

65
Years
1954

Kotisol

MODERN AND REFINED DESIGN
FOR RAPID AND TENDER ROASTING



INNOVATION IN QUALITY MANUFACTURING
FOR THE FOOD SERVICE INDUSTRY

Grandes Flammes MILLENNIUM



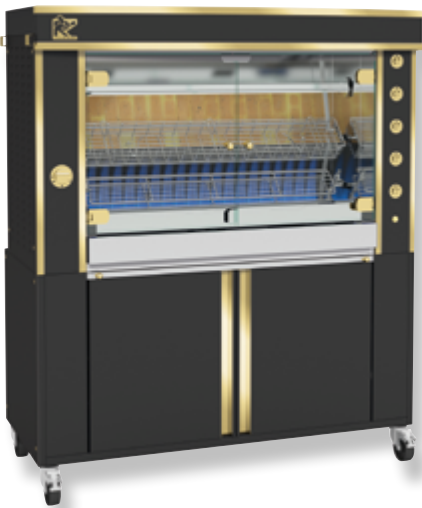
975.2 MLG



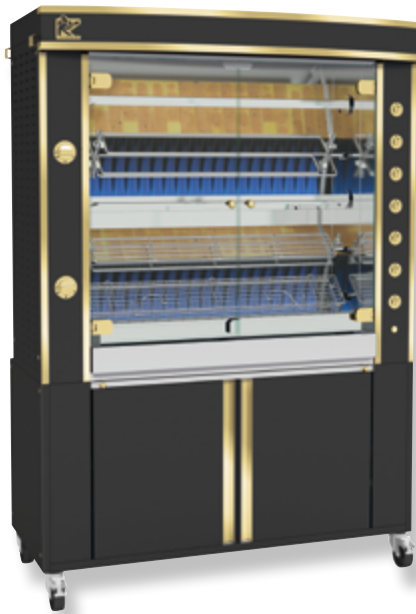
975.5 MLG



975.8 MLG



1375.2 MLG

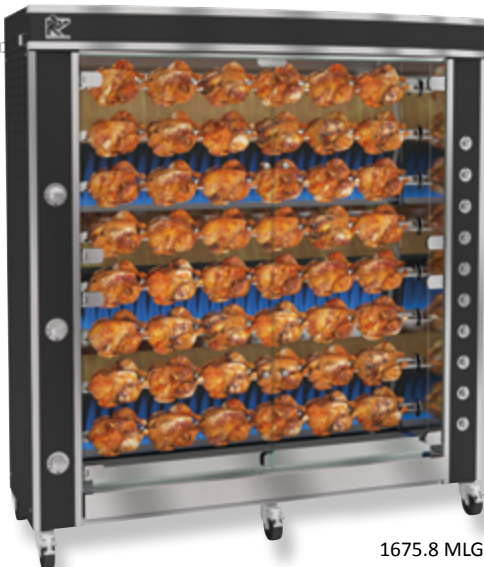


1375.5 MLG



1375.8 MLG

BLACK PORCELAIN ENAMEL AND CHROME



1675.8 MLG



A Alternative cooking

C Continuous cooking



STANDARD AND SPATCHCOCK CHICKEN



1375.6 MASG



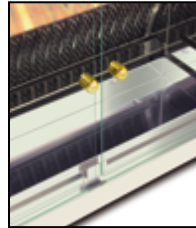
Ergonomic «cool» bakelite door handles prevent injury from burns.



Sealed spit-holders- double panel lining prevents grease from seeping into motors or other sensitive parts.

