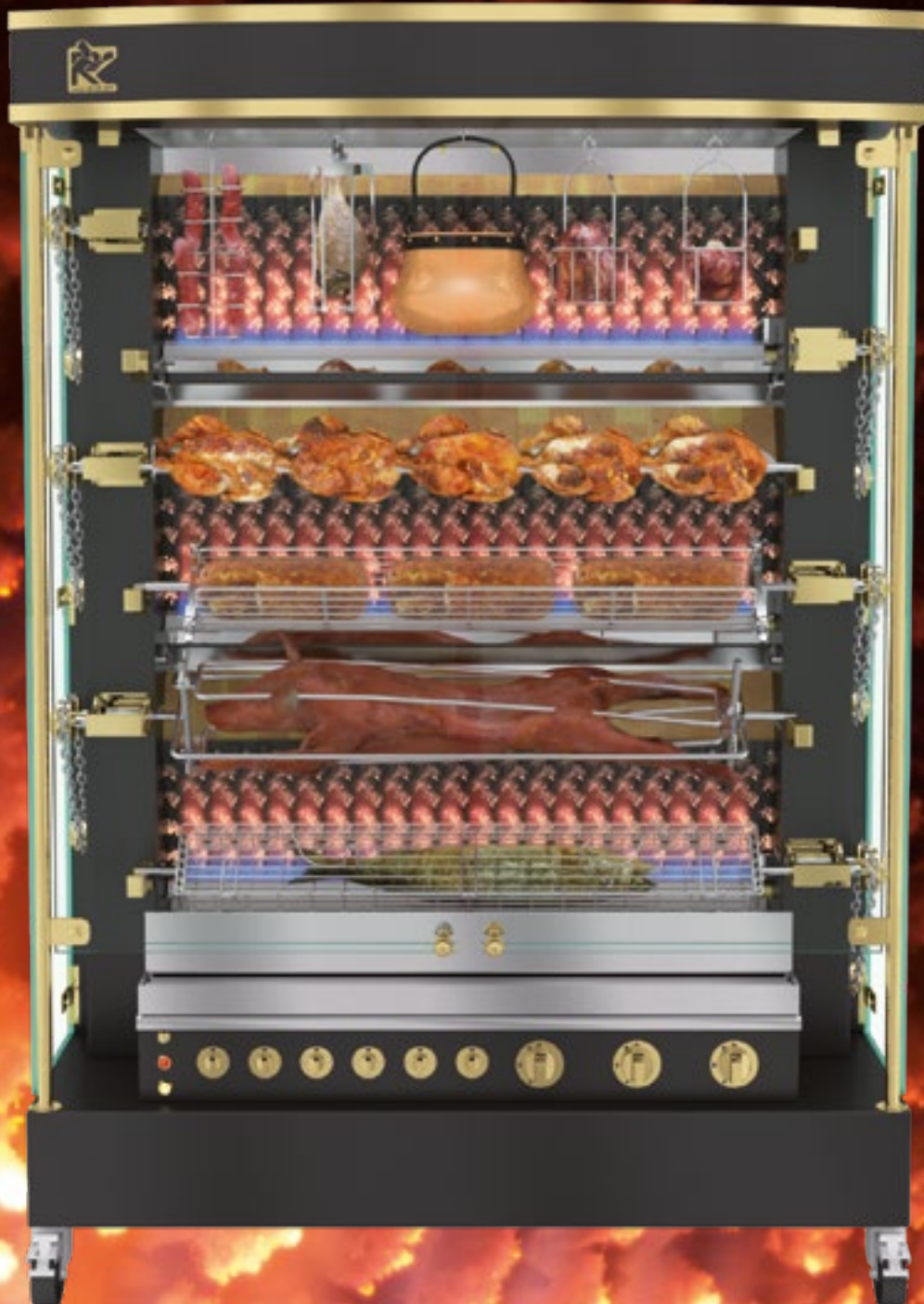




Master flame™

THE HALLMARK OF ROTISOL'S UNRIVALED EXPERTISE



INNOVATION IN QUALITY MANUFACTURING  
FOR THE FOOD SERVICE INDUSTRY

MF975-4G-LUX



BLACK PORCELAIN ENAMEL AND BRASS

MF1375-4G-LUX



BLACK PORCELAIN ENAMEL AND CHROME



MF975-6G-LUX



MF1375-6G-LUX



Magnificent display of the **GRANDES FLAMMES** with its visible ceramic wicks.



