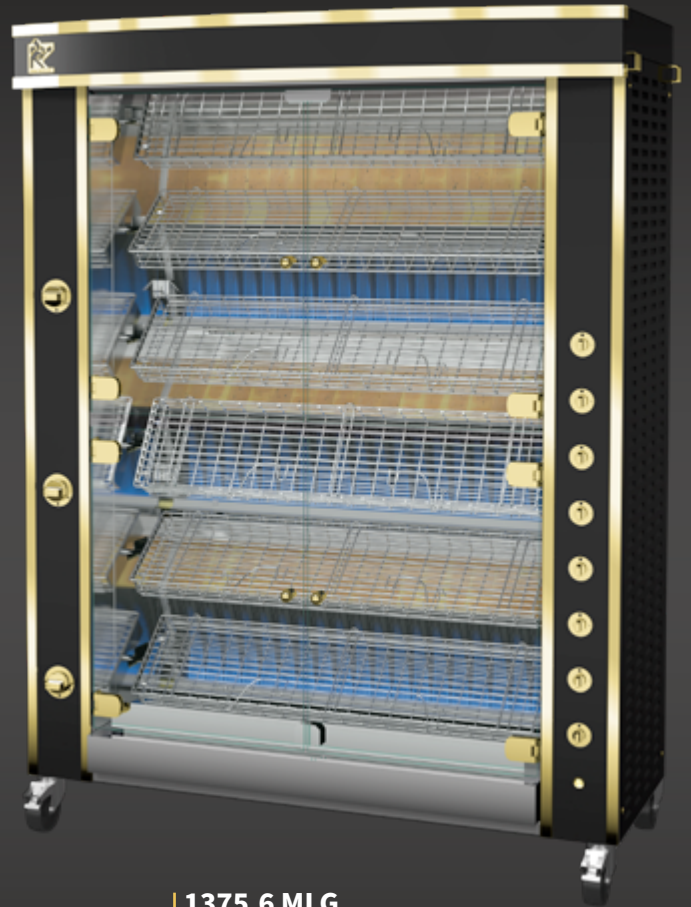




**1375.6 MLG**  
ENAMEL with CHROME trim



**1375.6 MLG**  
ENAMEL with BRASS trim

**MILLENIUM**  
**1375.6**



**1375.6 MiLG**  
STAINLESS STEEL with BRASS trim



**1375.6 MiLG**  
STAINLESS STEEL with CHROME trim

## DESIGN

The MILLENIUM is the only authentic rotisserie that is renowned and recognised worldwide, making it the first choice for hotels, restaurants, and food service operators wanting a live cooking show to their customers. This model, characterised by visible gas burners, coloured enamel panels, brass or chrome trim package, cast iron plates and refractory fireproof bricks will make your cooking display simply spectacular.

## PERFORMANCE

A pioneer in spit rotisseries since 1954, the MILLENIUM rotisserie is the fruit of innovation from our research and development teams, and the reference point for all food professionals. The heat exchangers feature a unique design, with their high output burners and remain our exclusive expertise. The glass doors, with their special K coating provide a heat shield boosting performance while preserving operator comfort.

## CLEANING AND EASE OF MAINTENANCE

The MILLENIUM rotisserie offers easy accessibility for cleaning with removable burner guards, grease tray and double side panels that prevent grease from entering the technical areas. This unit accommodates a wide range of detergents to clean its interior and glass doors.

## ECONOMY GREEN ENERGY

The MILLENIUM rotisserie combines a low consumption heat exchanger and anti-radiating K.GLASS addressing the **ecolonomy**: program to reduce energy expenditure thanks to technological control of heating. The MILLENIUM rotisserie guarantees optimal use with significant financial savings (+25 to +30% profit compared to certain competing products).



