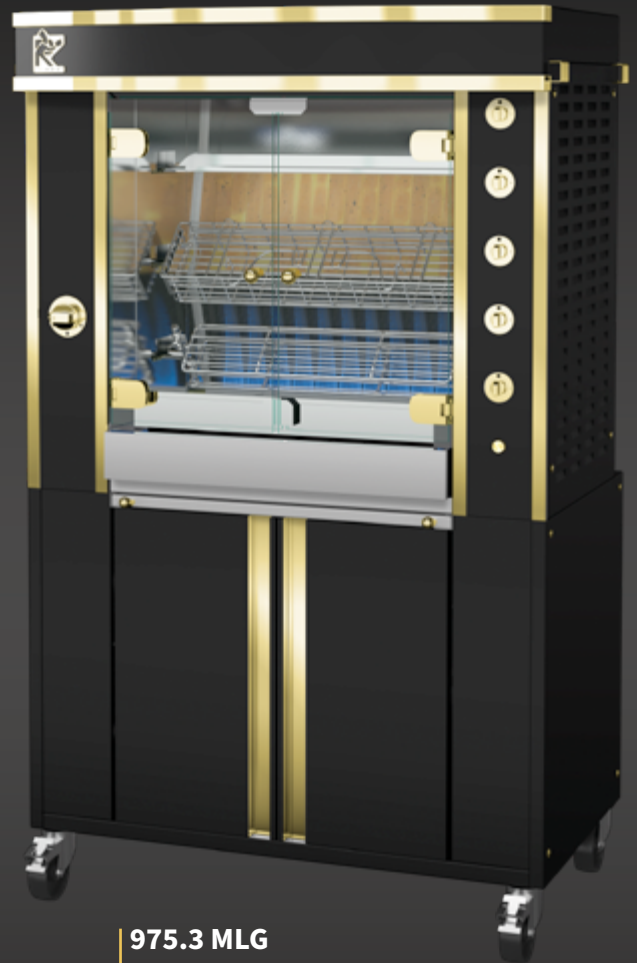


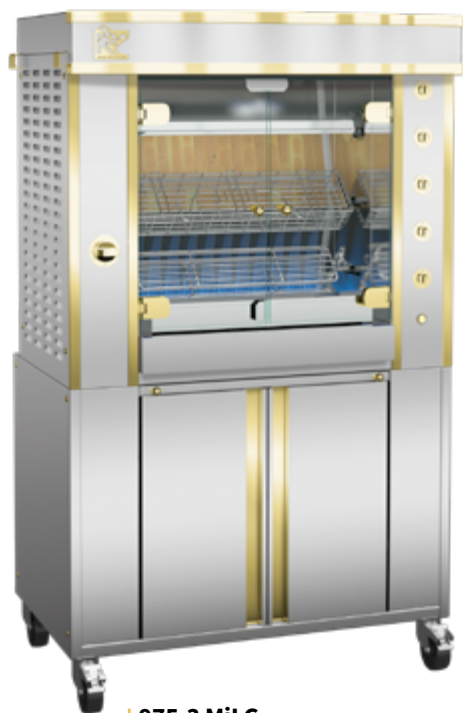


975.3 MLG
ENAMEL with CHROME trim



975.3 MLG
ENAMEL with BRASS trim

MILLENIUM
975.3



975.3 MiLG
STAINLESS STEEL with BRASS 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.



975.3 MiLG
STAINLESS STEEL with CHROME trim

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

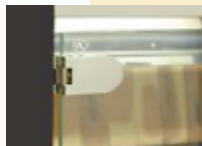
- Energy efficiency (*significant financial savings*).
- All stainless-steel gas burners (*manufactured and patented by ROTISOL*).
- K.GLASS thermal glass (*anti-burn and anti-radiating*).
- Sturdy hinges for intensive use, with opening lock.
- Independent axel drive motors for each spit.
- Removable 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.



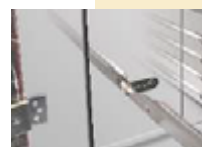
Anti-splatter K-glass reduces external thermal radiation (energy saving). Glass overlaps drip pan to keep splatters inside (anti-slip protection).



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.




975.3 MSG
STAINLESS STEEL with
front ENAMELLED



ACCESSORIES

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

	BRC975 "SPATCHCOCK" spit.		GSV975 Raised rack for meat storage over drip pan.		PID975 Stainless steel tray to unspit.		BRC975 Basket spit.
	CUI975 Anti-cutting prongless spit.		CUI975 Chicken spits.		BS975 abre spit for ham / turkey.		BRRO975 Roast clamp spit.
	BA975 Lamb spit / suckling pig spit.		DEC Spit mover.		GCP975 Spare rib rack.		FI975 Vertical spit system.

