



Electric **MAG** series

Spit-roast rotisserie





Dear client,

You have just acquired a DOREGRILL MAG electric rotisserie.

Thank you for choosing our equipment, whose reliability, handling and presentation, have been refined for over 60 years.

Always at the forefront of progress in its specialty, DOREGRILL offers you rotisseries in which we put all our know-how to best meet your expectations, combining confort and safety of use.

You will also find in our range a choice of display cases that you can associate with your rotisserie.

In order to familiarize yourself as soon as possible with your new equipment, and to make the best use of it, we invite you to read this user manual carefully. It will allow you to exploit all its capabilities and extend its life.

In a constant effort to satisfy your requirements regarding our products, our technical team remains at your disposal to guide you in their installation and start-up, and to answer all your questions and suggestions.

Feel free to contact us or visit our website: WWW.1515DESIGN.COM

1515 DESIGN

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In the interest of a constant improvement of our products, we reserve the right to make any changes related to their technical, funtional or aesthetic characteristics.

1 GENERAL INFORMATION

1.1 Marking

This equipment complies with the applicable European directives. Therefore, the CE logo appears on the nameplate and a declaration of conformity is attached to this manual.

- **Manufacturer's name and address**
- **CE marking**
- **Equipment model**
- **Electrical power**
- **Serial number**
- **Electrical voltage and frequency**
- **Year of manufacture**

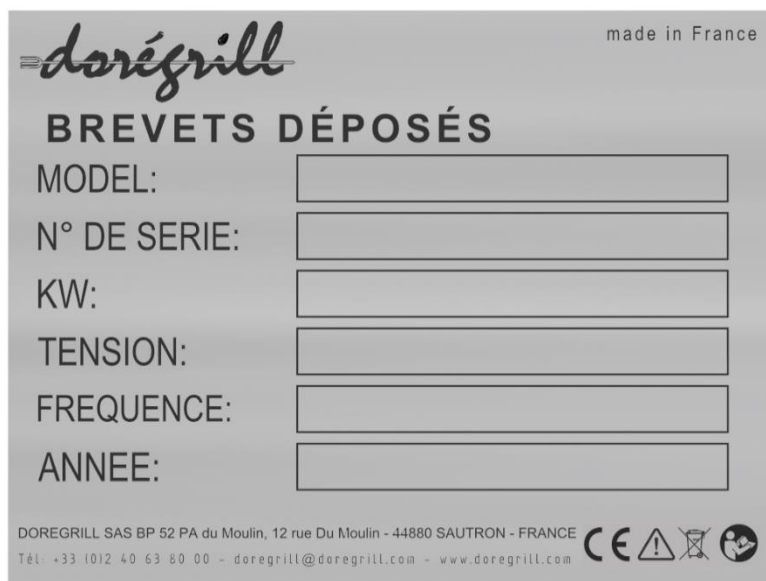


Fig. 1- (Nameplate)

This plate is attached to the left side of the rotisserie at the bottom of the technical chest closure panel.

1.2 Importance of the manual

This manual is intended to provide installers and users of DOREGRILL equipment with all the necessary information for its optimal use, to extend its lifespan through regular and proper maintenance, to address minor incidents and breakdowns that often do not require the intervention of a specialist, and to prevent any risk of injury to its users by adhering to the warnings and recommendations.

The time and attention devoted to reading this manual will be well rewarded with the knowledge gained, and it will help avoid potential, sometimes irreparable, damage.

As an integral part of our rotisseries, this manual, applicable to the electric models **MAG 4**, **MAG 6**, and **MAG 8**, should be readily available to its operators. The manufacturer is not responsible for any potential harm to individuals, animals, or property resulting from improper use of the equipment or the failure to follow the rules outlined in this manual.

1.3 Reserved rights

The rights reserved for this technical manual, "*User Manual for Electric MAG Series Rotisseries*" remain the property of the manufacturer. No part of this manual may be reproduced and distributed without the written permission of the manufacturer.

1.4 General precautions

This device is not intended for use by individuals (including children) whose physical, sensory, or mental capabilities are reduced, or by individuals lacking the necessary experience or knowledge, unless they have received supervision or instructions on the safe use of the device from a person responsible for their safety.

IMPORTANT: This device is intended for professional use. To prevent any potential hazards, it should only be operated by qualified personnel.

Components protected by the manufacturer or its representative should not be manipulated by the installer or user. It must be installed in compliance with the regulations applicable in the installation country, in a well-ventilated space. Installation, adjustment, and maintenance should be carried out by a qualified technician.

To avoid the risk of serious burns, this device MUST be placed against a wall or the storefront of the shop. The back of the Rotisserie does not visually indicate its function and the potential danger associated with extreme temperatures.

If it is not possible to position the machine along the wall, the user must take all necessary measures to protect passersby from any potential risk of contact with the Rotisserie (safety barrier, insulating wall, etc.).

2 TRANSPORT AND HANDLING

2.1 Transport and delivery

Our rotisseries are set, tested, and inspected in our workshops. They are carefully packaged to ensure their safe arrival at the destination.

They are delivered on a pallet, securely strapped and wrapped in film. The device is protected by cardboard packaging, bubble wrap, polystyrene, and foam corner protectors to safeguard the corners and withstand normal transport conditions.

Once the equipment is unpacked, ensure that it has not been damaged during transportation. In the event of any damage, it must be documented and reported in the presence of the carrier. Any remarks noted on the Delivery Note must be followed up with a letter sent by Registered Mail to the carrier and the retailer, within 48 hours of receiving the equipment.

2.2 Unpacking and handling

During unpacking, avoid puncturing the bubble wrap protection with any object that could damage a component of your equipment.

The device can be moved on flat surfaces using its wheels. If the device needs to be lifted, a forklift should be used to pass beneath it.

3 TECHNICAL DESCRIPTION

3.1 General description

The electric MAG models are mounted on wheeled carts, two of which are equipped with brakes.

The rotisseries consist of the following components (*Fig. 2*):

- Structure: base **1**, ceiling **2**, enameled vertical walls **3**, brushed stainless steel side panels **4**.
- A removable technical housing with tool access **5**, containing the technical components (motors and heating elements).
 - Infrared shielded heating elements **6**.
 - Removable enameled bottom trays **7** for easy cleaning.
 - Depth-adjustable spits **8**, each driven directly by an independent electric gear motor with a hollow and flared output tip **9** for easy spit insertion. These motors are heat-shielded with a gasket to prevent thermal bridging.
 - A spit holder located on the side opposite the motors **10**, which is removable for cleaning.
 - Two tempered glass doors **11** on hinges, protecting the cooking area.
 - In the lower part, a stainless steel sauce tray equipped with a drain plug, accessible even with the doors closed **12**.
 - A control panel **13** (*Fig. 3*).
 - Two quartz lamp projectors **14** recessed into the rotisserie's ceiling, providing powerful lighting. They are sealed with a gasket and protected by tempered glass screens.
- At the rear, a high-power three-phase electrical cable without a plug **15**:

MAG 8 : 5G16

MAG 6 : 5G10

MAG 4 : 5G4

3.2 General components

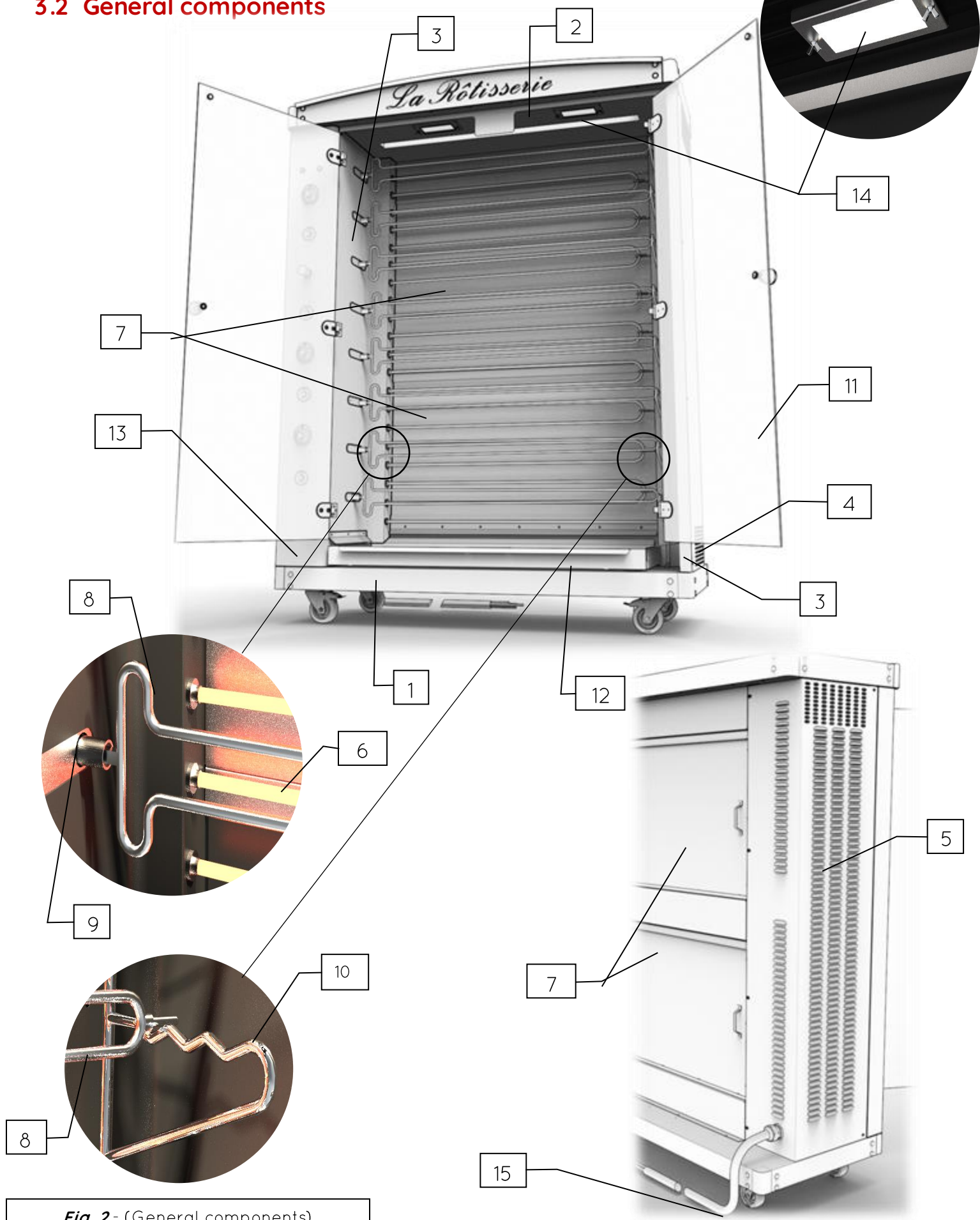


Fig. 2 - (General components)

3.3 Control panel

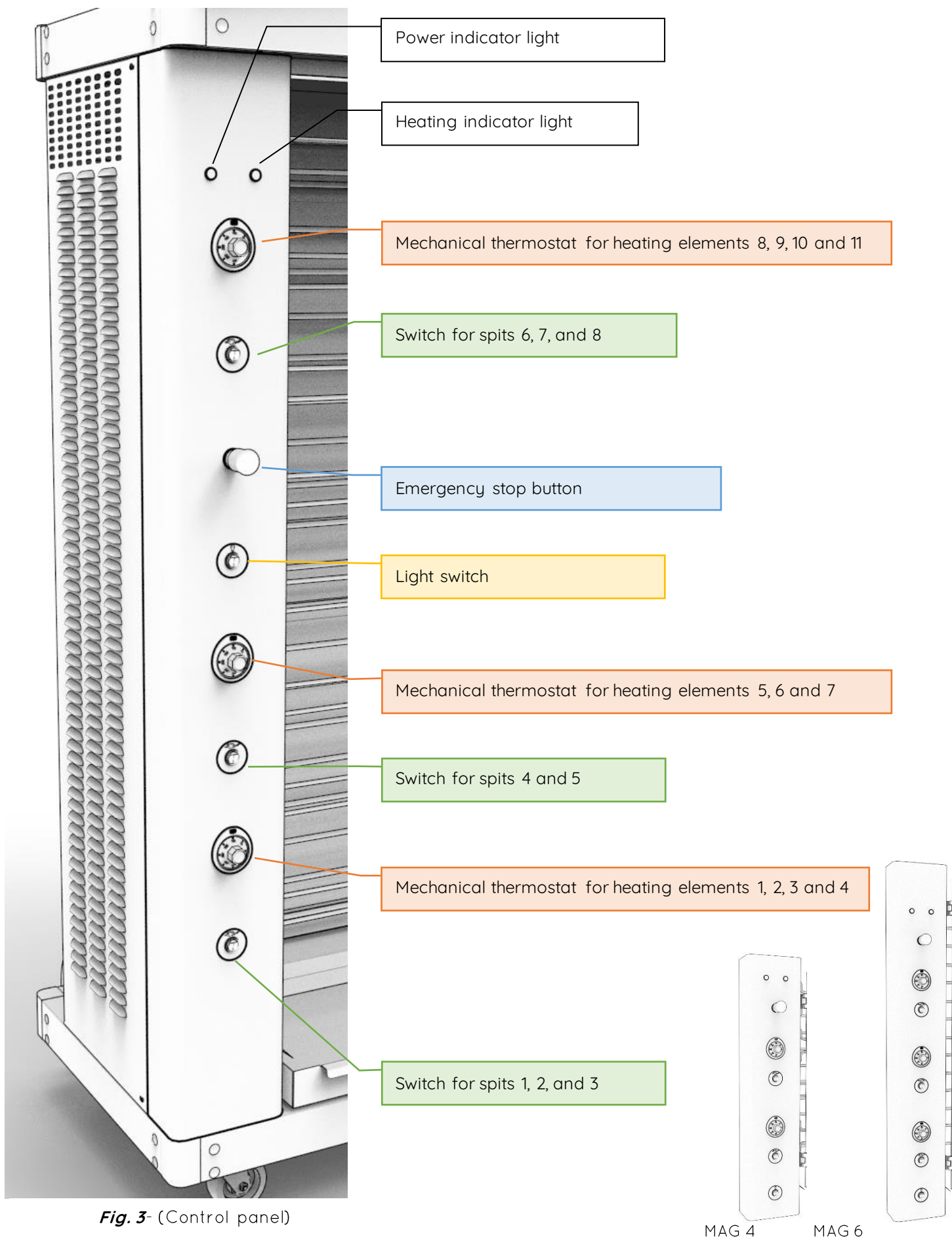


Fig. 3- (Control panel)

3.4 Rotisserie dimensions

Please refer to chapter 8, "Technical Specifications."

