Millenium 1375.5MLG/MSG + 1

DESIGN

Rotisol's most popular line, the Millenium combines the drama of visible flames and the beauty of elegant finishes with the highest degree of functionality.

A wide array of spits allow the chef to cook anything that can be roasted: whole or split chickens, lamb, beef roasts and steaks, cuts of pork, fish, vegetables, even fruit.

The optional Vertical Spit System with its choice of eight hanging accessories expands the menu possibilities even more and adds additional visual appeal.

FEATURES

- □ Energy efficient
- ☐ Tempered K-glass doors
- ☐ Independent motor for each spit
- ☐ Equipped with bottom drip tray with built-in drainage
- Rotisol patented burners
- □ Powerful halogen lamps
- ☐ Delivered with 5 prongless spits (CUI1375)
- ☐ Illuminated sign «Rotisserie» for enamel model only
- □ Base on casters with brakes



Black porcelain enamel and brass

TECHNICAL DETAILS

Overview of some of the standard features.



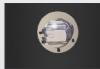
Stainless steel burner with removable air filter (Rotisol patent)



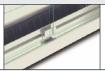
Robust hinges designed for heavy use, with integrated locking in open and closed positions



Gas safety! separation of the gas and electric chambers avoids any risks of explosion



Gas and electric switches, in chromed or brass-colored metal



Anti-scald K-glass reduces external thermal radiation (energy saving). Glass overlaps drip pan to keep splatters inside (anti-slip rotection).



Removable inside side-panels doubles protection from grease seeping into motors and other sensitive parts

ACCESSORIES

A variety of accessories are available. See video of available accessories and of vertical spit system online.

CUI1375 Anti-cutting prongless V-spit.	*	BP1375 Chicken spit.	+ + + +	BRC1375 Rectangular basket spit.	AND THE PERSON NAMED OF TH
BS1375 Spit for ham / turkey.		BRRO1375 Roast-clamp spit.		BA1375 Lamb/suckling- pig spit.	*
BCR1375 Spatchcock chicken basket.		DEC Spit mover.		PID1375 Tray for unspit- ting.	



Millenium

1375.5MLG/MSG + i

Rotisserie with roof (optional) and base on casters (optional)

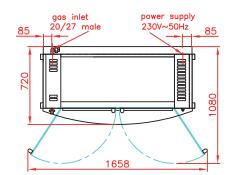
1380

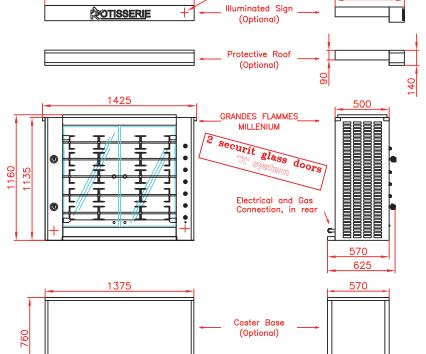
Side view

Rotisserie with roof (optional) and base on casters (optional)

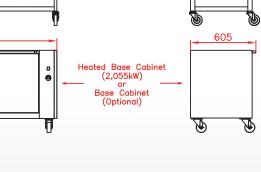
Top view

Rotisserie with roof (optional) and base on casters (optional)





(lamps 2x25W)





Revised: March 2018



Stainless steel with black porcelain enamel and chrome



SPECIFICATIONS

Capacity	25/30 poultries		
Gas power	30 kW		
Power supply	208-230V~50Hz/60Hz		
Electrical power	0.6 kW		
Weight and size (HxDxW)	260 kg ; 1985 x 720 x 1425 mm		
Shipping weight and size	321 kg ; 2120 x 760 x 1500 mm		
Warranty	1 year on parts		

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