



## **GAS ROTISSERIE**

### **GRANDES FLAMMES OLYMPIA RANGE**

#### **MasterFlame MF**

**Ref.: 1375.6x    975.6x  
1375.4x    975.4x  
975.2x**

## **INSTALLERS MANUAL**

## 1. TECHNICAL SPECIFICATIONS OF THE DEVICE

### 1.1. GENERAL

Rotisserie range " Grandes Flammes Olympia " gas powered with electrical power of 230V + earth.

Reference	Lenght (inch)	depth (inch)	Height (inch)	weight (Lb)	Gas power (btu/h)	Electrical power (kw)
1375.6x	53 3/4	28	78 3/8	915	123000	0,74
975.6x	38	28	78 3/8	717	82000	0,59
1375.4x	53 3/4	27 5/8	52 3/4	552	82000	0,62
975.4x	38	27 5/8	52 3/4	441	55000	0,47
975.2x	38	27 5/8	37 7/8	309	27500	0,35

The unit is for professional use and must be used by a professional person.

Before starting any operation, please see these instructions. The carefully kept available near the rotisserie

While cooking appliance generates heat and particles of fat.

It is advisable to provide for their installation in premises protected anti-fire and ventilated mechanically accordance with safety regulations and health standards relating to trades mouths (please check with specialized companies and agreed on the benefits of work to be done according to safety standards: ventilation (extraction), plumbing (water, gas protection, fire, etc. ...), electricity, building (anti-slip tiles, firewall, etc. ...).

The installation must conform with local codes or, in the absence of local codes, with the National FueGas Code, ANSI Z223.1/NFPA 54, Installation Code or natural gas and propane, CSA B149.1 , if any.

The appliance and its individual shutoff valve must be disconnected from the gas supply during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa).

The appliance must be grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI / NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable

For maintenance and repairs, you must contact the factory, the factory representative or local service company.

***We advise you to hire a qualified dealer for connection and start of the roasting pan as long as reservations are electric and gas conducted by certified companies, authorized by you, and hold near the location of the cooking appliance.***

Interventions on electrical parts must be performed by qualified personnel in the compliance with regulations in force

The company is not liable for damages in case of:

- incorrect use of the device
- non-compliance with regulations in force
- proper installation
- non-compliance with the details regarding the maintenance
- Any unauthorized changes
- installation of spare parts unoriginal
- installing and using the rotisserie different than those provided by the manufacturer

In case of suspicious odors of gas in place of the rotisserie, stop it by closing valves gas supplies and the power supply.

If gas odors persist, call the local gas supplier.

**AVERTISSEMENT**

**Mise à la terre**

**Cet appareil est pourvu d'une fiche à trois broches dont une mise à la terre assurant une protection contre les chocs. La prise dans laquelle elle est branchée doit être correctement mise à la terre. Ne pas couper ni enlever la broche de mise à la terre de la fiche.**

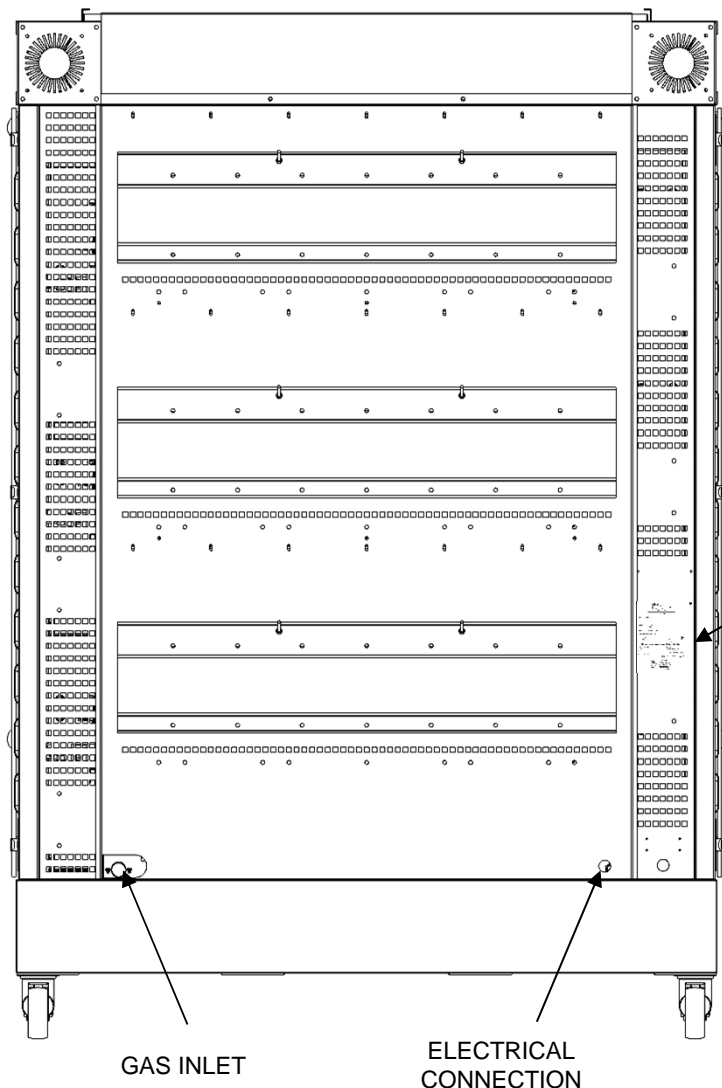
**WARNING**

**Electrical grounding instructions**

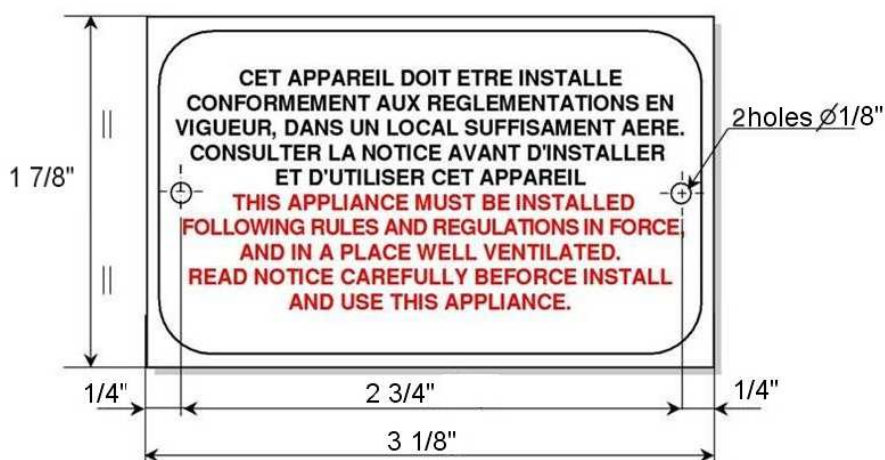
**This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.**

## 1.2. LOCATION OF THE PLATE

The plate is located on the back right in the middle of the amount.



## 1.3. COMPULSORY MARKING



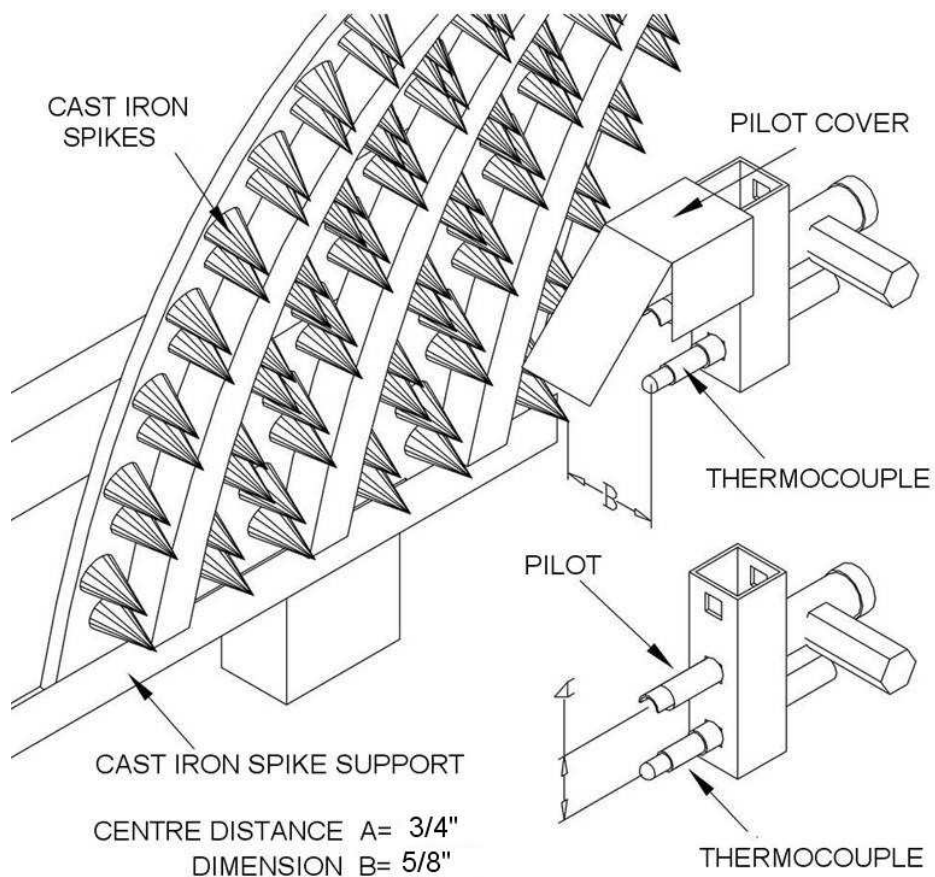
### INSTALLATION ET UTILISATION

- Installer en dessous d'une hotte de ventilation seulement.
- Ne pas installer cet appareil sous des surfaces combustibles non protégées
- ATTENTION. Le régulateur de pression fourni avec cet appareil doit être utilisé. Ce régulateur est réglé pour une pression de sortie de 8 pouces de colonne d'eau.
- L'alimentation en gaz doit être coupée à la bouteille d'alimentation en gaz LP lorsque cet appareil n'est pas utilisé.
- Installer dans des locaux faits de matériaux incombustible seulement

### INSTAL AND USE

- For installation under ventilation hood only.
- Do not locate this appliance under overhead, unprotected combustible surfaces.
- CAUTION. The gas pressure regulator provided with this appliance must be used. This regulator is set an outlet pressure of 8 inches water column.
- The gas supply must be turned off at the LP-gas supply cylinder when this appliance is not in use.
- For use on noncombustible floors locations only

## 1.4. POSITION OF THE THERMOCOUPLE & PILOT LIGHT



## 2. INSTALLATION

- The device must be installed in accordance with regulations and standards, in an adequately ventilated .  
This work are at the client cost, that he needs to have done by are a agreed company, near the position that the rotisserie is to be enforce them,by companies.
- The new air flow require for the combustion is : 20,7 ft<sup>3</sup>/h per 1000 btu/h of the calorifique flow.
- The gas supply must be turned off at the supply bottle LP gas (propane) when the unit is not used.

