

SPIT
ROTISSERIE

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MADE IN FRANCE

MAGFLAM



GAS



SPIT

THE OLD TIME ROTISSERIE
IN ALL ITS GLORY



MAGFLAM

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

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 «Rôtisserie» inscription, two water-proof glass-ceramic lights and silver-plated tap handles with the DOREGRILL logo

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.



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.

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 (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

Model	Gas PNC*	Propane Gas G31	Nat. Gas 20MB
MAGFLAM 58/3	17,3 kW	1,35 kg/h	1.8 m³/h
MAGFLAM 58/5	34,6 kW	2,7 kg/h	3.6 m³/h
MAGFLAM 58/8	51,9 kW	4,05 kg/h	5.4 m³/h

*Nominal heat output

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