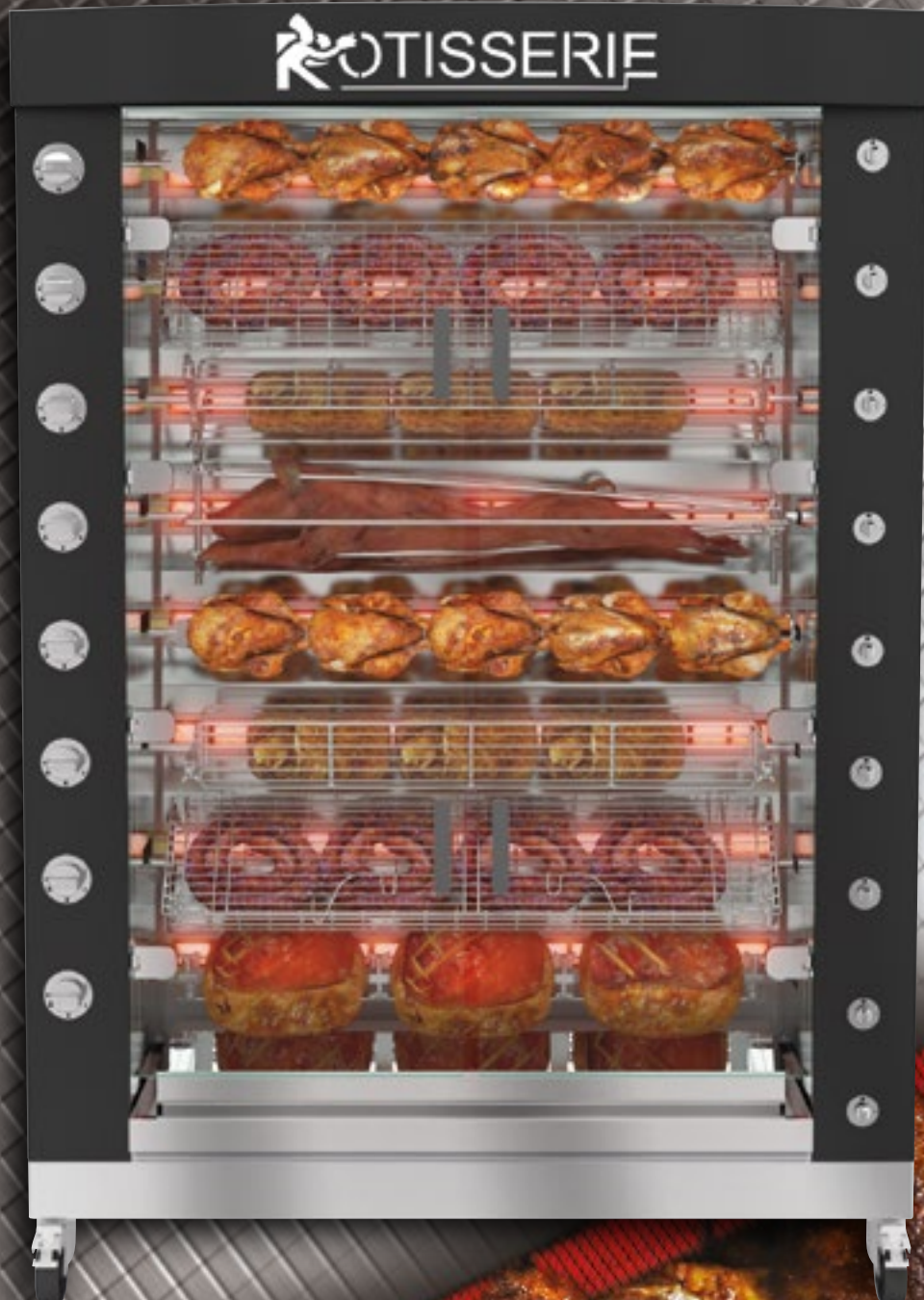




A ROTISSERIE FOR INTENSIVE USE  
PROVIDING AN EXCELLENT INVESTMENT



INNOVATION IN QUALITY MANUFACTURING  
FOR THE FOOD SERVICE INDUSTRY

BLACK PORCELAIN  
ENAMEL AND  
STAINLESS STEEL

FB1160-4G-SSP



FB1400-4G-SSP



FB1160-6G-SSP



FB1400-6G-SSP



FB1160-8G-SSP



FB1400-8G-SSP





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



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

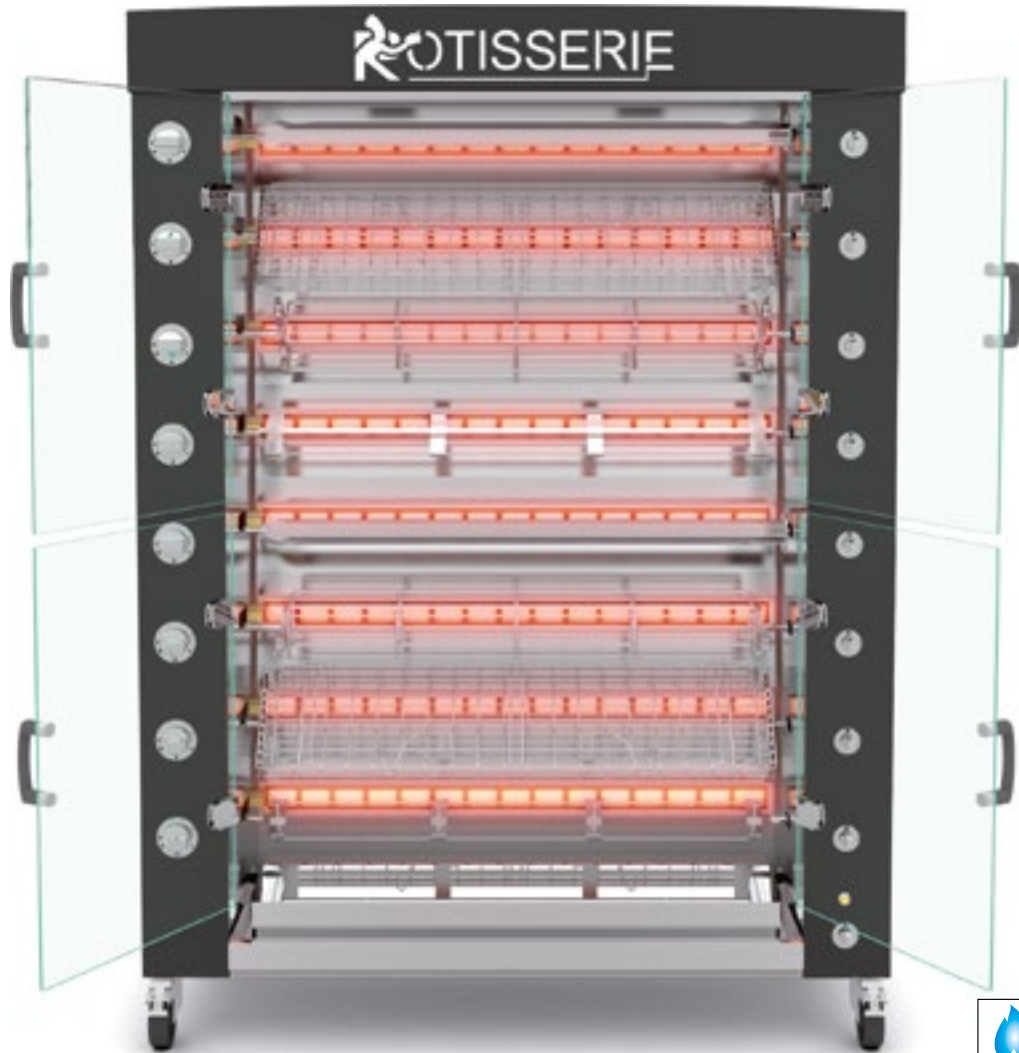



Robust hinges designed for heavy use, with integrated locking for opening and closing.

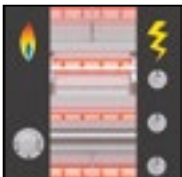


Anti-scald K.Glass for reduced external thermal radiation (energy saving). Glass recessed to drip divert drips into drip pan for anti-slip protection.

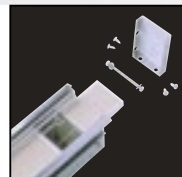
FB1400-8G-SSP



 Model  
FlamBoyant  
Gas



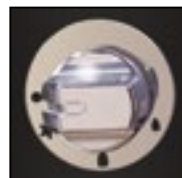
**GAS Safety !** Separation of the gas and electric chambers avoids all risk of explosion in the gas and electric compartments.



Replaceable ceramic bricks for significant financial savings.



Glass protection of the built-in lighting.



Gas and electric switches, in chromed metal.