### 2.1. SETTING UP

#### 2.1.1. UNPACKING

*Unpack the rotisserie that is circled, filmed and fixed on palette.*

#### 2.1.2. INSTALLING THE UNIT NEXT TO WALLS AND APPLIANCES

*The unit with glace door open should be placed at a distance minimum of 3/4 " to adjacent walls.*

#### 2.1.3. APPLIANCE EQUIPPED WITH WHEELS

*The device must be placed on a perfectly level ground and locked in a stationary position for use and et le stockage.*

#### 2.1.4. ENVIRONNEMENT

*The device should not be installed near the steam,grease (frying,...), projections of water, high températures or other adverse condition.*

*Do not install this unit under unprotected combustible surfaces.*

*Keep the area of the machine free, and free of combustible materials.*

## 2.2. GAS CONNECTION

Connect the rôtisserie to the gas supply, with interposing a block valve to isolate this one from the rest of the installation.

The gas supply conduct will be sized to minimize losses. Its diameter will be determined according to its path (length, number of bends, tees ...) and of the total power of the rotisserie.

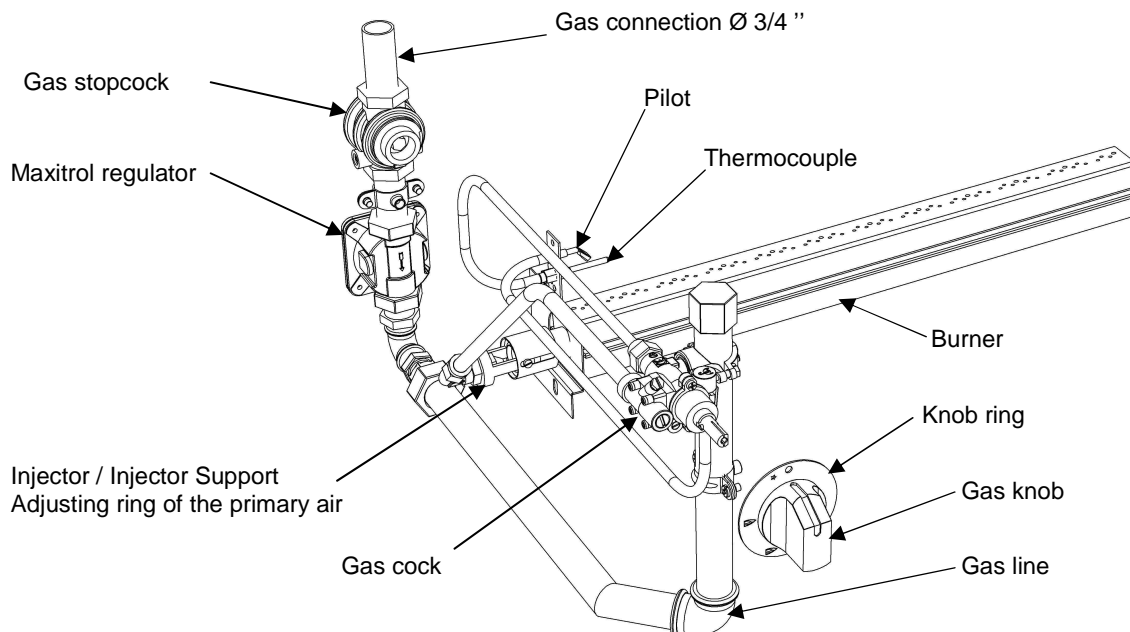
**"Check that the adjustments correspond to the nature and pressure of gas distributed in the installation".**

**CAUTION :** The pressure regulator (Maxitrol) supplied with this unit must be set according to the gas used.

To check the gas supply pressure to the unit simply connect a manometer to the water column on the pressure tapping located on the connection side of the unit gas when all the burners are ignited.

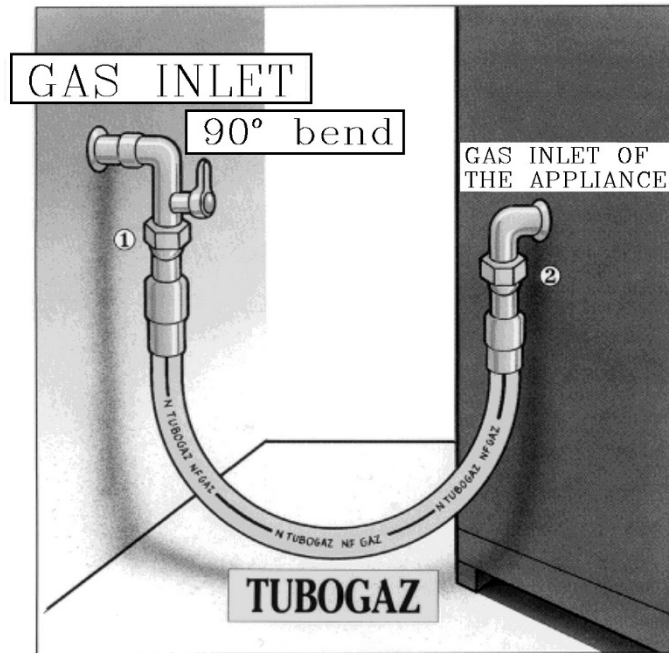
The gas pressure measured and must be equal to that shown on the rating plate for the gas used  
Supply valves gas rotisserie require no adjustment for extra service life.

### 2.2.1. GAS CIRCUIT DIAGRAM



## 2.3. FIXED INSTALATION – MOBILE INSTALATION

### FIXED



Connection type union 1 or 2

The use of **TURBOGAZ** or **similar** in professional fixed instalations, will permit a total liberty in the conception of the kitchen.

### MOBILE

The conception of a kitchen with mobile gas appliance is possible thanks to a tandem of TURBOGAZ – TUSHGAS or SIMILAR.

### FLEXIBLE PIPING IN THE SHAPE OF U

Measure of the gas flow under 20 mbar in kW/h PCI (natural gas)

	Ø1/2" R* = 3 1/2"		Ø 3/4" R* = 4 3/8"		Ø1" R* = 5 1/8"	
	Without PUSHGAZ	With PUSHGAZ	Without PUSHGAZ	With PUSHGAZ	Without PUSHGAZ	With PUSHGAZ
19 3/4"	25,3	21,5	93,6	80,6	186,2	129,4
29 1/2"	21,6	19,0	81,7	69,4	160,9	120,3
39 3/8"	19,4	17,5	76,8	67,9	144,9	116,4
49 1/4"	18,2	16,5	71,0	64,0	131,8	106,4
59 1/8"	17,0	15,7	66,5	60,2	120,3	98,8
78 3/4"	14,2	13,2	58,8	54,9	107,2	93,0

\*R = minimum bend radius of hose

These flow are given for conditions of reference, note

: Temperature 59°F

: Atmospheric pressure : 1013 mbar

: Dry air

- The hose must not touch a hot wall
- For safety, please install a shorter cable or chain than the gas pipe between the rotisserie and a fixed wall.

All this information are the property of Rotisol.

Reproduction partial or in totality are prohibited without authority prior written of company Rotisol.

## 2.4. ELECTRICAL CONNECTION

Check that there is no errors with **CONNECTION**.

- Electrical rating : 230V~60Hz.
- Check that the installed power corresponds with the characteristics on the signal plate at the rear of the unit.

**IN ALL CASES , CONNECT THE EARTH WIRE  
THE UNIT IS DELIVERED IN MONOPHASE + EARTH**

**AVERTISSEMENT : Pour une protection continue contre le feu et les décharges électriques, remplacer les fusibles de 10 ampères**

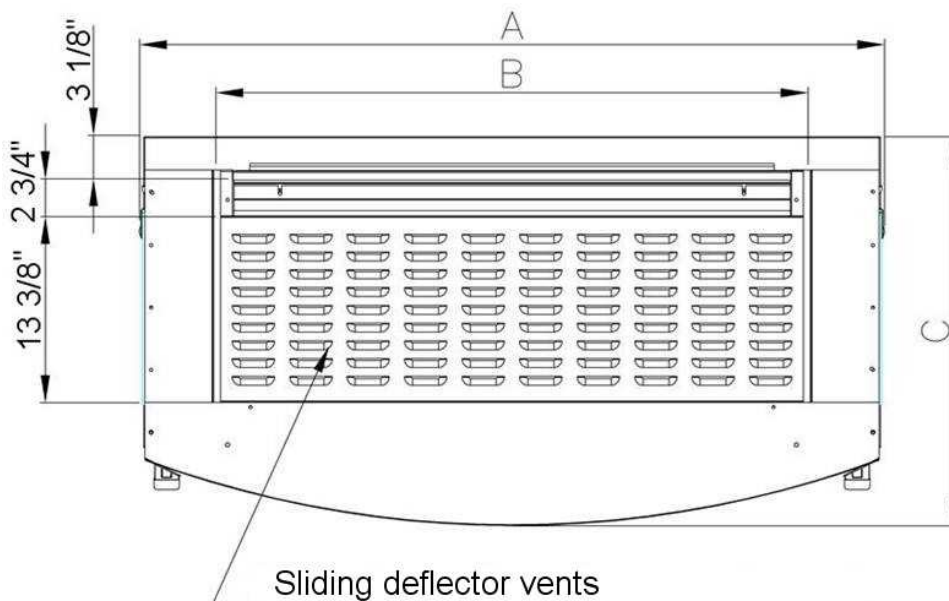
---

**WARNING : For continued protection against fire and electric shock replace with 10 Ampere fuse**

## 2.5. EVACUATION - SMOKE TYPE : A

- The unit is destined to be installed under an extraction system with ventilation
- A heat detector with holes is placed above the rotisserie, on the opening of the cap.

**TOP VIEW**



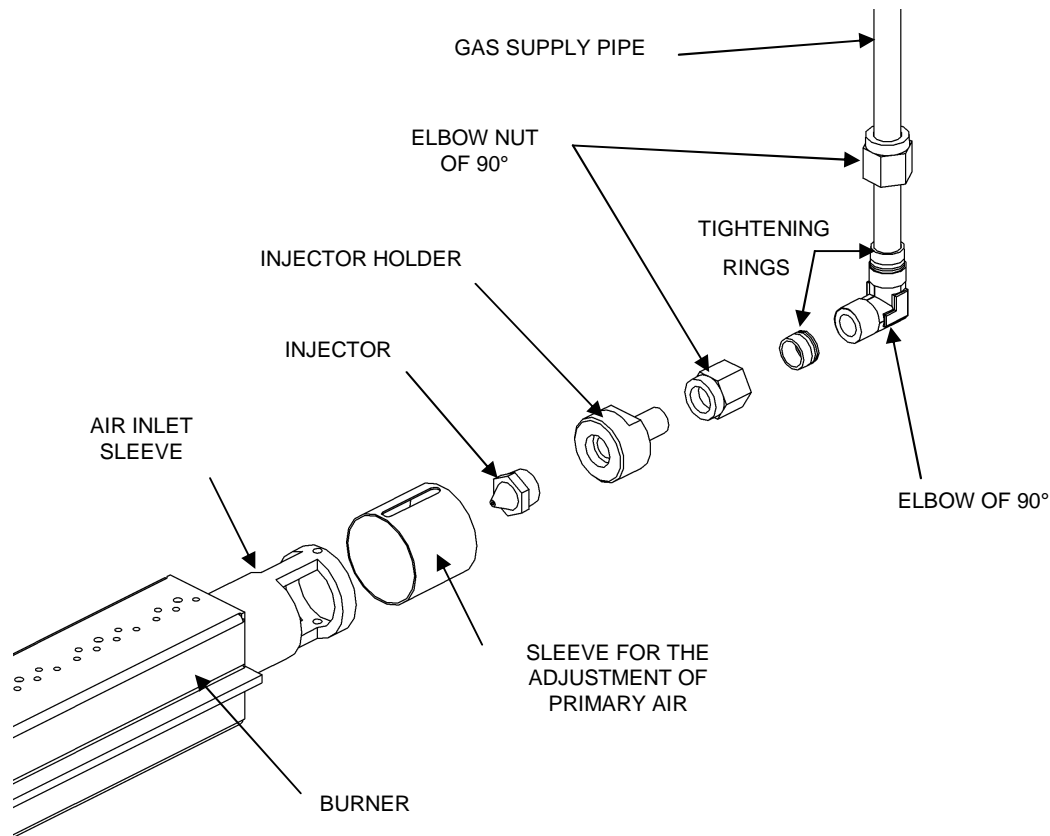
Reference	Measure ment A (inch)	Measure ment B (inch)	Measure ment C (inch)
1375.6x	53 3/4	42 3/8	28
975.6x	38	27	28
1375.4x	53 3/4	42 3/4	27 5/8
975.4x	38	27	27 5/8
975.2x	38	27	27 5/8

All this information are the property of Rotisol.

