

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

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STAINLESS STEEL
GLASS DOORS



SECURIT
GLASS DOORS



FF1175-8G

FauxFlame		Cooking in continuous mode						Spatchcock Cooking	
REFERENCES	GAS	FF1175-4G	FF1175-6G	FF1175-8G	FF1425-4G	FF1425-6G	FF1425-8G	FFS1425-6G	FFS1100-4G
Width (inches)		46 1/4	1175	1175	1425	1425	1425	56 1/8	43 3/4
Depth (inches)		23 1/2	23 1/2	23 1/2	23 1/2	23 1/2	23 1/2	21 5/8	21 1/8
Height (inches)*		36 5/8	50 5/8	65 5/8	36 5/8	50 5/8	65 5/8	65 5/8	69 1/8
Interior width (inches)		31 1/2	31 1/2	31 1/2	41 3/8	41 3/8	41 3/8	41 3/8	32 1/8
Total Number of Chickens		16/20	24/30	32/40	20/24	30/36	40/48	24/30	27/36
Number of spit by machine		4	6	8	4	6	8	6	9
Number of Chickens by spit		4/5	4/5	4/5	5/6	5/6	5/6	5/6	3/4
Electric power (kW) 230V mono-phase Gas model		0,4	0,5	0,6	0,4	0,5	0,6	0,52	0,38
Gas power (btu/h)		41000	61500	82000	60500	91000	121000	113000	41000
Number of burners		4	6	8	4	6	8	6	4
Weight (lbs)		200	300	400	287	375	496	463	364

* Height of Rotisserie without roof or base on casters, (for more details, ask for technical data sheet with options)



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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

ALL MODELS
STAINLESS STEEL

FF1175-4G



FF1425-4G



FF1175-6G



FF1425-6G



FF1175-8G



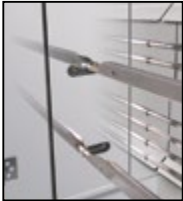
FF1425-8G



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



Robust hinges designed for heavy use, with integrated locking in open and closed position;



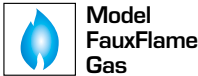
Sealed spit-holders and double-panel lining prevents grease from seeping into motors and other sensitive parts.



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



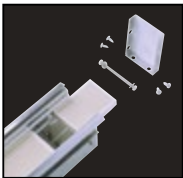
FF1425-8G



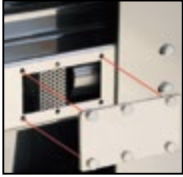
GAS Safety ! Separation of the gas and electric chambers avoids all risk of explosion in the gas and electric compartments.



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)

WHOLE & SPATCHCOCK CHICKEN



TRADITIONAL CHICKEN SPIT



HAM / TURKEY SPIT



ROAST-CLAMP SPIT



RECTANGULAR BASKET SPIT



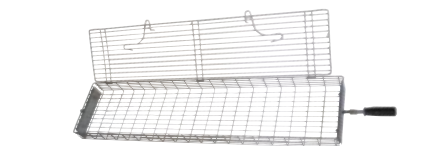
LAMB / SUCKLING PIG SPIT



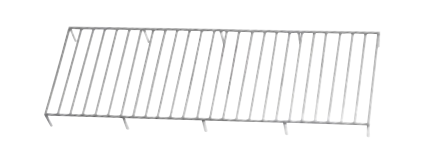
PORCHETTA SPIT



SPATCHCOCK CHICKEN BASKET SPIT



RAISED RACK FOR MEAT STORAGE OVER DRIP PAN



DIGITAL TEMPERATURE PROBE



PRONGLESS ANTI-CUTTING V-SPIT



SPIT MOVER



WASHABLE KEVLAR 15" GLOVES

