

## 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 <sup>1</sup>/<sub>2</sub> 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
- Deverful 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.



# ACCESSORIES

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

CU1975 Anti-cutting prongless spit.		BP975 Chicken spit.	EEE3	BRC975 Basket spit.	
BS975 Sabre spit for ham / turkey.	++++	BRRO975 Roast-clamp spit.		BA975 Lamb/suckling- pig spit. On demand.	The second secon
GCP975 Spare rib rack.		GSV975 Raised rack for meat storage.		PID975 Stainless steel tray to unspit.	



775

760

760

**SPECIFICATIONS** 

Gas minimum pressure

**Gas Power** 

Electricity Capacity

Warranty

Venting

**Gas connector** 

800

# MILLENIUM 975.2MLG/MSG + i

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

980

<u> ROTISSERI</u>E

1025

<u>9</u>75

975

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

6

640

500

570

655

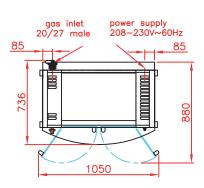
570

605

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140

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







Revised : February 2017

## **Rotisol S.A.S.**

**Minimum clearance** 

Shipping weight

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70 kg

3⁄4" male

4/6 poultries

1 year parts and labor

**Celco** Inc.

www.celco.ca 585 Secretariat Court, Mississauga, Ontario, L5S 2A5 (905) 364-5200 1-866-77CELCO (23526) info@celco.ca

(lamps 2x25W)

Illuminated Sign (Optional)

Protective Roof (Optional)

GRANDES FLAMMES

MILLENIUM

securit glass doors

Caster Base (Optional)

leated Base Cabinet -

or Base Cabinet

Natural : 27500 BTU/h ; Propane : 25000 BTU/h. Natural : 17,4 mbar. Propane : 27,4 mbar.

208-230 Volts 1 phase + neutral + earth

Hood installed conformly with all local codes

2<sup>1/2</sup>" on the right, left and rear side

(Optional)

Electrical and Gas

Connection, in rear