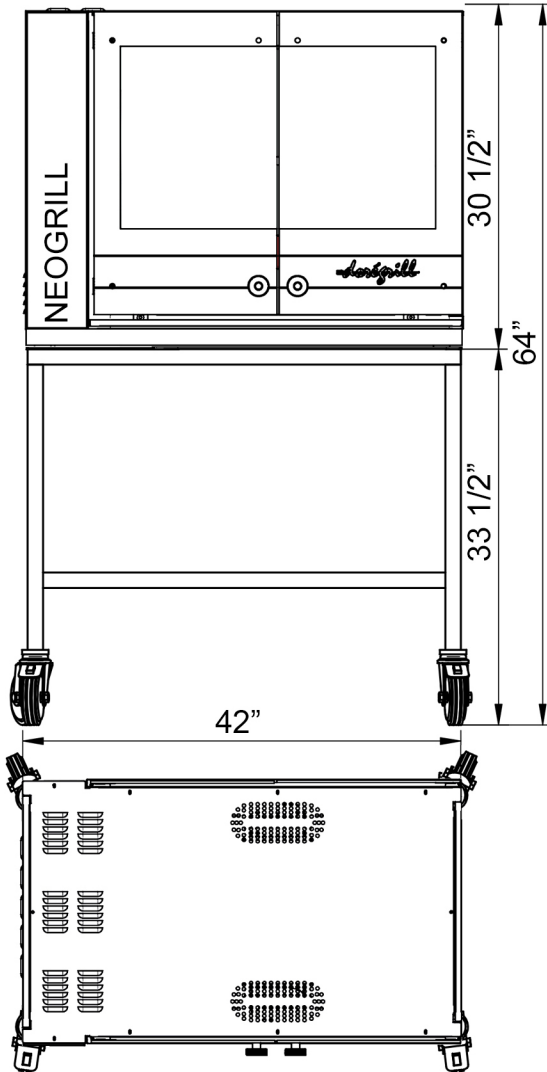
The Stand-up® basket, a new Dorégrill patent to make your life that much easier... Chickens are held upright, increasing oven capacity. With only 3 bars, it's light, easy to clean and really shows off your products.



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

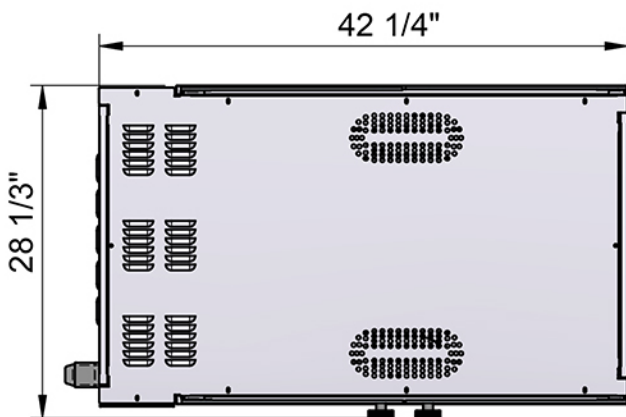
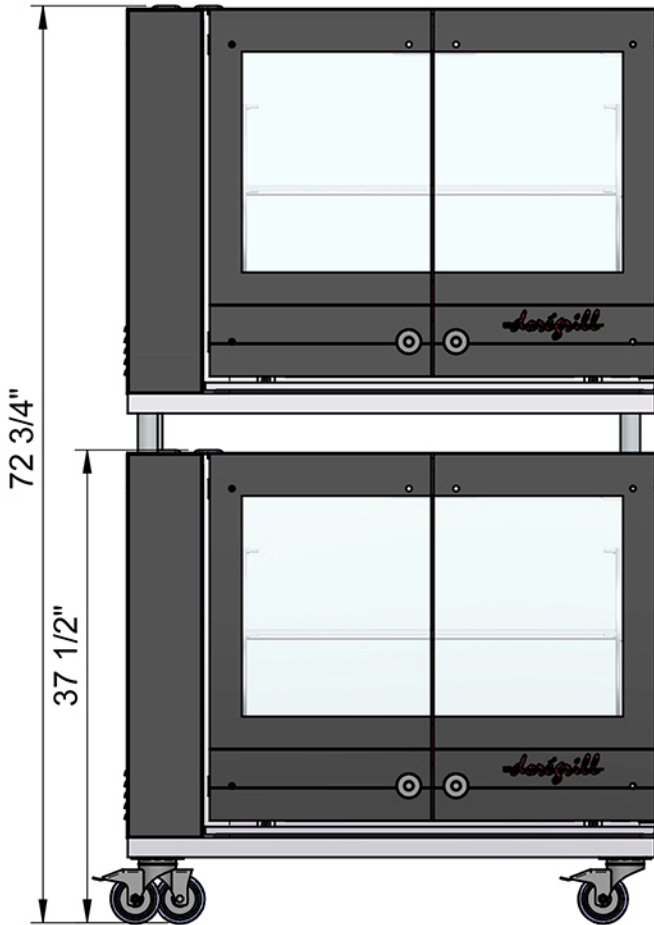
220V tri-phase
10Kw
52 Amps



