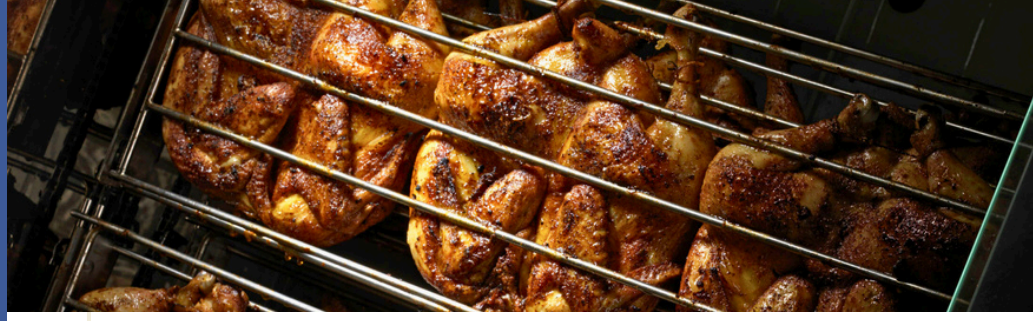
Known for our commitment to craftsmanship, quality, and distinctive design, **Rotisol** has been a trusted and established partner in the rotisserie industry since 1954. Our dedication to perfection is evident in every aspect of our products, from design to functionality.



BRASILIA
Faux Flame

Looking to achieve perfectly grilled chicken while saving space and maximizing efficiency? We have the solution for you! Our **Brasilia** line is dedicated to the unique spatchcock cooking method, **roasting whole butterflied chickens, pork ribs, thighs, drumsticks, vegetables and fish** seasoned with your choice of marinades.



FFS1100-4G

- **27 chickens in 30 minutes**
- **Reduced gas consumption 9 spits = 41000 (btu/h)**
- **Compact design with optimized dimensions (shallow depth: 21 1/8")**
- **Quick return on investment**





“MORE THAN JUST CHICKEN.”

DESIGN & FUNCTIONALITY

The "Spatchcock" process involves roasting a fully grilled product on both sides, creating a visually impressive roasting display. This method accelerates cooking times, effectively doubling the cooking volume, while simultaneously reducing energy consumption proportionally. A drip tray with drainage tap supports easy cleaning and maintenance of the rotisserie.





KEY FEATURES

- All stainless-steel unit
- Independent infrared gas burners with interchangeable ceramic bricks
- 4 K-glass doors optional
- Bottom drip tray with drainage tap
- Interior halogen lighting

CONTACT US

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