





THE OLD TIME ROTISSERIE
IN ALL ITS GLORY









# **MAGFLAM 58/3**

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

#### **PERFORMANCES**

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

#### **CAPACITY**

18 to 21 chickens per hour.

### A BEAUTIFUL DESIGN

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

#### SVEETA

Heat protection with 2 toughened glass windows, 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.



#### **ERGONOMIE**

Fitted with 3 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.

# Color schemes offered

### **STANDARD**

Signal black (RAL 9004)

### **OPTIONS**

Purple red (RAL 3004) or

Traffic red (RAL 3016)

Any other color scheme.

Model	Width	Height		Depth	Number of	Capacity per
Model	Widdi	without cart	with cart/model	Deptii	spits	hour
MAGFLAM 58/3	58 1/4 Inches	37.1/2 Inches	77 1/2 Inches	27 Inches	3	18/21

Model	Gas	Propane Gas	Nat. Gas
	PNC	G31	20MB
MAGFLAM 58/3	17,3 kW	1,35 kg/h	1.8 m³/h

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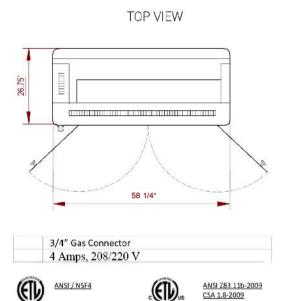


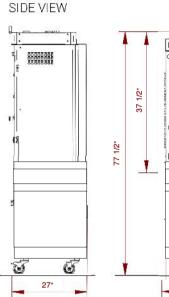


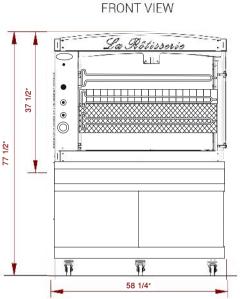


# MAGFLAM 58/3

# **DRAWINGS**







# **SPECIFICATION**

## Gas Model

Gas Consumption	1 Burner 41,000 BTU/h
Electric Consumption	5.5 amps

## **Electric Model**

Single Phase	59.5 amps
3 Phase	32.7 amps

# **ACCESSORIES**

□ AC 20 Patented Simple Spit (Prongless)	□ AC 15 Spit with Prongs	□ AC 12 Leg Basket	
□ AC 21 Multi-Purpose Basket	□ AC 13 English Spit	□ AC 11  Large Pieces Basket	
□ AC 16 Spindle shanks	☐ AC 18 Middle Drip Pan	☐ AC 17 Large Pieces Spit	
☐ AC 19 Grid splash		☐ For more, Please refer to the full accessories and options catalogue	