Reproduction partial or in totality are prohibited without authority prior written of company Rotisol.

### 3. ADAPTING THE UNIT IN THE CASE OF CHANGING FROM ONE GAS TO ANOTHER

#### 3.1. INJECTOR CHANGE



##### 3.1.1. REMOVAL OF THE INJECTOR

- \_ Remove the outer panel of the right amount
- \_ Loosen the nut 90° elbow on the gas supply pipe from the tap to the burner
- \_ Remove the ring of air.
- \_ Remove the whole, 90° elbow, injector holder and injector, by removing completely the together
- \_ Unscrew and remove the injector by blocking the injector holder with a key.

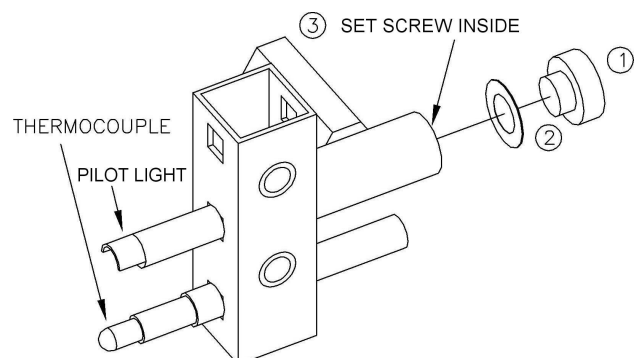
##### 3.1.2. ASSEMBLY INJECTOR

- \_ Screw the injector bottom (without forcing) on the injector holder with a key.
- \_ Up overall, 90° elbow, injector holder.
- \_ Adjust the position of the ring of air
- \_ Tighten the nut 90° elbow on the gas supply pipe.
- \_ Make a complete leak test of the entire gas system.
- \_ Replace the outer panel.

#### 3.2. ADJUSTMENT OF THE PILOT

- \_ Unscrew and remove the cap and remove the washer 2.
- \_ For natural gas (G20 and G25), unscrew only 1 / 4 turn the set screw 3 and check that the flame heating the thermocouple correctly.
- For propane (G31), screw down the set screw but without the block:

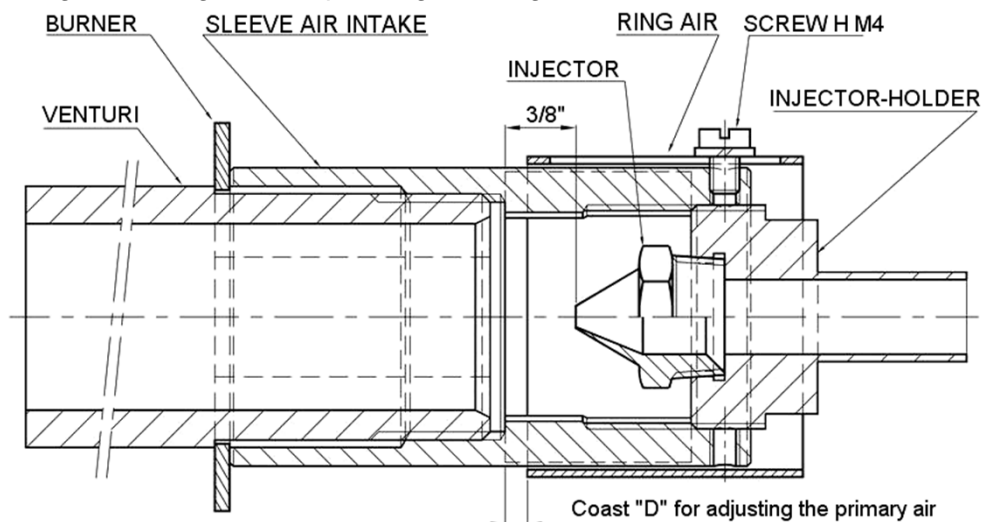
##### **SEAL ADJUSTMENT**



### 3.3. AIR ADJUSTMENT

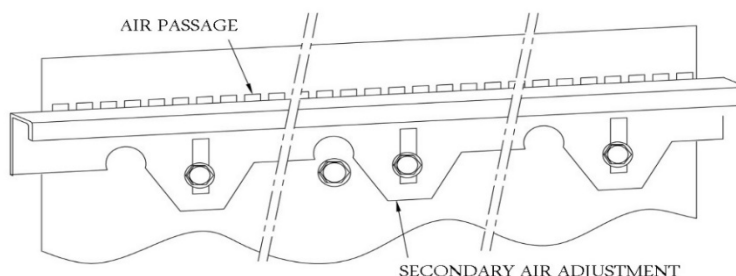
#### 3.3.1. POSITION OF THE INJECTOR AND THE RING OF PRIMARY AIR

Just adjust the opening of the ring of air depending on the gas used.



#### 3.3.2. SECONDARY AIR ADJUSTMENT

Adjustment performed by an air cover plate.



3.3.3 TABLE FOR ADJUSTMENT OF ONE BURNER

MODEL	CHARACTERISTICS	G20 under 20 mbar	G25 under 25 mbar	G31 under 37 mbar	G31 under 50 mbar
975x	Heat flow in btu/h	27500	27500	27500	27500
	injector making	250	250	165	150
	Diameter of injector in mm / inch	2,5 / 0,0984	2,5 / 0,0984	1,65 / 0,0650	1,5 / 0,0591
	Opening of the primary air « D » in mm (chapitre 2.2.3)	2,5	2,5	5	4
	Volume Flow in ft <sup>3</sup> /h	37,44	43,44	-	-
	Mass flow Lbs/h	-	-	1,71	1,71
	Reduced heat flow in btu/h	18000	18000	18000	18000
	Pressure at the tap for the reduced flow in mbar	5	6,5	9,5	12,5
1375x	Heat flow in btu/h	41000	41000	41000	41000
	injector making	290	290	200	180
	Diameter of injector in mm / inch	2,9 / 0,1142	2,9 / 0,1142	2 / 0,0787	1,8 / 0,0709
	Opening of the primary air « D » in mm (chapitre 2.2.3)	2,5	2,5	5	4
	Volume Flow in ft <sup>3</sup> /h	56,15	65,33	-	-
	Mass flow Lbs/h	-	-	2,56	2,56
	Reduced heat flow in btu/h	26000	26000	26000	26000
	Pressure at the tap for the reduced flow in mbar	5	6,5	9,5	12,5

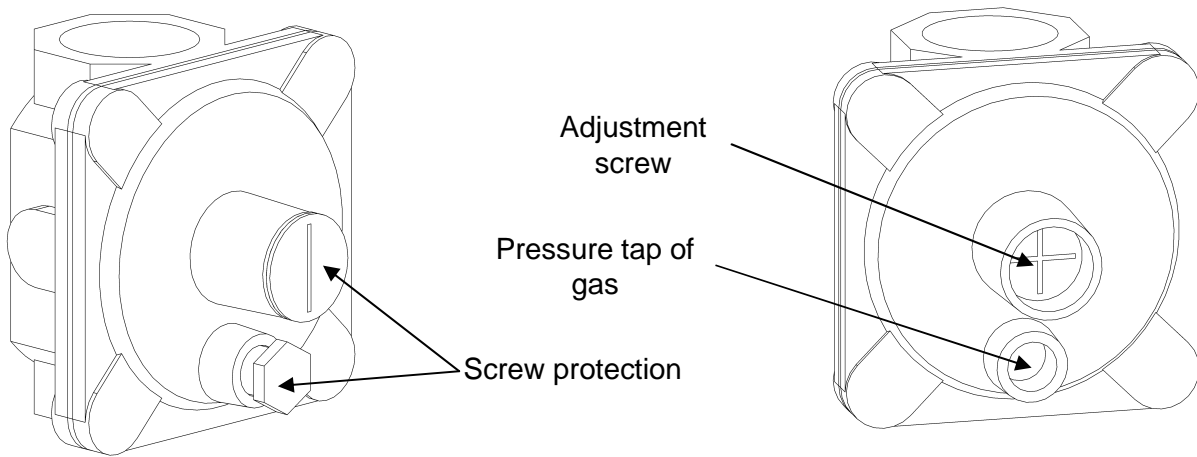
\* Open primary air: see position of the adjusting ring primary chapter 3.3.1

