## MILLENIUM 1375.5MLG/MSG + i

#### **DESIGN**

The MILLENIUM range of attractive ergonomically-designed rotisseries, boasts a number of innovative features for increased functionality and are an ideal show-piece used throughout the world in hotels, restaurants and deli stores.

The naked flame from Rotisol's patented burners lick the cast iron hearth creating a spectacular visual, whilst being safe and simple to operate and easy to clean. Spits are driven by individual motors rotating at 2 ½ times per minute allowing meat or poultry to constantly baste itself, sealing in natural juices and cooking to perfection.

## **FEATURES**

- Energy Efficient
- ☐ Independent motors
- ☐ 2 tempered glass doors
- ☐ Safety with installed thermocouple
- ☐ Equipped with bottom drip tray with drainage tap
- Powerful halogen lamp.

## **FINISHES**

Standard model in black enamel. A choice of other colours are available. Choses a colour scheme for Millenium.



With chrome or brass trims.





Black and brass finish



### **ACCESSORIES**

A variety of accessories are available for the unit. Video of available accessories and video of vertical spit system.

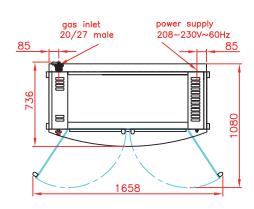
CUI1375 Anti-cutting prongless spit.		BP1375 Chicken spit.	<del>LIII</del>	BRC1375 Basket spit.	
BS1375 Sabre spit for ham / turkey.	+	BRRO1375 Roast-clamp spit.		BA1375 Lamb/suckling- pig spit.	**
BCR1375 Spatchcock chicken spit.	The second secon	GSV1375 Raised rack for meat storage.		PID1375 Stainless steel tray to unspit.	



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## Front view Side view Rotisserie with roof (optional) Rotisserie with roof (optional) and base on casters (optional) and base on casters (optional) (lamps 2x25W) 1380 Lighted Sign <u>POTISSERI</u>E (Optional) Protective Roof (Optional) 8 1425 500 GRANDES FLAMMES MILLENIUM securit glass doors • Electrical and Gas • Connection, in rear 570 655 1375 570 Caster Base (Optional) 605 • Heated Base Cabinet or Base Cabinet (Optional)

#### **Top view** Rotisserie with roof (optional) and base on casters (optional)





Stainless steel finish



## **SPECIFICATIONS**

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Gas Power	Natural : 82000 BTU/h ; Propane : 75000 BTU/h.			
Gas minimum pressure	Natural : 17,4 mbar. Propane : 27,4 mbar.			
Gas connector	³¼" male			
Electricity	208-230 Volts 1 phase + neutral + earth			
Capacity	25/30 poultries			
Warranty	1 year parts and labor			
Venting	Hood installed conformly with all local codes			
Minimum clearance	21/2" on the right, left and rear side			
Shipping weight	190 kg			

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