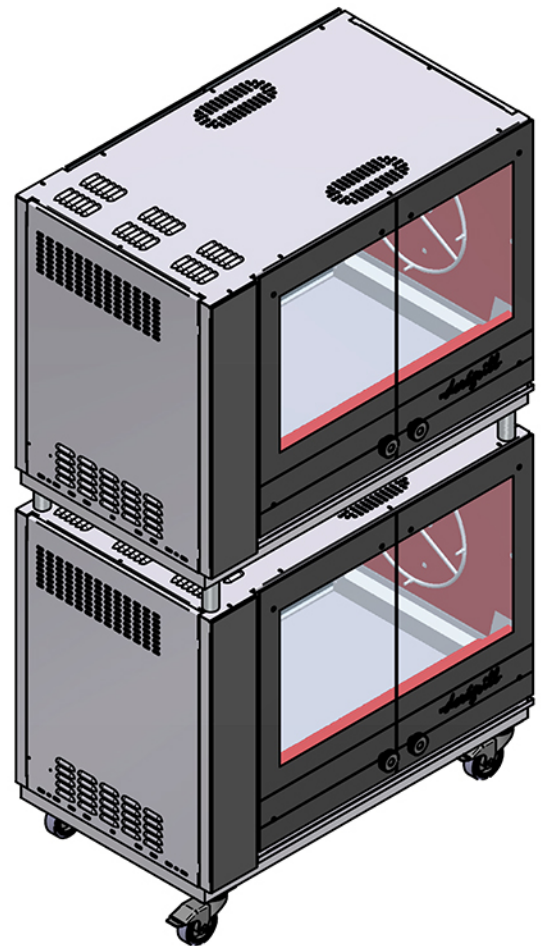
ROTISSERIE SPECIFICATIONS

Model : **NEOGRILL N2 COMBINATION**

Manufacturer :



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



BASKETS-ROAST ROTISSERIE

1515Design

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



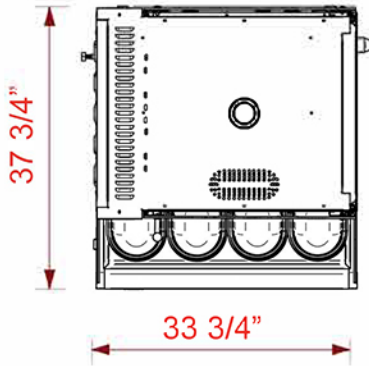
ROTISSERIE SPECIFICATIONS

Model : **NEOL (NEOGRILL COMBINED)**

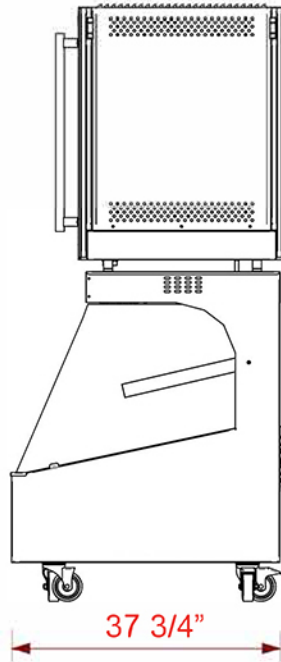
Manufacturer :