### 3.4. LABEL SETTING

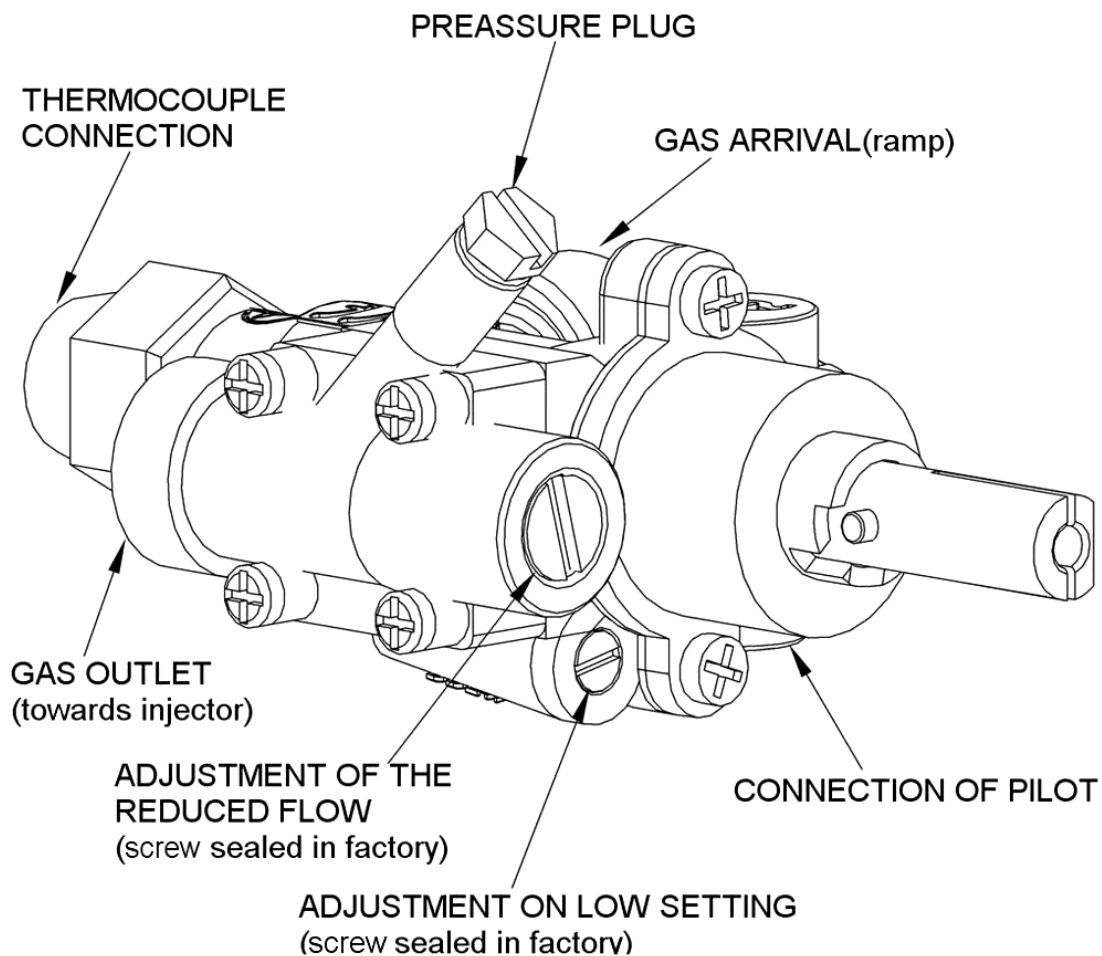
The label indicating the setting of gas to the appliance must be attached to it (see marking mandatory, Chapter 1.3.1.).

In case of change of gas, the new label is provided with the new injectors.

### 3.5. ADJUSTING OF THE MAXITROL REGULATOR



### 3.6. REDUCED FLOW ADJUSTMENT AND SLOW ON THE GAS VALVE



#### 3.6.1. ADJUSTMENT OF REDUCED FLOW

Connect a manometer on the pressure plug and adjust to the pressure required with the aid of the reduced flow screw:

**SEAL THE ADJUSTMENT.**

#### 3.6.2. ADJUSTMENT OF LOW SETTING

Put the tap to the « minimum » setting.

Connect a manometer on the pressure plug and adjust the pressure to that require ( see table for adjustment of burner, chapter 3.3.2) with the aid of the low setting screw.

**SEAL THE ADJUSTMENT**

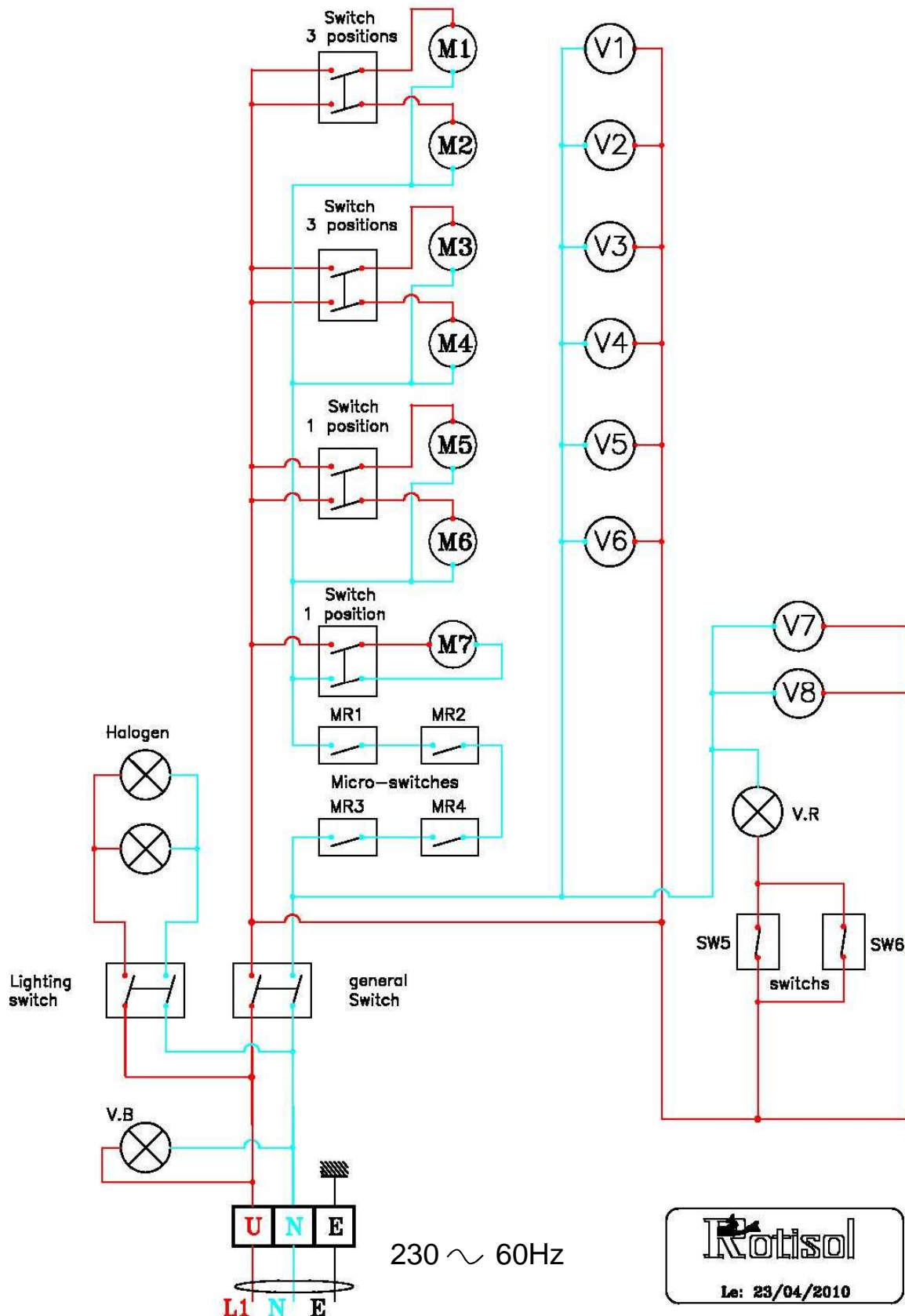
All this information are the property of Rotisol.

Reproduction partial or in totality are prohibited without authority prior written of company Rotisol.

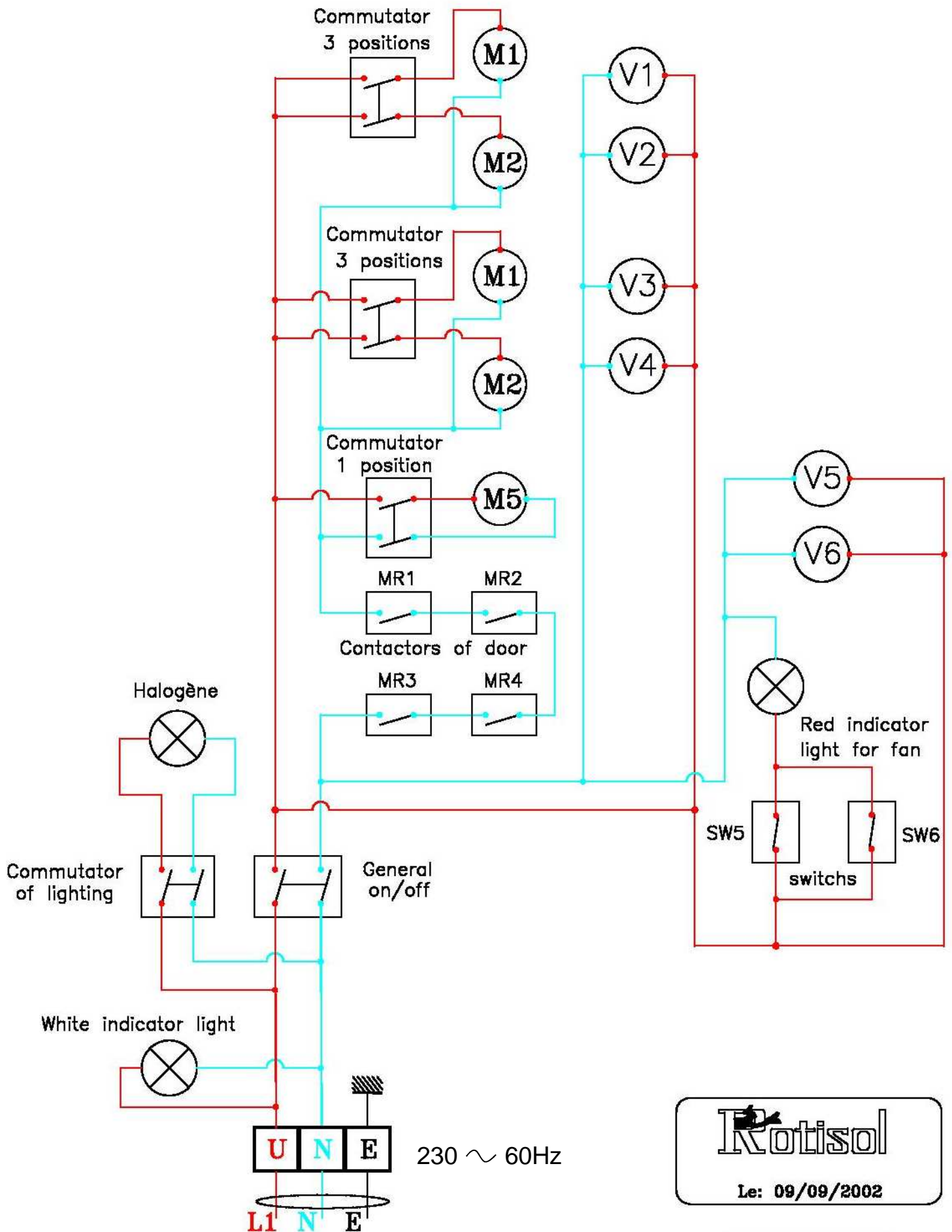
#### 4. ELECTRICAL DRAWING

- The fans and motors are located in the right and left uprights. In the roof is also a motor and two fans.
- Switches and LEDs are located on the control panel.
- Halogen lamps are located in the cap.