3.5 Technical specifications

Please refer to chapter 8, "Technical Specifications."

3.6 Intended use

Our rotisseries are intended for cooking meats and poultry prepared in the context of hot food and catering departments for food industry professionals.

3.7 Electrical diagram

Please refer to chapter 11, "Illustrated Composition Table."

4 SETUP

4.1 General instructions

The installation of the rotisseries in question (positioning and connection) must be carried out imperatively by authorized personnel, possessing the technical and professional skills required to perform this installation in compliance with the standards in force in the country where this equipment is used.

Please refer to Chapter 9, "Installation"

5 USE

5.1 Controls

5.1.1 Ignition of the heating elements

The electric MAG is equipped with shielded infrared heating elements, allowing for the cooking of 8, 6, or 4 spits depending on the model (MAG 8, MAG 6, and MAG 4).

To ignite the heating elements, turn the thermostat dial clockwise to the desired temperature. The maximum temperature is 300°C. The heating indicator light (orange) indicates that the heating elements are operational.



5.1.2 Turn off the heating elements

Turn the thermostat dial to 0.

5.1.3 Switches for the spit motors

They control three spits at the top and three at the bottom, as well as two spits in the middle that rotate in the opposite direction from each other: The spits on the even levels rotate in one direction, while those on the odd levels rotate in the opposite direction. This is done to allow the cooking of large poultry without the risk of the rotation mechanism getting jammed.



Engaging the spit rotation : Flip the switch upwards (position 1).

Stopping the rotation of the spits : Flip the switch downwards (position 0).

You have the option, of course, to work with all the spits or to use the appliance partially. To do so, you can operate (See section 3.3):

The 3 bottom spits (heating elements 1, 2, 3, and 4) :

- Use the lower controls,
- Set the thermostat to 300 or lower as needed,
- Activate the motor switch,
- The orange indicator light indicates that the heating elements are heating up.

The 2 middle spits (heating elements 5, 6, and 7) :

- Proceed in the same manner with the thermostat and the middle switch.

The 3 top spits (heating elements 8, 9, 10, and 11) :

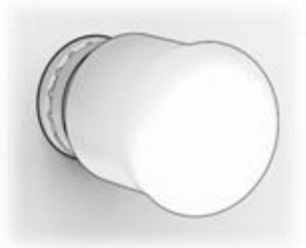
- Follow the same process with the thermostat and the top switch.

5.1.4 Emergency stop button or "Panic button"

This switch should only be used to immediately interrupt the operation of various electrical functions of the rotisserie (spit rotation, ambient lighting, etc.).

To act, simply press the switch.

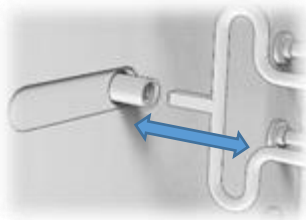
Do not forget, when the incident is resolved, to pull on the head of the switch to reactivate the rotisserie.



5.1.5 Installation and Adjustment of the Spits

The spits, independent from each other, are adjustable in depth. The maximum weight on each motor is 20 kg. Don't forget to adjust them parallel to the heating elements using the 3 positions on the spit holder.

Placement: First, insert the drive square of the spit into the flared end of the gear motor, and if necessary, rotate it slightly to ensure proper operation.

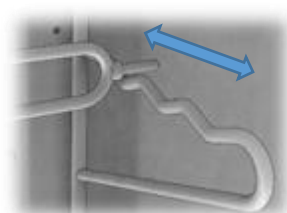
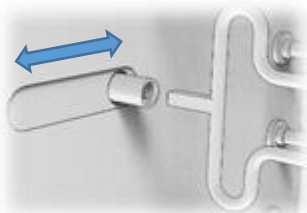


Then, place the round part, or pivot, located at the other end, on the spit holder.



Adjusting the spits on the motor side: To adjust their positioning, simply slide the tip of each of the gear motors within the slots.

Adjusting the spits on the support side: The spit holder, with 3 stop notches at each level, positions the pivot of each spit on the desired notch.



5.2 Implementation

The implementation of the Electric MAG rotisseries requires certain precautions to ensure their safe use.

IMPORTANT: Ensure that the protection of the electrical circuit is sufficient and complies with standard NF C 15-100, which requires a dedicated circuit for high-power appliances and protection by an appropriate differential device.

5.2.1 Preparation

Before starting the rotisserie, ensure it is electrically connected, either directly to a junction box or through an appropriate power outlet, matching the power requirements of the specific electric MAG model:

Three-phase CEE industrial socket 3P+N+T x 63A IP67
for MAG 8 and MAG 6 electric models.



Three-phase "Plexo" type socket 3P+N+T 32A IP67
for the MAG 4 electric model.



In the case of a mobile rotisserie, don't forget to engage the front wheel brakes after connecting the appliance to a three-phase power outlet, which must have a proper grounding connection. Fill the water tray to half its capacity and maintain this level during cooking.

IMPORTANT: Never use or insert aluminum foil in the rotisserie.

5.2.2 Cooking

It is recommended to pierce the poultry before roasting to improve tenderness and browning.

Place each of the prepared spits as previously described (§ 5.1.4).

Adjust the spits in depth based on the size of the poultry to be roasted and the desired cooking speed. Activate the drive motors for the bottom spits by flipping the corresponding switches.

To prevent grease splatters and ensure the proper functioning of the rotisserie, the glass doors must be closed during cooking.

Plan for a cooking time of 60 minutes for a 1.2 kg poultry. However, this duration may vary depending on external weather conditions, the quality, and the size of the item being roasted.

At the end of cooking, stop the motors corresponding to the spits and remove them, starting with the support side, then extract them from the drive ends.

IMPORTANT: When only a few spits are in use, always prefer the top ones.

6 MAINTENANCE

6.1 Daily After Cooking

- Empty the sauce drawer for cleaning
- Disassemble the spits and place them in a large container with water and an appropriate detergent
- Apply a grease-destroying product to the interior walls of the appliance (sides, bottom, and ceiling) :
 - Either with a brush (liquid)
 - Or using a spray (aerosol)
 - Or an oven cleaning product

The same product can be used for cleaning the glass.

- Avoid, as much as possible, any product splatter on the heating elements

6.2 Weekly Cleaning

In addition to the previous operations :

- Disassemble and clean the two bottom trays
- Clean their slides
- Disassemble the spit holder for thorough degreasing
- Clean the top of the rotisserie
- Wipe all external surfaces of the rotisserie with rubbing alcohol

6.3 End-of-Season (or Semi-Annual) Cleaning

This cleaning should be performed by a qualified maintenance service :

- Inspection of the inside of the technical housing
- Wiping down the motors
- Verification of the sliding systems
- Cleaning of various electrical components such as gear motors, fans, indicator lights, switches, etc.

IMPORTANT:

- **Never use a high-pressure cleaner.**
- **Only use food-safe, "special oven cleaning" maintenance products.**
- **Don't forget to wipe down the shielded heating elements at the bottom of the appliance before restarting it if there is a product cleaning solution splatter.**
- **Do not use aluminum foil.**
- **Ensure that the juice tray is half-filled and maintain the level during cooking.**

REMINDER:

Current legislation mandates cleaning the exhaust hoods and extraction systems once every 6 months.

7 CAUSES OF GLASS BREAKAGE IN TOUGHENED GLASS

7.1 Thermal shock

There cannot be a temperature difference of more than 80°C between two specific points on the glass. When this happens, the breaking point is reached and the glass can shatter instantly.

Example: cleaning a hot glass with a cold sponge.

7.2 Impact on the glass

When an accidental blow is struck on a toughened glass, specifically on the edge or corner of it, a very small piece of glass, sometimes only the size of a pinhead, can come loose.

As a result, the **molecular balance** of the glass is disrupted. Glass breakage becomes inevitable, whether it happens within an hour or days later.

Such impacts can occur during unpacking of the material, or when the user accidentally hits one of the accessories (swing, swing support axis, cooking ladder...) on the edge of the glass while installing it.

7.3 Handling

Frequent and haphazard movements (such as taking the rotisserie out onto the sidewalk every day) prematurely weaken the glass surfaces.

IMPORTANT: Glass, whether tempered or not, is a fragile material that must be handled with care. Sensitive to impacts, glass cannot break on its own, without one of the aforementioned causes.

8 TECHNICAL SPECIFICATIONS

		MAG 4	MAG 6	MAG 8
DIMENSIONS				
Overall length		1470 MM	1470 MM	1470 MM
Overall depth		670 MM	670 MM	670 MM
Height of the rotisserie		1120 MM	1483 MM	1973 MM
Height of the rotisserie on the stand/trolley		1973 MM	1973 MM	1973 MM
Empty weight		130 KG	190 KG	230 KG
Maximum load to be respected.		40 KG	60 KG	
TECHNICAL COMPONENTS				
Spits	Number	4	6	8
	Length usable	1100 MM	1100 MM	1100 MM
Drive motor	Number	4	6	8
	Power	30 W	30 W	30 W
Infrared heating element	Number	6	8	11
	Total power	19.6 KW	28.4 KW	39.2 KW
Ambient lamp	Number	2	2	2
	Voltage / Power	230V / 300W	230V / 300W	230V / 300W
Lamp switch	Number	1	1	1
	Voltage / Amperage	230 V / 10 A	230 V / 10 A	230 V / 10 A
Motor switches	Number	2	3	3
	Voltage / Amperage	230 V / 10 A	232 V / 10 A	232 V / 10 A
Power indicator light	Number	2	2	2
	Voltage / Power	230 V / 1 W	232 V / 1 W	232 V / 1 W
Power cable	Section	5G4 ²	5G10 ²	5G16 ²
	Fiche : 3 Phases + Neutral + Earth	No	No	No
CAPACITY				
Capacity in number of poultry (according to size)		24/28	36/42	48/56
TOTAL CONSUMPTION				
Nominal heating power		19.6 KW	28.4 KW	39.2 KW
Total electrical consumption with lighting		20.3 KWh	29.18 KWh	40.04 KWh
Amperage		29.3 A	42.12 A	57.8 A

Resistance power chart :

Resistance numbers	Power ratings for MAG 4	Power ratings for MAG 6	Power ratings for MAG 8
1 (Down)	2 000 W	2 000 W	2 000 W
2	6 400 W	6 400 W	6 400 W
3	10 000 W	10 800 W	10 800 W
4	13 600 W	14 400 W	14 400 W
5	17 600 W	18 800 W	18 000 W
6	19 600 W	22 400 W	22 000 W
7		26 400 W	25 600 W
8		28 400 W	29 200 W
9			33 200 W
10			37 200 W
11 (Up)			39 200 W

9 INSTALLATION

9.1 General instructions

The installation of the rotisseries as an object (positioning and connection) must be carried out by an authorized professional with the technical and professional skills required to perform this installation in compliance with the standards in force in the country of use of this equipment.

IMPORTANT : Le système de désenfumage avec tourelle d'extraction est obligatoire pour tout appareil d'une puissance supérieure à 20 kW .

9.2 Placement

Unpack the rotisserie, spits, and accessories. Install the rotisserie away from any combustible materials (wood, plastics, etc.). In case of proximity to such materials, they must be protected with insulating materials.

9.3 Electrical connection

The connection must be 400V 3 Phase + 1 Neutral + 1 Earth / 50Hz Three-Phase with grounding and protected by a 63A or 32A fuse, depending on the electric MAG model, after ensuring that there are no wiring errors (*such as phase and neutral reversal, for example*).

Refer to the electrical standards in force in the country of use of the appliance.

Verify that the mains voltage corresponds to the specifications indicated on the nameplate located at the bottom on the left side of the appliance.

IMPORTANT: The manufacturer of the rotisserie cannot be held responsible in the event of an accident resulting from a lack of grounding or incorrect grounding.

9.4 Vapour extraction

If the rotisserie is used indoors, it must be installed under an extraction hood that meets the minimum specifications indicated below (*using the standardized dimensions immediately above*).

