ROTISOL · FLAMBOYANT FAMILY

Inside the FlamBoyant FB1400-8G

Cutaway view · 8 spits · 40 to 48 chickens per load · gas infrared rotisserie · click a highlighted number to see its photos

The real unit
FlamBoyant FB1400-8G



1 Halogen lighting PHOTO
Bright, even light on every spit for display.

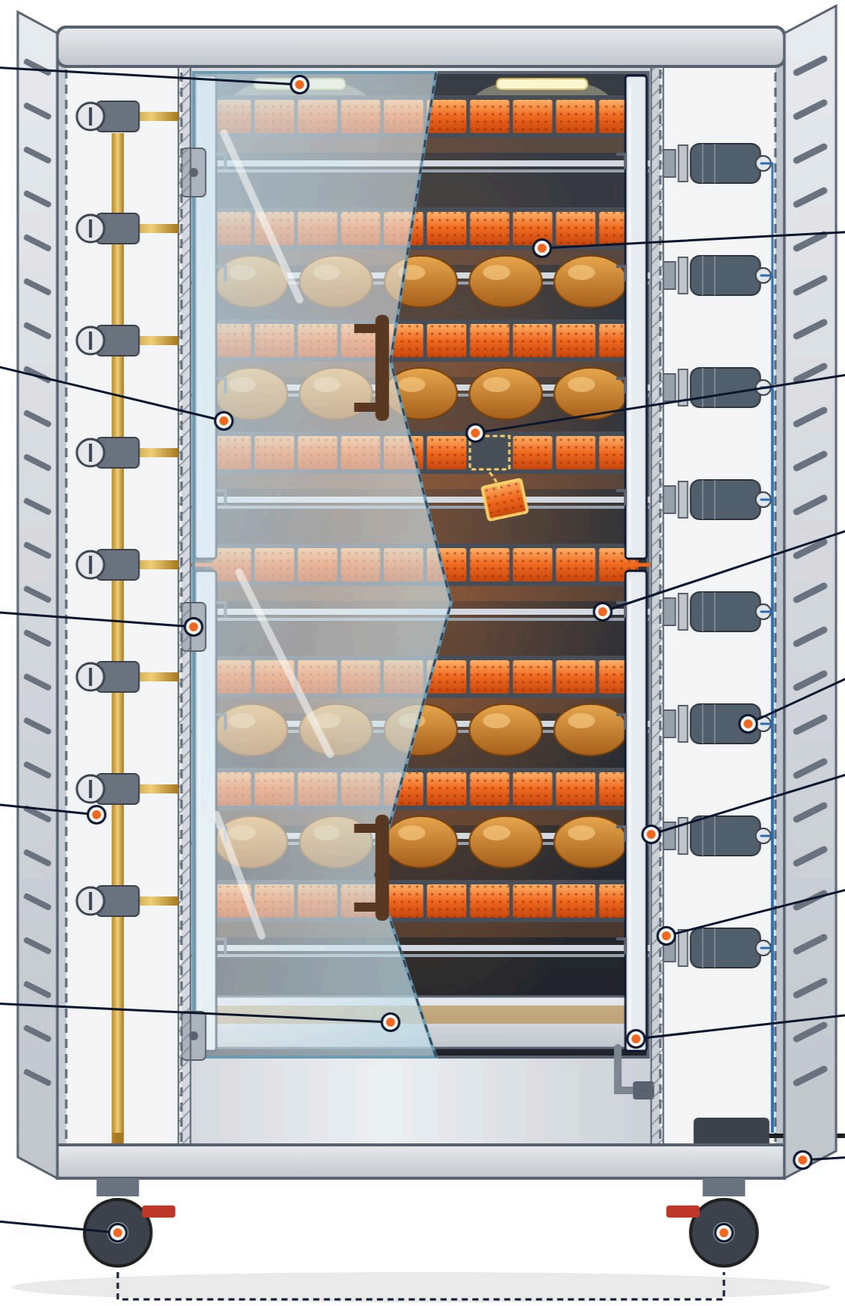
2 Thermal efficient K-glass doors PHOTO
Heat stays inside, saves energy, cooks faster and catches splatters. Added safety and comfort for the team too!

