

1515 Design

# PRODUCT GUIDE



CE    AQ

CATALOG 2023

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Made in France





# MAG SERIES SPIT ROTISSERIES



## MAG 40/6 Gas

W: 43" D: 27 1/4" H: 58 3/4" (no cart)  
24 to 30 chickens/hour  
6 Burners - 84,000 BTU/hr (Natural Gas)



## MAG 40/8 Gas

W: 43" D: 27" H: 77 1/2"  
32 to 40 chickens/hour  
8 Burners - 112,000 BTU/hr (Natural Gas)



## MAG 58/4 Gas

W: 58 1/4" D: 27" H: 77 1/2" (with cart)  
24 to 28 chickens/hour  
4 Burners - 72,200 BTU/hr (Natural Gas)



## MAG 58/6 Gas

W: 58 1/4" D: 27" H: 77 1/2" (with cart)  
36 to 42 chickens/hour  
6 Burners - 147,400 BTU/hr (Natural Gas)



## MAG 58/8 Gas

W: 58 1/4" D: 27" H: 77 1/2"  
48 to 56 chickens/hour  
8 Burners - 195,000 BTU/hr (Natural Gas)



## MAG 6 Gas

W: 58 1/4" D: 27" H: 77 1/2"  
30 chickens/hour on basket spits  
6 Burners - 147,400 BT/hr (Natural Gas)



## MAG 40/8 Electric

W: 43 1/4" D: 27" H: 77 3/4"  
32 to 40 chickens/hour  
220 V Triphase - 30 Kw - 72 Amps



## MAG 58/4 Electric

W: 58 1/4" D: 25" H: 77 3/4" (with cart)  
24 to 28 chickens/hour  
220 V Triphase - 20.6 Kw - 54 Amps



## MAG 58/6 Electric

W: 58 1/4" D: 25 1/2" H: 77 3/4" (with cart)  
36 to 42 chickens/hour  
220 V Triphase - 29.5 Kw - 77.4 Amps



## MAG 58/8 Electric

W: 58 1/4" D: 24 3/4" H: 77 3/4"  
48 to 56 chickens/hour  
220 V Triphase - 40.3 Kw - 105 Amps





# MAGFLAM SERIES SPT ROTISSERIES



**MAGFLAM 40/3** Gas only  
W: 43" D: 27" H: 37 1/4" (without cart)  
**18 to 21 chickens/hour**  
1 Burner - 30,000 BTU/hr (Natural Gas)



**MAGFLAM 40/5** Gas only  
W: 43" D: 27" H: 79" (with cart)  
**15 to 20 chickens/hour**  
2 Burners - 60,000 BTU/hr (Natural Gas)



**MAGFLAM 40/8** Gas only  
W: 43" D: 27" H: 77 1/2" (with cabinet)  
**24 to 32 chickens/hour**  
3 Burners - 112,000 BTU/hr (Natural Gas)



**MAGFLAM 58/3** Gas only  
W: 58 1/4" D: 25" H: 77 1/2" (with cabinet)  
**18 to 21 chickens/hour**  
1 Burner - 41,000 BTU/hr (Natural Gas)

