SPIT-ROAST
ROTISSERIE OVENS

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FABRICATION FRANÇAISE

MAGFLAM

GAS

SPIT

THE OLD-TIME ROTISSERIE OVEN
IN ALL ITS GLORY

doregrill Constructeur

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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 oven

PERFORMANCE
Cooking using "Radiating Cast Iron" (patent filed by DORÉGRILL). 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 DORÉGRILL 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.

ERGONOMIC
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 on offer

STANDARD
■ Signal black (RAL 9004)

OPTIONS
■ Purple red (RAL 3004) Ou
■ Traffic red (RAL 3016)
Any other color scheme.

Model	Length	Height		Depth	Number of spits	Capacity per hour (depending on weight)
		Without cart	With cart			
MAGFLAM 3	1 480 mm	950 mm	1790 mm	690 mm	3	18/21
MAGFLAM 5	1 480 mm	1310 mm	1790 mm	690 mm	5	30/35
MAGFLAM 8	1 480 mm	1850 mm	1970 mm	690 mm	8	48/56
MAGFLAM 3 (small length)	1 100 mm	950 mm	1790 mm	690 mm	3	12/15
MAGFLAM 8 (small length)	1 100 mm	1850 mm	1970 mm	690 mm	8	32/40

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

Nominal Heat Output

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