Heat retention with decorative terracotta firebricks.



Visible rustic pulleys and drive chains.



Switches and gas knobs for fine-tuning the gas flow-chrome or brass-colored.

MF1375-6G-LUX



 **Model  
MasterFlame  
Gas**



Pre-installed vertical spit system adapted for vertical cooking.



Channelled drip tray for catching grease ensures excellent hygiene and safety.



Middle cooking tray.



Automatic stop controls glass doors as they open.

## COLORS



MF975-2G-LUX



MF975-2G-LUX



MF975-2G-LUX

### TRADITIONAL CHICKEN SPIT



### SABRE SPIT FOR HAM, TURKEY



### ROAST-CLAMP SPIT



### RECTANGULAR BASKET SPIT



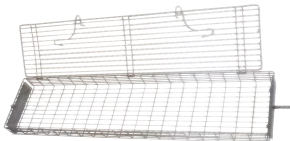
### LAMB / SUCKLING PIG SPIT



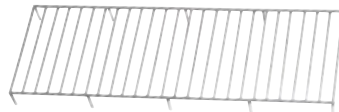
### PORCHETTA SPIT



### 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 traditional rustic-style rotisserie, the MasterFlame, is an attractive show-piece for any restaurant or kitchen and is used by chefs in Michelin's star restaurants around the world.

The visible flames from Rotisol's patented burners spread up the porcelain wicks creating a spectacular visual that can be seen through the front and side glass doors.

Spits are driven by an elegant system of chains and pulleys, rotating at 2 ½ times per minute, ensuring perfectly cooked, self-basting poultry, meat, vegetables and fish.

The 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 AND CHROME



MF975-2G-SS

STAINLESS STEEL AND BRASS



MF975-2G-SS

| Master Flame™                                       |     | Cooking in continuous mode |          |          |           |           |
|-----------------------------------------------------|-----|----------------------------|----------|----------|-----------|-----------|
| Rotisserie                                          | GAS | MF975-2G                   | MF975-4G | MF975-6G | MF1375-4G | MF1375-6G |
| Width (inches)                                      |     | 26 1/4                     | 26 1/4   | 26 1/4   | 53 3/4    | 53 3/4    |
| Depth (inches)                                      |     | 28 3/4                     | 28 3/4   | 28 3/4   | 28 3/4    | 28 3/4    |
| Height (inches)*                                    |     | 38 5/8                     | 53 3/4   | 73 3/8   | 53 3/4    | 73 3/8    |
| Interior width (inches)                             |     | 24 3/8                     | 24 3/8   | 24 3/8   | 40 1/4    | 40 1/4    |
| Number of chickens per oven                         |     | 4/6                        | 8/12     | 12/18    | 20/24     | 30/36     |
| Number of spits per oven                            |     | 2                          | 4        | 6        | 4         | 6         |
| Number of chickens per spit                         |     | 2/3                        | 2/3      | 2/3      | 5/6       | 5/6       |
| Gas model: Electric power (kW)<br>230V single-phase |     | 0,3                        | 0,42     | 0,54     | 0,52      | 0,64      |
| Gas power (btu/h)                                   |     | 27000                      | 55000    | 82000    | 82000     | 123000    |
| Number of burners                                   |     | 1                          | 2        | 3        | 2         | 3         |
| Number of vertical Spit System hooks                |     | 3                          | 3        | 3        | 5         | 5         |
| Weight (Lbs)                                        |     | 309                        | 441      | 717      | 552       | 915       |

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



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