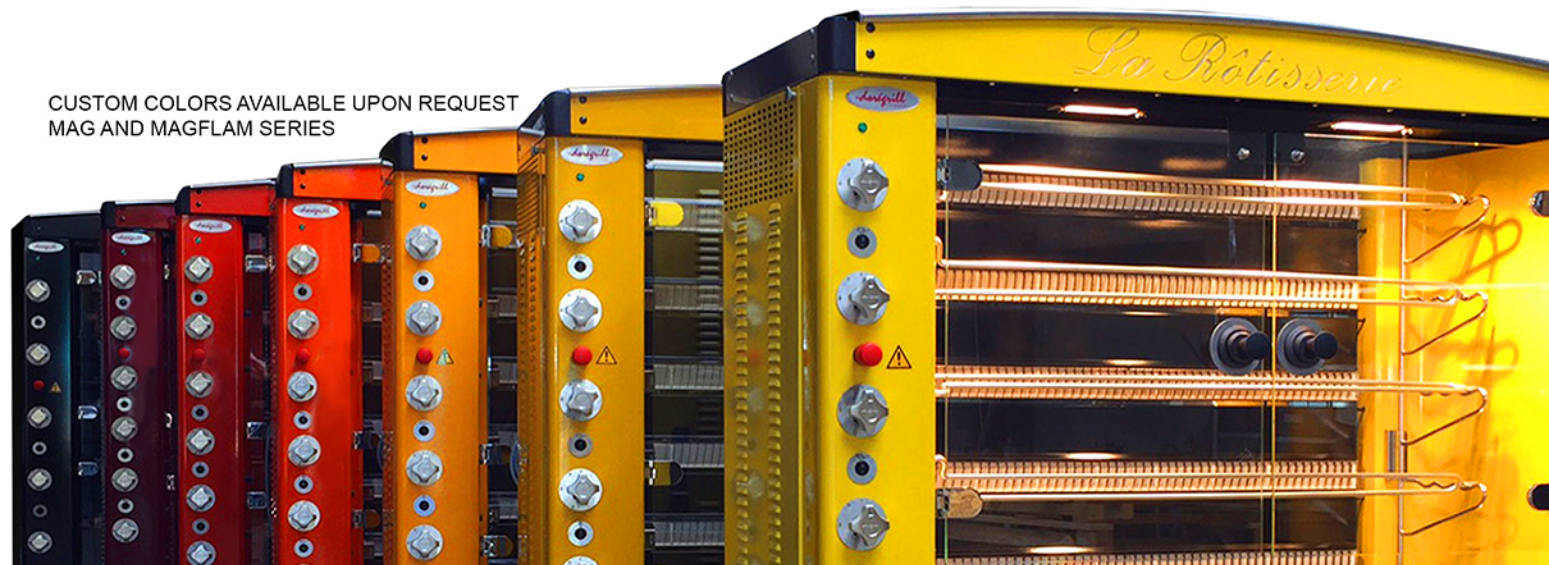


**MAGFLAM 58/5** Gas only  
W: 58 1/4" D: 27" H: 77 1/2" (with cart)  
**30 to 35 chickens/hour**  
2 Burners - 82,000 BTU/hr (Natural Gas)



**MAGFLAM 58/8** Gas only  
W: 58 1/4" D: 27" H: 77 3/4"  
**48 to 56 chickens/hour**  
3 Burners - 132,000 BTU/hr (Natural Gas)

CUSTOM COLORS AVAILABLE UPON REQUEST  
MAG AND MAGFLAM SERIES





# MAG INOX SERIES SPIT ROTISSERIES



## MAG INOX 40/4 Gas

W: 43 1/8" D: 24 7/16" H: 73 9/16" (with cart)  
16 to 20 chickens/hour  
46,000 BTU/hr (Natural Gas)



## MAG INOX 40/6 Gas

W: 43 1/8" D: 24 7/16" H: 73 9/16" (with cart)  
24 to 30 chickens/hour  
77,700 BTU/hr (Natural Gas)



## MAG INOX 58/4 Gas

W: 58 1/8" D: 24 7/16" H: 73 9/16" (with cart)  
20 to 24 chickens/hour  
91,800 BTU/hr (Natural Gas)



## MAG INOX 58/6 Gas

W: 58 1/8" D: 24 7/16" H: 73 9/16" (with cart)  
30 to 36 chickens/hour  
156,000 BTU/hr (Natural Gas)





# MAG S SERIES SPIT ROTISSERIES



## **MAG 40/4 S Gas**

W: 40 1/2" D: 25" H: 73 1/2" (with cart)  
**12 to 16 chickens/hour**  
90,000 BTU/hr (Natural Gas)



## **MAG 40/6 S Gas**

W: 40 1/2" D: 25" H: 73 1/2" (with cart)  
**18 to 24 chickens/hour**  
100,000 BTU/hr (Natural Gas)



## **MAG 40/8 S Gas**

W: 40 1/2" D: 25" H: 73 1/2"  
**24 to 32 chickens/hour**  
112,000 BTU/hr (Natural Gas)



## **MAG 40/4 S Electric**

W: 40 1/2" D: 19" H: 72" (with cart)  
**12 to 16 chickens/hour**  
220 V Triphase - 11Kw - 31 Amps



## **MAG 40/6 S Electric**

W: 40 1/2" D: 19" H: 68 1/4" (with cart)  
**18 to 24 chickens/hour**  
220 V Triphase - 16.6 Kw - 43.7 Amps



## **MAG 40/8 S Electric**

W: 40 1/2" D: 19" H: 73 3/4"  
**24 to 32 chickens/hour**  
220 V Triphase - 22.8 Kw - 60 Amps



# BASKET ROTISSERIES



**DECO RB 15 Electric**  
W: 34 1/4" D: 30 3/4" H: 34 1/2"  
5 Baskets - 15 chickens/hour  
220 V Triphase - 6.7 Kw - 17.4 Amps