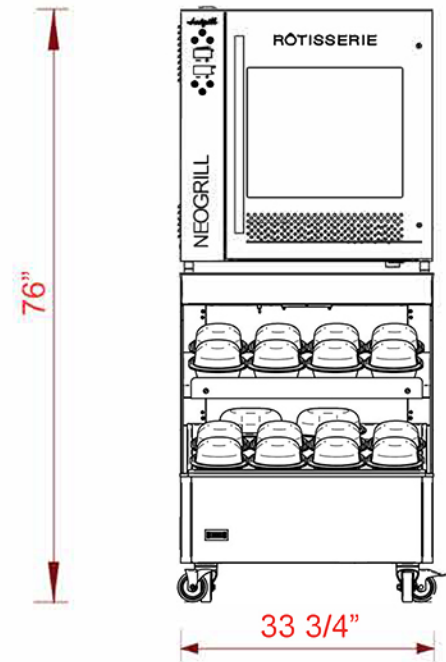
TOP VIEW



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



WWW.1515DESIGN.COM



ELECTRIC



BASKETS



SELF-CLEANING



A COMPACT ROTISSERIE
FOR AN OPTIMUM ROAST

ROTISSERIE

SPECIFICATIONS

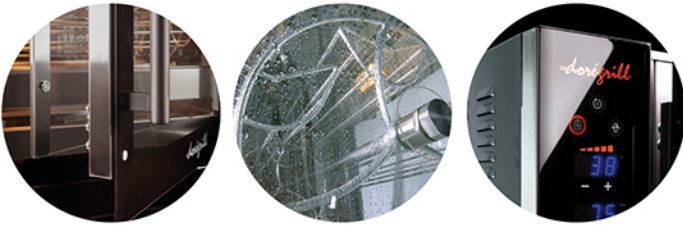
Model : **STEAMBOX**

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**

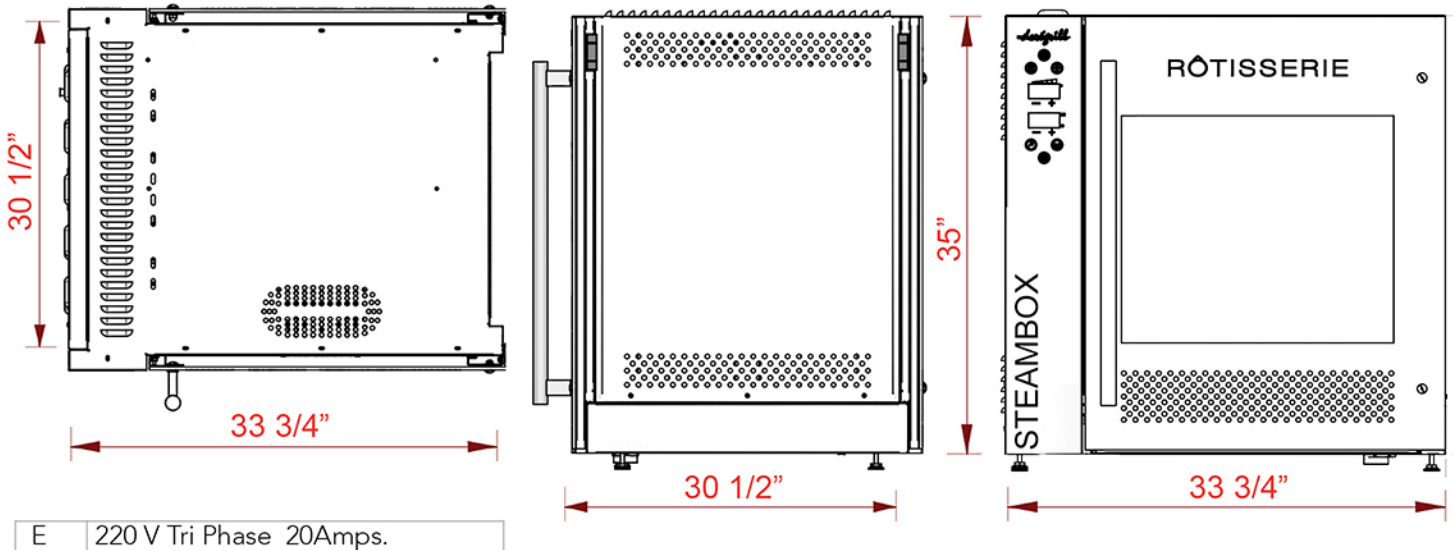
Manufacturer :



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.

