Rotisol

FRENCH DESIGN
EST 1954 FRA
HERITAGE • TRADITION

ROTISSERIE MANUFACTURER
FOR THE FOOD SERVICE INDUSTRY



www.rotisol.com

Traditional Rotisseries
Master Flame *(gas)*

The **Master Flame – OLYMPIA** represents the essence of luxury for the most demanding gastronomy. Rooted in tradition yet engineered for excellence, each unit celebrates the timeless charm of authentic rotisserie cooking. Exposed flames, chain-driven spits, and a vertical cooking system showcase a heritage-inspired design that is both functional and captivating. Visible chains and pulleys reflect true artisanal know-how, evoking the spirit of age-old craftsmanship while delivering exceptional performance for today's professional kitchens.

MF1375-6G White enamel & brass trim



MF1375-6G LUX Black enamel & brass trim



MF975-2G LUX Black enamel & brass trim with base cabinet (optional)



MF975-4G Yellow enamel & chrome trim





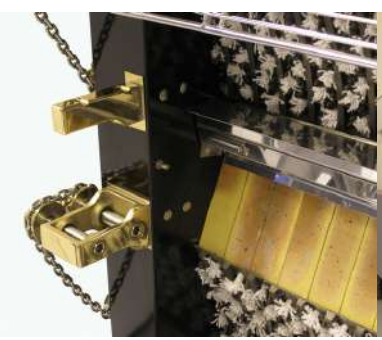
Choose from a wide color palette to customize your rotisserie and create a showpiece that perfectly matches your style.
Custom colors are available for an additional fee and might extend delivery times.

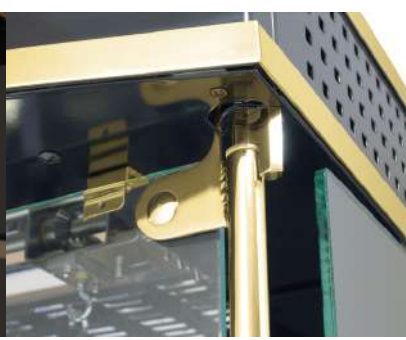


- ***Unmatched Versatility:*** Customize your cooking experience with up to six spit configurations and a vertical spit system that ensures flexibility for any menu.
- ***Powerful & Efficient Fuel Options:*** Available in Natural or LP Gas.
- ***Energy-Saving:*** Equipped with thermal efficient K.Glass doors, designed to enhance energy savings and reduce operating costs without compromising performance.

Rotisserie	Width (inches)	Depth (inches)	Height (inches)	Capacity (chickens)	Weight	Gas model BTU
MF1375-6G	53 3/4	28 1/8	78 1/4 on casters	30-36	913 lbs	123,000
MF975-6G	38	28	78 1/4 on casters	12-18	717 lbs	82,000
MF1375-4G	53 3/4	28 1/8	53 3/4 83 3/4 wc*	20-24	550 lbs	82,000
MF975-4G	38	28	53 3/4 83 3/4 wc*	8-12	445 lbs	55,000
MF975-2G	38	28	38 5/8 68 1/2 wc*	4-6	308 lbs	27,500

**wc = with cabinet | power supply for all models: 208-240v*





Traditional Rotisseries
Grand Flame *(gas)*

The **Grand Flame Millennium** features a modern, refined design engineered for fast and efficient roasting. Cascading flames dance across cast iron plates, creating a luxurious visual spectacle that transforms cooking into a captivating show for your customers. Its elegant presence enhances service, allowing you to present meats and side dishes with style, confidence, and uncompromising quality.

GF1375-8G LUX Black enamel & brass trim shown with optional roof



GF975-8G SS Stainless Steel shown with optional roof





Choose from a wide color palette to customize your rotisserie and create a showpiece that perfectly matches your style.
Custom colors are available for an additional fee and might extend delivery times.

