

The Art of Rotisserie since 1963



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MAG SERIES

SPIT ROTISSERIE



gas



électrique



spit

A TRADITIONAL ROTISSERIE
FOR GREAT PERFORMANCE

MAG SERIES

When tradition meets perfection

the MAG spit-roast rotisserie blends a classic cooking technique with enormous efficiency. Specially designed for continuous operation with dedicated roasters, in supermarkets or in seasonal locations, this is fast, efficient and offers a mouthwatering wall of spit-roasted chickens for your clients.



Technical features of a high-speed rotisserie

PERFORMANCE

Direct and guided spit insertion on independent motors with adjustable depth settings, gas or reinforced «incoloy» infrared heaters, great value for the money.

SECURITY

Toughened glass heat protection (4 for the MAG 8), heaters fitted with double safety systems (for gas units) and hinges with an «open window» locking system. Comes with a cable reel.



CAPACITY

24 to 56 chickens per hour depending on the model.

A BEAUTIFUL DESIGN

Presented in glazed enamel or stainless steel, high-power lighting (2 projectors quartz lamps) protected by water-tight-glass-ceramic panels, backlit laser cut «Rotisserie» inscription and silver-plated tap handles with the DOREGRILL Logo.

EASY TO CLEAN

The interior can be fully dismantled, and the inside corners are rounded.

ERGONOMIC

Simplifil® spits (Dorégrill patent) ensure simplified and fully safe handling and cleaning, thermostat temperature control 20-300°C (electric models), independent burner adjustment (gas models) available to maintain temperature after cooking thanks to the ultra-low setting.

POWER SUPPLY

Available in two versions: gas (220V mono-phase - Propane/Nat. Gas) and electric (380V + N + T - optional 220V tri-phase). Low gas consumption.

Color schemes offered

STANDARD

■ Signal Black
(RAL 9004)

OPTIONS

■ Purple red (RAL 3004) or
■ Traffic red (RAL 3016)

Custom colors available

Model	Length	Height		Depth	Number of spits	Capacity per hour (Weight ratio)
		without cart	with cart/model			
MAG 58/4	58 1/4 inches	44 1/2 inches	77 1/2 inches	27 inches	4	24/28 Vol.
MAG 58/6	58 1/4 inches	58 3/4 inches	77 1/2 inches	27 inches	6	36/42 Vol.
MAG 58/8	58 1/4 inches	72 1/4 inches	77 1/2 inches	27 inches	8	48/56 Vol.
MAG 40/8	43 inches	72 1/4 inches	77 1/2 inches	27 inches	8	32/40 Vol.

Model	Electric Power	Gas		
		PNC*	Propane G31	Nat. Gas 20MB
MAG 58/4	19,5 kW	28 kW	2 kg/h	2,68 m³/h
MAG 58/6	29,5 kW	42 kW	3 kg/h	4,02 m³/h
MAG 58/8	40,3 kW	56 kW	4 kg/h	5,36 m³/h

*Nominal heat output

MAG 40-8



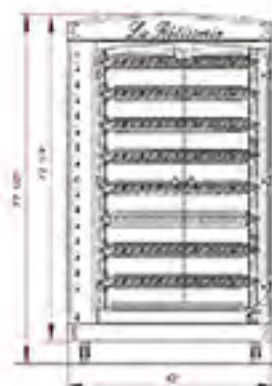
G 3/4" Gas Connector
E 5.0 Amps, 208/220 V



MODEL 40-8



ANJULINERY CALLED



MAG 58-4



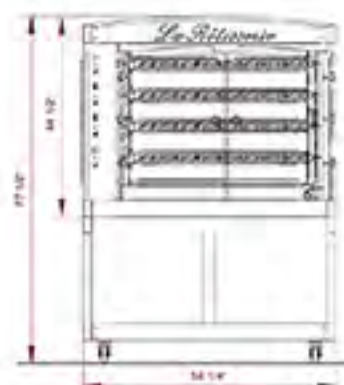
G 3/4" Gas Connector
E 4 Amps, 208/220 V



MODEL 58-4



ANJULINERY CALLED



MAG 58-6



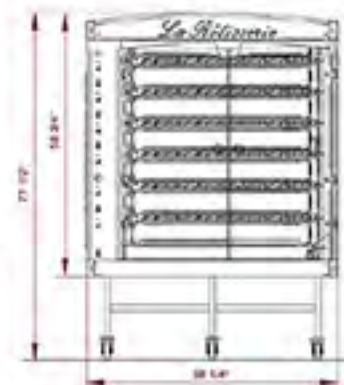
G 3/4" Gas Connector
E 3.75 Amps, 208/220 V



MODEL 58-6



ANJULINERY CALLED



MAG 58-8



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



MODEL 58-8



ANJULINERY CALLED



MAGFLAM SERIES

SPIT ROTISSERIE



gas



spit

THE OLD TIME ROTISSERIE
IN ALL ITS GLORY



MAGFLAM SERIES

The quality of this rotisserie oven rests in the quality of the materials and its hand-crafted construction, giving it a high-quality finish. Full stainless steel and enamel construction and refracting blocks and panels highlight the warm, authentic look of old-time cooking.