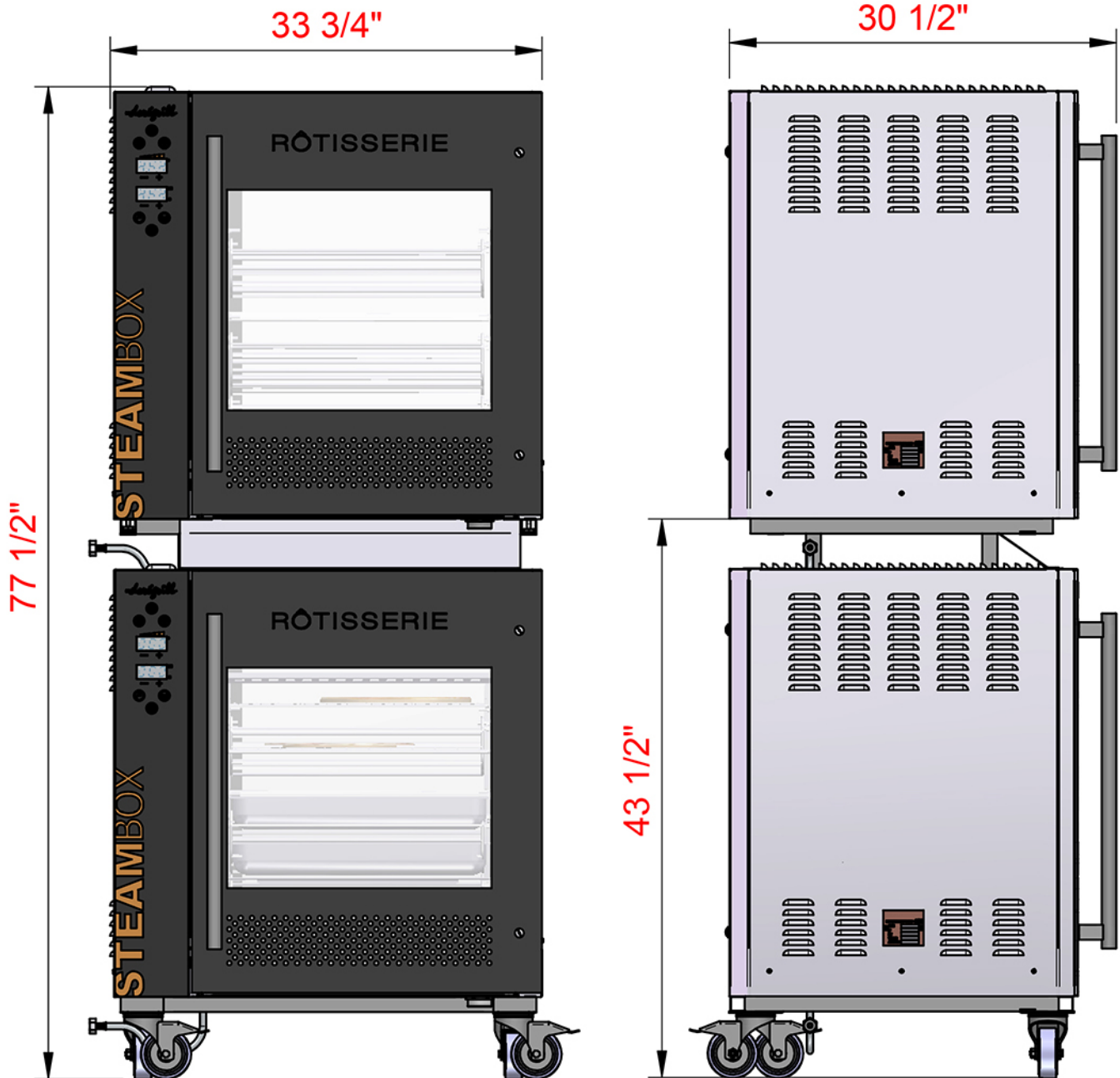


Model	Length	Height	Depth	Number of baskets	Power	Capacity per hour (depending on weight)
Steambox	33 3/4"	35"	30 1/2"	4	9 kW	16 Vol.

