



# GRANDES FLAMMES **OLYMPIA**

The tradition of fire, the elegance of gesture



Z.I LA TRENTAINE - 77507 CHELLES CEDEX - FRANCE  
[www.rotisol.com](http://www.rotisol.com)



OLYMPIA, THE ICONIC ROTISSERIE FOR CONTROLLED FIRE

GRANDES FLAMMES  
OLYMPIA

PAR ROTISOL

The **Grandes Flammes OLYMPIA** range embodies the perfect marriage of **rustic aesthetics**, **robust engineering** and **culinary artistry**.

Designed to meet the requirements of the most demanding chefs as well as the most refined spaces, it imposes its majestic presence thanks to its **visible chains**, **solid pulleys** and **impeccable finishes**.

Each **OLYMPIA** rotisserie is a tribute to traditional fire cooking, while incorporating modern requirements for performance and ergonomics.

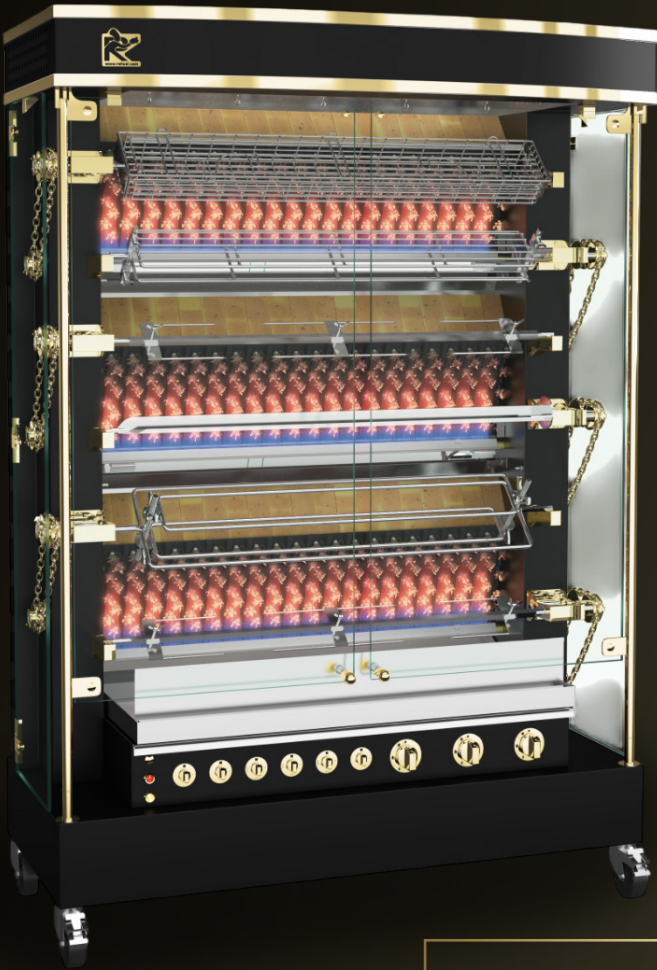
It's designed to last, to impress, and to enhance the authenticity of a generous, open kitchen.



**OLYMPIA 975.40iE**  
**Stainless Steel & Chrome**  
**CAPACITY : 12 POULTRY**  
**Electric version**

Ideal for hotels, gourmet restaurants, exceptional caterers or luxury markets, it becomes a show in its own right, a central element of a venue that pays attention to every detail.