### CIRCUIT DIAGRAM OF THE ROTISSERIE GRANDES FLAMMES "OLYMPIA" GAS, "MasterFlame" Ref.: 1375.6x AND 975.6x

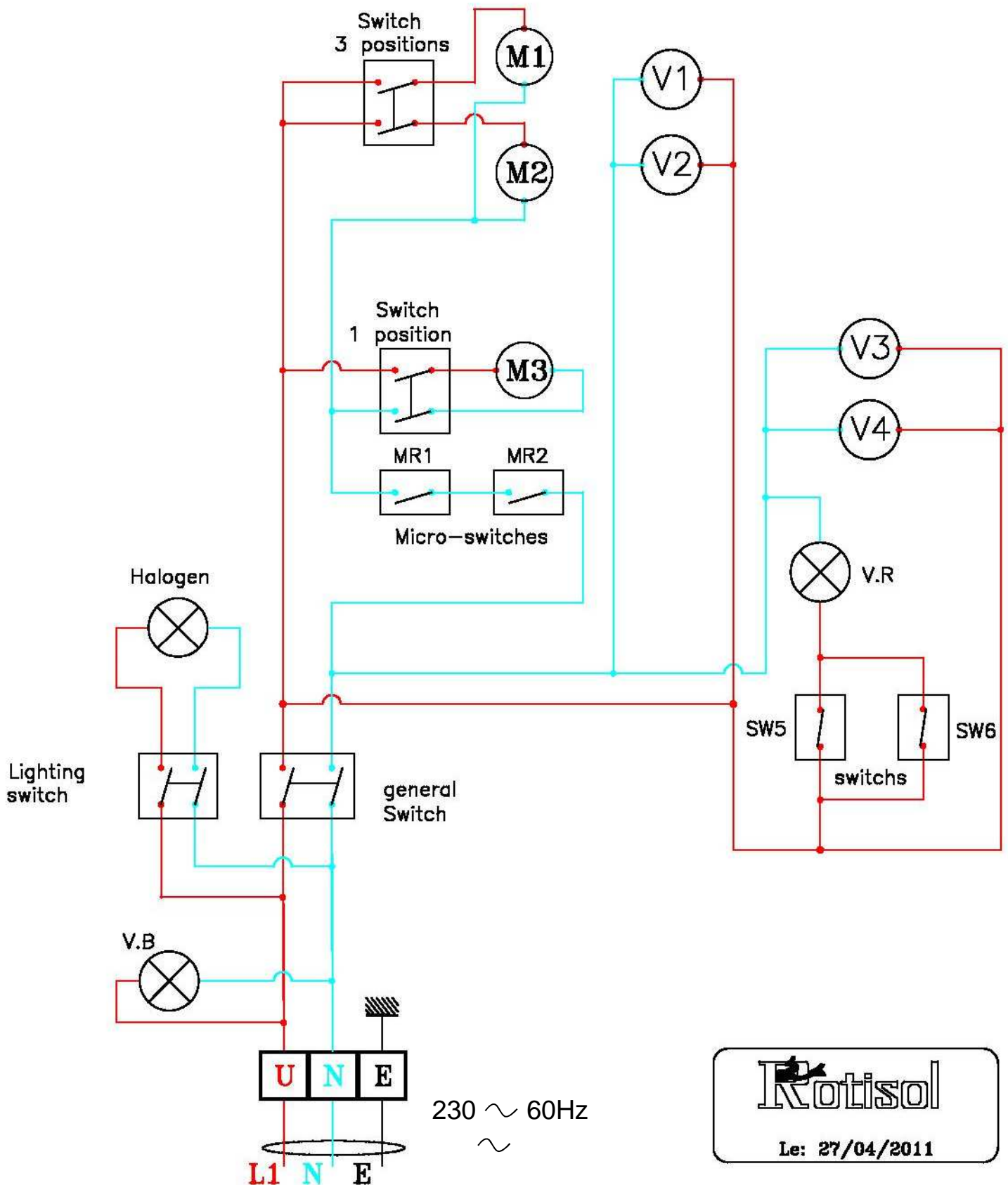


CIRCUIT DIAGRAM OF THE ROTISSERIE  
 GRANDES FLAMMES "OLYMPIA" GAS, "MasterFlame"  
 Ref.: 1375.4x AND 975.4x

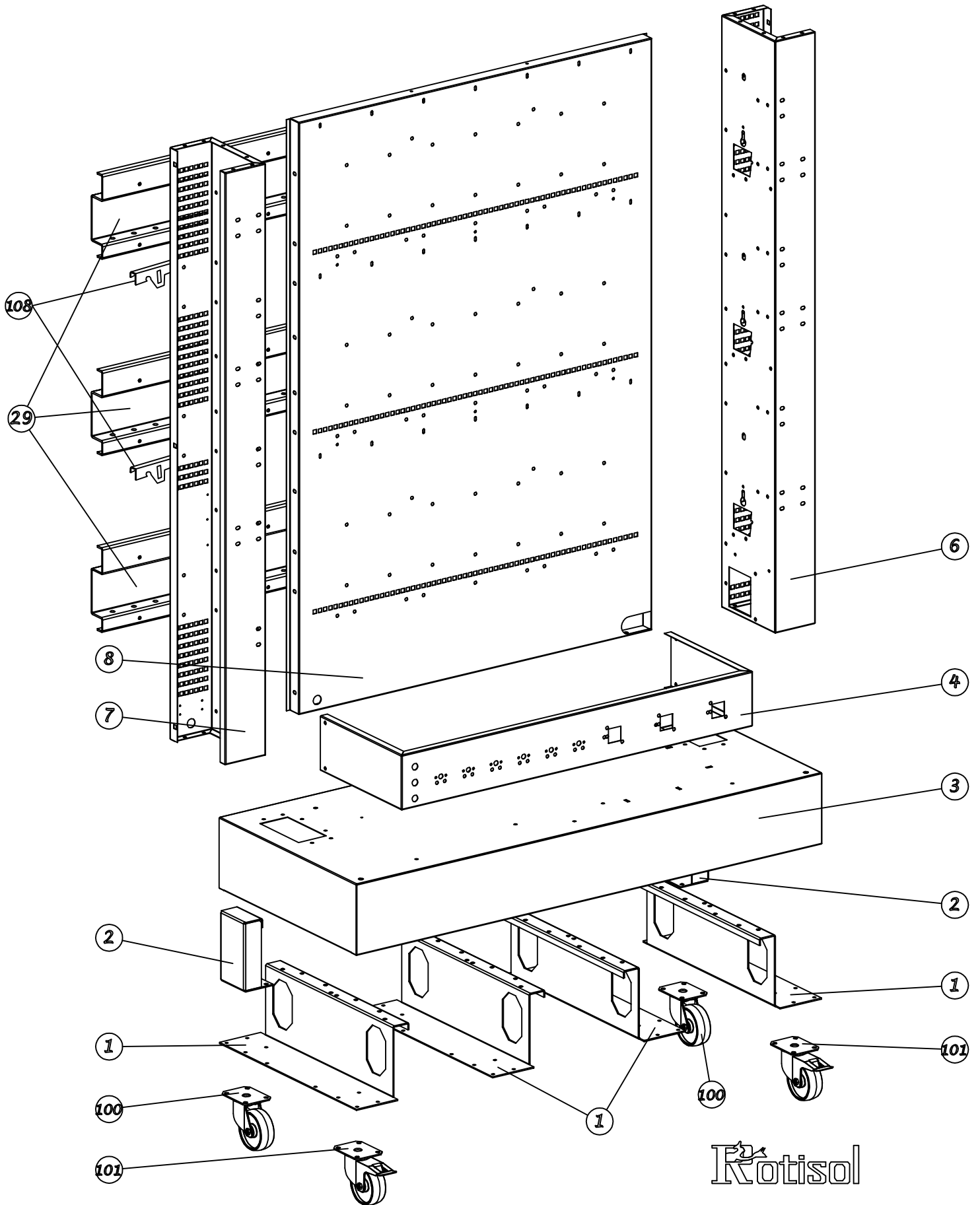


**N° SENGF4GEA**

CIRCUIT DIAGRAM OF THE ROTISSERIE  
 GRANDES FLAMMES " OLYMPIA" GAS, "MasterFlame"  
 Ref.: 975.2x



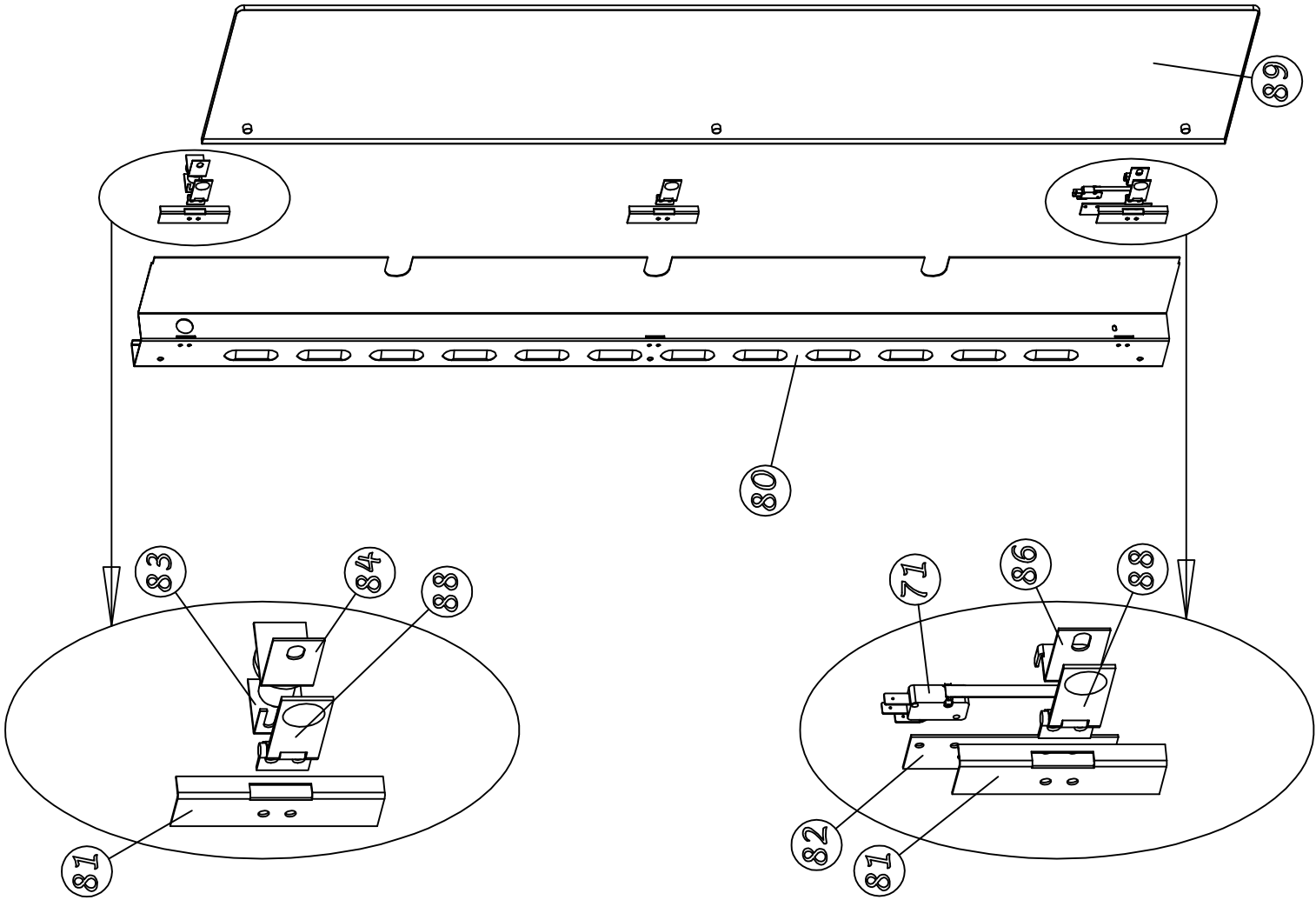
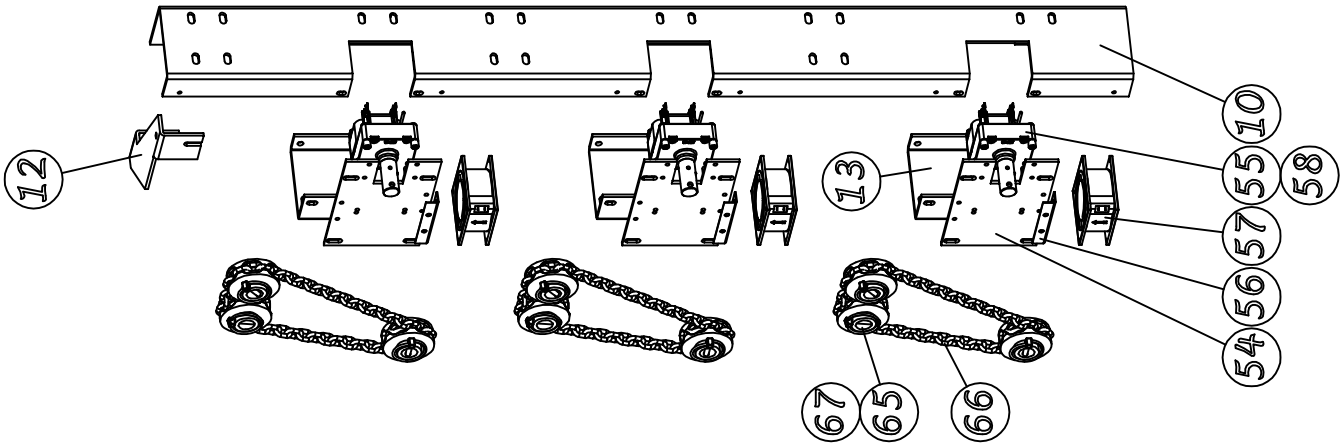
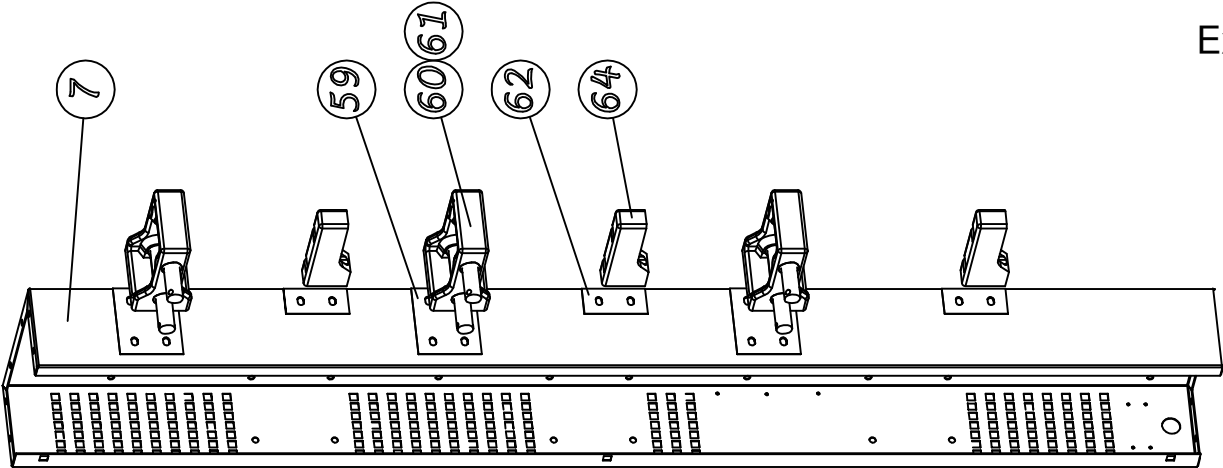
All this information are the property of Rotisol.  
 Reproduction partial or in totality are prohibited without authority prior written of company Rotisol.