ROTISSERIE SPECIFICATIONS

Model : STEAMBOX COMBINATION

Manufacturer :

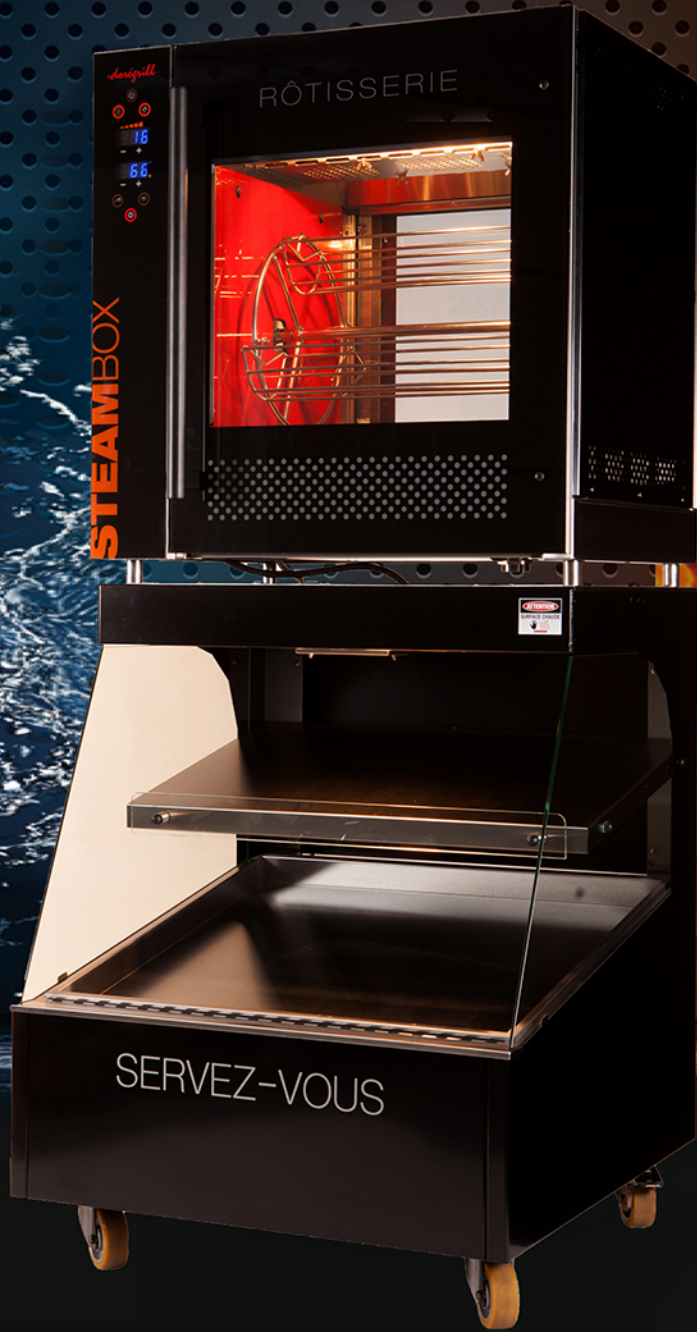


BASKETS-ROAST ROTISSERIE

1515Design

NEOBOX (STEAMBOX COMBINED)

WWW.1515DESIGN.COM



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

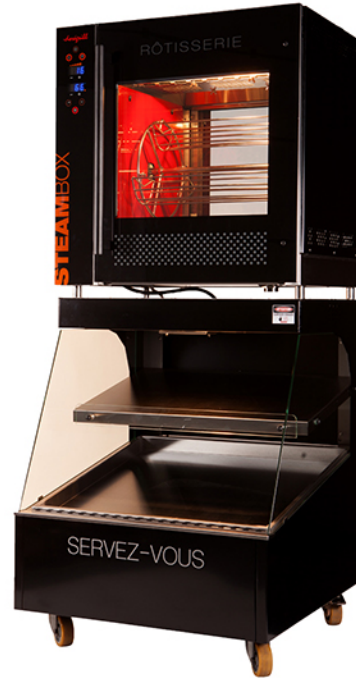
Optimized product view thanks to front and back windows, a modern and innovative design down to the smallest details, quartz lighting protected by glass ceramic.

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

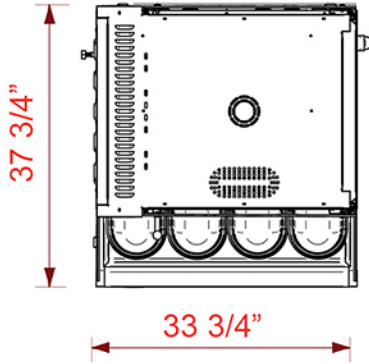


ROTISSERIE SPECIFICATIONS

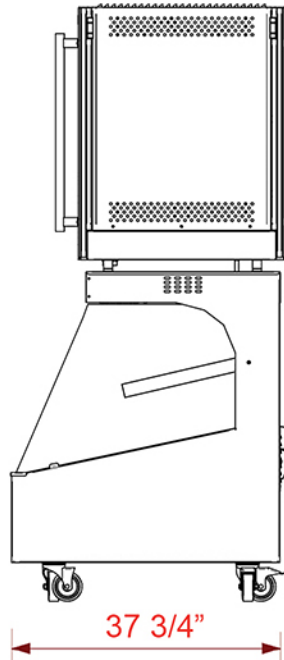
Model : **NEOBOX (STEAMBOX COMBINED)** Manufacturer :