COLORS



*Bring your concept to life by choosing the colour that will suit you best, among our wide range of colors.*

TRADITIONAL CHICKEN SPIT



SABRE SPIT FOR HAM, TURKEY



ROAST-CLAMP SPIT



RECTANGULAR BASKET SPIT



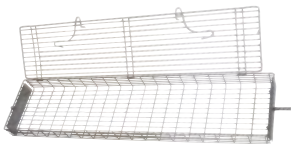
LAMB / SUCKLING PIG SPIT



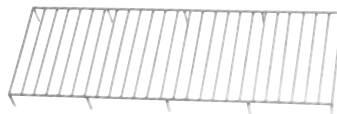
PORCHETTA SPIT



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

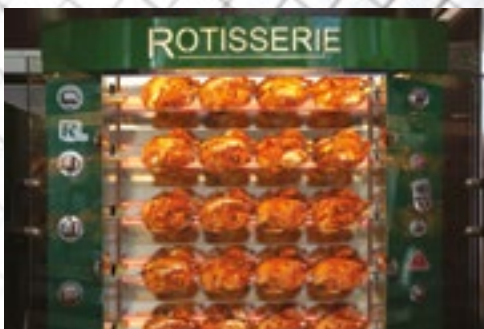


VERTICAL SPIT SYSTEM ACCESSORIES

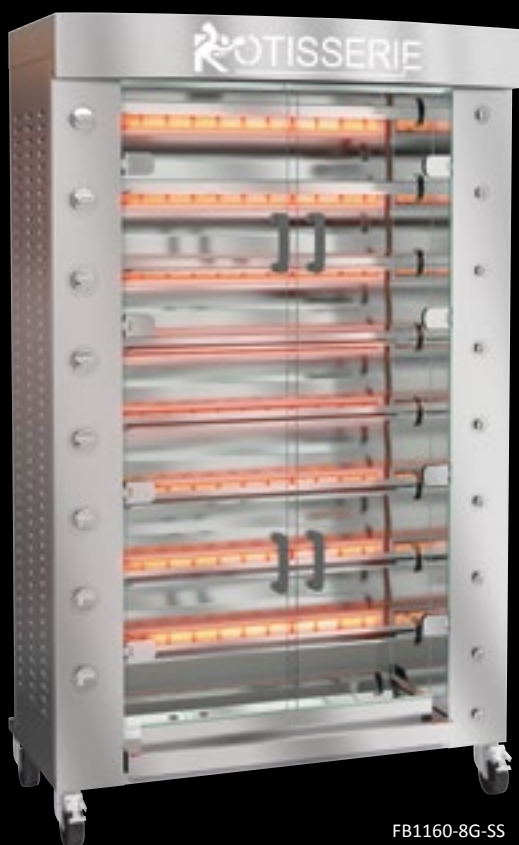


## HANDMADE THE FRENCH WAY

The FlamBoyant range of rotisseries has been especially designed for high-volume cooking with high output and speed, while retaining excellent cooking quality. Well designed, user friendly and reliable, the FlamBoyant is used by leading supermarkets and chain restaurants throughout the world. Conscious of the high energy costs involved for our clients, the FlamBoyant rotisserie has energy-saving infrared burners, patented by Rotisol. A wide array of accessories enable the rapid roasting of a variety of products.



STAINLESS STEEL



FB1160-8G-SS



FB1160-6G-SS

FlamBoyant		Cooking in continuous mode					
Rotisserie	GAS	FB1160-4G	FB1160-6G	FB1160-8G	FB1400-4G	FB1400-6G	FB1400-8G
Width (Inches)		45 1/8	45 1/8	45 1/8	54 1/8	54 1/8	54 1/8
Depth (Inches)		22 5/8	22 5/8	22 5/8	22 5/8	22 5/8	22 5/8
Height (Inches)*		36 1/4	51	65 3/4	36 1/4	51	65 3/4
Interior width (Inches)		32 1/4	32 1/4	32 1/4	41 3/8	49 1/4	49 1/4
Number of chickens per oven		16/20	24/30	32/40	20/24	30/36	40/48
Number of spits per oven		4	6	8	4	6	8
Number of chickens per spit		4/5	4/5	4/5	5/6	5/6	5/6
Gas model: Electric power (kW) 230V single-phase		0,4	0,5	0,6	0,6	0,6	0,7
Gas power (btu/h)		52000	77000	103000	76000	113000	151000
Number of radiant-type burners		4	6	8	4	6	8
Weight (Lbs)		243	330	430	310	405	530

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



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