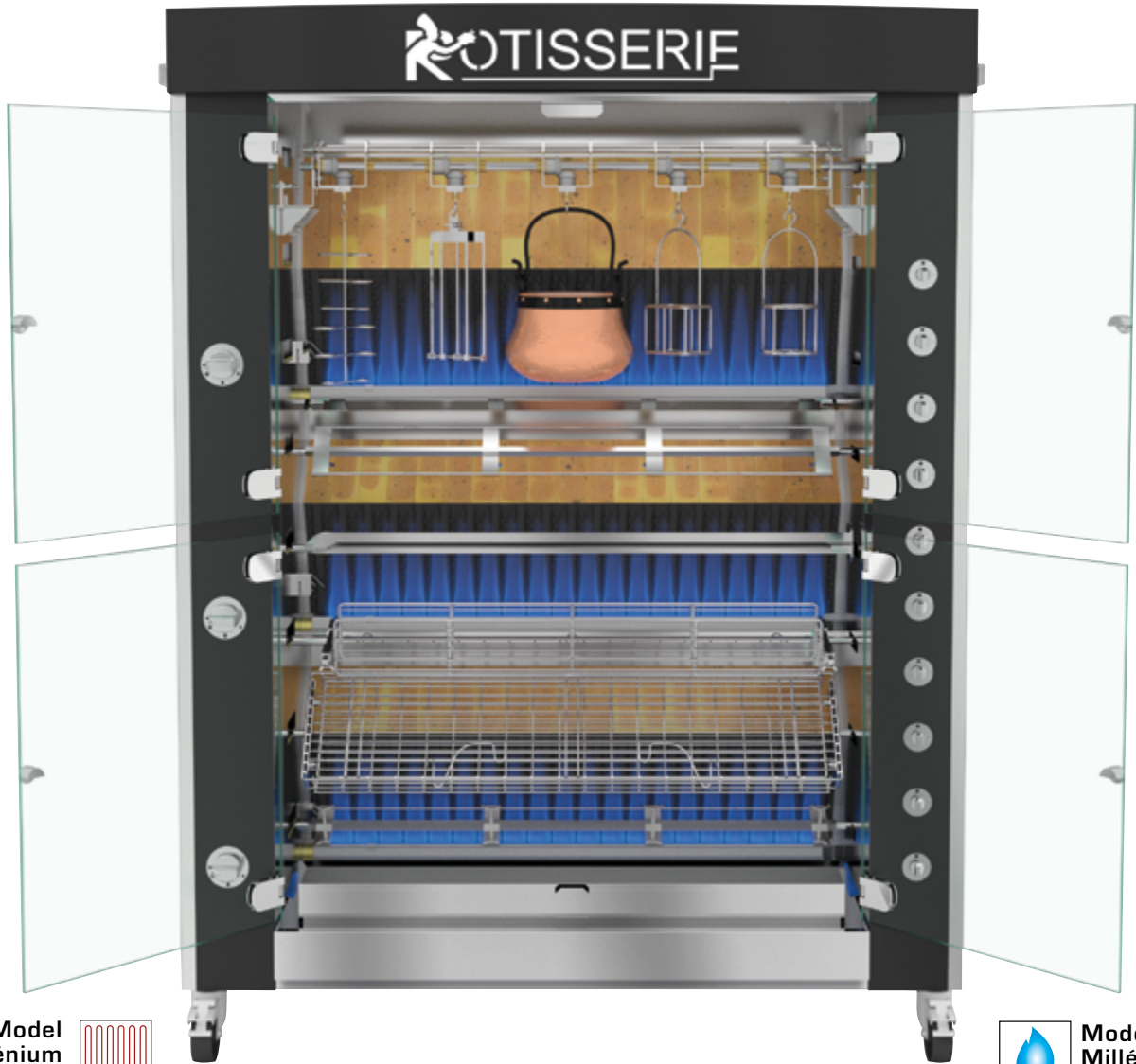



Stainless steel burner with removable air filter for uniform gas diffusion (Rotisol Patent).



Anti-scald K.Glass for reduced external thermal radiation (energy saving). Glass recessed to drip divert drips into drip pan for anti-slip protection.

1375.8 MSG



Model Millénium Electric 

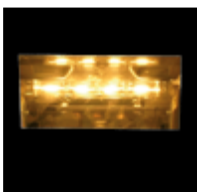
Model Millénium Gas 



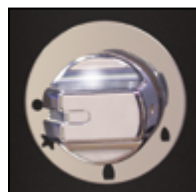
Robust hinges designed for heavy use, with integrated locking for opening and closing.



GAS Safety! Separation of the gas and electric chambers avoids all risk of explosion in the gas and electric compartments.



Glass protection of the built-in lighting.