DOREGRILL can provide you, upon request and as an option, with the appropriate hood to meet your needs.

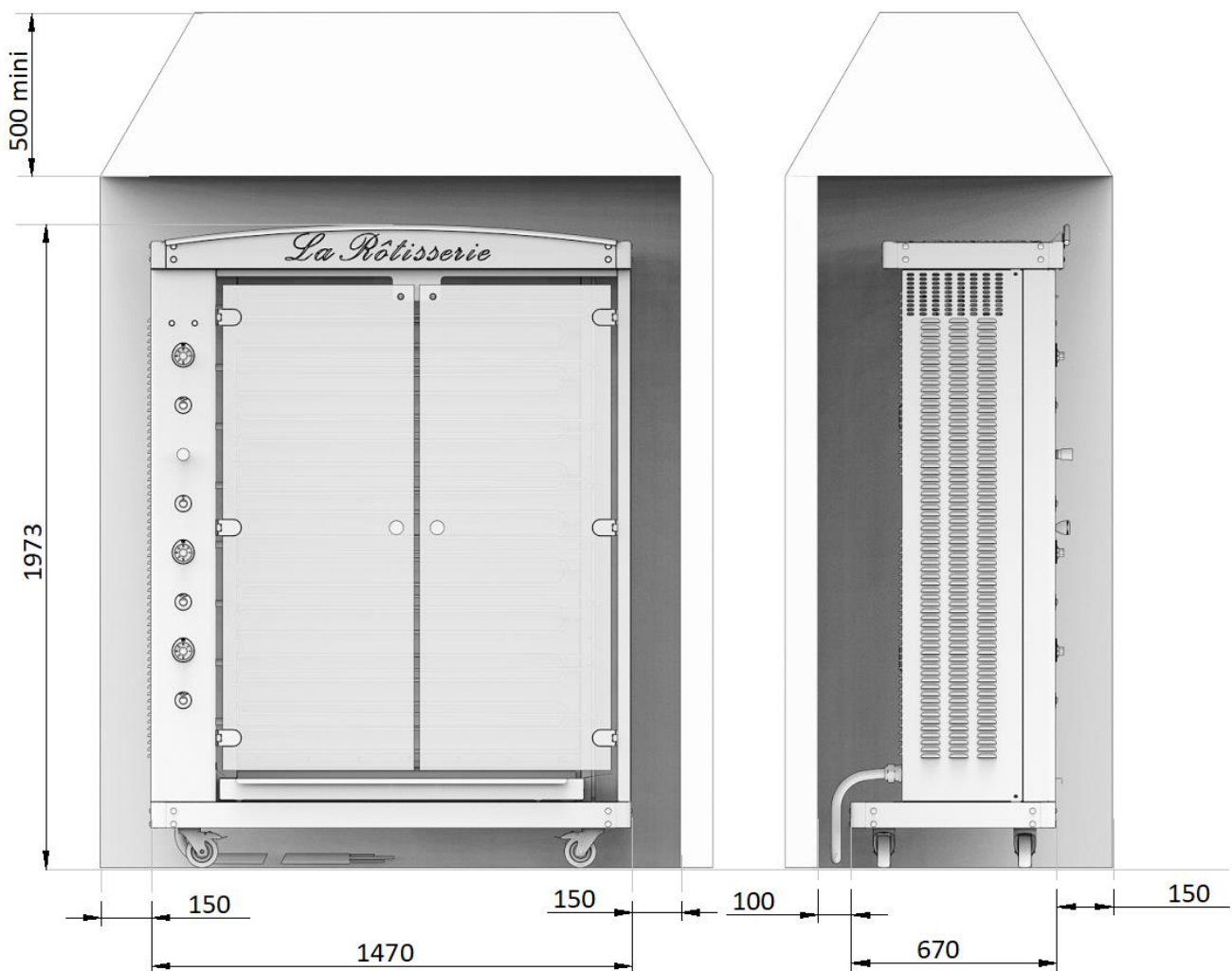
IMPORTANT: Maintain a minimum air gap of 100 mm at the back and on the sides of the rotisserie to ensure proper ventilation and protect neighboring appliances or walls.

The duct, whether vertical or horizontal, will terminate on the roof or through a wall, as appropriate, with a backflow prevention flap at the outlet. It is recommended that the outlet be as direct as possible and that the number of bends be kept to a minimum to avoid pressure losses.

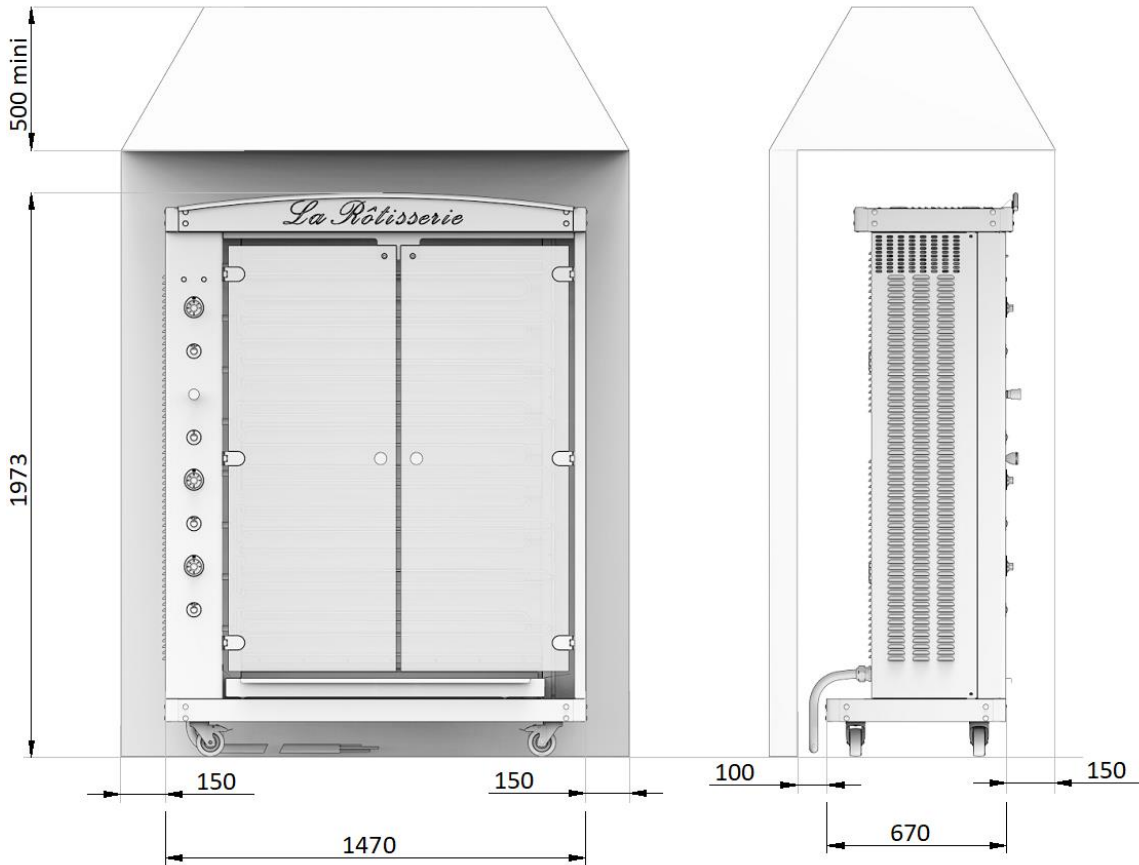
IMPORTANT: Maintain a minimum air gap of 100 mm at the back and on the sides of the rotisserie to ensure proper ventilation and protect neighboring appliances or walls.

IMPORTANT: It is strictly prohibited to place dishes or any other object on top of the rotisserie or obstruct the exhaust chimney and ventilation areas in any way.

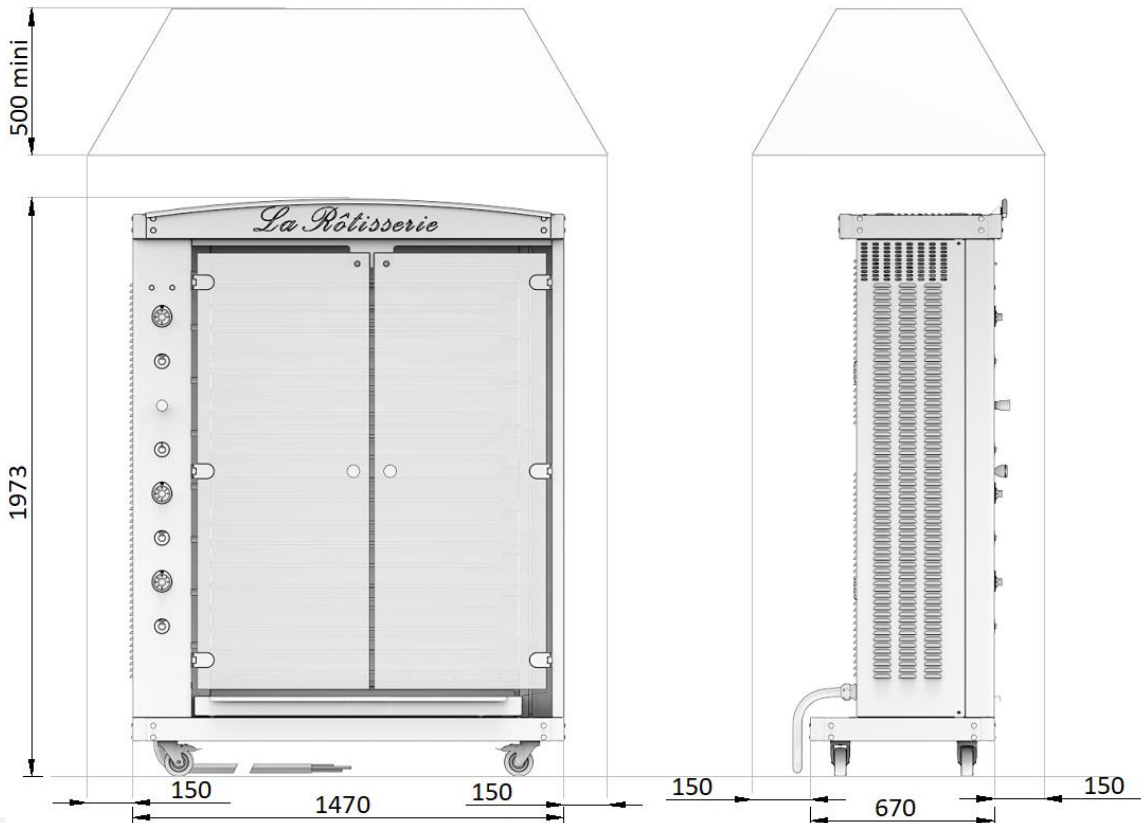
CORNER HOOD



WALL-MOUNTED HOOD



CENTRAL HOOD



10 MAINTENANCE / AFTER-SALES SERVICE

Any repairs on your device should be carried out by a qualified professional.

10.1 Fault finding

This section is intended to list the main breakdowns that any user may encounter, provide possible causes, and offer ways to remedy them without external intervention.

DEFECTS OBSERVED	POSSIBLE CAUSES	REMEDIES TO BE APPLIED
Electrical Circuit		
Voltage indicator light off	<ul style="list-style-type: none"> - Nonexistent power supply - Defective indicator light 	<ul style="list-style-type: none"> - Plug the power cord into the outlet. Reset the circuit breaker and change the device's protective fuse. If the problem persists, contact your installer. - Change the light bulb
An ambient lamp is off	<ul style="list-style-type: none"> - Defective light bulb - Faulty electrical connection - Defective switch 	<ul style="list-style-type: none"> - Change the light bulb - Call the installer - Call the installer
All ambient lamps are off	<ul style="list-style-type: none"> - Faulty electrical connection - Defective switch 	<ul style="list-style-type: none"> - Call the installer - Call the installer
One spit is not rotating	<ul style="list-style-type: none"> - Faulty motor - Faulty electrical connection 	<ul style="list-style-type: none"> - Call the installer
Several or all of the spits are not rotating	<ul style="list-style-type: none"> - Defective switch - Faulty electrical connection 	<ul style="list-style-type: none"> - Call the installer
The spits are not rotating, and the ambient lamps are off	<ul style="list-style-type: none"> - The "Emergency Stop" switch is stuck - Faulty electrical connection 	<ul style="list-style-type: none"> - Pull the head of the emergency switch - Call the installer
One or more heating elements are not heating or are no longer heating	<ul style="list-style-type: none"> - Cut filament 	<ul style="list-style-type: none"> - Call the installer

10.2 Specific repairs

10.2.1 Changing a Light Bulb

This operation can be performed by the user.

- Disconnect the electrical power supply to the rotisserie.
- Unscrew the wingnut (*butterfly nut*) and the washer. Slide and remove the glass screen.
- Remove the burnt-out light bulb and replace it with an identical model. When handling it, never touch it with bare fingers; always use clean paper or a cloth. The slightest trace of fingerprints or grease can make the bulb unusable.
- If cleanliness is in doubt, clean it with alcohol and a soft cloth.
- Reinstall the glass screen by sliding it into the clamp. Then, put the washer on the screw and screw and tighten the wingnut moderately to avoid breaking the glass plate.