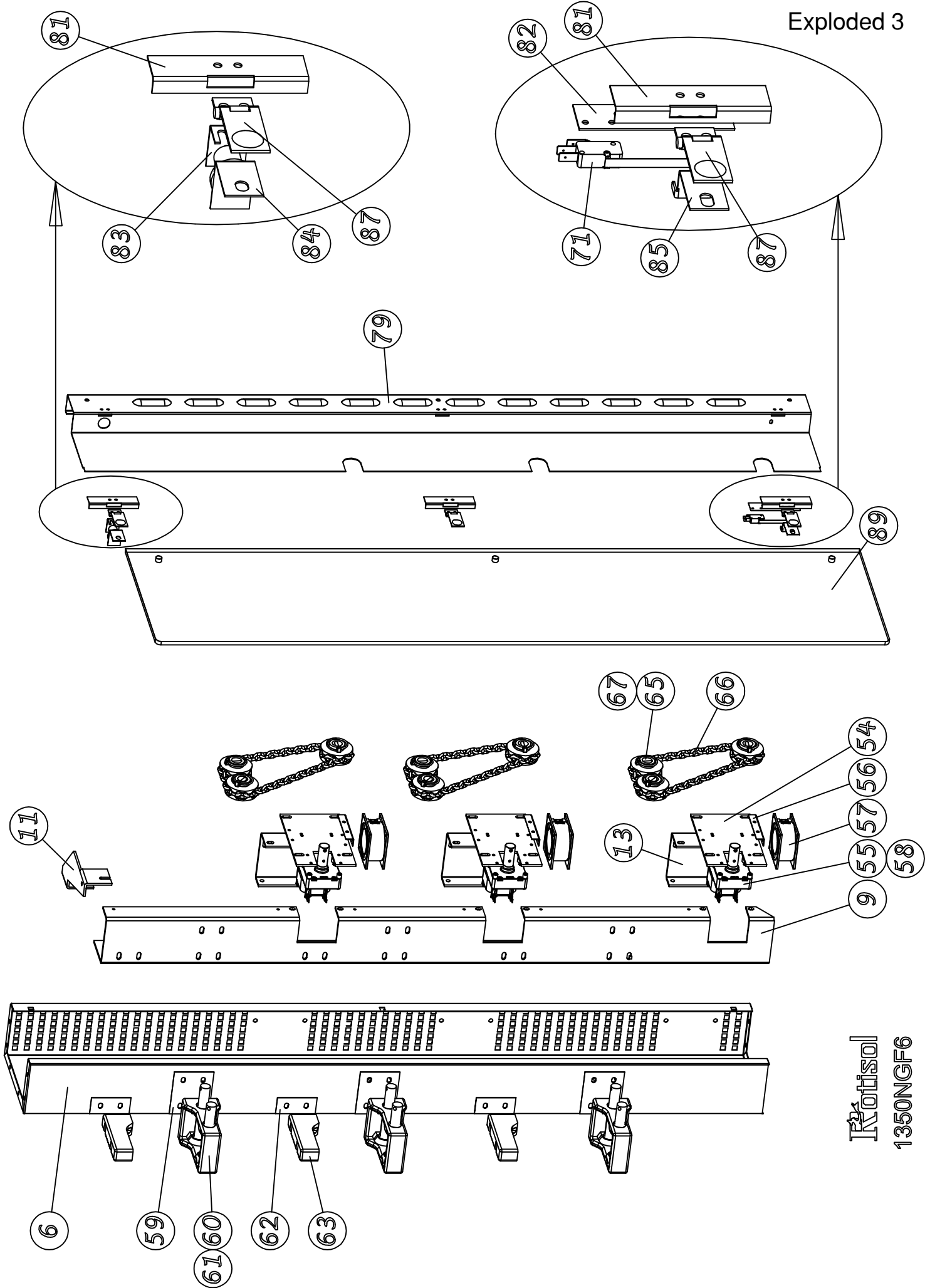


Rotisol

1375.60LG

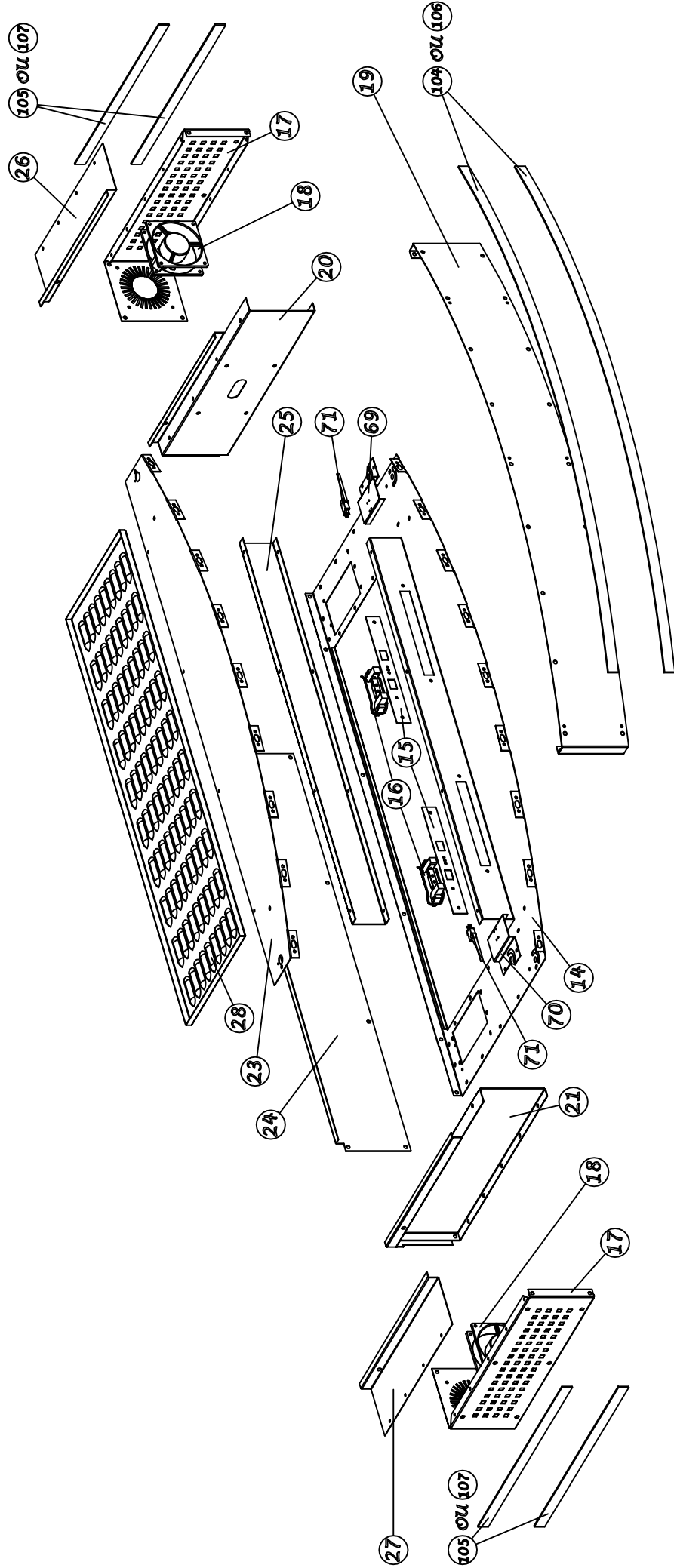
Rotisol  
1350NGF6





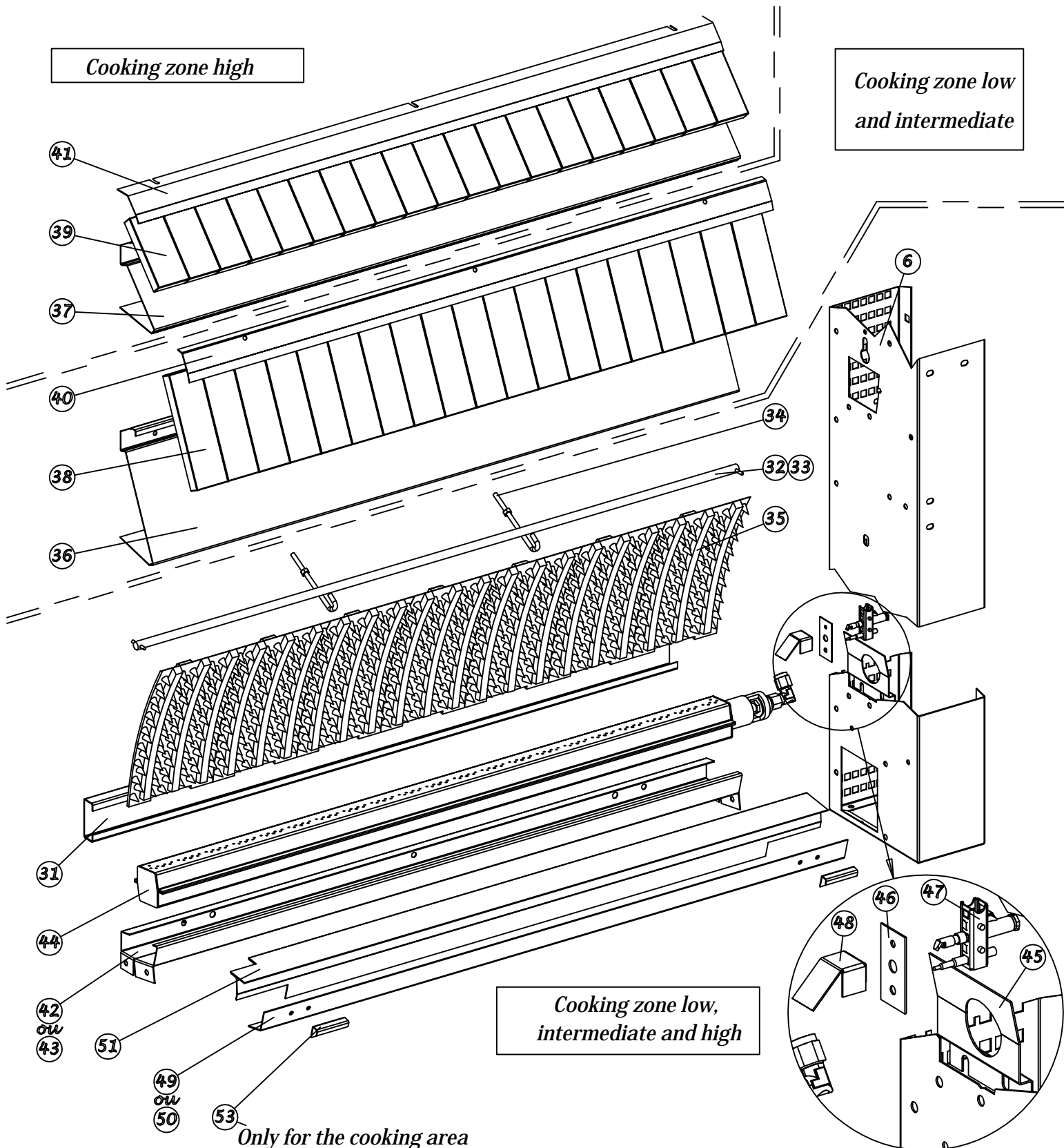
Rotisol  
1350NGF6

Rotisol  
1350NGF6



Cooking zone high

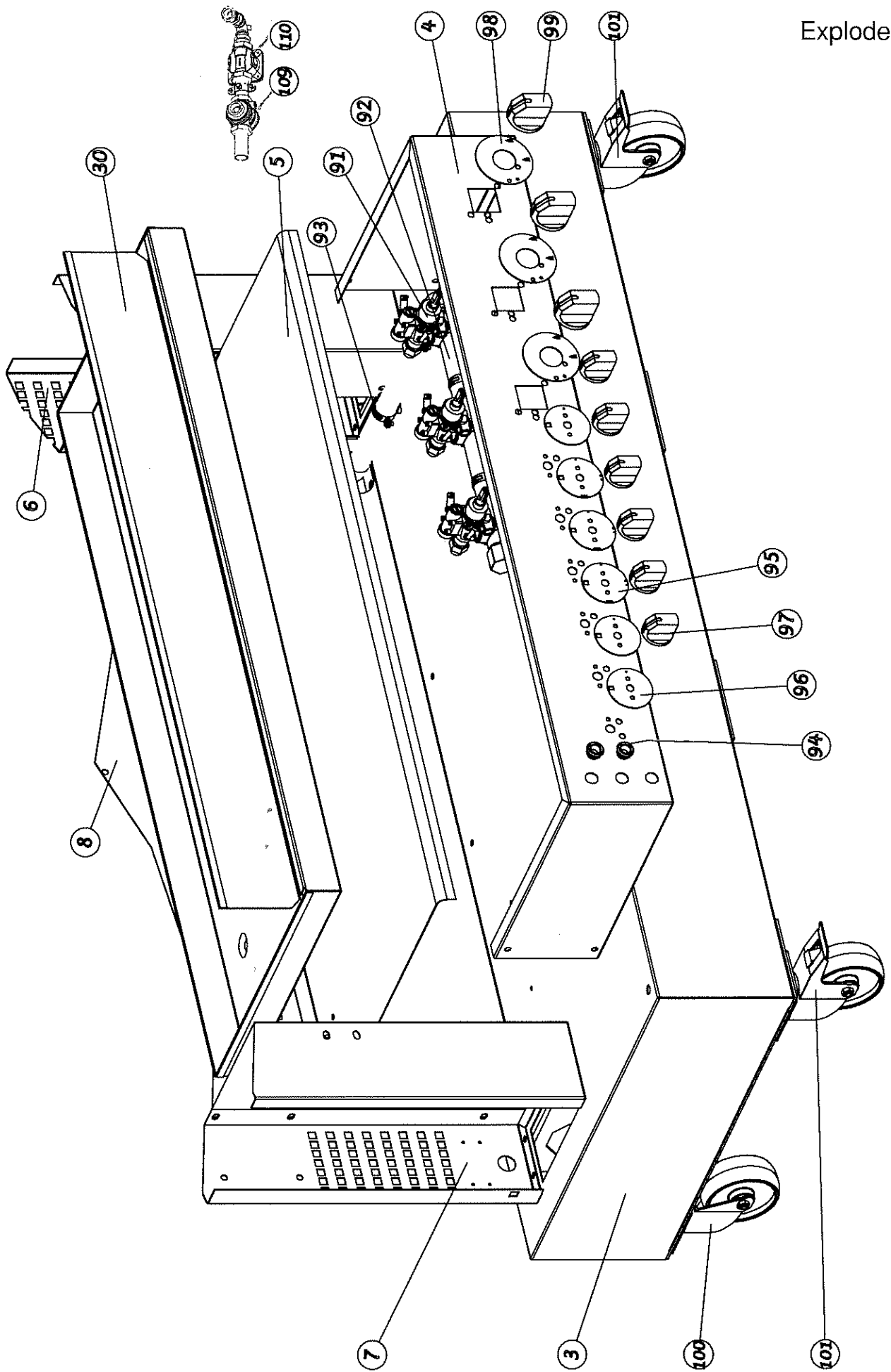
Cooking zone low  
and intermediate

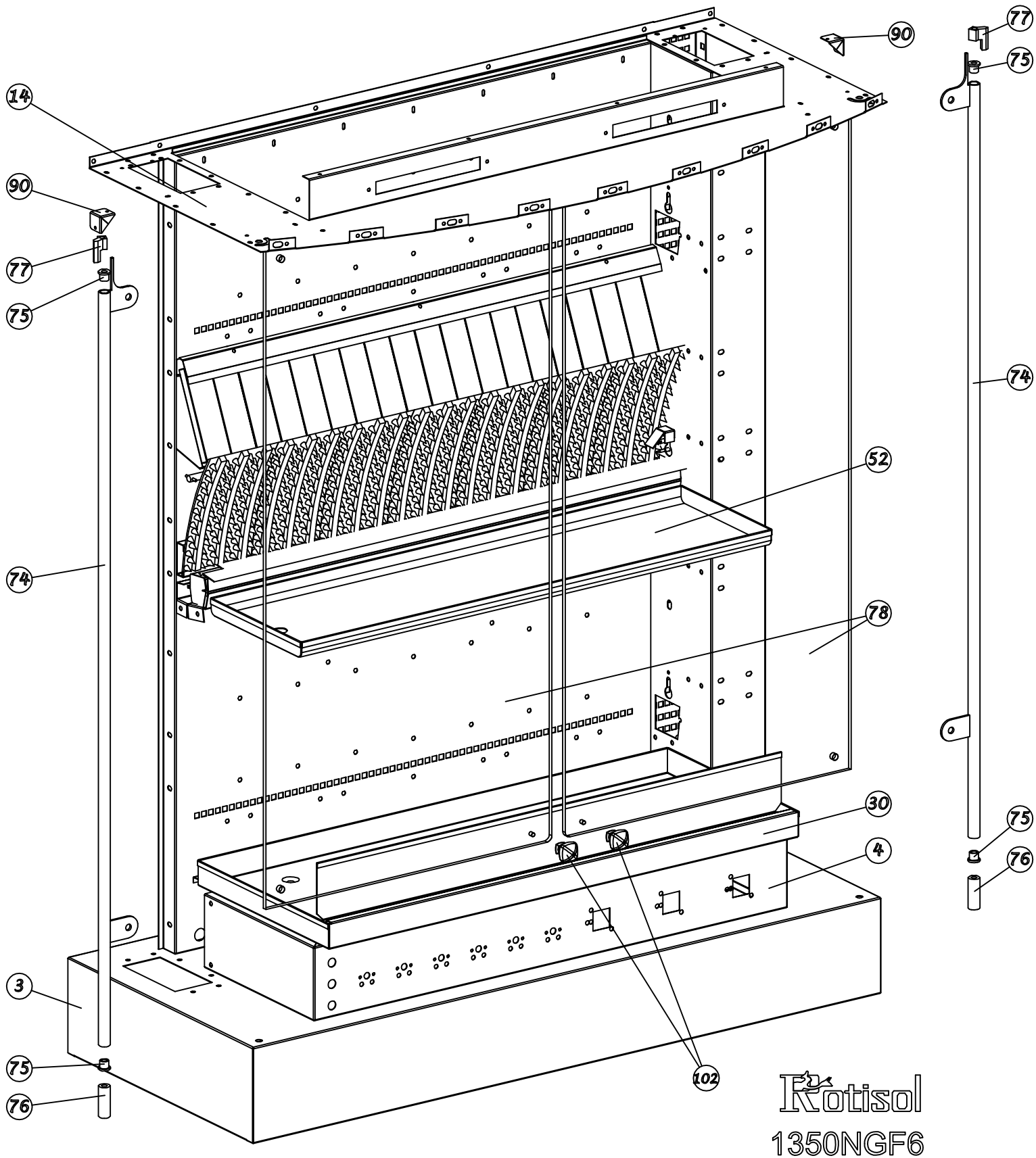


Cooking zone low,  
intermediate and high

Only for the cooking area  
high and / or intermediate

Rotisol  
1350NGF6





**Rotisol**  
1350NGF6

## NOMENCLATURE 1375.6OLG

REP	DESIGNATION	QTE	REFERENCE	MODEL
1	SUPPORT CASTER	2	1350NGF60102	1375.6OLG
2	TABLE STIFFENER	2	1350NGF60112	OLYMPIA 6 SPITS
3	TABLE	1	1350NGF60203	1375.6OLG
4	SCHEDULE	1	1350NGF60303	1375.6OLG
5	COVERS CONTROLLER	1	1350CHC0101	OLYMPIA 1375
6	RIGHT AMOUNT	1	1350NGF60401	1375.6OLG
7	LEFT AMOUNT	1	1350NGF60501	1375.6OLG
8	BOTTOM	1	1350NGF60602	1375.6OLG
9	STIFFENER RIGHT AMOUNT	1	1350NGF60701	1375.6OLG
10	STIFFENER LEFT AMOUNT	1	1350NGF60801	1375.6OLG
11	REINFORCEMENT RIGHT AMOUNT STIFFENER	1	1350NGF60901	1375.6OLG
12	REINFORCEMENT AMOUNT LEFT STIFFENER	1	1350NGF61001	1375.6OLG
13	REAR ENGINE MOUNTING BRACKET	6	1350NGF61101	1375.6OLG
14	ABOVE AMOUNT	1	1350NGF61201	1375.6OLG
15	PLATE TRAP	2	PTVC	VITRINE ; ROTISSERIE
16	HALOGEN SUPPORT + BULB	2	SUPR7S78+(LA78NM ou LA150119)	VITRINE ; ROTISSERIE
17	EXTERIOR ROOF	2	1350NGF61301	1375.6OLG
18	FAN - 118X118X35MM	2	VEN4E230S	VARIOUS
19	FRONT CAP	1	1350NGF61402	1375.6OLG
20	TOP RIGHT AMOUNT	1	1350NGF61501	1375.6OLG
21	TOP LEFT AMOUNT	1	1350NGF61601	1375.6OLG
22	GAUGE POINT RIGHT / LEFT	1	NGF6GAB0101	OLYMPIA
23	HALOGEN TOP	1	1350NGF61701	1375.6OLG
24	TOP BOTTOM	1	1350NGF61801	1375.6OLG
25	HALOGEN TRAP	1	1350NGF61901	1375.6OLG
26	TOP RIGHT ROOF	1	1350NGF62001	1375.6OLG
27	TOP LEFT ROOF	1	1350NGF62101	1375.6OLG
28	A INLET DEFLECTOR TOP	1	DES104	ROTISSERIE
29	STIFFENER BOTTOM	3	1350NGF62201	1375.6OLG
30	FLAT	1	DRIP13	1375.6OLG
31	SUPPORT PLATE CAST IRON	3	1350SUPLF0101	OLYMPIA 1375
32	ROD IRON PLATE	3	1350BRPLF0101	OLYMPIA 1375