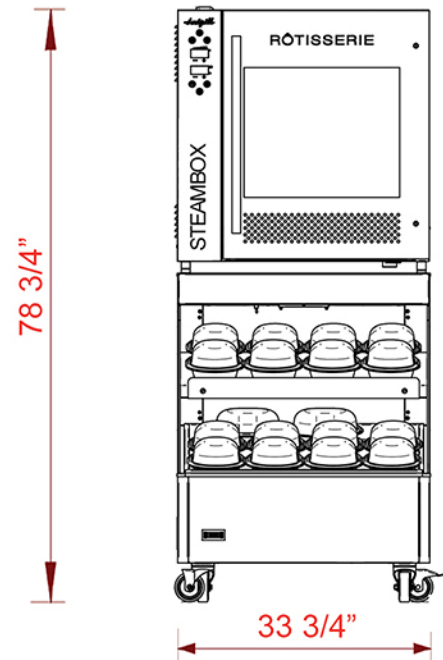
TOP VIEW



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**

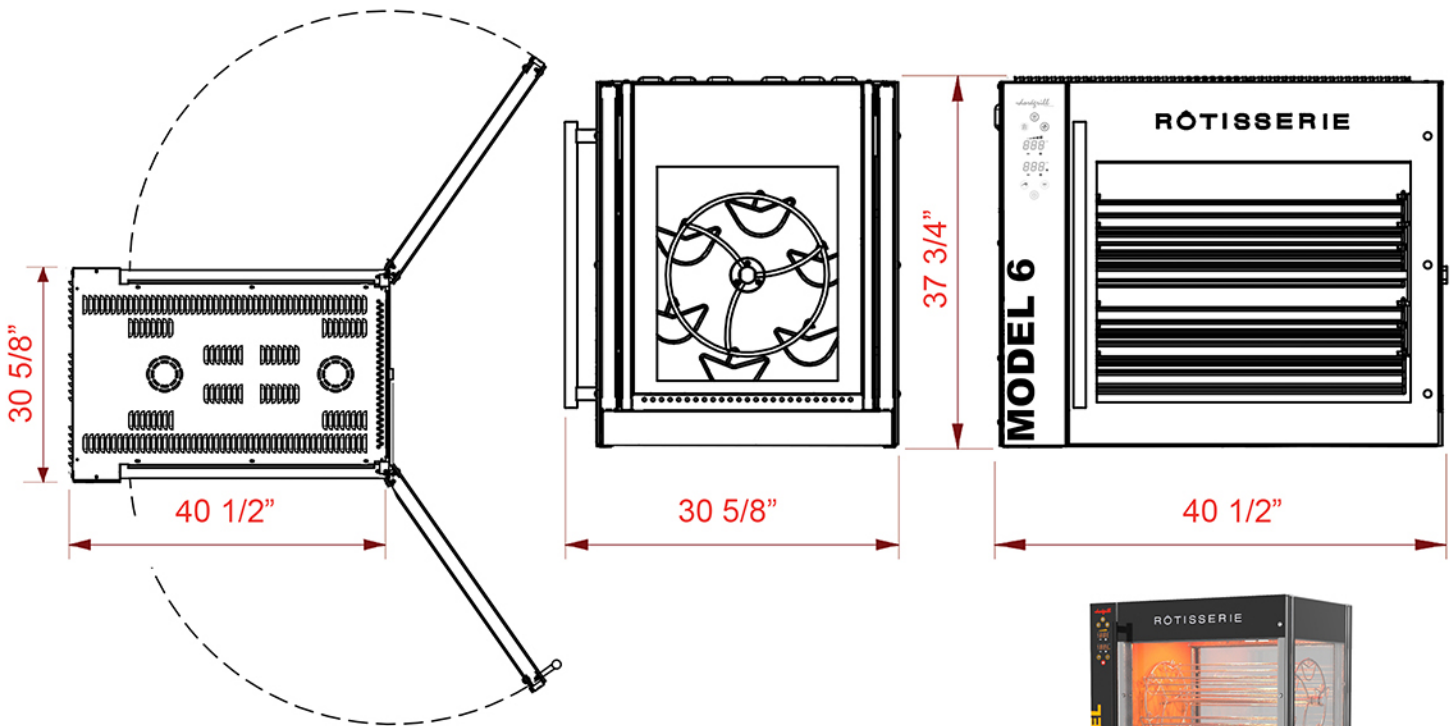
Manufacturer :