Several models available to suit your needs



**OLYMPIA 1375.60LG**  
**Black Enamel & Brass trims**  
**CAPACITY : 36 POULTRY**  
**Gas version**

MODEL	CAPACITY 🍗
1375.6OL/Oi (G,E)	36
1375.4OL/Oi (G,E)	24
975.6OL/Oi (G,E)	18
975.4OL/Oi (G,E)	12

G : Gas / E : Electric



## OLYMPIA ADAPTS TO YOUR NEEDS WITHOUT LOSING ITS SOUL

### *Main characteristics :*

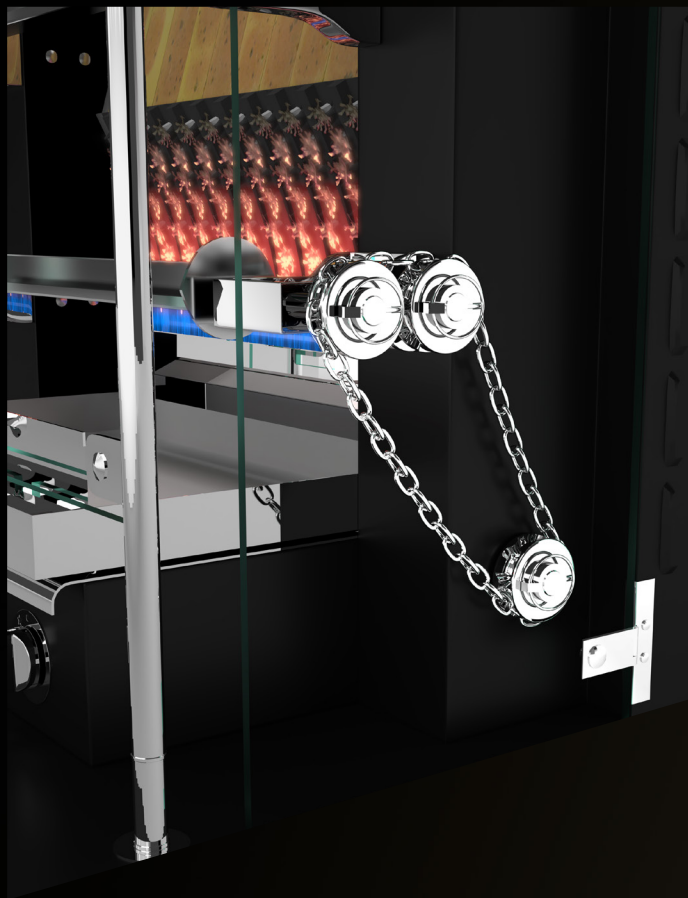
**Exposed chain drive** and **oversized pulleys**

**Neutral** or **heated base** (depending on model)

**Noble materials** : stainless steel, brass, enamelled cast iron

**Gas cooking** (electric versions on request)

**Integrated vertical spit cooking system**



GRANDES FLAMMES  
**OLYMPIA**

PAR ROTISOL

**OLYMPIA 1375.40LG**

**Black Enamel & Brass  
trims**

**With heated base**

**CAPACITY : 24 POULTRY**

**Gas version**

### **VERSIONS AVAILABLE :**

#### **OLYMPIA classic - Indoor version**

The prestige equipment par excellence, designed to enhance open kitchens or premium catering areas.

#### **GARDEN OLYMPIA - Outdoor version**

A range designed for outdoor use: restaurant terraces, private events, hotels, or even private enthusiasts.

Same sturdiness, same inimitable style, suitable for outdoor use.

## A CULINARY OBJECT, A VISUAL SIGNATURE

In addition to its exceptional cooking performance, the **Grandes Flammes OLYMPIA** range offers fine customization to fit perfectly into any location, any ambience, any identity.

**RAL COLORS on request :** Choose a unique color to enhance the environment.



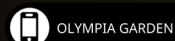
Model 972.2OLG

Wide choice of colors available :





Michelin-starred hotels, artisan butchers, catering corners and supermarket chains :  
The **Grandes Flammes OLYMPIA** adapt to all requirements with efficiency and style.



SCAN OUR QR CODE FOR A VIDEO  
PRESENTATION OF THE GARDEN  
OLYMPIA

**Rotisol**

**READY TO ENHANCE YOUR CULINARY CREATIONS?**

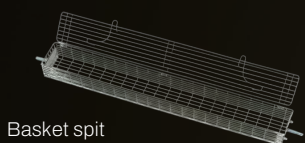
Discover the **Grandes Flammes OLYMPIA** and its  
accessories for complete and tasty meals !

**Contact us for more information**

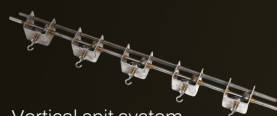


## ACCESSORIES AVAILABLE

A wide range of cooking and presentation accessories is available to accompany the rotisseries: spits, vertical hanging systems and specific supports, designed to adapt to each type of piece and enhance the presentation of products.



Basket spit



Vertical spit system



Raised rack



Sabre spit



Carousel



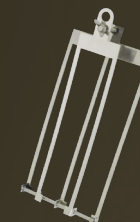
Soup pan



Suspended plate



Rounded  
basket



Basket spit



Meat  
hook



Sausage  
spit



Kebab skewer  
for carousel