

GRAND FLAME

The elegance and performance of
a professional rotisserie



Rotisol

Rotisol Franc Inc.
21618 Marilla St, Chatsworth, CA 91311
www.rotisol.com



Several models to suit your needs

CONTROLLED POWER FOR HIGH-END COOKING

Designed to combine performance, sturdiness and aesthetics, the **Grand Flame** range of rotisseries has won over professionals the world over.

Thanks to their **elegant lines, meticulous ergonomics and innovative functions**, these rotisseries are equally at home in a luxury hotel, in a grocery store or in a large-capacity catering space.

Their design is a showcase in itself : they capture attention, enhance products and reinforce the customer experience.



GF1375.8G

Black enamel finish
& Brass trims

or

All stainless steel

CAPACITY : 48 POULTRY

Gas or LP



GF975.5G

Black enamel finish
& Brass trims

or

All stainless steel

CAPACITY : 15 POULTRY

Gas or LP

MODELS	CAPACITY 
GF1375.8G	48
SK1375.6G	30
GF1375.5G	30
GF1375.2G	12
GF975.8G	24
GF975.5G	15
GF975.2G	6

Michelin-starred hotels, artisan butchers, caterers and supermarket chains :
Grande Flame adapt to all requirements with efficiency and style.



Kotisol

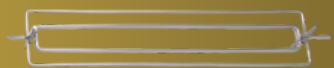
READY TO ENHANCE YOUR CULINARY CREATIONS?

Discover the *Grande Flamme* and its accessories
for complete and tasty meals !

Contact us for more information

ACCESSORIES AVAILABLE

A wide range of cooking and presentation accessories is available to accompany the rotisseries: spits, systems and specific supports, designed to adapt to each type of product.



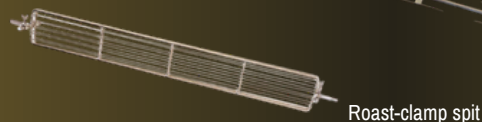
Lamb / suckling-pig spit



SPATCHCOCK
CHICKEN spit



Chicken spit



Roast-clamp spit



Anti-cutting prongless spit



Spit mover