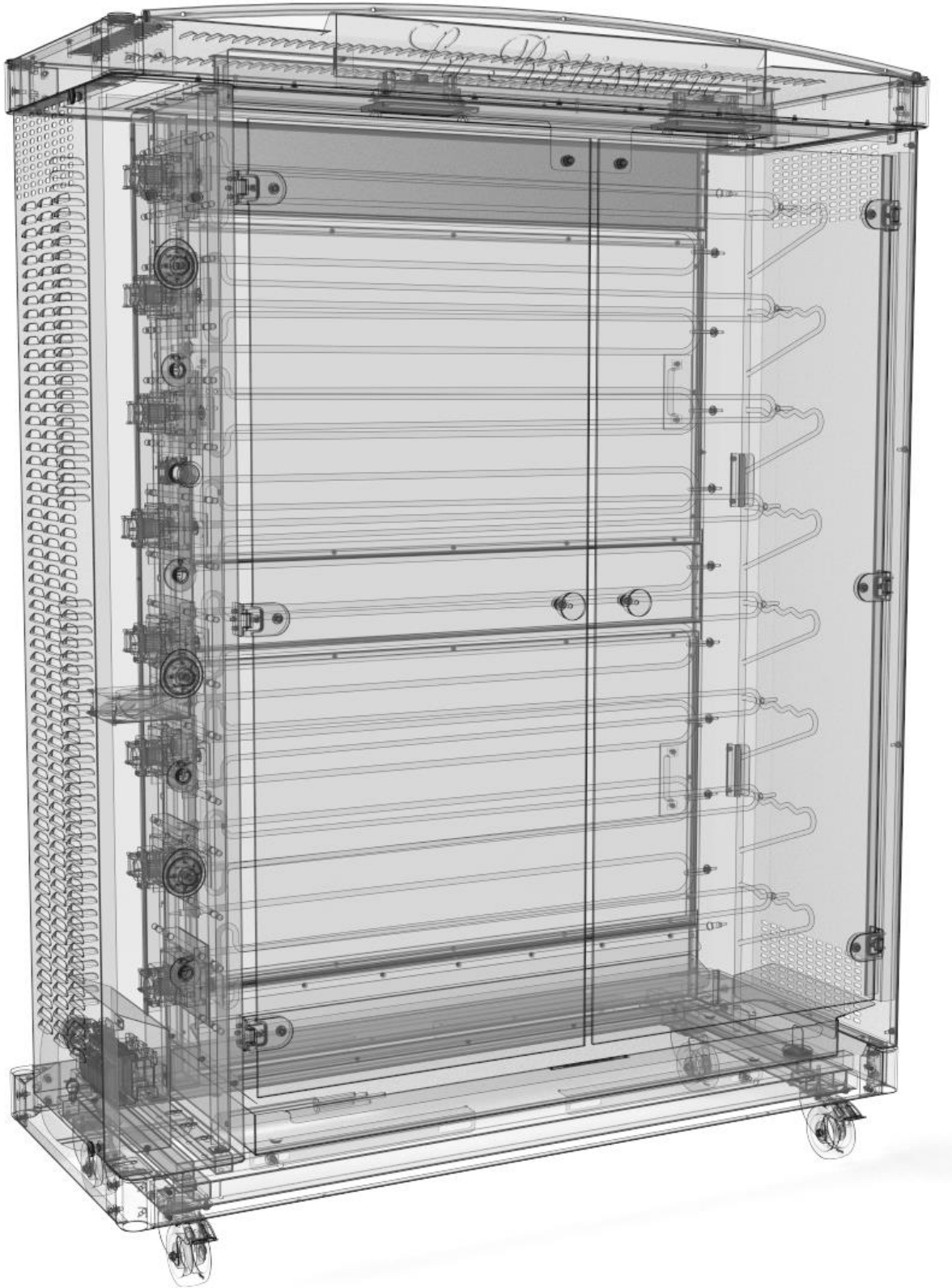
10.2.2 Opening the Technical Compartment

The technical compartment is located on the left side of the rotisserie, behind the control panel. It provides access to and allows for the repair of various electrical components.

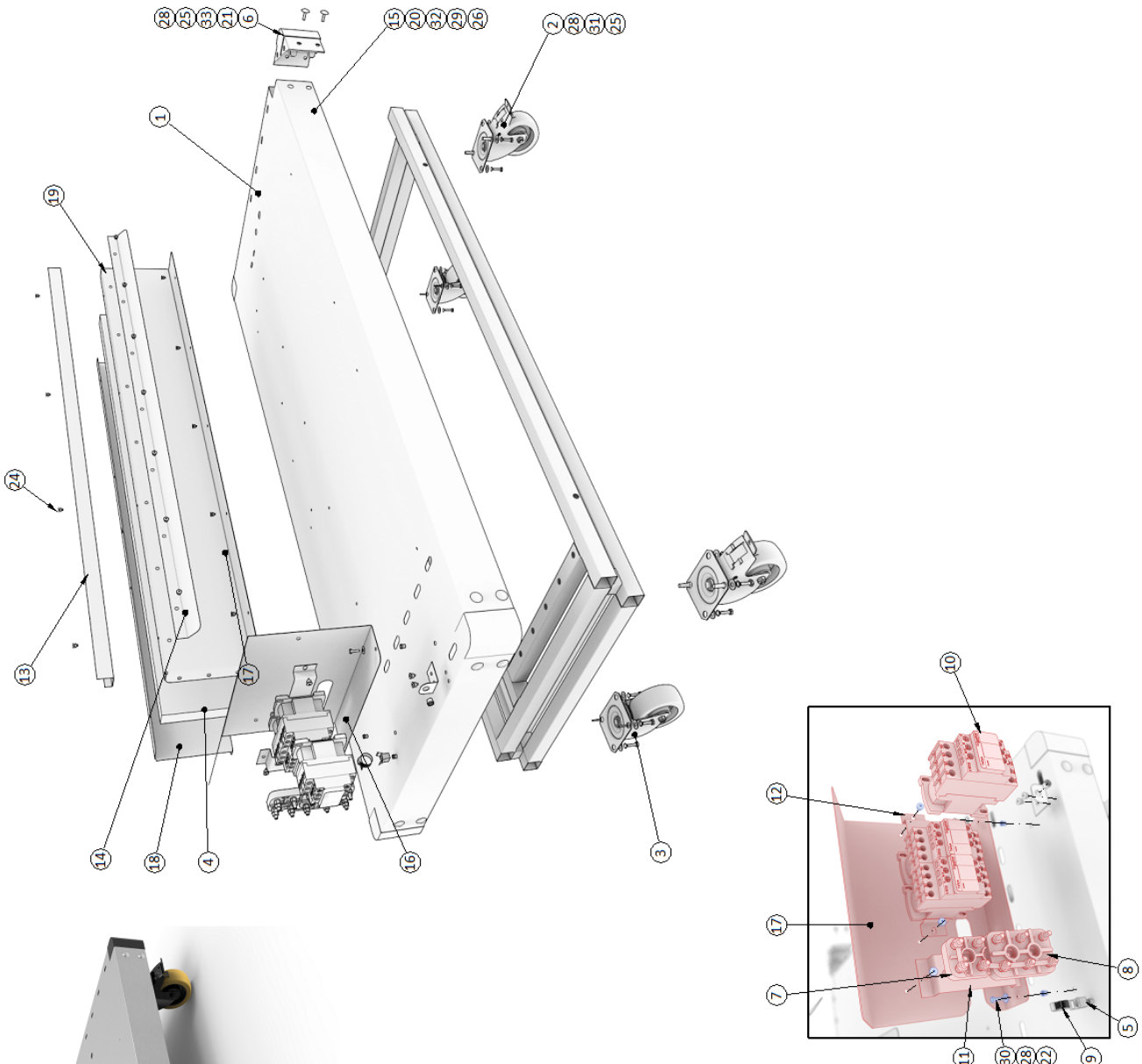
This operation should only be carried out by qualified personnel.

Before opening the compartment, disconnect the electrical power located at the back of the rotisserie. Using a screwdriver, loosen the various screws that hold the outer panel and remove it. When the intervention is complete, reassemble this panel and tighten the screws securely.