**DECO RB 20 Electric**  
W: 45" D: 32" H: 38 1/4"  
5 Baskets - 20 chickens/hour  
220 V Triphase - 9.1 Kw - 26.1 Amps



**DECO RB 30 Electric**  
W: 45" D: 32" H: 38 1/4"  
6 Baskets - 30 chickens/hour  
220 V Triphase - 10 Kw - 26.1 Amps



**NEOGRILL N1 Electric**  
W: 33 1/2" D: 28 1/3" H: 30 1/2"  
4 Baskets - 16 chickens/hour  
220 V Triphase - 7.3 Kw - 20 Amps



**NEOGRILL N2 Electric**  
W: 40 1/2" D: 19" H: 68 1/4"  
4 Baskets - 24 chickens/hour  
220 V Triphase - 9.1 Kw - 20 Amps



**STEAMBOX Electric**  
W: 33 3/4" D: 30 1/2" H: 35"  
4 Baskets - 16 chickens/hour  
220 V Triphase - 9 Kw - 20 Amps



**MODEL 6 Electric**  
W: 40 1/2" D: 30 5/8" H: 37 3/4"  
20 to 30 chickens/hour  
220 V Triphase - 11.3 Kw - 30 Amps



**MODEL 9 Electric**  
W: 40 1/2" D: 37 3/4" H: 43"  
30 to 45 chickens/hour  
220 V Triphase - 15.9 Kw - 42.1 Amps



**VENTLESS HOOD S4**  
For models N1, N2, N2 stacked and Neol  
W: 33 1/2" D: 32 1/2" H: 10 1/2"  
220 V Single Phase - 185 W - 0.8 Amps



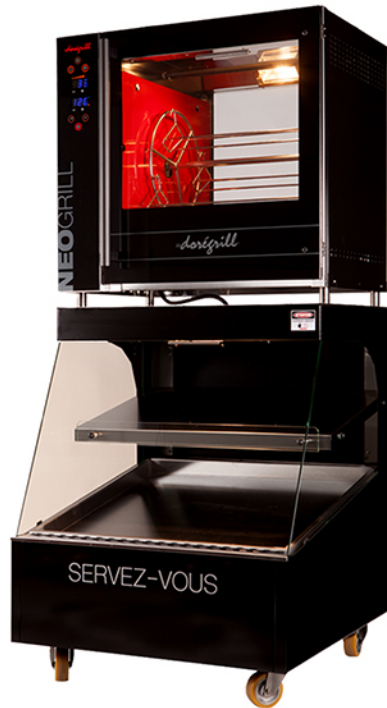


# CONCEPTS AND HEATED DISPLAYS



## **N2 STACKED** Electric

W: 42" D: 25 1/2" H: 72 3/4"  
8 Baskets - 48 chickens/hour  
220 V Triphase - 10Kw - 52 Amps



## **NEOL** Electric

W: 33 3/4" D: 37 3/4" H: 76"  
4 Baskets - 16 chickens/hour  
220 V Triphase - 10.2 Kw - 26.7 Amps



## **NEOBOX** Electric

W: 33 3/4" D: 37 3/4" H: 78 3/4"  
4 Baskets - 16 chickens/hour  
220 V Triphase - 11.6 Kw - 30.6 Amps



