Millenium

DESIGN

Rotisol's most popular line, the Millenium combines the drama of visible flames and the beauty of elegant finishes with the highest degree of functionality.

A wide array of spits allow the chef to cook anything that can be roasted: whole or split chickens, lamb, beef roasts and steaks, cuts of pork, fish, vegetables, even fruit.

The optional Vertical Spit System with its choice of eight hanging accessories expands the menu possibilities even more and adds additional visual appeal.

FEATURES

- Energy efficient
- □ Tempered K-glass doors
- ☐ Independent motor for each spit
- ☐ Equipped with bottom drip tray with built-in drainage
- Rotisol patented burners
- □ Powerful halogen lamps

TECHNICAL DETAILS

☐ Delivered with 5 prongless spits (CUI975)

Overview of some of the standard features.

patent)

- ☐ Illuminated sign «Rotisserie» for enamel model only
- □ Base on casters with brakes



975.5MLG Black enamel and brass







Gas safety! separation of the gas and electric chambers avoids any risks of ex-



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

Stainless steel burner with

removable air filter (Rotisol



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

Robust hinges designed for

heavy use, with integrated

locking in open and closed

positions



Removable inside side-panels doubles protection from grease seeping into motors and other sensitive

ACCESSORIES

A variety of accessories are available. See video of available accessories and of vertical spit system online.

CUI975 Anti-cutting prongless V-spit.	*	BP975 Chicken spit.	+===	BRC975 Rectangular basket spit.	
BS975 Spit for ham / turkey.	+	BRRO975 Roast-clamp spit.		BA975 Lamb/suckling- pig spit.	*
BCR975 Spatchcock chicken basket.		DEC Spit mover.		PID975 Tray for unspit- ting.	



Millenium

975.5MLG/MSG + i

Front view

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

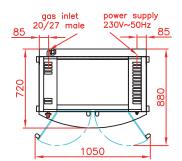
975

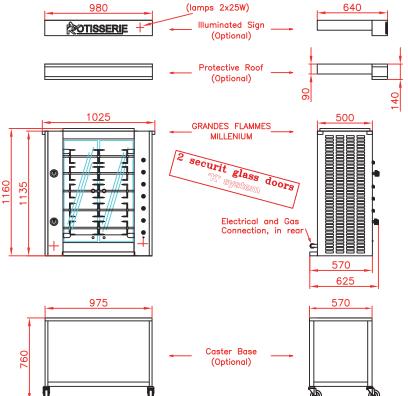
Side view

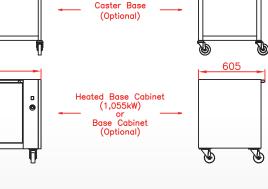
Rotisserie with roof (optional) and base on casters (optional)

Top view

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









Revised: March 2018



Stainless steel with black enamel and chrome

SPECIFICATIONS

Capacity	10/15 poultries		
Gas power	20 kW		
Power supply	208-230V~50Hz/60Hz		
Electrical power	0.4 kW		
Weight and size (HxDxW)	190 kg ; 1985 x 720 x 1025 mm		
Shipping weight and size	251 kg ; 2120 x 760 x 1070 mm		
Guarantee	1 year parts		

Rotisol S.A.S.

Zone industrielle La Trentaine, Avenue Gustave Eiffel 77507 Chelles cedex - FRANCE

s.bennell@rotisol.com - Tel: +33 1 64 21 80 00

www.rotisol.com

DISTRIBUTOR / AGENT