



MODERN AND REFINED DESIGN
FOR RAPID AND TENDER ROASTING

Grand lame™



INNOVATION IN QUALITY MANUFACTURING
FOR THE FOOD SERVICE INDUSTRY

GF975-2G-LUX



GF975-5G-LUX



GF975-8G-LUX



GF1375-2G-LUX



GF1375-5G-LUX



GF1375-8G-LUX



BLACK PORCELAIN ENAMEL AND CHROME



GF1675-8G-LUX

WHOLE & SPATCHCOCK CHICKEN



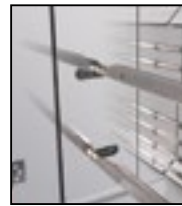
BLACK PORCELAIN ENAMEL AND BRASS



SK1375-6G-SSP



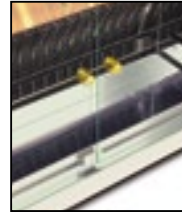
Ergonomic «cool» bakelite door handles prevent injury from burns.



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.

GF1375-8G-SSP



Model
GrandFlame
Electric



Model
GrandFlame
Gas



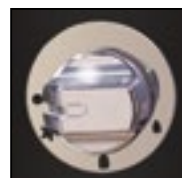
Robust hinges designed for heavy use, with integrated locking for opening and closing.



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.

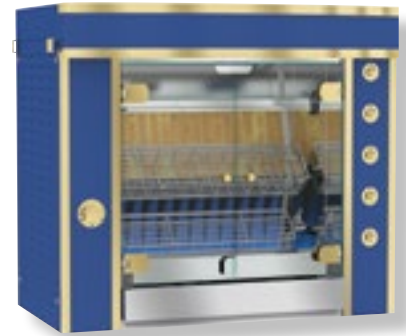
COLORS



GF975-2G-LUX



GF975-2E-LUX



GF975-2G-LUX

CHICKEN SPIT



SABRE SPIT FOR HAM, TURKEY



ROAST-CLAMP SPIT



RECTANGULAR BASKET SPIT



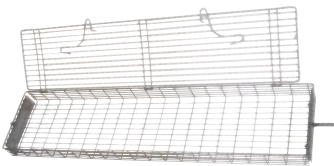
LAMB / SUCKLING PIG SPIT



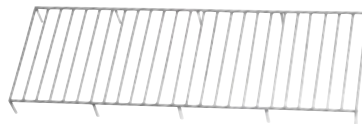
PORCHETTA SPIT



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



GF1375-8E-SS

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

STAINLESS STEEL AND BRASS



GF1375-5G-SS

STAINLESS STEEL AND CHROME



GF1375-5G-SS

Grand flame™		Cooking in continuous mode							SpatchKing Whole Chicken (C) Spatchcock cooking (A)
Rotisserie	GAS	GF975-2G	GF975-5G	GF975-8G	GF1375-2G	GF1375-5G	GF1375-8G	GF1675-8G	SK1375-6G
	ELEC	GF975-2E	GF975-5E	GF975-8E	GF1375-2E	GF1375-5E	GF1375-8E	GF1675-8E	SK1375-6E
Width (inches)		40 3/8	40 3/8	40 3/8	56 1/8	56 1/8	56 1/8	68	56 1/8
Depth (inches)		24 5/8	24 5/8	24 5/8	24 5/8	24 5/8	24 5/8	24 5/8	24 5/8
Height (inches)*		31 1/2	45 3/4	64 7/8	31 1/2	45 3/4	64 7/8	64 7/8	64 7/8
Interior width (inches)		25 5/8	25 5/8	25 5/8	41 3/8	41 3/8	41 3/8	53 1/4	41 3/8
Total Number of chickens		4/6	10/15	16/24	10/12	25/30	40/48	56/64	30/36 (C) 24/30 (A)
Number of spits per oven		3	5	8	3	5	8	8	6
Number of chickens per spit		2/3	2/3	2/3	5/6	5/6	5/6	7/8	5/6 (C) 4/5 (A)
Gas model: Electric power (kW) 230V single-phase		0,4	0,4	0,5	0,5	0,6	0,7	0,7	0,6
Gas power (btu/h)		27500	55000	82000	41000	82000	123000	175000	123000
Electric model: Electric power (kW) 230V-400V 3-phase		8,3	15,4	21,5	12,9	23,8	33,2	38,5	34,7
Number of burners		1	2	3	1	2	3	3	3
Number of electric heating resistors		8	15	21	8	15	21	21	22
Weight (lbs)		155	309	430	221	419	662	772	650

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



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