TOP VIEW

SIDE VIEW

FRONT VIEW



E 220 V Tri Phase 30Amps.

Crated weight: 420 lbs



MODEL 6 WITH CUPBOARD AC 38

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	

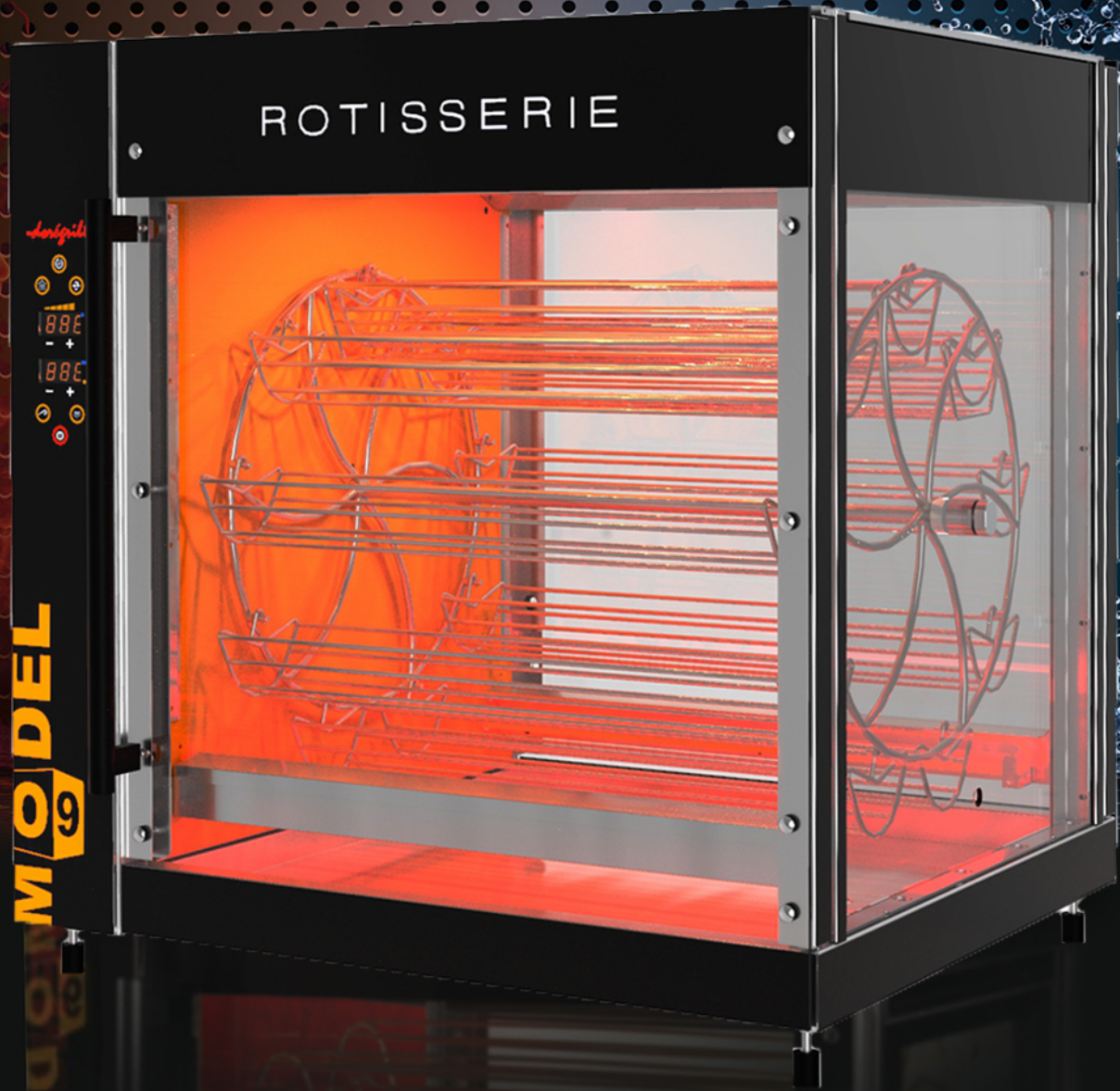
BASKETS-ROAST ROTISSERIE

1515Design

MODEL 9



WWW.1515DESIGN.COM



MODEL 9



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**

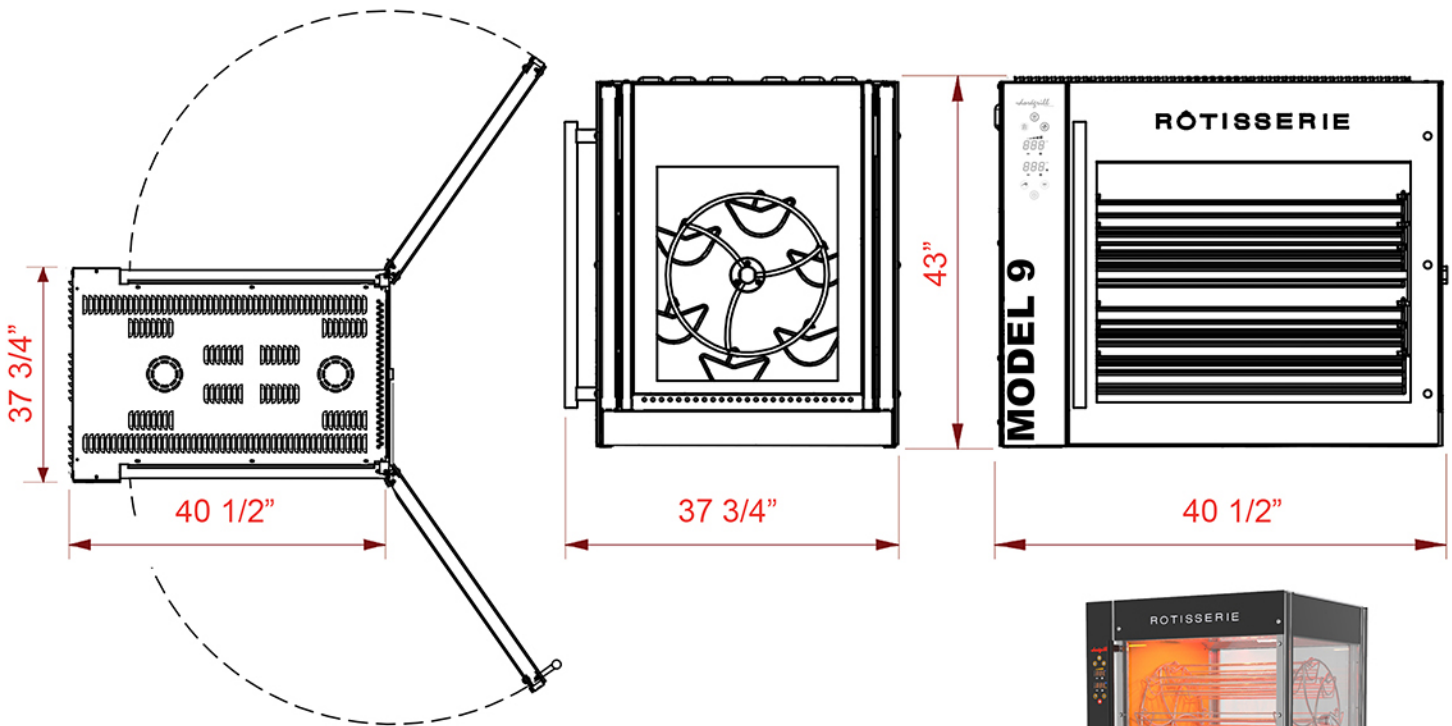
Manufacturer :



TOP VIEW

SIDE VIEW

FRONT VIEW



E 220 V Tri Phase 42.1 Amps.

Crated Weight: 540 lbs



MODEL 9 WITH CUPBOARD AC 38

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	



1515Design

1515 Design & Manufacturing
405 N. Oak Street Inglewood, CA 90302 USA
Toll free: 888-671-0360 Tel: 310-671-0345 Fax: 310-680-2879
E-mail: contact@1515design.com www.1515design.com