









975.8 MLG ENAMEL with CHROME trim

MILLENIUM 975.8



Millenium



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.



975.8 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).



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valve.

on the floor (safety).

protected by ceramic glass.

2 of which have brakes.

Supplied with V prongless spits.

Mounted on a base with castors,



STAINLESS STEEL with front ENAMELLED



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).

TECHNICAL ADVANTAGES

Overview of some standard features.



Stainless steel burner with removable air filter (Rotisol patent).



Removable grease trays with drainage

Channel in grease tray to avoid splashes

Powerful lighting with halogen lamps

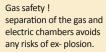
Gas and electric switches, in chromed or brass-colored metal.



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



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



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

ACCESSORIES

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



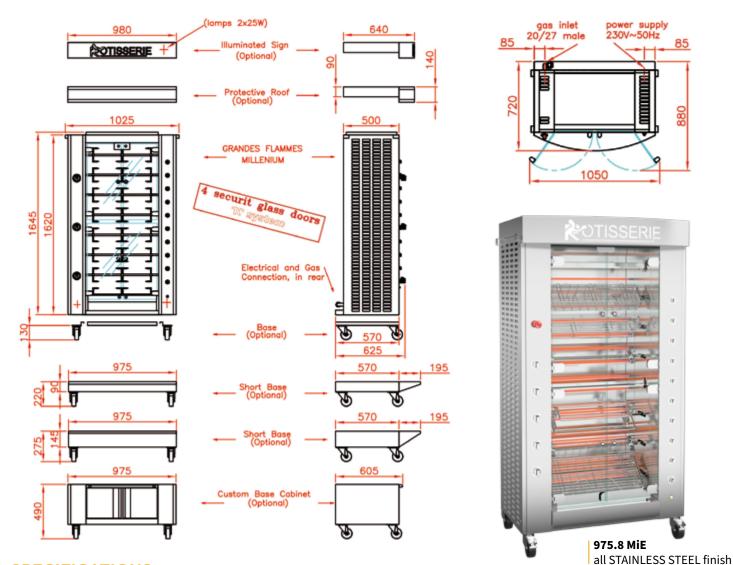
FINISHES

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

Ornamental parts in chrome or brass.



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SPECIFICATIONS

GAS model		ELECTRIC model					
Capacity	16/24 poultries (depending on the size of the poultry)	Power of elec. model		21.49kW, 400V 50Hz 3 phases+neutral+earth			
Power of gas model	30kW / 0.49W, 230V 50Hz 1 phase+neutral+earth	Weight and dimensions		160kg ; (H: 1840 x L: 1025 x P: 720) with base			
Gas connection	20 / 27 male	Packed weight		200kg (with base)			
Weight and dimensions	195kg ; (H: 1840 x L: 1025 x P: 720) with base						
Packed weight	235kg (with base)						
Spits	8 spits		REF	ENAMEL LUXE	STANDARD	SS* LUXE	SS*
Gas consumption	Natural gas : 3.18m ³ /h ; Propane gas : 2.33kg/h		Ġ	MLG	MSG	Milg	MiG
Protection	K.GLASS glass doors (Anti-scalding and radiation)			IVILG	DCIAI	IVILO	
Garantee	1 year parts (excludes glass)		Ξ	MLE	MSE	Mile	MiE

*STAINLESS STEEL

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