

# Rotisol 1

A HIGHLY MOBILE ROTISSERIE, STURDY, RELIABLE, EASY-TO-USE, AND PROVIDING THE QUALITY COOKING TO WHICH ROTISOL IS COMMITED.



INNOVATION IN QUALITY MANUFACTURING FOR THE FOOD SERVICE INDUSTRY

# HANDMADE THE FRENCH WAY

The FauxFlame line was created to fulfill client needs for portability, ease of use and economy while producing delectable roast chickens, meats and vegetables. It is also an excellent choice for roasting in back-of-house. The FauxFlame presents an attractive show and mouthwatering smells as customers walk by your food truck or stall. Durables, reliable and economical the FauxFlame provides years of hight productivity traditional rotisserie cooking.

# BRASILIA ROTISSERIE SPATCHCOCK CHICKEN

- 27 chickens in 30 minutes
- Reduced gas consumption 9
  spits = 41000 (btu/h)
- Compact design with optimized dimensions (shallow depth: 21 1/8)
- Quick return on investment





### **PLUSES**

- All stainless steel unit
- Interior lighting
- Front and back visibility and accessibility
- Tinted safety glass

- Integrated drip tray
- Removable radiant burners gas (manufactured by ROTISOL)
- Gas

ALL MODELS STAINLESS STEEL

1175.4SMIG







1175.6SMIG



1425.6SMIG



1175.8SMIG



1425.8SMG





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



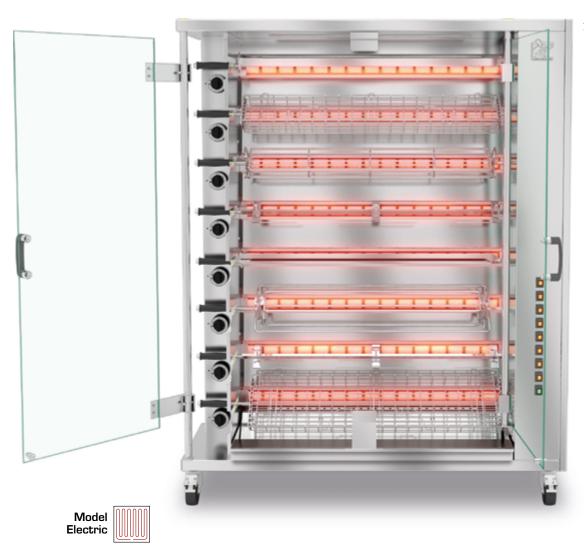
Sealed spit-holders and double-panel lining prevents grease from seeping into motors and other sensitive parts.



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



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



1425.8SMIG





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



Independent floating, swinging and adjustable motors to for easy placement and removal spits.



Replaceable ceramic bricks for significant financial savings.



Stainless steel radiant burners have air filters that can be cleaned to ensure uniform gas flow. (Rotisol patent)

# SPATCHCOCK CHICKEN



1425.6SMAIG







### HAM / TURKEY SPIT



# ROAST-CLAMP SPIT



### RECTANGULAR BASKET SPIT



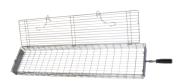
LAMB / SUCKLING PIG SPIT



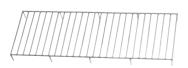
PORCHETTA SPIT



SPATCHCOCK CHICKEN BASKET SPIT



RAISED RACK FOR MEAT STORAGE OVER DRIP PAN



SPIT MOVER

DIGITAL TEMPERATURE PROBE



PRONGLESS ANTI-CUTTING V-SPIT



WASHABLE KEVLAR 15" GLOVES



## STAINLESS STEEL GLASS DOORS



# **SECURIT GLASS DOORS**



OPTION

enamel front colour and removable protective roof with illuminated sign.

Spécial M	1arch	é	COOKING IN CONTINUOUS MODE								SPATCHCOCK COOKING				
REFERENCES	GAS	1175.45MG	1175.65MG	1175.85MG	1425.45MG	1425.55MG	1425.6SMG	1425.8SMG	1655.6SMG	1655.8SMG	1175.4SMAG	1175.6SMAG	1425.45MAG	1425.65MAG	BRASILIA G
	ELEC	1175.4SME	1175.6SME	1175.85ME	1425.4SME	1425.55ME	1425.65ME	1425.8SME	1655.65ME	1655.8SME	1175.4SMAE	1175.6SMAE	1425.45MAE	1425.65MAE	BRASILIA E
Width (mm)		1175	1175	1175	1425	1425	1425	1425	1655	1655	1175	1175	1425	1425	1110
Depth (mm)		540	540	540	540	540	540	540	540	540	540	540	540	540	535
* Height (mm)		930	1285	1665	930	1105	1285	1665	1285	1665	1285	1665	1285	1665	1755
Interior width (mm)		800	800	800	1050	1050	1050	1050	1280	1280	800	800	1050	1050	815
Number of poultry by machine		16/20	24/30	32/40	20/24	25/30	30/36	40/48	36/42	48/56	12/16	18/24	16/20	24/30	27
Number of spit by machine		4	6	8	4	5	6	8	6	8	4	6	4	6	9
Number of poultry by spit		4/5	4/5	4/5	5/6	5/6	5/6	5/6	6/7	6/7	4/5	4/5	5/6	5/6	3
Electric power (kW) 230V mono-phase Gas model		0,4	0,5	0,6	0,4	0,5	0,5	0,6	0,6	0,7	0,44	0,52	0,44	0,52	0,38
Gas power (Mj/hr)		NG 69Mj/hr LPG	NG 103.5Mj/hr LPG	NG 138MJ/hr LPG	N/A	N/A	N/A	N/A	N/A	NA	NG 69MJ/hr LPG	NG 103.5MJ/hr LPG	N/A	N/A	N/A
		68Mj/hr	102Mj/hr	136Mj/hr							68Mj/hr	102Mj/hr			
Electric power (kW) 230V – 400V three-phase Electric model		13,4	19,5	25,6	20	25	30	33	38	42	18,5	21,6	28,4	33,1	8,38
Number of burner radiant type		4	6	8	4	5	6	8	6	8	4	6	4	6	4
Number of electric heating resistors		13	19	25	13	16	19	21	19	25	13	19	13	19	8
Weight (kg)		90	135	180	130	150	170	225	235	300	125	170	170	210	165