## **V 60 LS5 PULSE**

W: 23 1/2" D: 31 1/2" H: 77 3/4"  
220 V Triphase - 4.5 Kw - 20 Amps

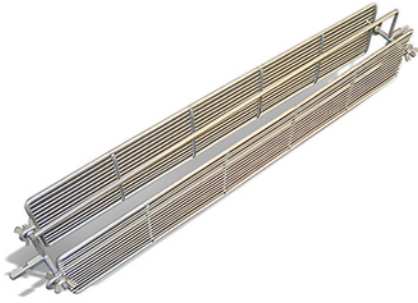


## **V 100 LS5 PULSE**

W: 39 1/2" D: 31 1/2" H: 77 3/4"  
220 V Triphase - 20 Amps



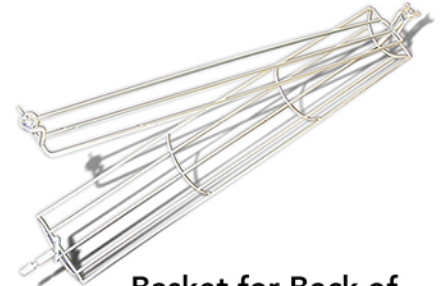
# SPIT ROTISSERIES ACCESSORIES



**AC 13** English Spit



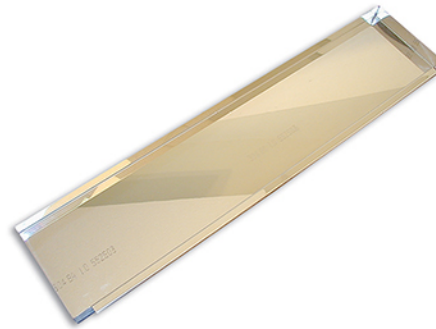
**AC 15** Spit with Prongs



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



Basket for Back of  
**AC 17** Knee, Knuckle, or shin



**AC 18** Middle Tray Pan



**AC 20** V-Spit



**AC 20** Simplifil Spit



Basket for  
**AC 21** Multipurpose Usage

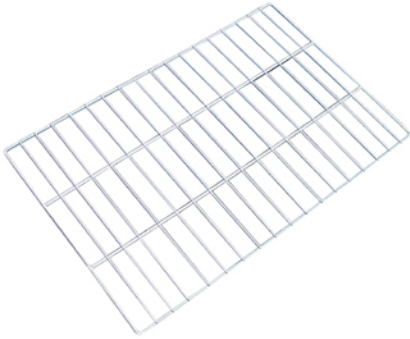


**AC 22** Prep Rack 10 Spits

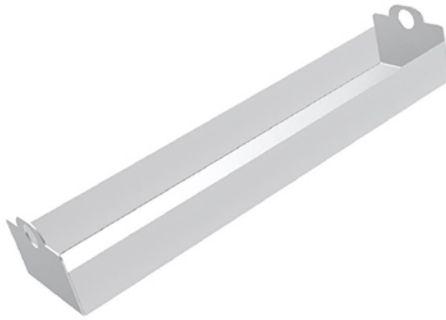




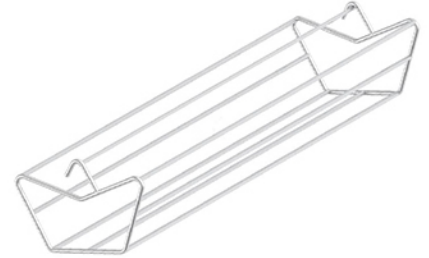
# BASKET ROTISSERIES ACCESSORIES



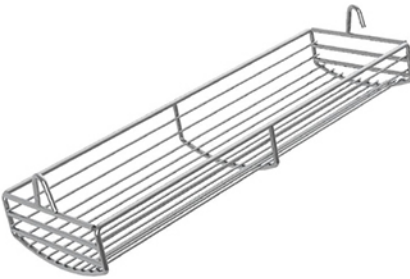
**AC 5** Cooking Shelf



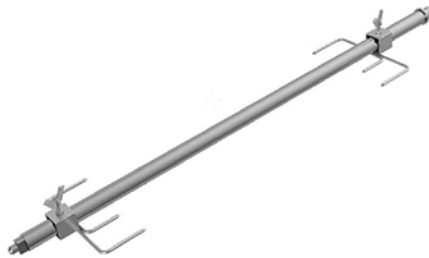
**AC 9** Roasting Tin



**AC 11** Basket for Big Pieces



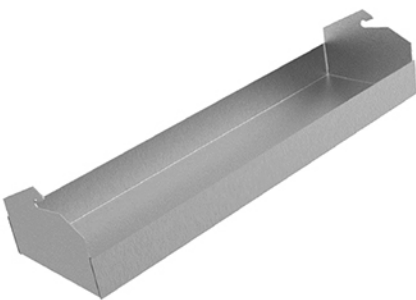
**AC 12** Leg Basket



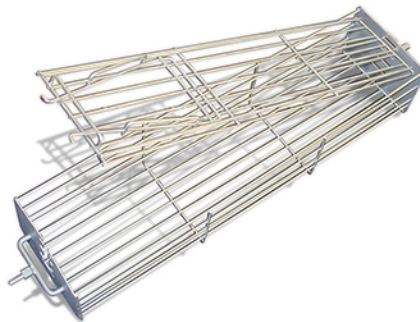
Fork Spit for  
**AC 45** Large Meat Pieces



**AC 46**



**AC 26** Large Tray



**AC 28** Regular Basket



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

# 1515Design

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## OUR CUSTOMERS



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