11 ILLUSTRATED COMPOSITION TABLE

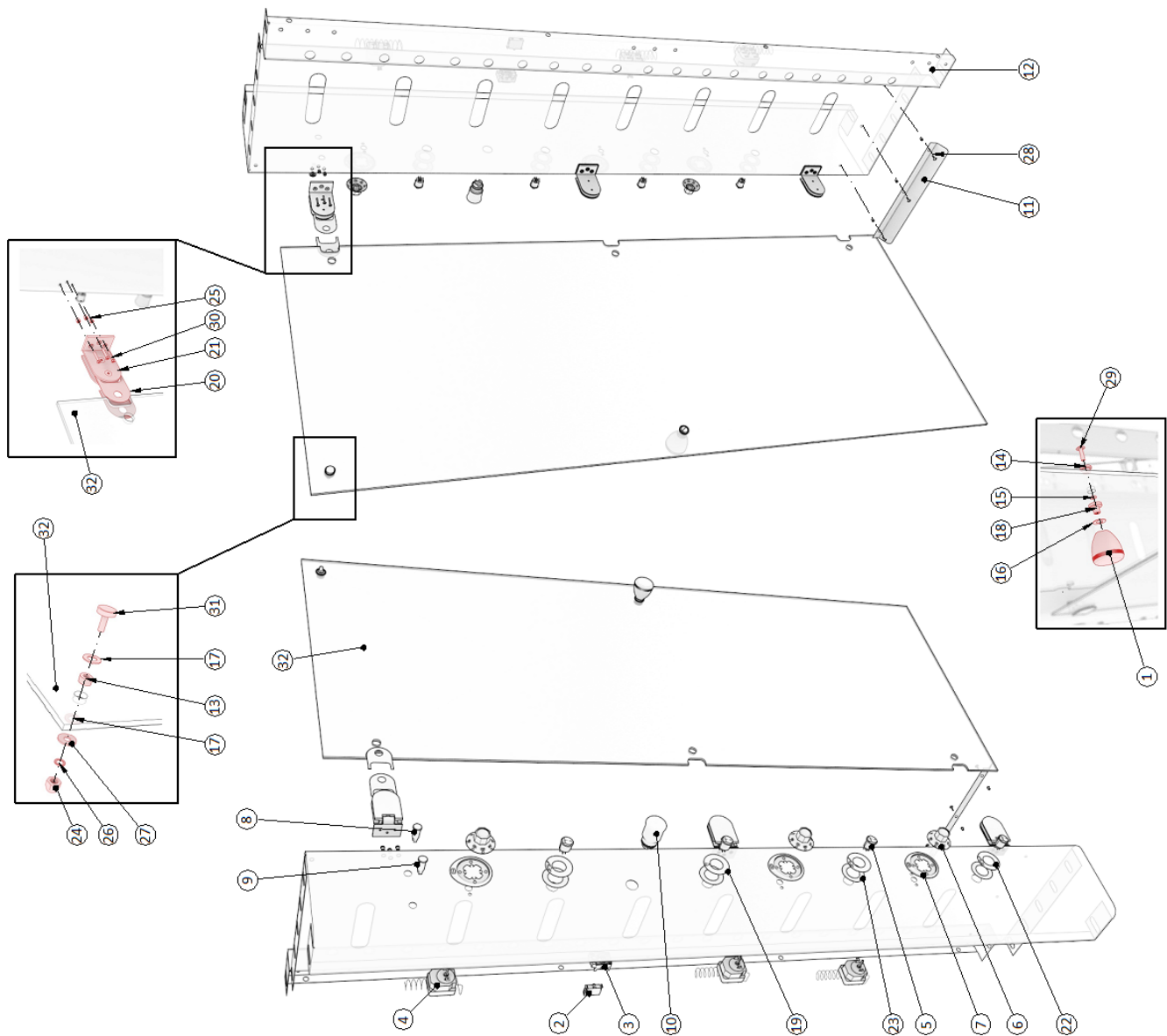


11.1 Base



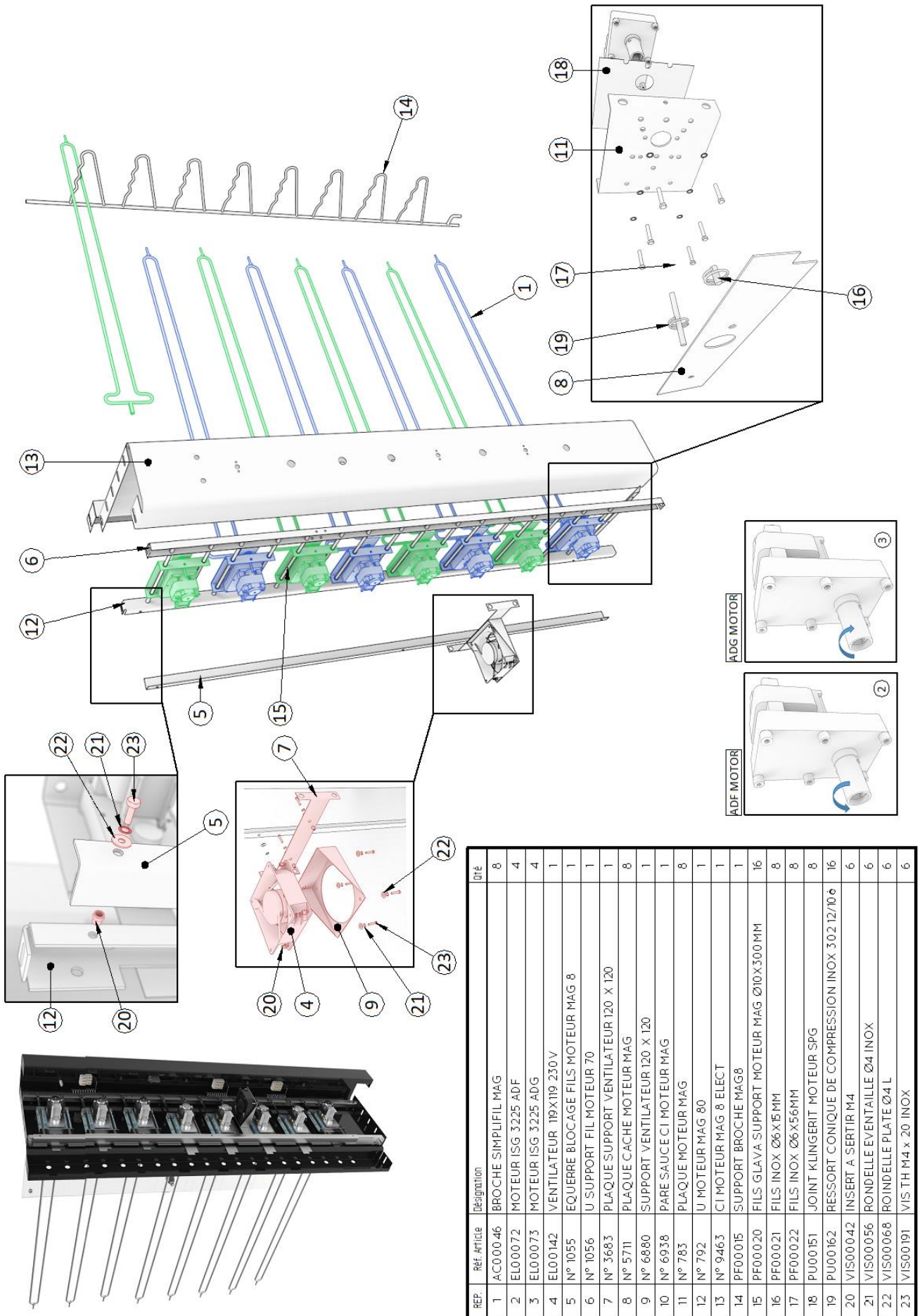
REP.	Ref. Article	Désignation	Qté
1	CC00006	CADRE MAG Ø - MAGFLAM Ø - MEUBLE MAG - ETUIVE MAG	1
2	EI00044	ROULETTE À PLATINE Ø100 NOIR AF BANDE RENFORCEE	2
3	EI00045	ROULETTE A PLATINE Ø100 NOIR SF BANDE RENFORCEE	2
4	EI00061	LAINE DE ROCHE THERMIPAN EP. 30MM	1
5	EI00069	EMBASE A VISSER	1
6	EI00076	ÉQUERRE COIN NOIR HT. 80MM	4
7	EI00007	PLAQUES A BORNES ME3	1
8	EI00008	PLAQUES A BORNES ME5	1
9	EI00045	COLLIER POLYAMIDE NOIR 9 X 180 MM	1
10	EI00196	CONTACTEURS 25A SCHNEIDER LC1DT25	3
11	N° 3403	SUPPORT BORNIER ME5 / ME3	1
12	N° 5084	OMEGA SUPPORT 3 CONTACTEURS	1
13	N° 720	U BAS FOND MAG ELECT	1
14	N° 766	PARE SAUCE FOND MAG ELECT	1
15	N° 7679	BASE MAG Ø ELECT	1
16	N° 8395	EQUERRE CE MAG	1
17	N° 8401	SUPPORT BORNIER ET CONTACTEUR MAG ELECT	1
18	N° 8403	BANDE ARRIERE EXTERIEURE BASSE MAG ELECT	1
19	N° 9259	BANDE ARRIERE INTERIEURE BASSE MAG ELECT	1
20	N° 9524	EQUERRE SOUS BASE U1	4
21	VI500031	ECROU M6 INOX	16
22	VI500042	INSERT A SERTIR M4	3
23	VI500043	INSERT A SERTIR M6	1
24	VI500046	RIVET Ø4,8x9 - INOX	26
25	VI500059	RONDELLE EVENTAILLE Ø6 INOX	33
26	VI500061	RONDELLE EVENTAILLE Ø8 INOX	4
27	VI500072	RONDELLE PLATE Ø6, TYPE L	33
28	VI500074	RONDELLE PLATE Ø8 TYPE L	4
29	VI500189	VIS TH M4 X 12 INOX	2
30	VI500210	VIS TH M6 X 20 ZINGUE	17
31	VI500224	VIS TH M6 X 20 ZINGUE	4
32	VI500230	VIS TRCC M6 X 20	16

11.2 Control Panel and Door



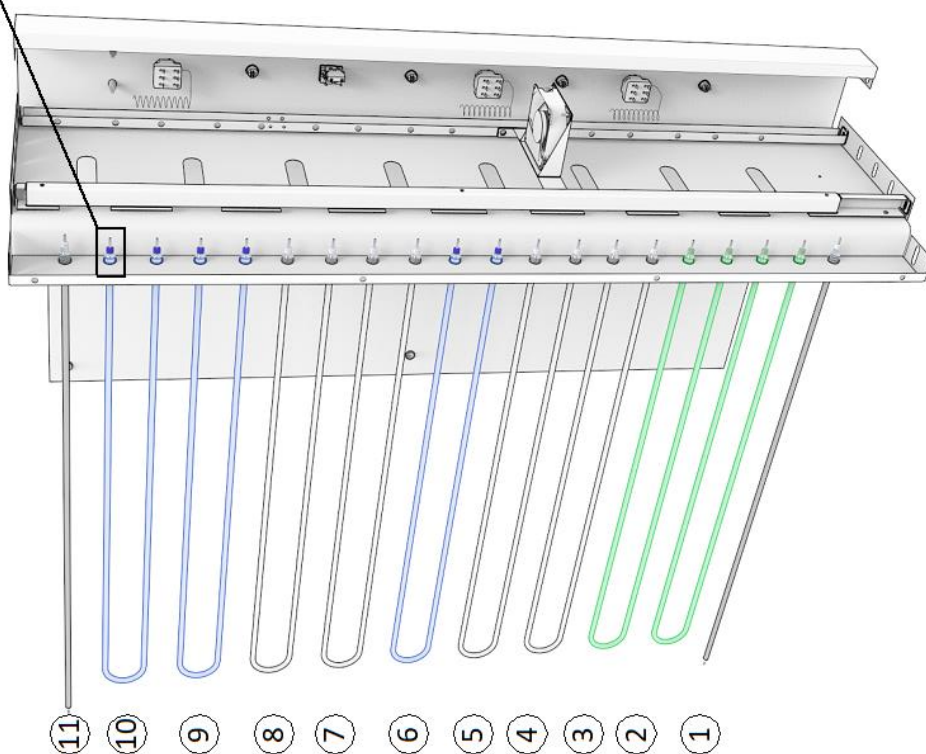
REP.	Ref. Article	Désignation	Qté
1	EI00072	BOUTON BACKELIT NOIR MOLETTE BB45	1
2	EL00063	BLOC CONTACT SIEMENS SERIE SIRIUS ACT	1
3	EL00064	SUPPORT CONTACT SERIE SIRIUS ACT	1
4	EL00135	THERMOSTAT MECANIQUE TRIPHASE 0-300°C	3
5	EL00157	INTERRUPTEUR BIPOLAIRE ROND NOIR I/O - SERIE R13	4
6	EL00161	BOUTON DE COMMANDE THERMOSTAT MECANIQUE TRIPHASE	3
7	EL00162	ENJOLIVEUR THERMOSTAT MECANIQUE TRIPHASE	3
8	EL00163	VOYANT LUMINEUX AMBRE Ø12.7	1
9	EL00164	VOYANT LUMINEUX VERT Ø12.7	1
10	EL00166	BOUTON ARRÊT D'URGENCE	1
11	N° 6938	PARÉ SAUCE CI MOTEUR MAG	1
12	N° 9463	CI MOTEUR MAG Ø ELECT	1
13	PU00054	ENTRETOISE PTFE Ø12 x Ø6 H6	1
14	PU00055	ENTRETOISE PTFE Ø12 x Ø6 x H9 A COLLERETTE Ø16	1
15	PU00065	RONDELLE KLINGERIT Ø4-10 ep.2MM	1
16	PU00067	RONDELLE KLINGERIT Ø10-20 ep.1MM	1
17	PU00090	RONDELLE KLINGERIT Ø8-16 ep.1MM	2
18	PU00109	ENTRETOISE A VISSER BB50	1
19	PU00132	RONDELLE INDICATION LUMIERE	1
20	PU00152	JOINT DE CHARNIERE MECAGIL	6
21	PU00153	CHARNIERE LATON CHROME A CRANS	3
22	PU00161	RONDELLE INDICATION MOTEUR	3
23	PU00167	ADHESIF Ø48 AVEC TROU Ø26	4
24	VI/S00015	ECROU BORGNE M6 INOX	1
25	VI/S00042	INSERT A SERTIR M4	12
26	VI/S00059	RONDELLE EVENTAILLE Ø6 INOX	1
27	VI/S00072	RONDELLE PLATE Ø6, TYPE L	1
28	VI/S00113	VIS POELIER M4X12 INOX	3
29	VI/S00120	VIS POELIER M6 X 20 INOX	1
30	VI/S00173	VIS TF POZI M4 X 20 INOX	9
31	VI/S00237	AIMANT A VISSER Ø16 M6X16MM	1
32	VI/T00599	N°599 GLACE AVANT MAG 8 ELECTRIQUE	1

11.3 Drive System



REF.	Ref. article	Désignation	Qté
1	AC000.46	BROCHE SIMPLIFIL MAG	8
2	EL000.72	MOTEUR ISG 3225 ADF	4
3	EL000.73	MOTEUR ISG 3225 ADG	4
4	EL001.42	VENTILATEUR 119X119 230V	1
5	N° 1055	EQUERRE BLOCAGE FILS MOTEUR MAG 8	1
6	N° 1056	U SUPPORT FIL MOTEUR 70	1
7	N° 3683	PLAQUE SUPPORT VENTILATEUR 120 X 120	1
8	N° 5711	PLAQUE CACHE MOTEUR MAG	8
9	N° 6880	SUPPORT VENTILATEUR 120 X 120	1
10	N° 6938	PARE SAUCE CI MOTEUR MAG	1
11	N° 783	PLAQUE MOTEUR MAG	8
12	N° 792	U MOTEUR MAG 80	1
13	N° 9463	CI MOTEUR MAG 8 ELECT	1
14	PF000.015	SUPPORT BROCHE MAG8	1
15	PF000.020	FILS GLAVA SUPPORT MOTEUR MAG Ø10X300MM	16
16	PF000.021	FILS INOX Ø6X15MM	8
17	PF000.022	FILS INOX Ø6X56MM	8
18	PU000.151	JOINT KLINGERIT MOTEUR SPG	8
19	PU000.162	RESSORT CONIQUE DE COMPRESSION INOX 3.02.12/10.6	16
20	VIS000.042	INSERT A SERTIR M4	6
21	VIS000.056	RONDELLE EVENTAILLE Ø4 INOX	6
22	VIS000.068	ROINDELLE PLATE Ø4 L	6
23	VIS000.191	VIS TH M4 x 20 INOX	6

