



# Kotisol

## ROTISSERIE

A tradition of high-tech quality



## Grandes Flammes OLYMPIA

The OLYMPIA range of professional Grandes Flammes rotisseries offers luxury equipment for the most demanding gastronomy. The OLYMPIA range is a sign of rustic know-how, characterised by equipment with visible chains and pulleys, whose appearance evokes the spirit of traditional cooking.

Model	Capacity
1375.6OLG/OLE	36
1375.4OLG/OLE	24
975.6OLG/OLE	18
975.4OLG/OLE	12

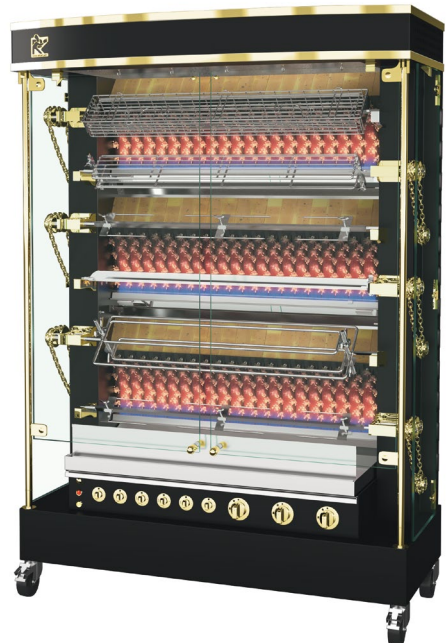
Other colours  
available as an option

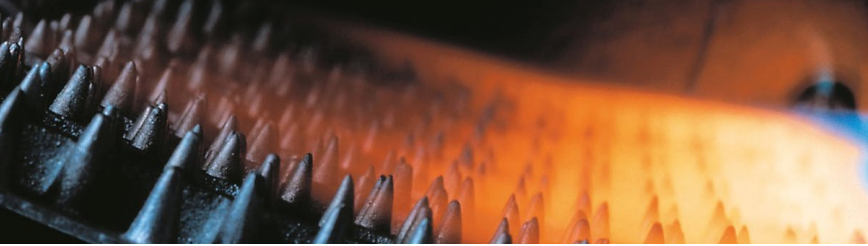


1375.4OLE  
with neutral or heated base cabinet  
Black enamel + Brass trim  
**Electric version**



1375.6OLG  
Black enamel + Brass trim  
**Gas version**





## Grandes Flames MILLENIUM

The attractive, ergonomic MILLENIUM line of Grandes Flammes rotisseries offers a number of innovative features for enhanced functionality. These rotisseries are ideal showcases, used all over the world in hotels, restaurants and delicatessens, and meet the expectations of all categories of customers.

Model	Capacity
1375.8ML/i (G, E, R)	48
1375.5ML/i (G, E, R)	30
1375.3ML/i (G, E, R)	12
975.8ML/i (G, E, R)	24
975.5ML/i (G, E, R)	16
975.3ML/i (G, E, R)	9

**LUXE ML** ou **INOX Mi**

**G** GAS,  
**E** ELECTRIC,  
**R** RADIANT

Other colours  
available as an option



1375.8MLG  
Black enamel + Brass trim  
Gas version

1375.5MiG  
with neutral or ventilated heated base cabinet  
all stainless steel  
Gas version



## SPECIAL-MARKET

Limited weight, minimal space requirements and mobility are the advantages that SPECIAL-MARKET rotisseries offer to their users.

The ergonomic features of the SPECIAL MARKET rotisserie provide shoppers with the attractive sight and appetizing smells they love to find at markets or stalls.

Model	Capacity
1425.8SMiG	40/48
1425.6SMiG	30/36
1425.4SMiG	20/24
1175.8SMiG	32/40
1175.6SMiG	24/30
1175.4SMiG	16/20
Model	Capacity
BRASILIA.G	27
BRASILIA.E	27

1425.8SMG  
all stainless steel  
Gas Version



1175.4SMG  
all stainless steel  
Gas Version



## Brasilia «SPATCHCOCK» chicken

Brasilia **GAS** ou **ELECTRIC**



The «SPATCHCOCK» process consists of roasting a fully grilled product, top and bottom. (27 marinated chickens cooked in 30 minutes)



## Mini-Concept ROTI-ROASTER

Adopt the Mini-Concept rotisserie and significantly reduce your bills by optimising space, quick cleaning, low energy consumption and outstanding roasting performance.



Model	Capacity
8.720IF2LSV.PANO	32+32
8.520IF2LSV.PANO	24+32
5.520IF2LSV.PANO	15+32
8.720IF2LSVT.PANO	32+32
8.520IF2LSVT.PANO	24+32
5.520IF2LSVT.PANO	15+32

### LOW ENERGY CONSUMPTION

5.320IF2LS (**Closed back**)  
Self-service static heat holding  
with front and rear loading.