## TECHNICAL CHARACTERISTICS

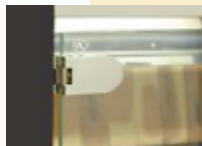
- Energy efficiency (*significant financial savings*).
- All stainless-steel gas burners (*manufactured and patented by ROTISOL*).
- K.GLASS thermal glass (*anti-burn and anti-radiating*).
- Sturdy hinges for intensive use, with opening lock.
- Independent axel drive motors for each spit.
- Removable double inner panels to prevent grease from seeping into the technical parts (*to protect motors, electrical circuits, and the gas burners*).
- Removable grease trays with drainage valve.
- Channel in grease tray to avoid splashes on the floor (*safety*).
- Powerful lighting with halogen lamps protected by ceramic glass.
- Supplied with V prongless spits.
- Mounted on a base with castors, 2 of which have brakes.

## TECHNICAL ADVANTAGES

Overview of some 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.



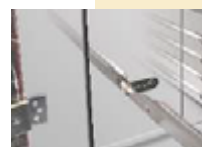
Anti-splatter K-glass reduces external thermal radiation (energy saving). Glass overlaps drip pan to keep splatters inside (anti-slip protection).



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



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



Removable inside sidepanels doubles protection from grease seeping into motors and other sensitive parts.



**1375.6 MSG**  
STAINLESS STEEL with  
front ENAMELLED



## ACCESSORIES

Many accessories are available. Videos of available accessories and vertical spit system.

	<b>BRC1375</b> "SPATCHCOCK" spit.		<b>GSV1375</b> Raised rack for meat storage over drip pan.		<b>PID1375</b> Stainless steel tray to unspit.		<b>BRC1375</b> Basket spit.
	<b>CUI1375</b> Anti-cutting prongless spit.		<b>CUI1375</b> Chicken spits.		<b>BS1375</b> abre spit for ham / turkey.		<b>BRRO1375</b> Roast clamp spit.
	<b>BA1375</b> Lamb spit / suckling pig spit.		<b>DEC</b> Spit mover.		<b>GCP1375</b> Spare rib rack.		<b>FI1375</b> Vertical spit system.