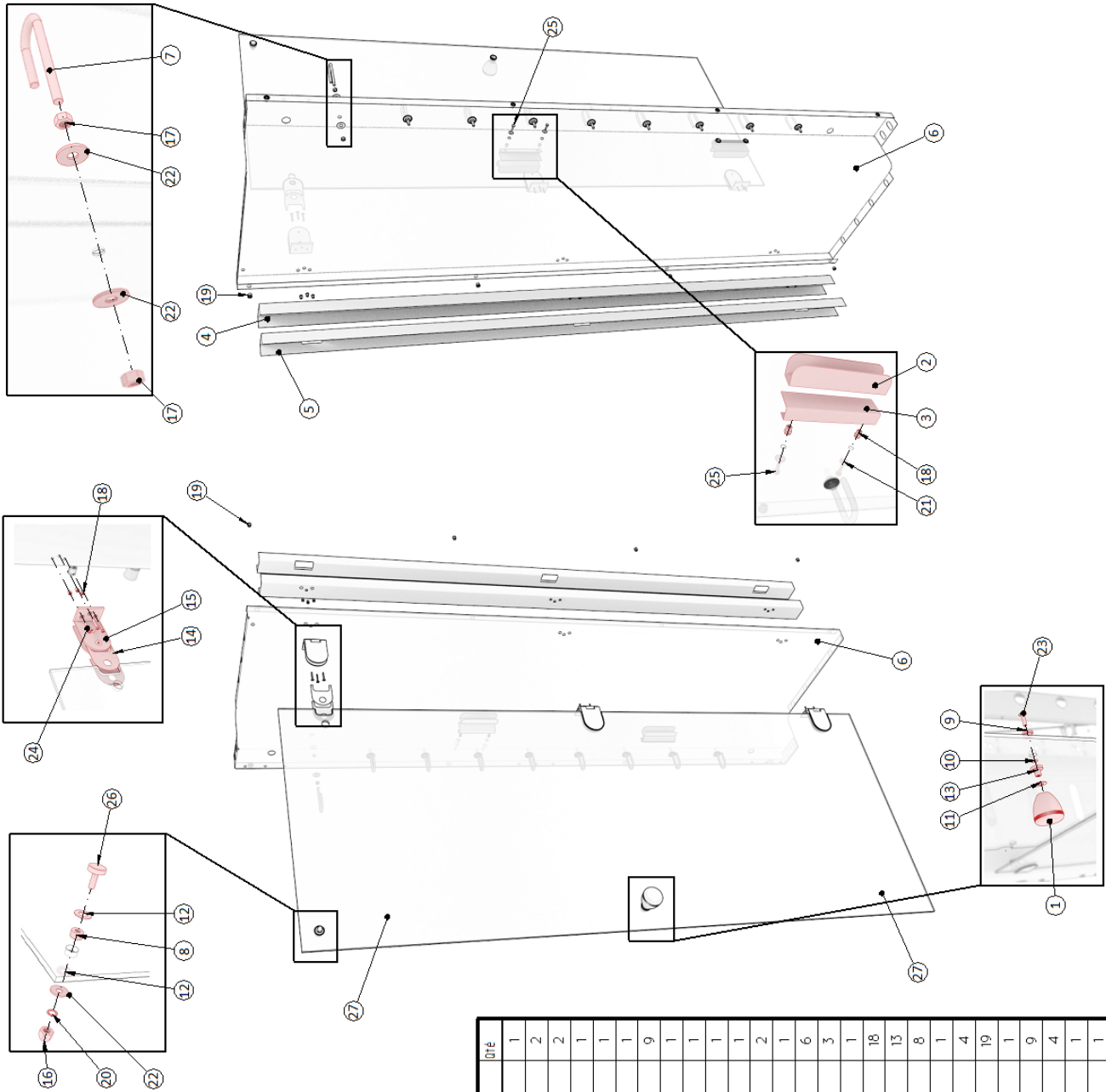
11.4 Heating Elements



	Mag 8	Mag 6	Mag 4
1 (bas)	2000 W	2000 W	2000 W
2	4400 W	4400 W	4400 W
3	4400 W	4400 W	3600 W
4	3600 W	3600 W	3600 W
5	3600 W	4400 W	4000 W
6	4000 W	3600 W	2000 W
7	3600 W	4000 W	
8	3600 W	2000 W	
9	4000 W		
10	4000 W		
11 (haut)	2000 W		

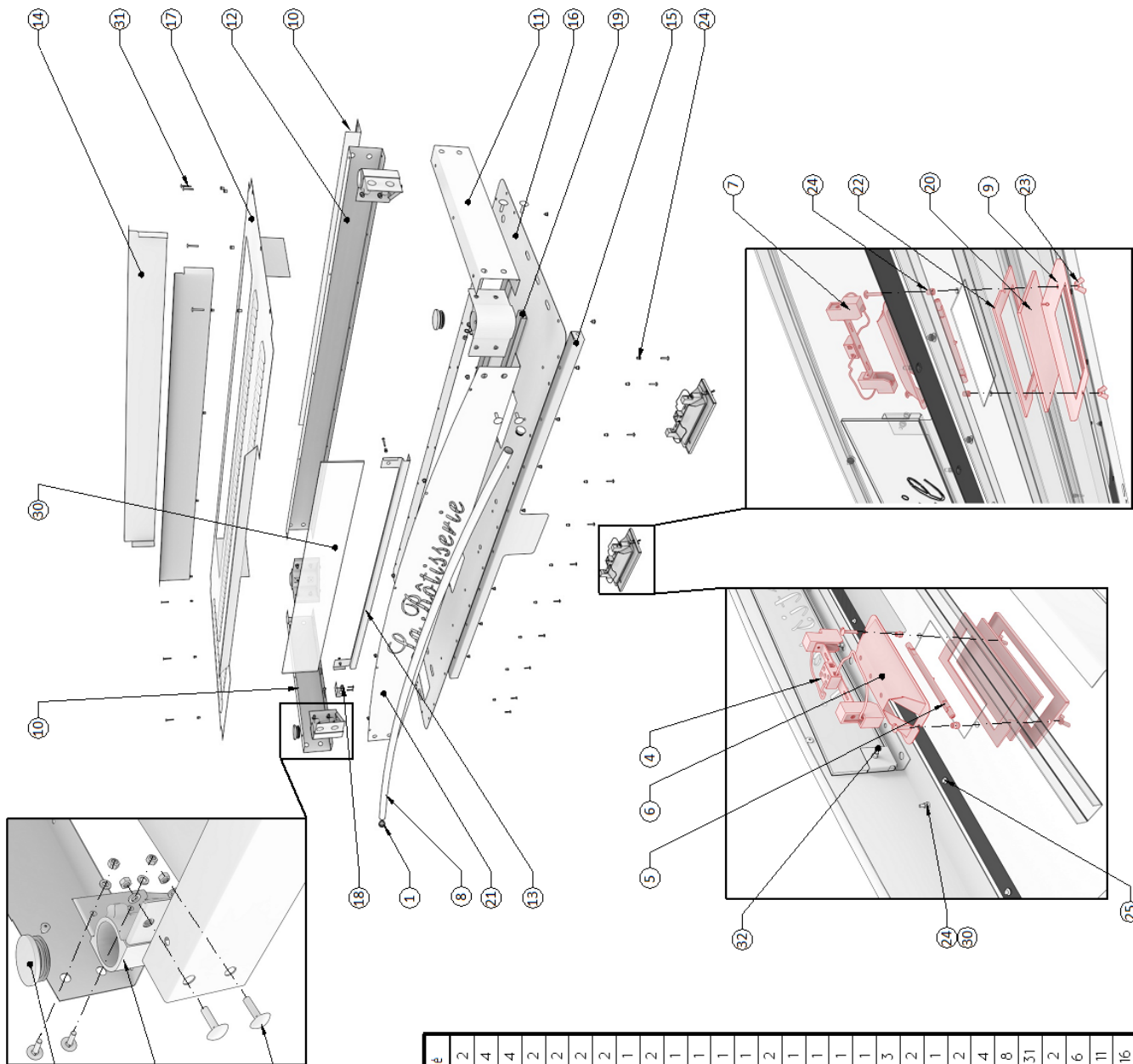
Ref. Article	Désignation
EL00124	RÉSISTANCE RECTILIGNE 2000 W
EL00109	RÉSISTANCE ÉPINGLE MAG DOR 4000 W
EL00108	RÉSISTANCE ÉPINGLE MAG DOR 3600 W
EL00110	RÉSISTANCE ÉPINGLE MAG DOR 4400 W

11.5 Spits Side



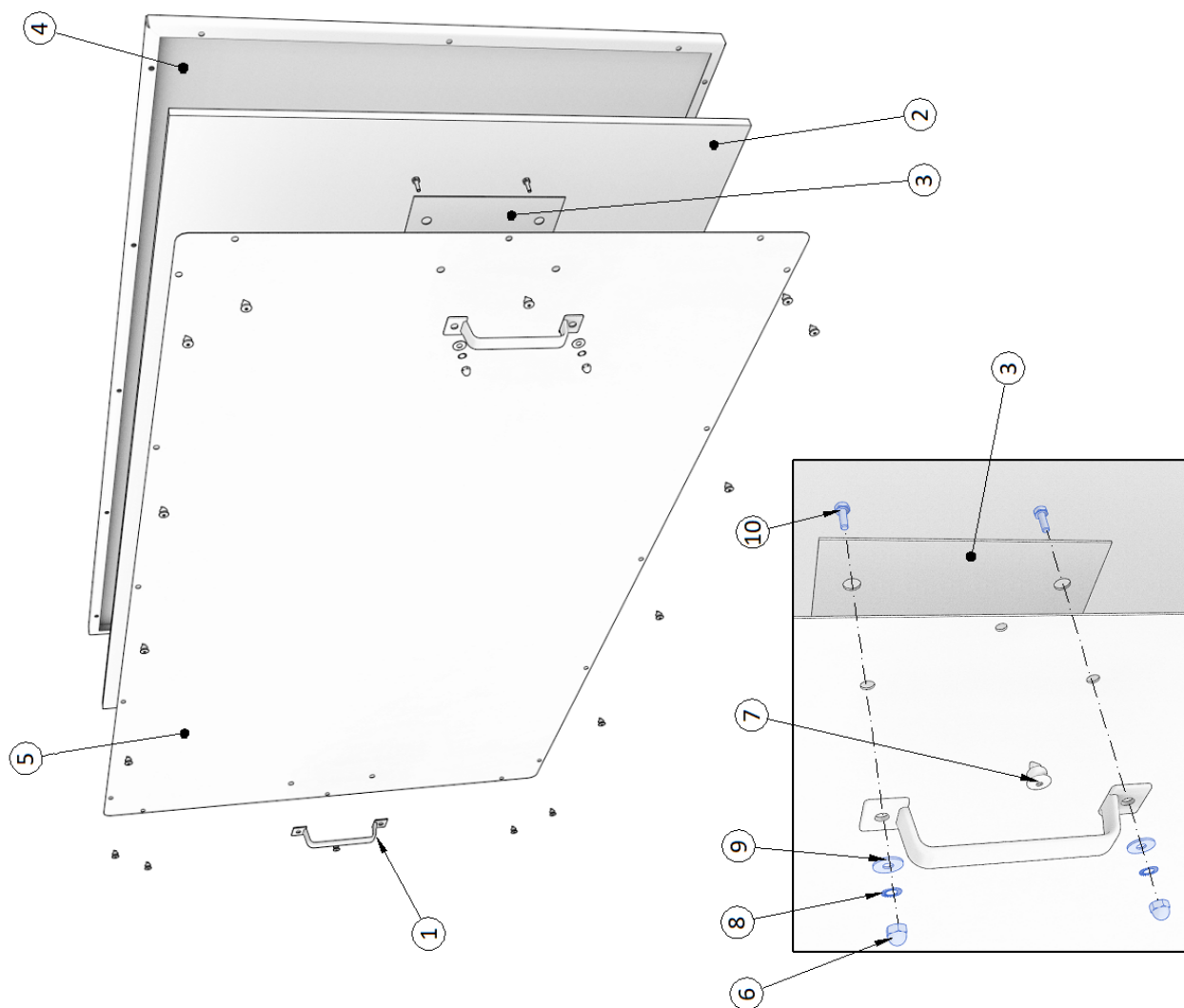
REP.	Ref. Article	Désignation	Qté
1	EI00072	BOUTON BACKELIT NOIR MOLETTE BB45	1
2	N° 5623	U EQUERRE SUPPORT FIL MAG	2
3	N° 6903	SUPPORT U SUPPORT BROCHE MAG	2
4	N° 8404	U RENFORT CHARNIERE CI BROCHE MAG 8 ELECT	1
5	N° 8405	RENFORT CHARNIERES CI BROCHE MAG 8 ELECT	1
6	N° 9462	CI BROCHE MAG 8 ELECT	1
7	PU00041	CROCHET RESISTANCE M6 x 95MM	9
8	PU00054	ENTRETOISE PTFE Ø12 x Ø6 H6	1
9	PU00055	ENTRETOISE PTFE Ø12 x Ø6 x H9 A COLLERETTE Ø18	1
10	PU00065	RONDELLE KLINGERIT Ø4-10 ep.2MM	1
11	PU00067	RONDELLE KLINGERIT Ø10-20 ep.1MM	1
12	PU00090	RONDELLE KLINGERIT Ø8-16 ep.1MM	2
13	PU00109	ENTRETOISE A VISSER BB50	1
14	PU00152	JOINT DE CHARNIERE MECAGIL	6
15	PU00153	CHARNIERE LAITON CHROME A CRANS	3
16	VIS00015	ECROU BORGNE M6 INOX	1
17	VIS00031	ECROU M6 INOX	18
18	VIS00042	INSERT A SERTIR M4	13
19	VIS00043	INSERT A SERTIR M6	8
20	VIS00059	RONDELLE EVENTAILLE Ø6 INOX	1
21	VIS00066	RONDELLE PLATE Ø4 L	4
22	VIS00072	RONDELLE PLATE Ø6, TYPE L	19
23	VIS00120	VIS POELIER M6 X 20 INOX	1
24	VIS00173	VIS TF POZI M4 X 20 INOX	9
25	VIS00189	VIS TH M4 X 12 INOX	4
26	VIS00237	AIMANT A VISSER Ø16 M6X16MM	1
27	VIT00599	N° 599 GLACE AVANT MAG 8 ELECTRIQUE	1