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

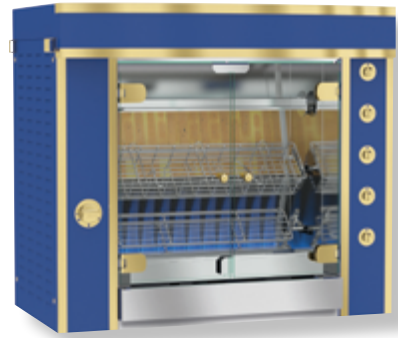
COLORS



975.2 MLG



975.2 MLG



975.2 MLG

CHICKEN SPIT



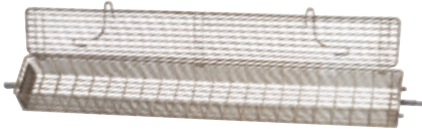
SABRE SPIT FOR HAM, TURKEY



ROAST-CLAMP SPIT



RECTANGULAR BASKET SPIT



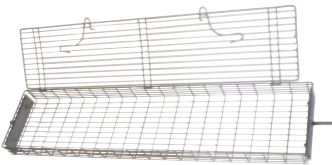
LAMB / SUCKLING PIG SPIT



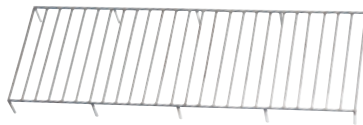
PORCHETTA SPIT



SPATCHCOCK CHICKEN BASKET SPIT



RAISED RACK FOR MEAT STORAGE OVER DRIP PAN



DIGITAL TEMPERATURE PROBE



ANTI-CUTTING PRONGLESS V-SPIT



SPIT MOVER



WASHABLE KEVLAR 15" GLOVES



VERTICAL SPIT SYSTEM



VERTICAL SPIT SYSTEM ACCESSORIES



HANDMADE THE FRENCH WAY

Rotisol's most popular line, the GrandFlame, 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, porchetta, 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.



STAINLESS STEEL

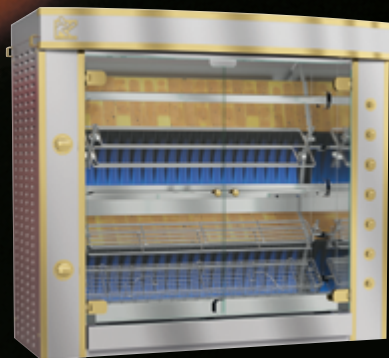
STAINLESS STEEL



1375.8 MiE

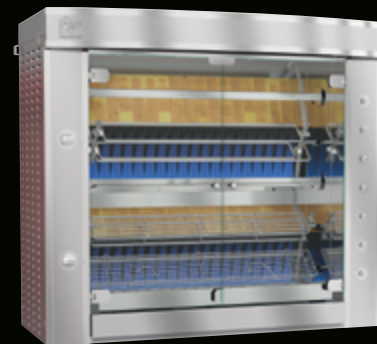
Decorative roof with or without illuminated "Rotisserie" sign.
Removable for easy cleaning.

STAINLESS STEEL AND BRASS



1375.5 MiLG

STAINLESS STEEL AND CHROME



1375.5 MiLG

		COOKING IN CONTINUOUS MODE							MIXED ROTARY (C) and ALTERNATIVE (A) COOKING
REFERENCES	GAS	975.2MG	975.5MG	975.8MG	1375.2MG	1375.5MG	1375.8MG	1675.8MG	1375.6MAG
	ELEC	975.2ME	975.5ME	975.8ME	1375.2ME	1375.5ME	1375.8ME	1675.8ME	1375.6MAE
Width (mm)		1025	1025	1025	1425	1425	1425	1725	1425
Depth (mm)		625	625	625	625	625	625	625	625
* Height (mm)		800	1160	1645	800	1160	1645	1645	1645
Interior width (mm)		650	650	650	1050	1050	1050	1350	1050
Number of poultry by machine		4/6	10/15	16/24	10/12	25/30	40/48	56/64	30/36 (C) 24/30 (A)
Number of spit by machine		3	5	8	3	5	8	8	6
Number of poultry by spit		2/3	2/3	2/3	5/6	5/6	5/6	7/8	5/6 (C) 4/5 (A)
Electric power (kW) 230V mono-phase Gas model		0,4	0,4	0,5	0,5	0,6	0,7	0,7	0,6
Gas power (Mj/hr)		NG 48.6 LPG 37.8	NG 97.2 LPG 75.6	NG 145.8 LPG 113.4	NG 79.2 LPG 75.6	NG 158.4 LPG 151.2	NG 237.6 LPG 226.8	N/A	NG 237.6 LPG 226.8
Electric power (kW) 230V – 400V three-phase Electric model		8,3	15,4	21,5	12,9	23,8	33,2	38,5	34,7
Number of burner		1	2	3	1	2	3	N/A	3
Number of electric heating resistors		8	15	21	8	15	21	21	22
Weight (kg)		70	140	195	100	190	300	350	345

* Height (mm) : Height Rotisserie without roof or substructure, (for more details, ask for technical data sheet with options)



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