3 Locking door hinges PHOTO
Doors lock in the open and closed position.

4 Left Gas compartment PHOTO
One control and valve per burner level, fed by a common manifold, in its own chamber separated from electrical compartment on the right for safety.

5 Drip tray with drainage PHOTO
Collects juices and cooks potatoes; empties through a drain with brass cap.

6 Locking casters PHOTO
Floor-standing model moves easily and locks in place.



7 Patented infrared burners PHOTO
Ceramic heating bricks: high output with less energy.

8 Replaceable individual ceramic bricks PHOTO
Replace one brick, not the whole burner! Save a lot of money over the oven's life.

9 Prongless V-spits PHOTO
Included: 8 spits; the V shape holds the birds without prongs.

10 One motor per spit PHOTO
Each spit has its own individual motor and chrome control knob.

11 Double grease protection PHOTO
Two seal plates keep grease away from every motor.

12 Separate compartments PHOTO
Gas (left) and electrical parts (right) sit in their own chambers sealed off from each other for safety and easier maintenance and cleaning.

13 Removable internal side panels PHOTO
Inside the cooking chamber. Stainless steel. Provide extra insulation, protection from grease infiltration in compartments and come off for easy cleaning.

14 Ventilation louvers PHOTO
Louvered panels on each side of the machine ventilate the gas and electrical compartments.

Front glass, left and right columns shown cut away. Schematic for training and sales use, not to scale.

1 Halogen lighting

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Halogen display lighting

2 Thermal efficient K-glass doors

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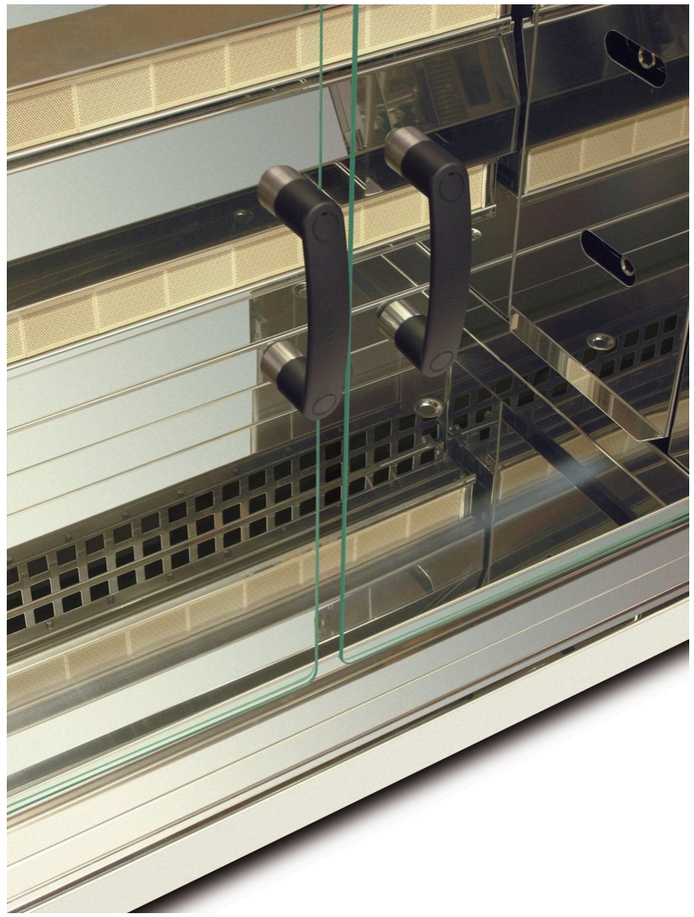