11.6 Ceiling



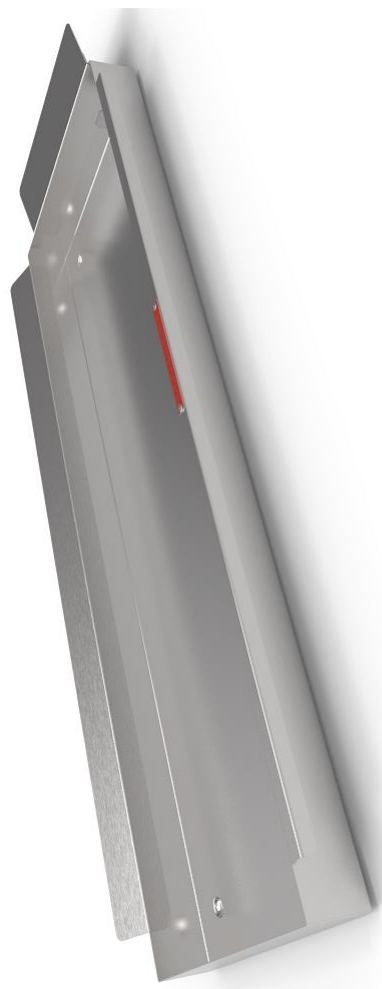
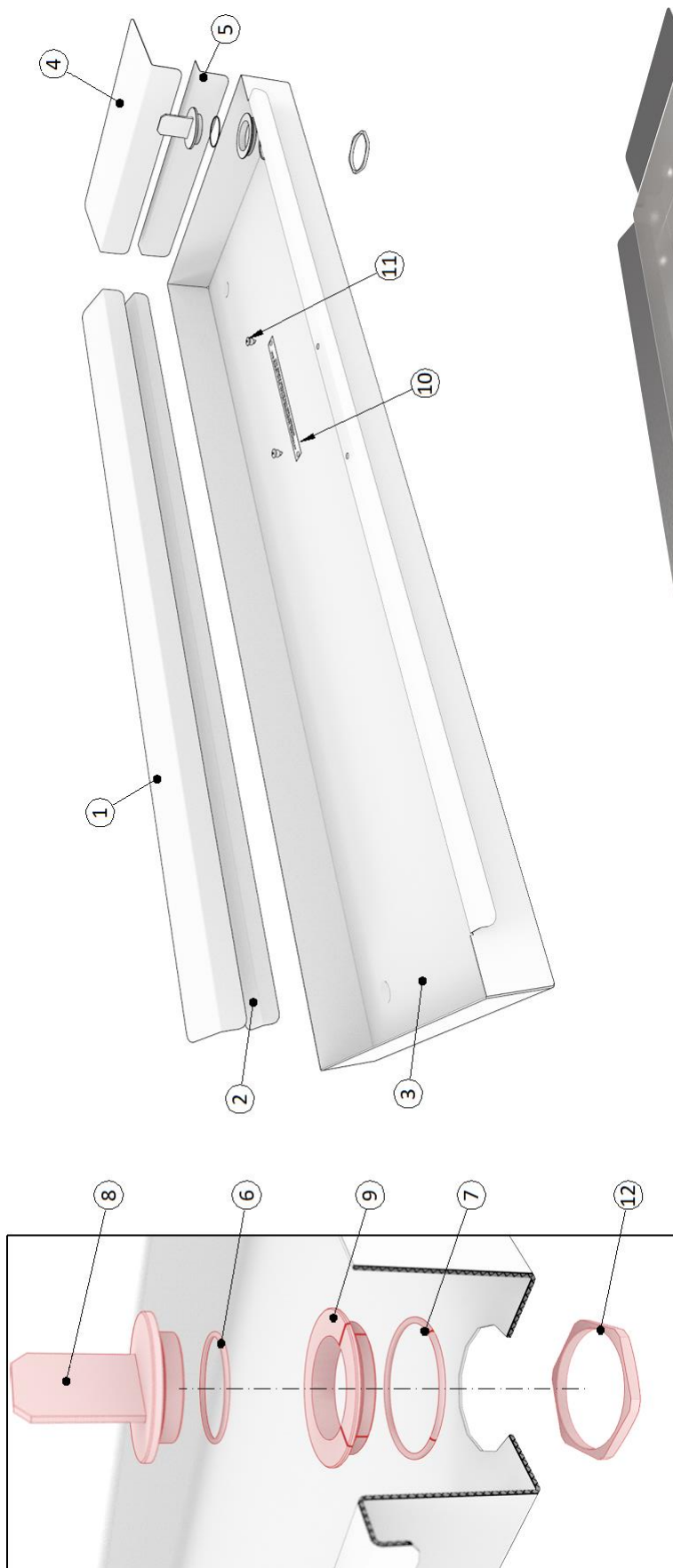
REP.	Ref. Article	Désignation	Qté
1	EI000016	EMBOUT ALUMINIUM AILETTE TUBE Ø18	2
2	EI00016	EMBOUT NOIR AILETTE TUBE Ø40	4
3	EI00076	EQUERRE COIN NOIR HT 80MM	4
4	EL00009	DOMINO PORCELAINE 2X2	2
5	EL00067	LAMPE HALOGENE 300 W 230V R7S LG 118MM	2
6	EL00068	DEFLECTEUR ALU30 X70X160 R7S	2
7	EL00069	DOUILLE R 7 S	2
8	MP00020	M DE TUBE INOX Ø18X15 304L	1
9	N° 4481	PROTECTION QUARTZ	2
10	N° 6846	U COTE PLAFOND MAG	1
11	N° 6846	U COTE OPPOSE PLAFOND MAG	1
12	N° 6847	U ARRIERE PLAFOND MAG	1
13	N° 6849	SUPPORT VITRAGE ECLAIRAGE MAG	1
14	N° 6851	EQUERRE CHEMINEE MAG ELECT	2
15	N° 6858	BAVETTE MAG	1
16	N° 8393	PLAFOND MAG ELECT	1
17	N° 8394	DESSUS MAG ELECT	1
18	N° 8395	EQUERRE CE MAG	1
19	N° 8402	U RENFORT PLAFOND MAG	3
20	PU00016	GLACE PROTECTION QUARTZ NEOCERAM	2
21	PU00133	TETE STANDARD LA POTISSERIE	1
22	PU00154	JOINT KLINGERIT ECLAIRAGE QUARTZ	2
23	VIS00008	ECROU A OREILLE M4 INOX	4
24	VIS00042	INSERT A SERTIR M4	8
25	VIS00046	RIVET Ø4.8x9 - INOX	31
26	VIS00112	VIS POELIER M4X10 INOX	2
27	VIS00115	VIS POELIER M4 X 20 INOX	6
28	VIS00126	VIS POELIER M6 X 25 INOX	11
29	VIS00230	VIS TRCC M6 X 20	16
30	VIT00140	VOLUME N°140 GLACE TEXTE MAG	1

11.7 Back panel



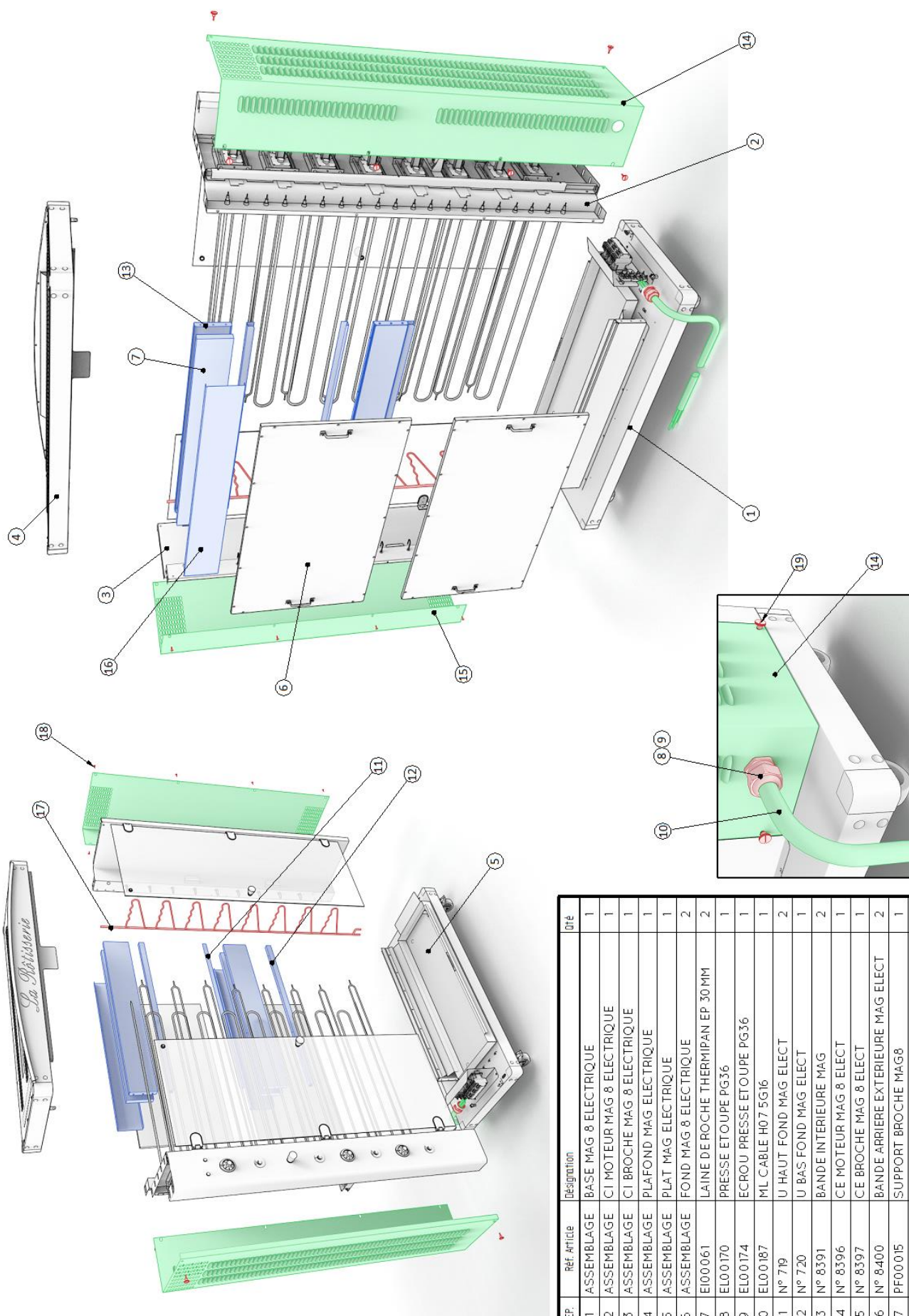
REP.	Réf. Article	Désignation	Qté
1	E100036	POIGNEE PLATE CHROME ZAMACK	2
2	E100060	ISOLANT BLANC SUPERWOOL PAPER	1
3	N° 7621	CONTRE PLAQUE POIGNEE FOND	2
4	N° 8398	FOND INTERIEUR MAG 8 ELECT	1
5	N° 8399	FOND EXTERIEUR MAG 8 ELECT	1
6	VIS00013	ECROU BORGNE M4 INOX	4
7	VIS00046	RIVET Ø4.8x9 - INOX	16
8	VIS00056	RONDELLE EVENTAILLE Ø4 INOX	4
9	VIS00068	ROINDELLE PLATE Ø4 L	4
10	VIS00189	VIS TH M4 x 12 INOX	4

11.8 Gravy Tray



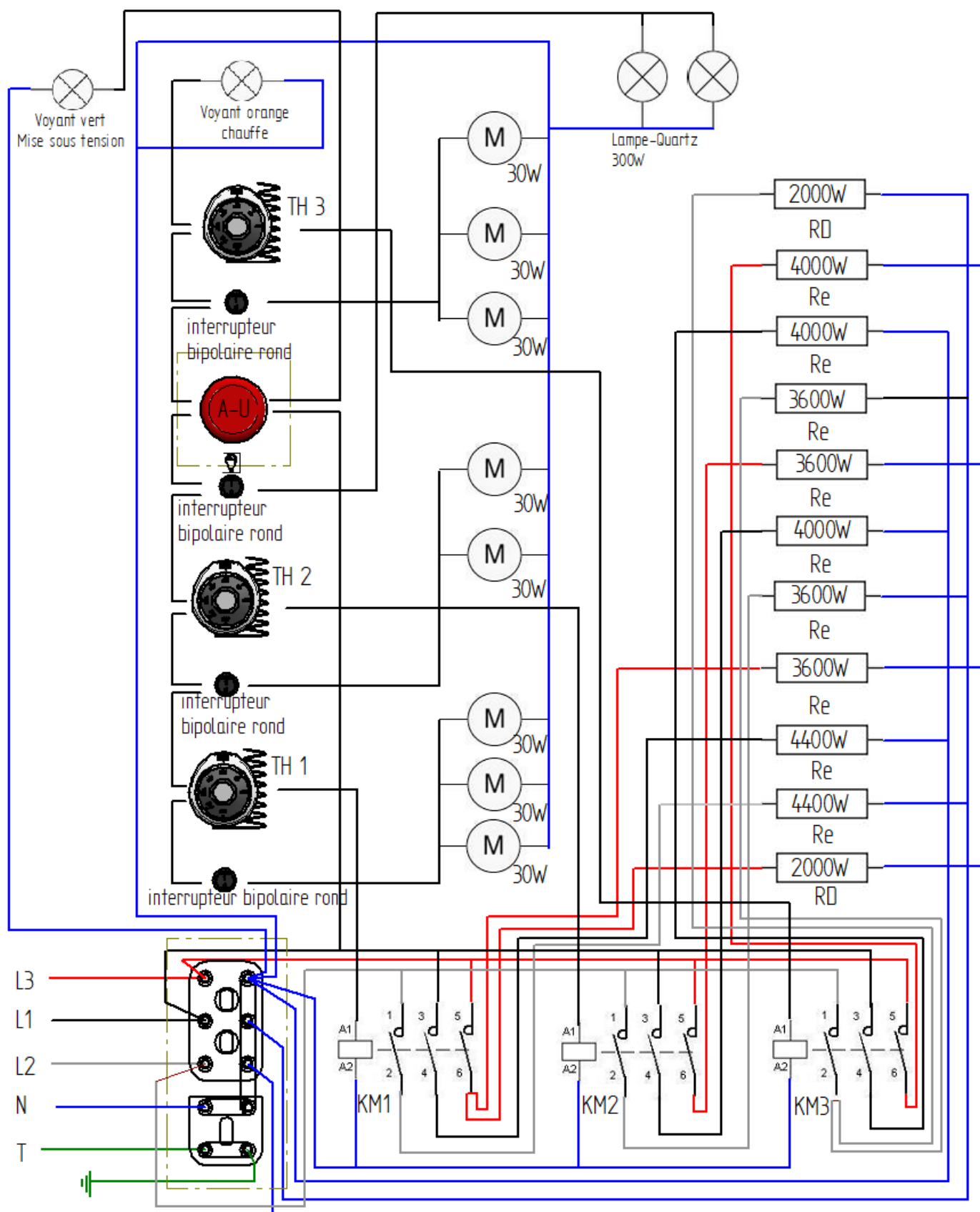
REP.	Ref. Article	Désignation	Qté
1	N° 4400	PARE SAUCE FOND PLAT MAG	1
2	N° 4401	EQUERRE PARE SAUCE FOND PLAT MAG	1
3	N° 6854	PLAT DE MAG	1
4	N° 6864	PARE SAUCE COTE PLAT	1
5	N° 6865	EQUERRE PARE SAUCE COTE PLAT MAG	1
6	PL000005	JOINT TORIQUE PG 29	1
7	PL000006	JOINT TORIQUE PG 36	1
8	PU000010	BOUCHON VIADANGE PG 29	1
9	PU000011	EMBASE DE BOUCHON PLAT MAG	1
10	SI000010	PLAQUES SECURITE NIVEAU D'EAU	1
11	VIS000046	RIVET Ø4.8x9 - INOX	2
12	VIS000244	ECROU BAS PG 36	1

