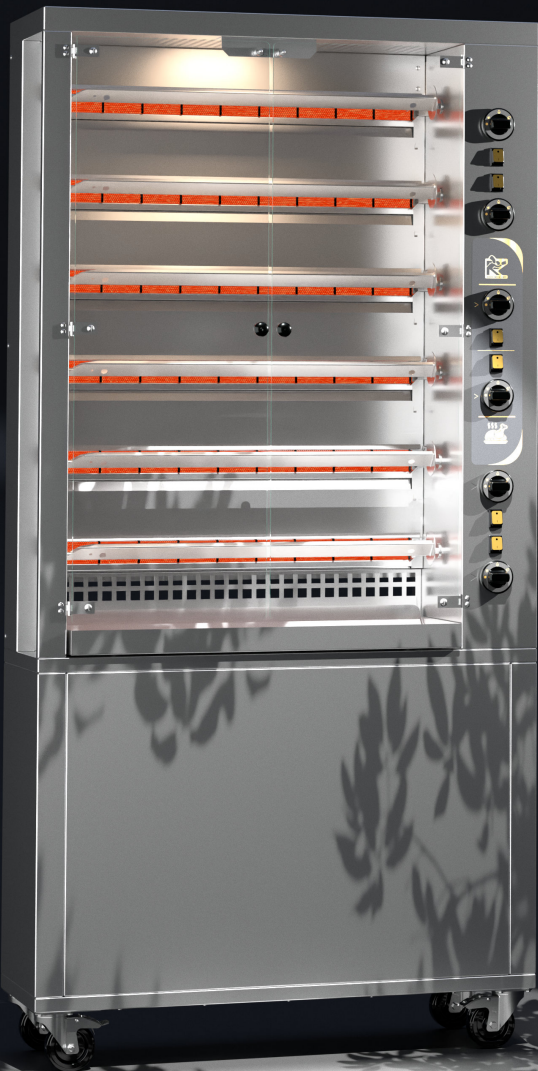


THE ART OF PERFECTION IN ROASTING

Rotisserie Optima

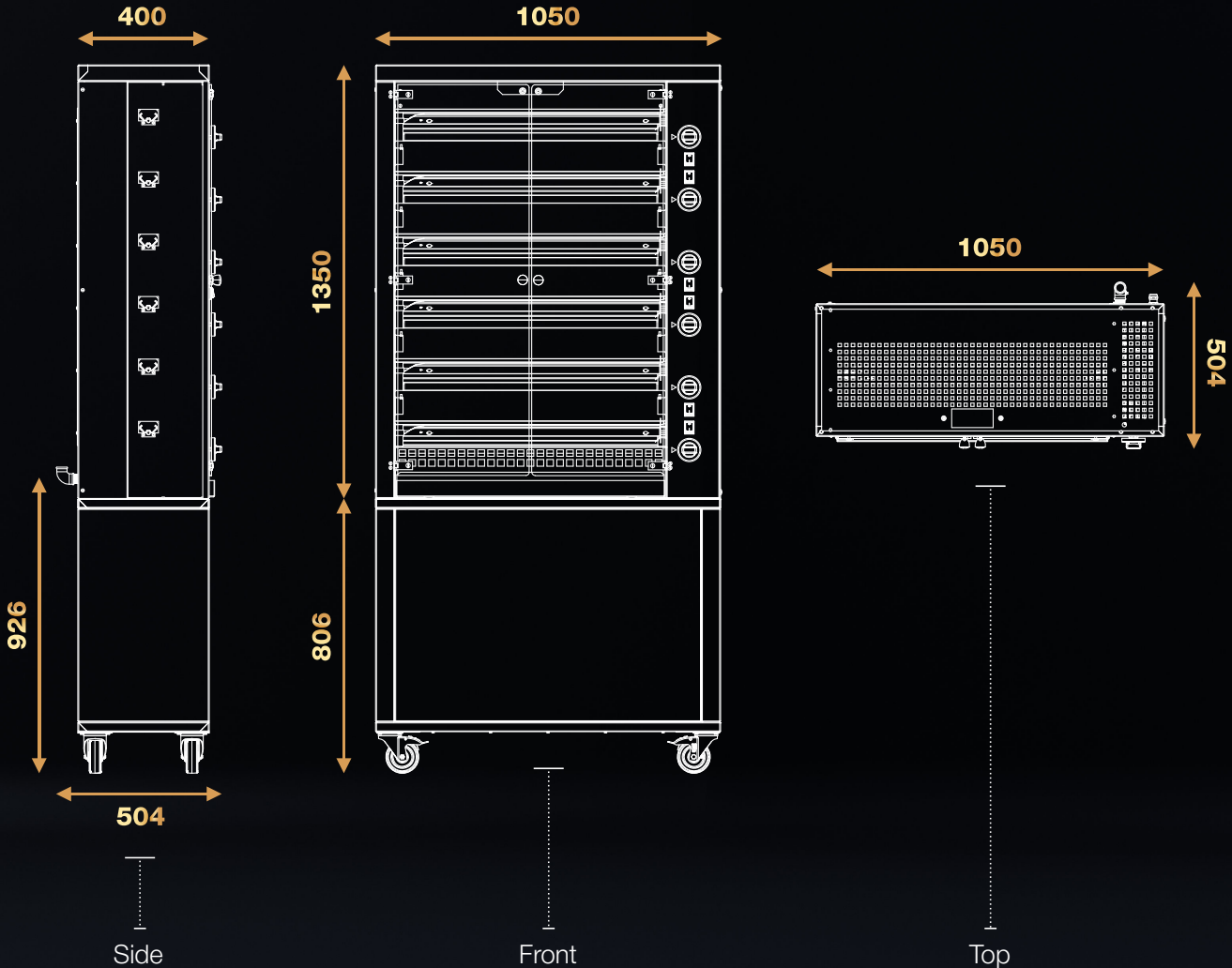
1050.6OPTIG - GAS VERSION



-  **Independent Motors** - Operational reliability guaranteed by a dedicated motor for each spindle, ensuring continuous operation even during maintenance.
-  **Protection & Insulation** - Protective glass doors made from high-strength SECURIT glass for intensive daily use.
-  **Cost-Effective Gas Design** - Interchangeable radiant ceramic bricks providing even heating and low-cost maintenance.
-  **Optimised Footprint** - A compact design engineered to maximise cooking capacity without taking up valuable workspace.
-  **Professional Reliability** - ROTISOL's renowned quality and robustness incorporated into a simple, durable and easy-to-maintain machine.
-  **Great Overall Cost Value** - A profitable investment that reduces downtime, repair expenses, and long-term consumption.

 Watch our video to discover our rotisserie

Our after-sales service is based in France and has a comprehensive stock of spare parts to ensure the fastest possible response and rapid repairs.



SPECIFICATIONS

Number of spits	6 Cuissanpic spits (800 mm)
Capacity	24/30 poultry
Dimensions	Length 1050 x Depth 504 x Height 2156 mm
Weight	With base: 145 kg — Without base: 105 kg
Material	Stainless steel
Power supply	230 V 50 Hz - 3 phases + neutral + earth (2 metres cable)
Electrical power	0.3 kW (6 x 50 W motors)
Puissance Gaz	22.5 kW/h
Débit volumique Gaz naturel	2.25 m³/h
Débit volumique Gaz propane	1.74 kg/h
Optinal accessories	Basket spit, Roast spit, Swivel spit, Raised rack for storing poultry in the drip tray, Spit with spikes, etc.