K-glass doors with handles

3 Locking door hinges

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Locking hinge

4 Left Gas compartment

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Gas burner control knob

5 Drip tray with drainage

← Back to diagram



Drip tray with drain

6 Locking casters

← Back to diagram



Locking caster

7 Patented infrared burners

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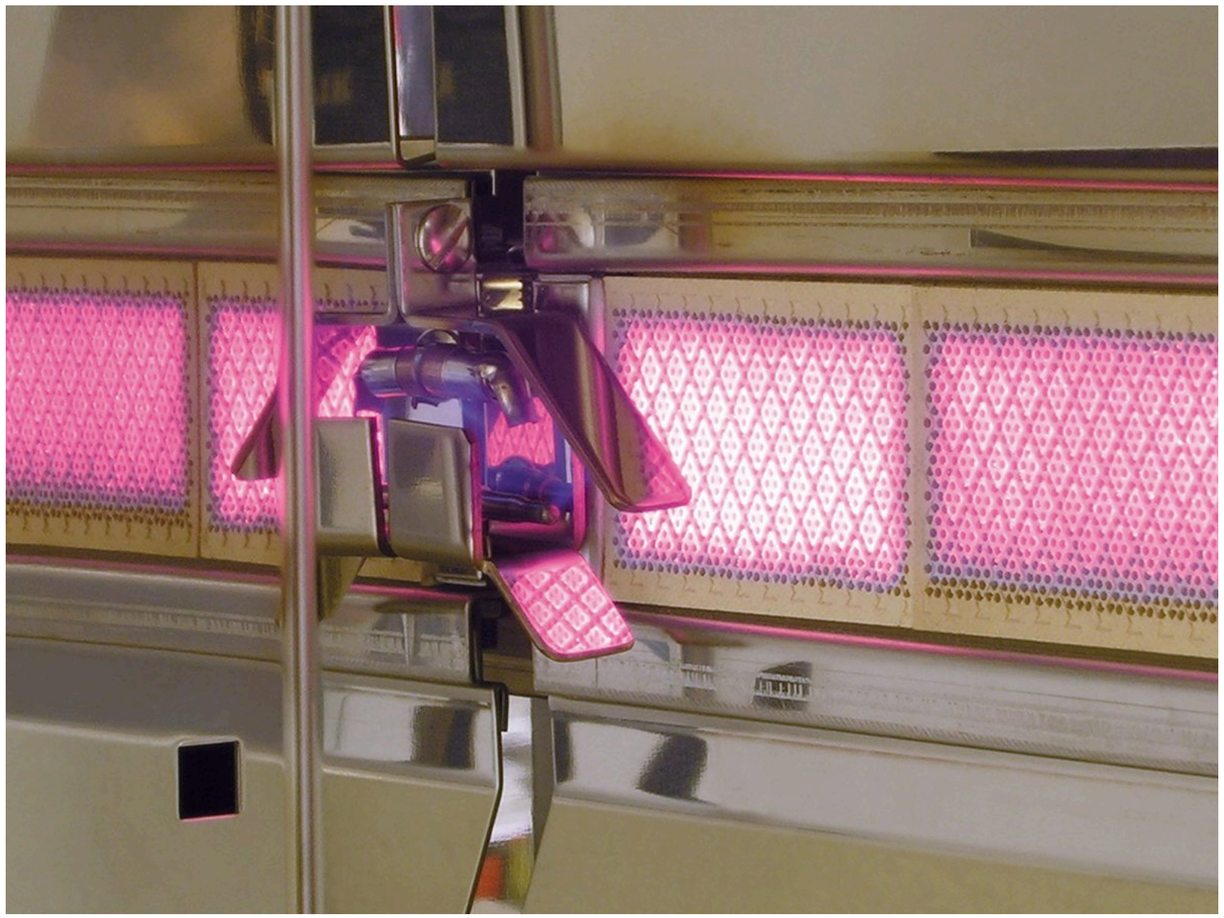

