

SPIT  
ROTISSERIE

[www.1515design.com](http://www.1515design.com)

MADE IN FRANCE

MAGFLAM 58/5



GAS



SPIT

THE OLD TIME ROTISSERIE  
IN ALL ITS GLORY



## MAGFLAM 58/5

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

30 to 35 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

### SAFETY

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 5 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 spits	Capacity per hour
		without cart	with cart/model			
MAGFLAM 58/5	58 1/4 Inches	51 1/2 Inches	77 1/2 Inches	27 Inches	5	30/35

Model	Gas PNC*	Propane Gas G31	Nat. Gas 20MB
MAGFLAM 58/5	34,6 kW	2,7 kg/h	3.6 m³/h

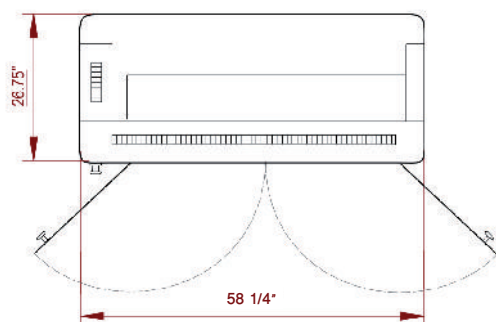
\*Nominal heat output



## MAGFLAM 58/5

### DRAWINGS

TOP VIEW



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

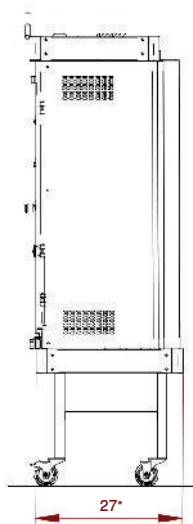


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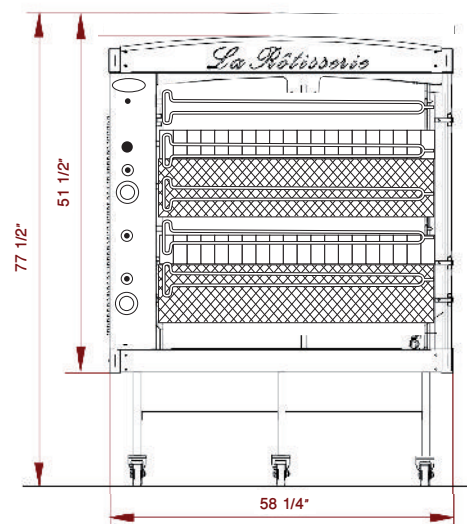


ANSI Z83.11b-2009  
CSA 1.8.2009

SIDE VIEW



FRONT VIEW



### SPECIFICATION

#### Gas Model

Gas Consumption	2 Burners 82,000 BTU/h
Electric Consumption	5.5 amps

#### Electric Model

Single Phase	100 amps
3 Phase	55 amps

### ACCESSORIES

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