33	SPIRAL PIN 4x30	6	GOUSM430	VARIOUS
34	ROD HOOK LOCK PIN	6	TIGE123	OLYMPIA
35	CAST IRON PLATE TO PIN	21	PLPICOT5167	OLYMPIA
36	SUPPORT BRICK DOWN	2	1350SUPBRI0102	1375.6OLG
37	SUPPORT BRICK TOP	1	1350SUPBRI0201	1375.6OLG
38	BRICK DOWN	38	BRI1705415	ROTISSERIE
39	BRICK TOP	19	BRI1105415	ROTISSERIE
40	LOCK DOWN BRICK	2	1350BLBRI0102	OLYMPIA 1375
41	LOCK UP BRICK	1	1350BLBRI0201	OLYMPIA 1375
42	BURNER SUPPORT	2	1350SUPBRU0102	OLYMPIA 1375
43	SUPPORT FOR LOCKING PLATE BURNER	1	1350SUPBRU0201	OLYMPIA 1375
44	BURNER	3	BRU1350NM2008	OLYMPIA 1375
45	CACHE VENTURE	3	CHVENT0101	OLYMPIA
46	PILOT SUPPORT France	3	SUPVEILFR0101	OLYMPIA
47	ALL PILOT FIRE + 1 THERMOCOUPLE 1096/600 M9	3	AV1092A	OLYMPIA
48	PROTECTION PILOT	3	PROTECEVILL0101	OLYMPIA
49	BURNER SUPPORT COVER WITH MOUNTING PLATE	1	1350SUPCHBRU0101	OLYMPIA 1375
50	CACHE BURNER SUPPORT WITHOUT FIXING FLAT	2	1350SUPCHBRU0201	OLYMPIA 1375
51	COVER BURNER	3	PROTBR1350	OLYMPIA 1375-1350
52	FLAT GREASE	1	DRIP13	OLYMPIA 1375
53	FLAT BLOCK GREASE	2	BLPL0101	OLYMPIA
54	MOTOR CARRIER	6	SUPMOTOLYMP0101	OLYMPIA
55	SPIT MOTOR	6	MOTOLYMP	ROTISSERIE
56	FAN SUPPORT SPIT MOTOR	6	SUPVENTMOT0101	OLYMPIA
57	FAN - 80X80X38MM	6	VENVIT	VARIOUS
58	OUTPUT AXIS ENGINE	6	AXE60618B	OLYMPIA
59	59 BRASS SUPPORT BRACE SPIT	6	RENFLAITON0101	OLYMPIA
60	SUPPORT SPIT DRIVE	6	SUPENT5164	OLYMPIA
61	SUPPORT SHAFT DRIVE SPIT	12	AXEEH12B	OLYMPIA
62	BRASS SUPPORT BRACE SPIT	6	RENFLAITON0201	OLYMPIA
63	SUPPORT SPIT RIGHT	3	SUPBRO5165	OLYMPIA
64	SUPPORT SPIT LEFT	3	SUPBRO5165G	OLYMPIA
65	PULLEY	18	POULMOT	OLYMPIA
66	CHAIN	6	CHI1565	OLYMPIA
67	PIN	18	CLIP6	OLYMPIA
68	GF ENGINE ON TRACK FOR SYSTEM TWINE	1	MOTOLYMP	ROTISSERIE
69	SUPPORT CONTACT RIGHT FRONT DOOR	1	SUPCONTACTD0101	OLYMPIA
70	SUPPORT CONTACT LEFT FRONT DOOR	1	SUPCONTACTG0101	OLYMPIA
71	MICROSWITCH	4	MINI83161574	VARIOUS

All this information are the property of Rotisol.

Reproduction partial or in totality are prohibited without authority prior written of company Rotisol.

## NOMENCLATURE 1375.6OLG

REP	DESIGNATION	QTE	REFERENCE	MODEL