Technical features of a timeless rotisserie

PERFORMANCE

Cooking using «Radiating Cast Iron» (patent filed by DOREGRILL). High yield «Live Flame» projectors make it look like cooking over an open fire.

CAPACITY

40 to 56 chickens per hour depending on the model.

A BEAUTIFUL DESIGN

A high-quality finish and combination of high-class materials (enamel and stainless steel), refracting side blocks, front panel with backlit «Rotisserie» inscription, two water-proof glass-ceramic lights and silver-plated tap handles with the DOREGRILL logo.

ERGONOMIE

Fitted with 8 depth-adjustable Simplifil® spits mounted on a removable stainless steel wire support. Burner heads are delivered with the model for cleaning and unused burner protection. Direct and guided spit insertion on high-powered independent motors with adjustable depth settings. Spring-mounted motor concealment panels (to stop fat from entering the housing). Lower fat tray with drainage faucet. A mobile unit with pivoting, brake-mounted casters.

POWER SUPPLY

Propane or natural gas. Low gas consumption thanks to the new regulation system and new, higher performance heaters. Available in 220V mono-phase.

SAFETY

Heat protection with 4 toughened glass windows (for MAGFLAM 8), emergency «big red» emergency stop button, glass door handles insulated from the heat by carbon washers, hinges fitted with an «open window» locking system.

EASY TO CLEAN

The interior can be fully dismantled, and the inside corners are rounded.

Color schemes offered

STANDARD

■ Signal black (RAL 9004)

OPTIONS

■ Purple red (RAL 3004) or

■ Traffic red (RAL 3016)

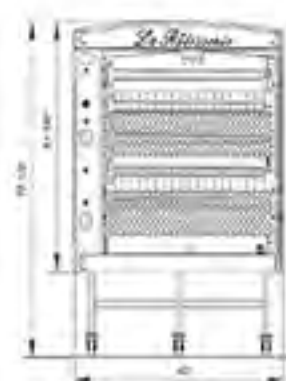
Custom colors available

Model	Width	Height		Depth	Number of spits	Capacity/hour (weight ratio)
		without cart	with cart/model			
MAGFLAM 58/3	58 1/4 inches	37 1/2 inches	77 1/2 inches	27 inches	3	18/21
MAGFLAM 58/5	58 1/4 inches	51 1/2 inches	77 1/2 inches	27 inches	5	30/35
MAGFLAM 58/8	58 1/4 inches	72 1/4 inches	77 1/2 inches	27 inches	8	48/56
MAGFLAM 40/5	43 inches	37 1/2 inches	70 1/4 inches	27 inches	5	15/20
MAGFLAM 40/8	43 inches	72 1/4 inches	77 1/2 inches	27 inches	8	32/40

MAGFLAM 40-5



G 1/8" Gas Connector
E 4 Amps, 208/220 V



MAGFLAM 40-8



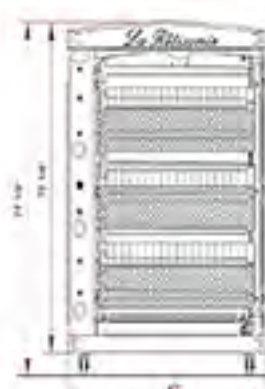
G 3/4" Gas Connector
E 5.0 Amps, 208/220 V



ENGL5003



ANGL26120-000
CNA L.B. 2009



MAGFLAM 58-3



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



ENGL5503



ENGL26120-000
CNA L.B. 2009



MAGFLAM 58-5



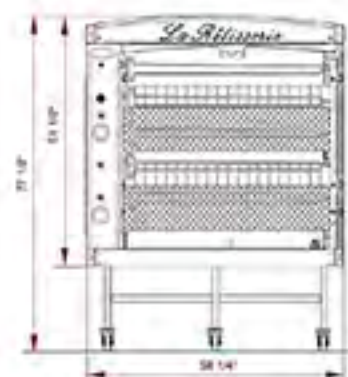
G 3/4" Gas Connector
E 3.75 Amps, 208/220 V



ANGL5509



ANGL26120-000
CNA L.B. 2009



MAGFLAM 58-8



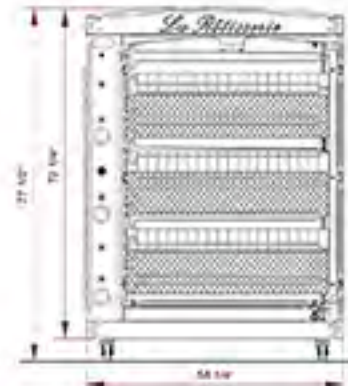
G 3/4" Gas Connector
E 5.0 Amps, 208/220 V



ENGL5003



ANGL26120-000
CNA L.B. 2009



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