GF1375-5 G SS Stainless Steel finish with base cabinet (optional)



GF975-5 G Red enamel & brass trim shown with optional roof





- ***Powerful & Efficient Fuel Options:*** Available in Natural Gas or LP Gas.
- ***Energy-Saving:*** Equipped with thermal efficient K.Glass doors, designed to enhance energy savings and reduce operating costs. Includes removable inside stainless-steel panels for extra insulation (easy cleaning).

Rotisserie	Width (inches)	Depth (inches)	Height (inches)	Capacity (chickens)	Weight	Gas model BTU	Electrical power
GF1375-8G	56 1/8	22 1/2	69 7/8	40-48	660 lbs	123,000	0.54kW, 2.6 Amps
SK1375-6G	56 1/8	22 1/2	69 7/8	24-30	660 lbs	123,000	0.67kW, 3.2 Amps
GF1375-5G	56 1/8	22 1/2	45 5/8 75 5/8 wc*	25-30	420 lbs	82,000	0.45kW, 2.16 Amps
GF1375-2G	56 1/8	22 1/2	31 1/2 61 1/2 wc*	10-12	220 lbs	41,000	0.39kW, 1.88 Amps
GF975-8G	40 3/8	22 1/2	69 7/8 on casters	16-24	430 lbs	82,000	0.39kW, 1.88 Amps
GF975-5G	40 3/8	22 1/2	45 5/8 75 5/8 wc*	10-15	310 lbs	55,000	0.3kW, 1.44 Amps
GF975-2G	40 3/8	22 1/2	31 1/2 61 1/2 wc*	4-6	155 lbs	27,000	0.24kW, 1.15 Amps

**wc = with cabinet | power supply for all models: 208-240v*







Traditional Rotisseries
Flamboyant *(gas)*

The **Flamboyant** rotisserie combines high output, speed, and exceptional quality to roast a wide variety of products with precision. Ergonomic and technologically advanced, this features infrared radiants with ceramic heating elements to deliver fast, even cooking. Designed for performance and reliability, the Flamboyant rotisseries represent a first-class investment to optimize efficiency, consistency, and profitability in your business.

FB1400-6G SS Stainless steel
shown with optional roof + cabinet



FB1400-8G SS Stainless steel
shown with optional roof



FB1160-4G SS Stainless steel
shown with optional stand



FB1160-6G SS Stainless steel
shown with optional roof + cabinet





- ***Elegant Finish:*** All stainless steel for a sleek, professional look.
- ***Energy-Saving:*** Equipped with thermal efficient K.Glass doors, designed to enhance energy savings and reduce operating costs. Includes removable inside stainless-steel panels for extra insulation (easy cleaning).
- ***Flexible Fuel Options:*** Available in Natural Gas or LP Gas.
- ***Compact & Affordable:*** Space-saving design that fits any budget.
- ***Perfect for Mobility:*** Ideal for mobile setups and tight spaces without compromising performance.

Rotisserie	Width (inches)	Depth (inches)	Height (inches)	Capacity (chickens)	Weight	Gas model BTU
FB1400-8G	54 1/8	23 1/4	70 7/8	40-48	530 lbs	121,000
FB1400-6G	54 1/8	23 1/4	51 74 7/8 wc*	30-36	405 lbs	91,000
FB1400-4G	54 1/8	23 1/4	36 1/4 67 1/2 wc*	20-24	310 lbs	60,500
FB1160-8G	45 1/8	23 1/4	70 7/8	32-40	430 lbs	82,000
FB1160-6G	45 1/8	23 1/4	51 74 7/8 wc*	24-30	330 lbs	61,500
FB1160-4G	45 1/8	23 1/4	36 1/4 67 1/2 wc*	16-20	243 lbs	41,000

**wc = with cabinet | power supply for all models: 208-240v*







Traditional Rotisseries
Brasilia *(gas)*

The **Brasilia** rotisserie line is dedicated to the unique ***spatchcock*** style cooking method, roasting whole butterflied chickens. Spatchcock roasting is an ideal solution for any market—including mobile operations like food trucks and trailers—doubling production capacity while significantly reducing energy consumption.