Infrared burner at work

8 Replaceable individual ceramic bricks

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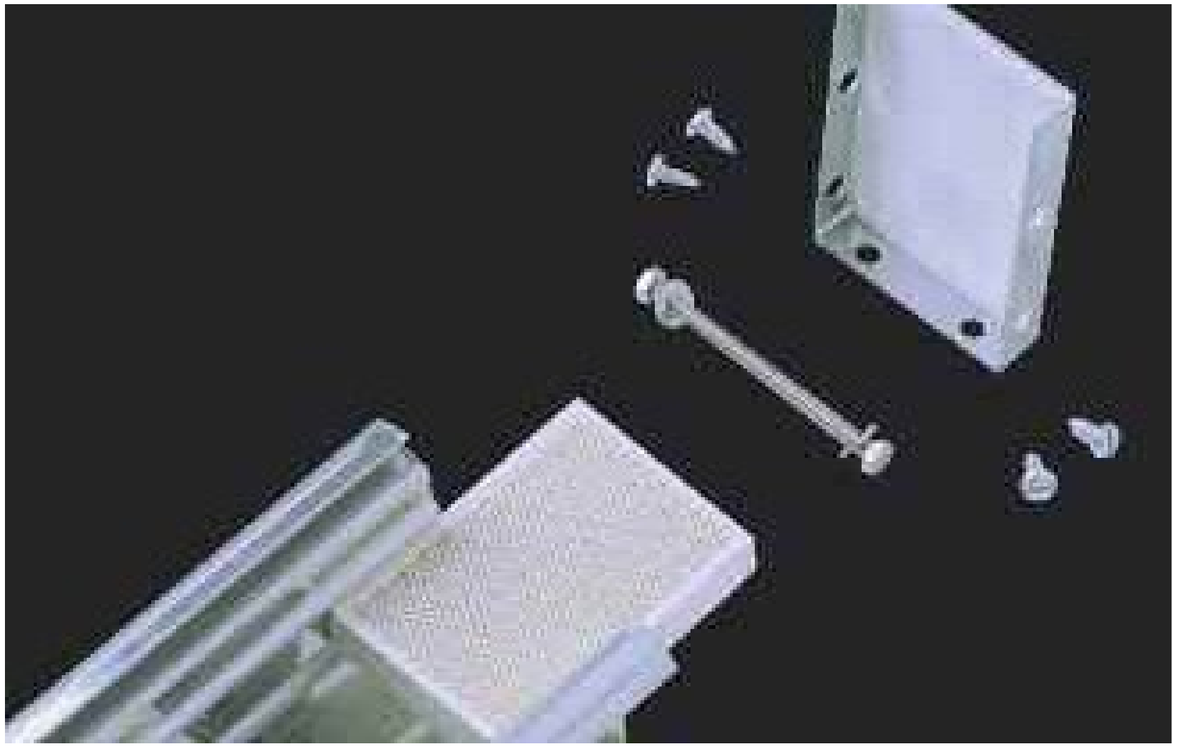

Individual brick slides out of the burner



Individual ceramic brick

9 Prongless V-spits

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Prongless V-spit



Birds held on the V-spit, no prongs

10 One motor per spit

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Individual motor control



Spit drive adjusts closer to or further from the burner

11 Double grease protection

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Double wall between chamber and motors