## FINISHES

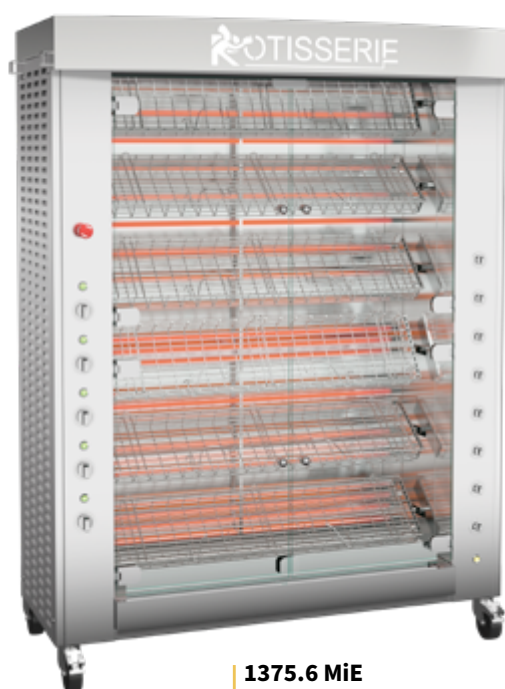
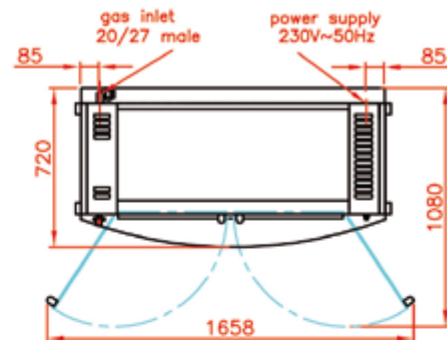
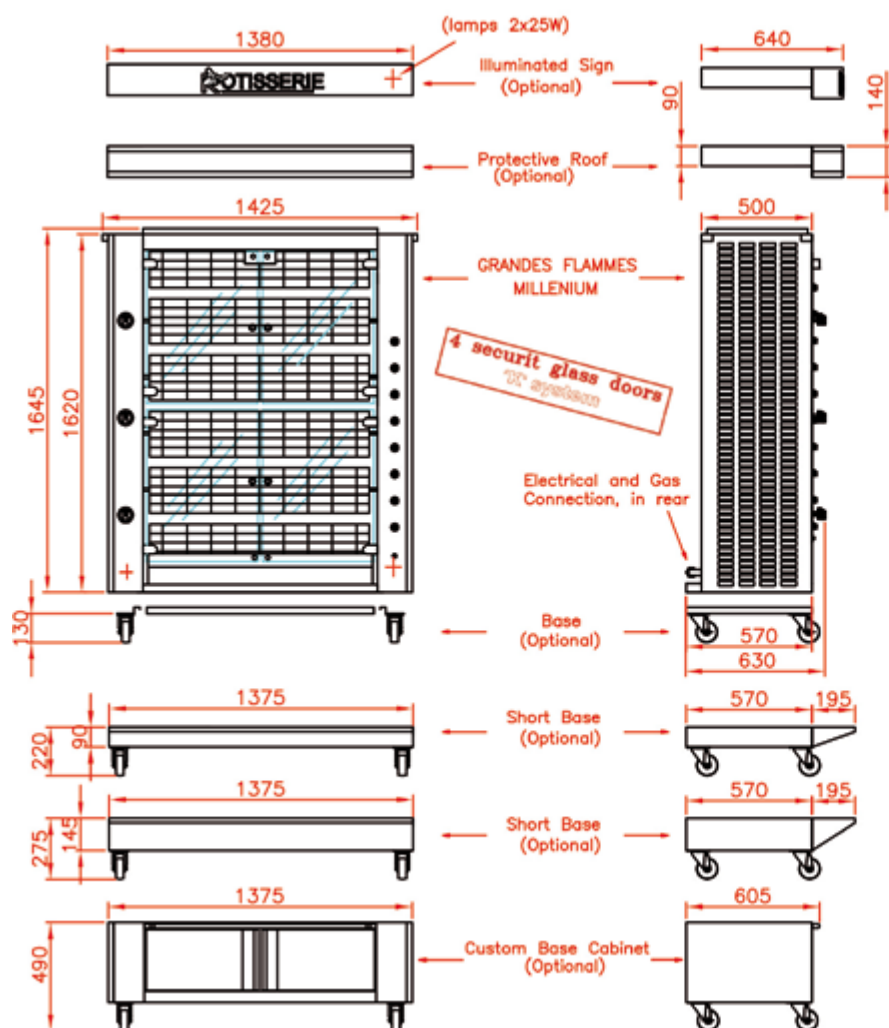
Standard model in black enamel. A large number of colours available. Choose a colour for your Millenium



Ornamental parts in chrome or brass.







**1375.6 MiE**  
all STAINLESS STEEL finish

## SPECIFICATIONS

Modèle GAZ		Modèle ELECTRIQUE	
Capacity	30/36 poultries, 24/30 open poultries (spatchcock chicken) (depending on the size of the poultry)	Power of elec. model	34.73kW, 400V 50Hz 3 phases+neutral+earth
Power of gas model	45kW / 0.65W, 230V 50Hz 1 phase+neutral+earth	Weight and dimensions	235kg ; (H: 1840 x L: 1425 x P: 720) with base
Gas connection	20 / 27 male	Packed weight	285kg (with base)
Weight and dimensions	295kg ; (H: 1840 x L: 1425 x P: 720) with base		
Packed weight	315kg (with base)		
Spits	6 spits		
Gas consumption	Natural gas : 4.77m <sup>3</sup> /h ; Propane gas : 3.48kg/h		
Protection	K.GLASS glass doors (Anti-scalding and radiation)		
Garantee	1 year parts (excludes glass)		

REF	ENAMEL LUXE	STANDARD	SS* LUXE	SS*
	MLG	MSG	MiLG	MiG
	MLE	MSE	MiLE	MiE

\*STAINLESS STEEL

Revision : December 2022

## Rotisol S.A.S.

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