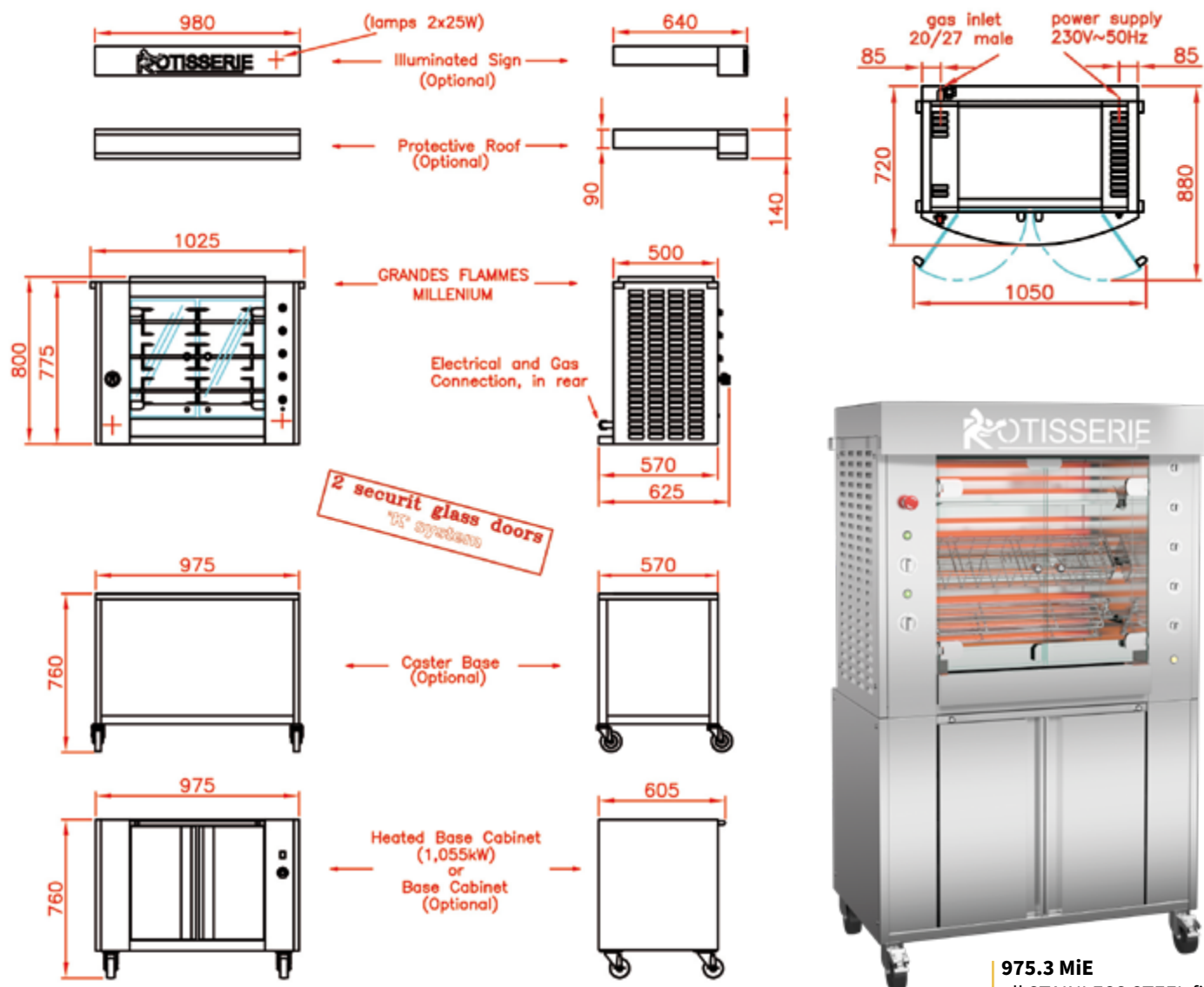
FINISHES

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



Ornamental parts in chrome or brass.





SPECIFICATIONS

GAS model		ELECTRIC model	
Capacity	6/9 poultries (depending on the size of the poultry)	Power of elec. model	8.34kW, 400V 50Hz 3 phases+neutral+earth
Power of gas model	10kW / 0.34W, 230V 50Hz 1 phase+neutral+earth	Weight and dimensions	105kg ; (H: 1625 x L: 1025 x P: 720) with base cabinet
Gas connection	20 / 27 male	Packed weight	225kg (with base cabinet)
Weight and dimensions	130kg ; (H: 1625 x L: 1025 x P: 720) with base cabinet		
Packed weight	240kg (with base cabinet)		
Spits	3 spits		
Gas consumption	Natural gas : 1.06m³/h ; Propane gas : 0.78kg/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.

Zone industrielle La Trentaine, Avenue Gustave Eiffel - 77507 Chelles cedex - France
FRANCE : adv@rotisol.com - Tel : 01 64 21 80 00 / EXPORT : s.bennell@rotisol.com