72	SUPPORT UP CONTACT WITH FRONT GLASS	2	SUPGLC0101	OLYMPIA
73	GLASS DOWN FRONT SUPPORT	2	SUPGL0101	OLYMPIA
74	TRINGLERIE SUPPORT GLACE	2	AXESUPGL0101	1375.6OLG
75	LINKAGE SUPPORT GLASS	4	BC101616	VARIOUS
76	GLASS SUPPORT GUIDE	2	GS5383	OLYMPIA
77	LOCK OPEN GLASS	2	BOGOLYMP	OLYMPIA
78	GLASS RIGHT / LEFT FRONT	2	GL60681	1375.6OLG
79	OUTSIDE RIGHT AMOUNT OF	1	1350NGF62303	1375.6OLG
80	AMOUNT LEFT OUTSIDE	1	1350NGF62403	1375.6OLG
81	BRASS HINGE SUPPORT REINFORCEMENT	4	RENFLAITON0301	OLYMPIA
82	SUPPORT CONTACT SIDE DOOR	2	SUPCONTACTCOT0101	OLYMPIA
83	MAGNET SUPPORT SIDE DOOR	2	SUPAIMANT0101	OLYMPIA
84	STOP MAGNET	2	BUTAIMANT0101	OLYMPIA
85	STOP RIGHT DOOR CONTACT	1	BCPD0101	OLYMPIA
86	STOP LEFT DOOR CONTACT	1	BCPG0101	OLYMPIA
87	HINGE RIGHT SIDE	3	CHAOLYMPD	ROTISSERIE
88	HINGE LEFT SIDE	2	CHAOLYMPG	ROTISSERIE
89	GLASS RIGHT / LEFT SIDE	2	GL60863	OLYMPIA 6 SPITS
90	STOP GLASS	4	BUTGL0101	ROTISSERIE
91	GAS VALVE	3	ROBS22	ROTISSERIE
92	RAMP GAS	1	RAMP 1350NGF6	OLYMPIA 6 SPITS
93	ATLAS COLLAR Ø26	4	ATLAS26	VARIOUS
94	BRASS RING FOR ROUND LIGHT	3	BVRL1216	VARIOUS
95	FRONT DOUBLE SWITCH	3	PLASTRON 123	ROTISSERIE
96	SIMPLE SWITCHER CHEST	3	PLASTRON COMMANDE 1	ROTISSERIE
97	BUTTON SWITCH	6	BOUCOM5544	ROTISSERIE
98	PLASTRON THROTTLE	3	PLASMAGAZ	ROTISSERIE
99	GAS TAP KNOB MANOEUVRE	3	BOUROB5211	ROTISSERIE
100	BRAKE WITHOUT CASTER	2	ROU100-1	ROTISSERIE
101	CASTER WITH BRAKE	2	ROU100F-1	ROTISSERIE
102	GLASS BRASS KNOB	2	BTU75045	ROTISSERIE
104	DECORATIVE BRASS FRONT CAP 1375	2	DECOR CASAV 1350 L	OLYMPIA 1375
105	BRASS SETS SIDE CAP	4	DECOR CASCOT L	OLYMPIA
106	SETS STAINLESS FRONT CAP 1375	2	DECOR CASAV 1350 I	OLYMPIA 1375
107	CAP STAINLESS STEEL SETS SIDE	4	DECOR CASCOT I	OLYMPIA
108	SECONDARY AIR ADJUSTMENT	2	1350NGFR	OLYMPIA
109	TAP on/off	1	ROBONOFF	All MODELS
110	MAXITROL REGULATOR FOR NATURAL GAS	1	MAXI	All MODELS
	MAXITROL REGULATOR FOR PROPANE GAS	1	MAXIPROP	All MODELS

All this information are the property of Rotisol.

Reproduction partial or in totality are prohibited without authority prior written of company Rotisol.