12 Separate compartments

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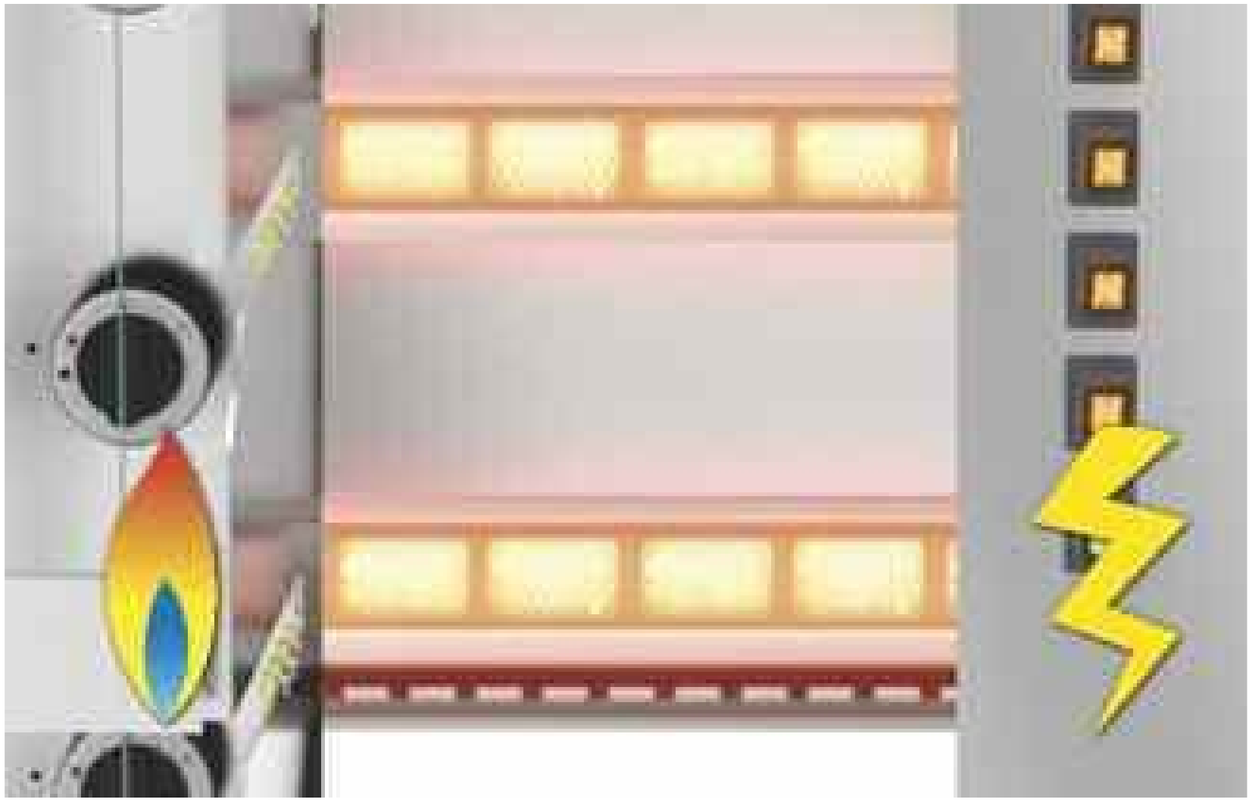

Gas side and electrical side kept apart

13 Removable internal side panels

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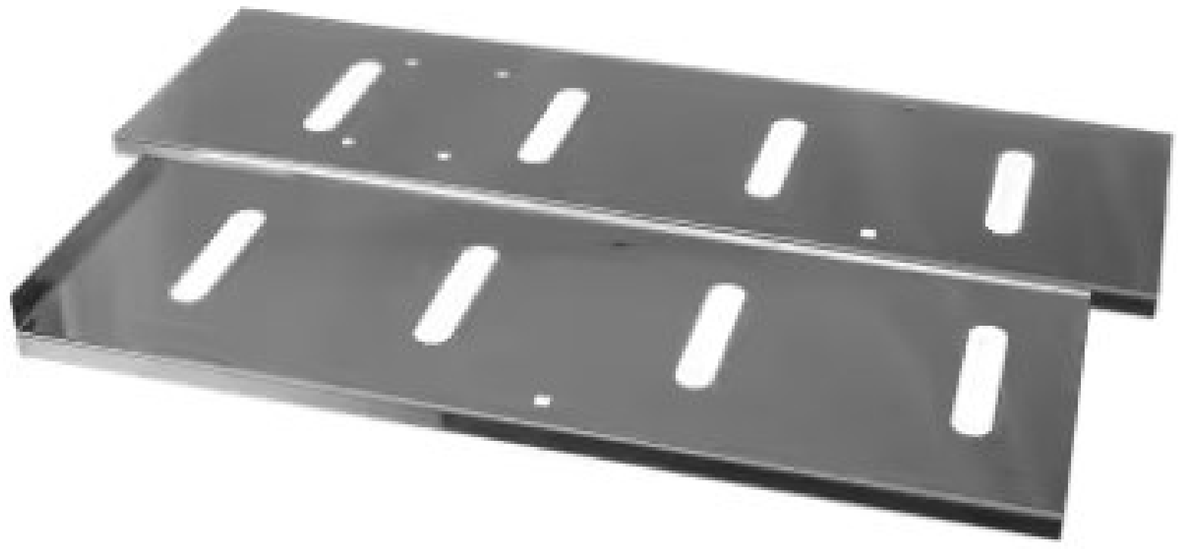

Internal side panels, upper and lower parts

14 Ventilation louvers

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Side louvers