FFS1100-4G-SS Stainless Steel

Spatchcock
Roasting



MORE *Than Just Chicken...*








- ***Durable All-Stainless-Steel Finish:*** Built to last with high-quality materials.
- ***Two Configurations Available:*** Standard (closed back) or Pass-Through models.
- ***Energy-Saving:*** Equipped with thermal efficient K.Glass doors, designed to enhance energy savings and reduce operating costs without compromising performance.
- ***Compact & Affordable:*** Space-saving design that fits any budget.
- ***Perfect for Mobility:*** Ideal for mobile setups, trailers/food trucks and tight spaces.
- ***Bottom Drip Tray with Drainage Tap:*** Easily collect and drain excess liquids for hassle-free cleanup.

Rotisserie	Width (inches)	Depth (inches)	Height (inches)	Capacity (chickens)	Weight	Gas model BTU
FFS1100-4G	43 3/4	21 1/8	70 5/8	27	530 lbs	41,000

Electric Power Configuration: 208-240v, 0.23kW, 1.1 Amps



Basket Rotisseries

Master Clean | *auto-clean* *(electric)*

The Master Clean **self-cleaning** basket rotisserie is your perfect partner when it comes to delicious results and unmatched convenience. From setup to cleanup, it's designed to save time, reduce labor, and keep your operation running smoothly while boosting your bottom line.

MC8.560
Closed back



MC5.560
Closed back + optional ventless hood



Ventless hood for indoor use with removable activated carbon filter!

MCT8.760
Pass Through



SCAN ME

Scan to see it in action!



- ***Durable All-Stainless-Steel Finish:*** Built to last with high-quality materials.
- ***Two Configurations Available:*** Standard (closed back) or Pass-Through models.
- ***Energy-Saving:*** Equipped with thermal efficient K.Glass doors, designed to enhance energy savings and reduce operating costs.
- ***Automatic 3-Cycle Cleaning System:*** Fully automated STEAM, WASH, and RINSE cycles simplify sanitation, reduce labor, and ensure spot-free, limescale-free results.
- ***Touch Control Panel:*** For recipe management & reliable cooking results.
- ***Optional Ventless Hood for Indoor Use:*** with removable activated carbon filter for flexible indoor installation.
- ***Integrated Cooking Drip Pan:*** Capturing flavorful juices, allowing vegetables and side dishes to be cooked simultaneously with rotisserie items—maximizing efficiency and ingredient utilization.

Rotisserie	Width (inches)	Depth (inches)	Height (inches)	Capacity (chickens)	Weight	Power
MC 5.560	34 7/8	29 3/4	67 7/8	15-20	364 lbs	8kW, 22.3 Amps
MC 8.560	34 7/8	29 3/4	67 7/8	24-32	419 lbs	8kW, 22.3 Amps
MC 8.760	42 1/4	34 7/8	72	32-40	496 lbs	9kW, 26.4 Amps

Electric Power Configuration: 208–240V, 60Hz, 3-phase







Basket Rotisseries
Roti Roaster *(electric)*

Introducing the **Roti Roaster** - a sleek, modern convection rotisserie designed for efficiency, versatility, and everyday performance. Compact and economical, it delivers consistent results and supports a wide range of accessories, fitting seamlessly into today's professional kitchens.

