

# MILLENIUM

## 1375.5MLE/MSE + i

### DESIGN

The MILLENIUM range of attractive ergonomically-designed rotisseries, boasts a number of innovative features for increased functionality and are an ideal show-piece used throughout the world in hotels, restaurants and deli stores.

The electrical heating elements provide an even distribution of heat throughout the unit with 3 different heat settings - offering you the flexibility to cook as little or as much as you need.

Spits are driven by individual motors rotating at 2 ½ times per minute allowing meat or poultry to constantly baste itself, sealing in natural juices and cooking to perfection.

### FEATURES

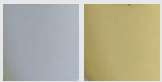
- Energy Efficient
- Independent motors
- 2 tempered glass doors
- Reinforced heating elements
- Equipped with bottom drip tray with drainage tap
- Powerful halogen lamp

### FINISHES

Standard model in black enamel. A choice of other colours are available. Choses a colour scheme for Millenium.



With chrome or brass trims.









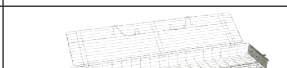


**1375.5MLE**

Black and brass finish



### ACCESSORIES

A variety of accessories are available for the unit. Video of available [accessories](#) and video of [vertical spit system](#).

<p><b>CUI1375</b> Anti-cutting prongless spit.</p> 	<p><b>BP1375</b> Chicken spit.</p> 	<p><b>BRC1375</b> Basket spit.</p> 
<p><b>BS1375</b> Sabre spit for ham / turkey.</p> 	<p><b>BRRO1375</b> Roast-clamp spit.</p> 	<p><b>BA1375</b> Lamb/suckling-pig spit.</p> 
<p><b>BCR1375</b> Spatchcock chicken spit.</p> 	<p><b>GSV1375</b> Raised rack for meat storage.</p> 	<p><b>PID1375</b> Stainless steel tray to unspit.</p> 

### Front view

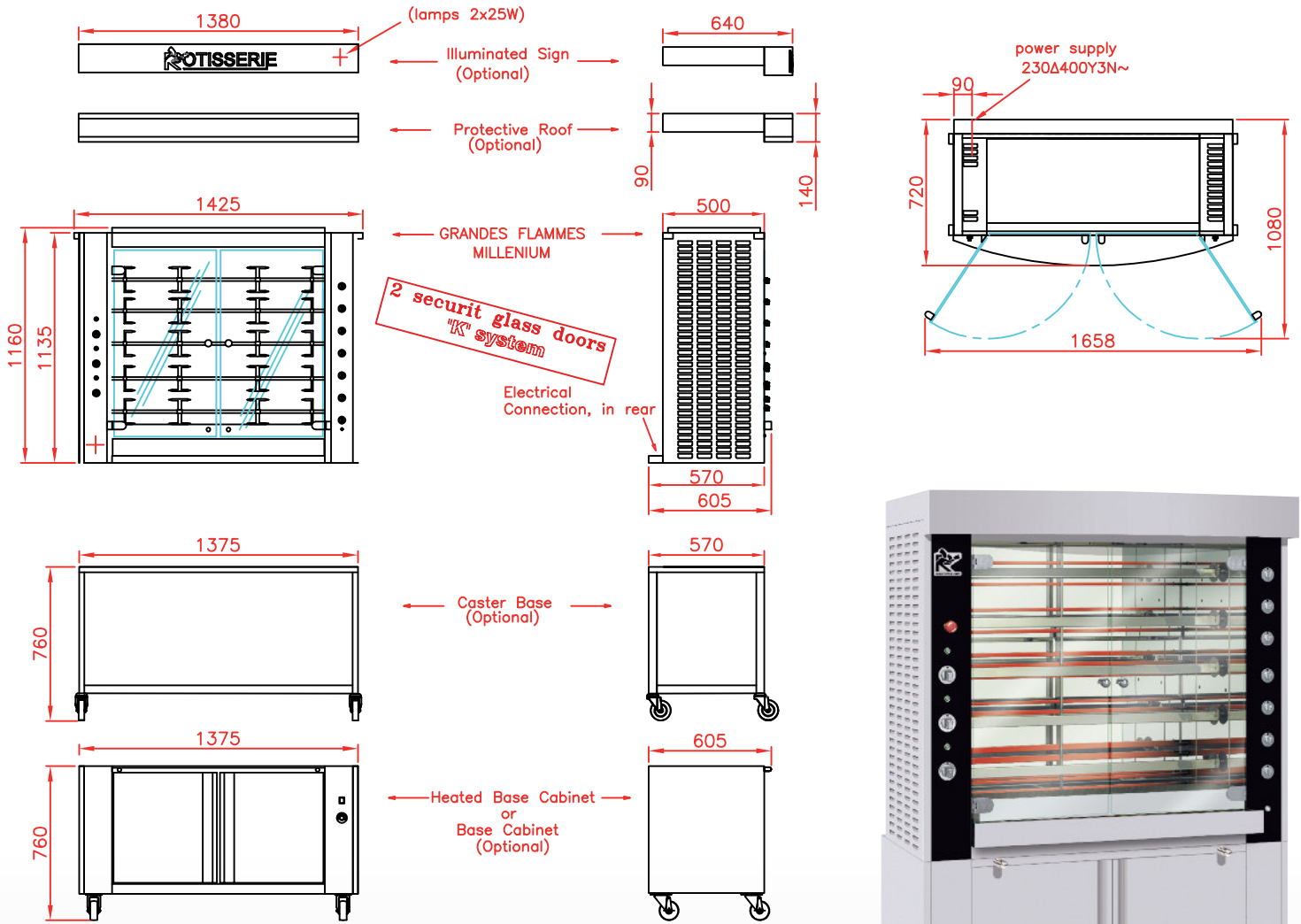
Rotisserie with roof (optional)  
and base on casters (optional)

### Side view

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

### Top view

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



**1375.5MSE**

Stainless steel finish



## SPECIFICATIONS

<b>Electricity</b>	400 V 3 phases + neutral + earth 23.9 kW
<b>Electrical connection</b>	wire length 2 meters
<b>Capacity</b>	25/30 poultries (depending on size)
<b>Warranty</b>	1 year on parts (excluding glass doors)
<b>Extraction</b>	Compulsory
<b>Minimum clearance</b>	16 cm on the left and right, 5 cm at the rear
<b>Weight</b>	150 kg without packing

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DISTRIBUTOR / AGENT

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