DESIGN

Rotisol's traditional rustic-style rotisserie, the MasterFlame, is an attractive show-piece for any restaurant or kitchen and is used by chefs in Michelins star restaurants around the world.

The visible flames from Rotisol's patented burners spread up the porcelain wicks creating a spectacular visual that can be seen through the front and side glass doors.

Spits are driven by an elegant system of chains and pulleys, rotating at $2 \frac{1}{2}$ times per minute, ensuring perfectly cooked, self-basting poultry, meat, vegetables and fish.

The optional Vertical Spit System with its choice of eight hanging accessories expands the menu possibilities even more and adds additional visual appeal.

FEATURES

- ☐ Reinforced and anti warping heating element
- ☐ Tempered K-glass front and side doors
- ☐ Decorative roof included
- ☐ Pre-installed vertical spit system
- ☐ Independent motor for each spit
- ☐ Equipped with bottom drip tray with built-in drainage
- □ Powerful halogen lamps
- ☐ Delivered with 4 prongless spits (CUI9)
- □ Base on casters with brakes

TECHNICAL DETAILS

Overview of some of the standard features.



Visible rustic pulleys and drive chains for added frontof-house appeal



MF975-4G-LUX

Black porcelain enamel and brass

Pre-installed vertical spit system allows for vertical cooking



Reinforced heating elements with stainless steel holders to keep them in place and removable stainless steel panels for easy cleaning.



Knobs in brass or chrome finish.



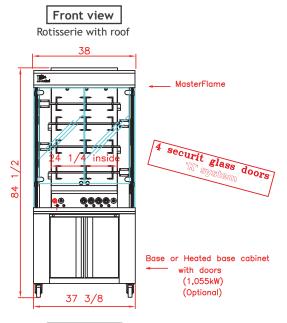
Middle drip pan allows separation of products to prevent cross-contamination

ACCESSORIES

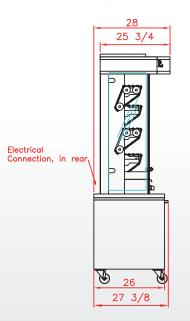
A wide variety of accessories are available. Please consult us. See video of available accessories and of vertical spit system online.

CUI9 Anti-cutting prongless V-spit.	*	BP9 Chicken spit.	+ + + +	BRC9 Rectangular basket spit.	
BS9 Spit for ham / turkey.	+ 3 3	BRRO9 Roast-clamp spit.		BA9 Lamb/suckling-pig spit.	*
BCR9 Spatchcock chicken basket.	-	DEC Spit mover.		BPOR9 Porchetta spit.	













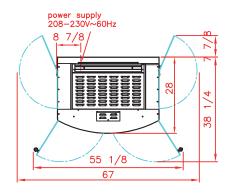
Revised:
July 2021

SPECIFICATIONS

Capacity roasted chickens	8/12 chickens		
Power supply	208-240V~60Hz ; 3 Phases + Earth		
Electrical power	52 Amps ; 18,5 kW		
Weight and size (HxDxW)*	552 Lbs ; 84 1/2 x 29 1/2 x 38 inches		
Shipping weight and size*	664 Lbs; 87 1/2 x 30 x 42 1/8 inches		
Warranty	1 year parts and labor		

^{*} with a stand or base cabinet (optional)

Top viewRotisserie with roof





DISTRIBUTOR / AGENT

Rotisol France, Inc.

415 W. Walnut St. Gardena, CA 90248

info@rotisolusa.com

Ph:310 671 7254 Fax:310 671 8071