FBP5.560 pass through,
shown with optional cabinet



FBP8.560 closed back,
shown with optional cabinet



FBP16.760 closed back,
double stack



FBP8.760 pass through,
shown with optional cabinet





- ***Durable All-Stainless-Steel Finish:*** Built to last with high-quality materials.
- ***Two Configurations Available:*** Standard (closed back) or Pass-Through models.
- ***Energy-Saving:*** Equipped with thermal efficient K.Glass doors, designed to enhance energy savings and reduce operating costs.
- ***Touch Control Panel:*** For recipe management & reliable cooking results.
- ***Integrated Cooking Drip Pan:*** Capturing flavorful juices, allowing vegetables and side dishes to be cooked simultaneously with rotisserie items—maximizing efficiency and ingredient utilization.
- ***Optional Ventless Hood for Indoor Use:*** with removable activated carbon filter for flexible indoor installation.

Rotisserie	Width (inches)	Depth (inches)	Height (inches)	Capacity (chickens)	Weight	Power
FBP 5.560	35 1/2c* 36 1/2 fs**	32 1/4 c*+ fs**	30 c* 67 3/4 fs**	15-20	364 lbs	6kW, 15 Amps
FBP 8.560	35 1/2c* 36 1/2 fs**	35 1/2 c*+ fs**	34 3/4 c* 73 1/4 fs**	24-32	419 lbs	7.5kW, 18 Amps
FBP 8.760	42 3/4c* 44 1/2 fs**	35 1/2 c*+ fs**	34 3/4 c* 73 1/4 fs**	32-40	496 lbs	9.5kW, 23 Amps
FBP 16.560	35 1/2 fs**	35 1/2 fs**	78 fs**	48-64	838 lbs	15kW, 37 Amps
FBP 16.760	42 3/4 fs**	35 1/2 fs**	78 fs**	64-80	992 lbs	19kW, 48 Amps

**c= countertop / **fs= floor standing*

Electric Power Configuration: 208–240V, 60Hz, 3-phase



About Us

Company History

- Established in 1954, Rotisol is a family-owned company, still run by the original owners.
- Factory located in Chelles France (Paris suburb) and Poland. Each unit is built to order.
- With offices in France, Poland and the United States, Rotisol is sold in more than 115 countries worldwide.
- Warehousing in New York and Los Angeles.
- Dedicated technical support.

Why Rotisol?

Customization

- From budget to Luxury
- Gas or Electric
- Optional roof and base cabinets
- Countertop or floor standing
- Front of the house or back of the house
- Custom color and trim packages
- More than 20 accessories available per model

Key Features

- Each spit is driven by its own **individual motor.**
- **Gas and electrical compartments are separated** to ensure a high level of safety and ease of maintenance.
- **Removable inside panels** for easier cleaning.
- **Double inner panels** for insulation and protection from heat and grease.
- **Energy-Saving:** Thermal efficient K.Glass doors for energy and cost savings.

High Quality

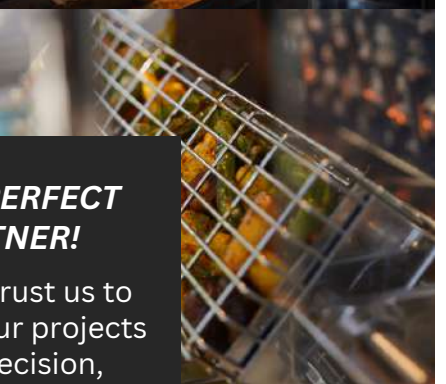
With more than 70 years of hands-on experience, we have refined our know-how, year after year, in order to provide the best design and manufacturing quality.





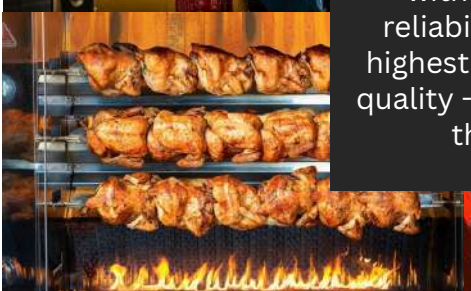






YOUR PERFECT PARTNER!

You can trust us to deliver your projects with precision, reliability, and the highest standards of quality - every step of the way.









They have trusted us



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