11.9 Cover



REP.	Ref. Article	Désignation	Qté
1	ASSEMBLAGE	BASE MAG 8 ELECTRIQUE	1
2	ASSEMBLAGE	CI MOTEUR MAG 8 ELECTRIQUE	1
3	ASSEMBLAGE	CI BROCHE MAG 8 ELECTRIQUE	1
4	ASSEMBLAGE	PLAFOND MAG ELECTRIQUE	1
5	ASSEMBLAGE	FOND MAG 8 ELECTRIQUE	2
6	ASSEMBLAGE	FOND MAG 8 ELECTRIQUE	2
7	E100061	LAINE DE ROCHE THERMIPAN EP 30 MM	2
8	ELO0170	PRESSE ETOUPE PG36	1
9	ELO0174	ECROU PRESSE ETOUPE PG36	1
10	ELO0187	ML C ABLE H07 5G16	1
11	N° 719	U HAUT FOND MAG ELECT	2
12	N° 720	U BAS FOND MAG ELECT	1
13	N° 8391	BANDE INTERIEURE MAG	2
14	N° 8396	CE MOTEUR MAG 8 ELECT	1
15	N° 8397	CE BROCHE MAG 8 ELECT	1
16	N° 8400	BANDE ARRIERE EXTERIEURE MAG ELECT	2
17	PF00015	SUPPORT BROCHE MAG8	1
18	V1500120	VIS POELIER M6 X 20 INOX	8
19	V1500 245	VIS MOLETTE EPAULEE INOX M6X16	6

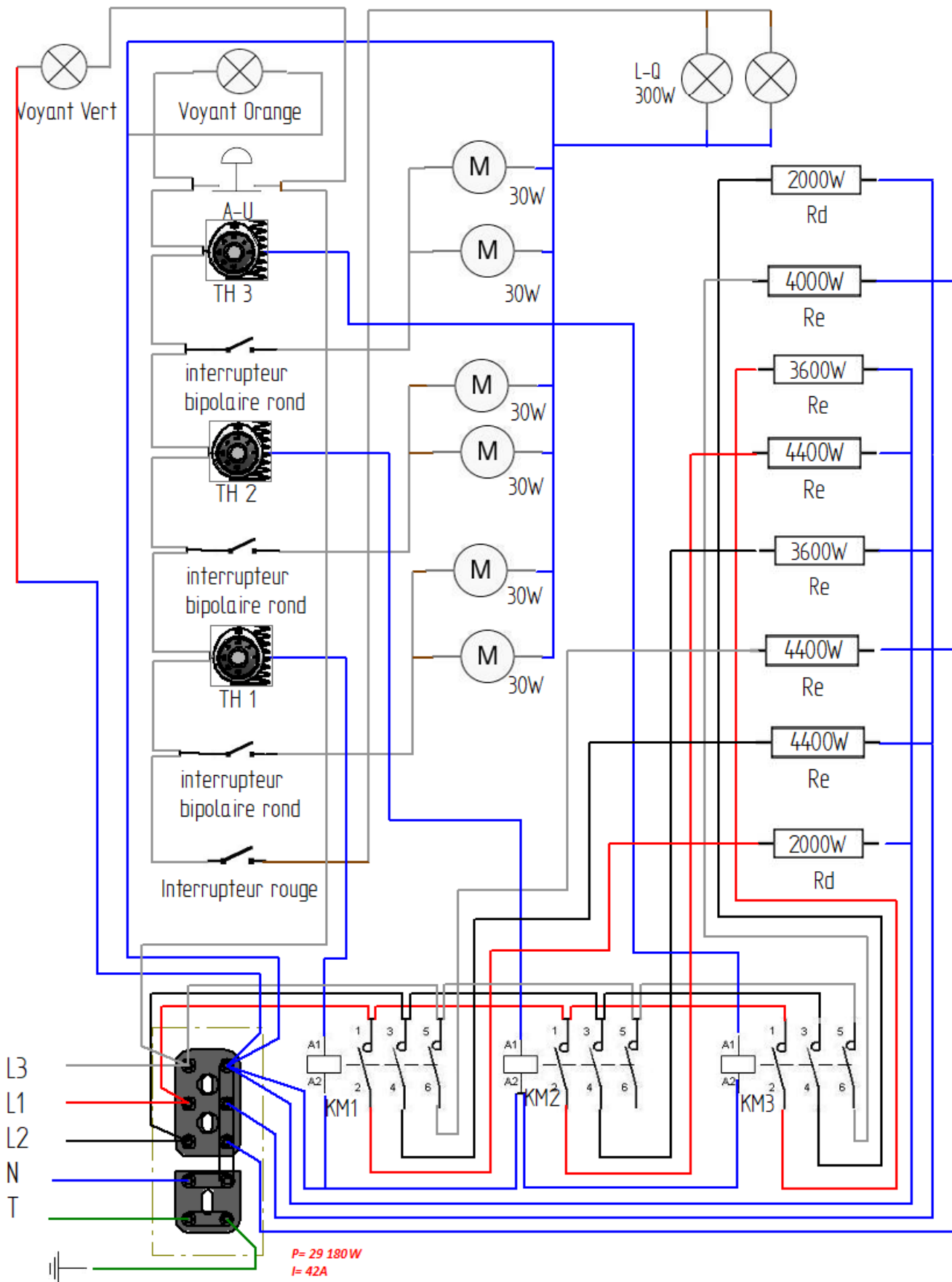
11.10 Electrical Diagram MAG 8



KM1, KM2, KM3 : contacteurs
 Re : Résistance épingle
 RD : Résistance droite
 TH1/TH2/TH3:Thermostat

$P=40.04Kw$
 $I=57.8A$
Câble: 5G16²

11.11 Electrical Diagram MAG 6



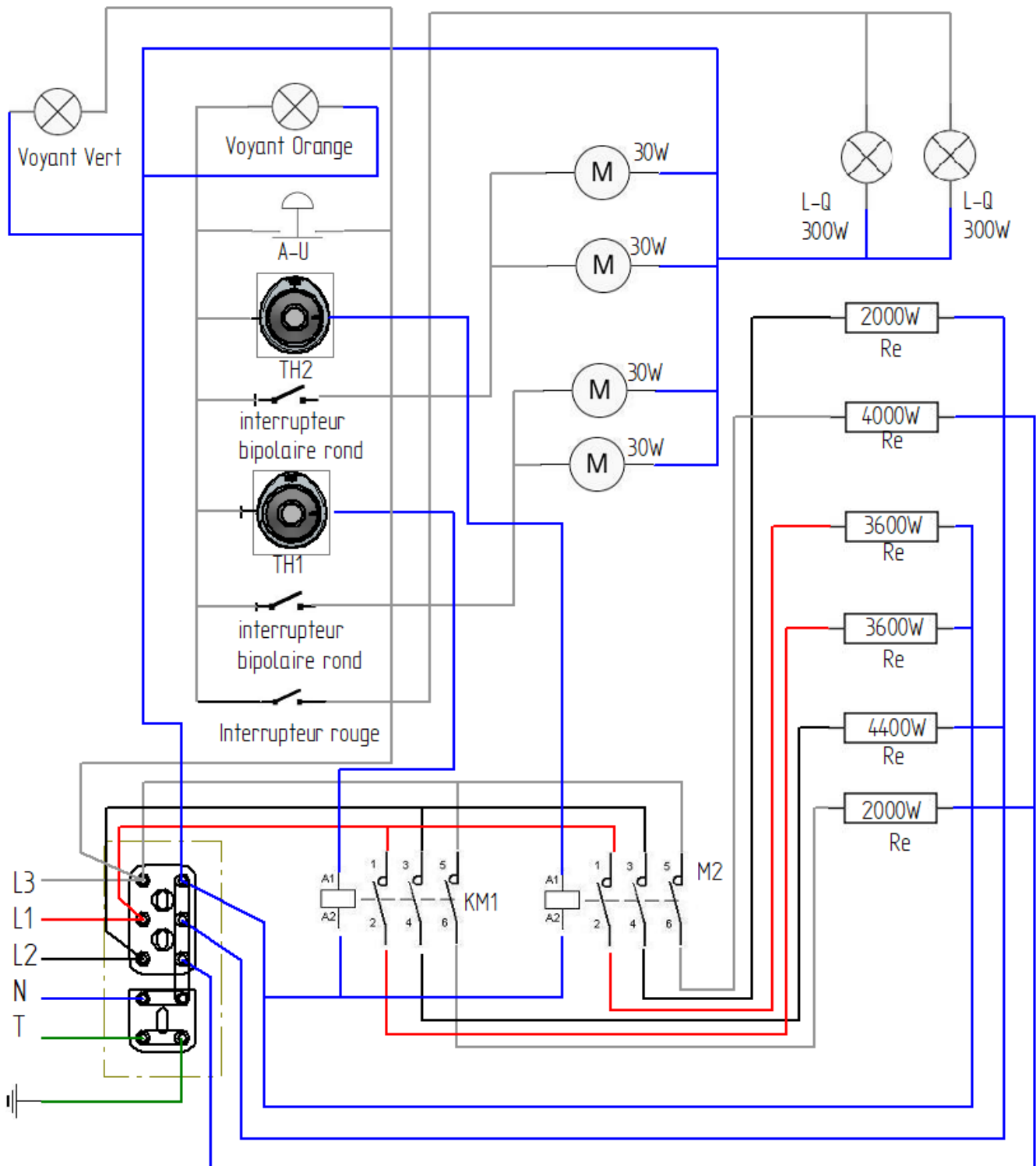
L-Q : Lampe quartz
 A-U : Arrêt d'urgence
 KM1, KM2, KM3 : contacteurs
 Re : Résistance épingle
 Voyant blanc: mise sous tension
 Voyant jaune: chauffe
 Th1/TH2/TH3: Thermostat

11.12 Electrical Diagram MAG 4

L-Q : Lampe quartz
 A-U : Arrêt d'urgence
 KM1, KM2 : contacteurs
 Re : Résistances épingle

Voyant blanc : Voyant de mise sous tension
 Voyant jaune : Voyant de chauffe
 TH1, TH2 : Thermostat mono 0 à 300°

P= 20300W
I= 29,3A



12 ACCESSORIES



AC00010 Shank spit



AC00019 English spit



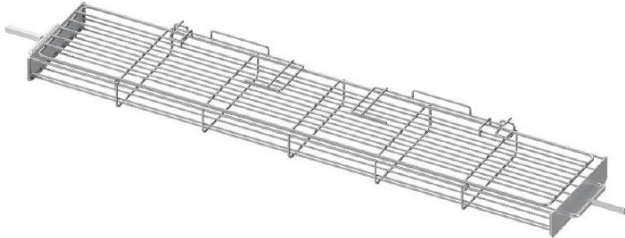
AC00024 Forks spit



AC00040 Large piece spit



AC00046 Simplifil spit



AC00165 Butterfly basket



AC00061 Multi-purpose basket



AC00077 Intermediate dish



AC00110 Carving dish



MA00148 MAG 4 warming cabinet



MA00151 MAG 6 Storage cabinet



MA00150 MAG 4 Storage cabinet





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