8.520IF2LS (**Pass through**)  
Self-service static heat holding  
with front and rear loading.



Detergent 1L/5L



Descaler 1L/5L



Grease trap +  
wheeled base



Plastic bag  
(grease recovery)



## Mini-Concept STAR-CLEAN

Thanks to its ergonomic design, with an access height of 1100 mm, the cooking chamber is unobstructed, free of all accessories and heating elements (no risk of burns), and cleaning is optimised, quick, simple and safe thanks to its assisted cleaning.

Model	Capacity
8.720TOUCHi2LSV.PANO	32+40
8.520TOUCHi2LSV.PANO	24+32
5.520TOUCHi2LSV.PANO	15+32
8.720TOUCHi2LSVT.PANO	32+40
8.520TOUCHi2LSVT.PANO	24+32
5.520TOUCHi2LSVT.PANO	15+32

### 5.560i2LSV.PANO (Closed back)

Self-service ventilated heated cabinet with front and rear loading.



### 8.760i2LSVT.PANO (Pass through)

Self-service ventilated heated cabinet with front and rear loading.



### 8.560i2LSVT.PANO (Pass through)

Self-service ventilated heated cabinet with front and rear loading.





## Mini-Concept MASTER-CLEAN

You dreamt about it... Rotisol invented it!  
Your staff will love the automatic cleaning and so will you. + 300 fewer man-hours each year.

Model	Capacity
8.760i2LSV.PANO	32+40
8.560i2LSV.PANO	24+32
5.560i2LSV.PANO	15+32
8.760i2LSVT.PANO	32+40
8.560i2LSVT.PANO	24+32
5.560i2LSVT.PANO	15+32

MC8.560i2LS.PANO **(Closed back)**  
Self-service ventilated heated cabinet  
with front loading.

MC5.560LSVT.PANO **(Pass through)**  
Equipped with a grease captor.  
Self-service ventilated heated cabinet  
with front and rear loading.



## Mini-Concept MASTER-CLEAN

You dreamt about it... Rotisol invented it!  
Your staff will love the automatic cleaning and so will you. + 300 fewer man-hours each year.

Model	Capacity
8.760i2LSVCV.PANO	32+40
8.560i2LSVCV.PANO	24+32
5.560i2LSVCV.PANO	15+32

MC 5.560i2LSVCV (**Pass through**)  
Self-service ventilated heated cabinet  
with front and rear loading.

MC 8.560i2LSVCV (**Pass through**)  
Self-service ventilated heated cabinet  
with front and rear loading.







## MASTER-CLEAN

This significant cost saving, low water consumption and controlled energy output will significantly reduce your bills compared to other competitive products. Ergonomic, the Master-Clean has been designed to fit into your line thanks to its small footprint by maximising optimal capacities for different types of cooking.

Model	Capacity
MC8.760	32
MC8.560	24
MC5.560	15
MCT8.760	32
MCT8.560	24
MCT5.560	15

MCT5.560 + 5.56MSTO (**Pass through**)



MCT5.560 + 5.56MSTO  
(**Pass through**)  
closed base cabinet



MCT8.560 + 8.56MSTO  
(**Pass through**)  
closed base cabinet



Detergent 1L/5L



Descaler 1L/5L



Grease trap +  
wheeled base.



Plastic bag  
(grease recovery)



## STAR-CLEAN

The Star-Clean Rotisserie is the new generation rotisserie with energy savings and a cleaning cycle!

Model	Capacity
SC16.720	64
SC16.520	48
SCT8.760	32
SCT8.560	24
SC15.560	15
SC8.760	32
SC8.560	24
SC5.560	15

SCT8.520 + 8.52MSTO (Pass through)  
with assisted cleaning.



SC8.520 + 8.52MSTO (Pass through)  
closed base cabinet



Detergent 1L/5L



Descaler 1L/5L



Grease trap +  
wheeled base.



Plastic bag  
(grease recovery)





## ROTI-ROASTER

World leader in rotisserie manufacturing, we present the new Roti-Roaster. Our new modern, sleek, economical and multi- accessory convection rotisserie!

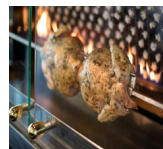
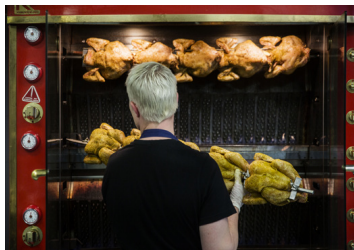
Model	Capacity
FBP16.720	32
FBP16.520	24
FBP8.720	15
FBP8.520	32
FBP5.520	24
FBP5.320	15

FBP5.520 + 5.52MSTO (**Pass through**)  
with optional base cabinet



FBP8.520 + 8.52MSTO (**Pass through**)  
with optional base cabinet options





They put their trust in ROTISOL



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