

SPIT ROTISSERIE • GAS

FlamBoyant™ / 1160 series

FB1160-4G

FB1160-6G

FB1160-8G

Built for volume, the FlamBoyant gas rotisserie delivers high output and speed without compromising on cooking quality. Choose 4, 6 or 8 spits to match your volume – from 16 to 40 chickens per load.

DESIGN & PERFORMANCE

The FlamBoyant range of rotisseries has been especially designed for **high-volume cooking with high output and speed**, while retaining excellent cooking quality. Well designed, user friendly and reliable, the FlamBoyant is **used by leading supermarkets and chain restaurants** throughout the world.

Conscious of the high energy costs involved for our clients, the FlamBoyant features **energy-saving infrared burners, patented by Rotisol**. A wide array of accessories enables the rapid roasting of a variety of products.

FEATURES

- Energy-saving infrared burners, patented by Rotisol
- Thermal-efficient K-glass doors
- Independent motor for each spit
- Separate compartments for electrical and gas components
- Bottom drip tray with built-in drainage
- Powerful halogen lighting
- All stainless steel construction
- Delivered with 4, 6 or 8 prongless V-spits (CUI1160)
- Optional base cabinet; base on casters with brakes
- Optional roof



FB1160-8G-SS

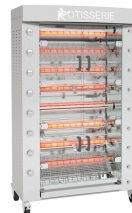
Finish: SS • On base with casters
Shown with optional roof



4 SPITS
FB1160-4G
16/20 chickens
52,000 BTU/h
Finish: SS
Countertop
Optional cabinet available

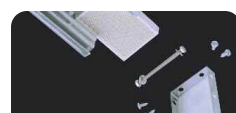


6 SPITS
FB1160-6G
24/30 chickens
77,000 BTU/h
Finish: SS
Countertop
Shown with optional roof & stand on casters



8 SPITS
FB1160-8G
32/40 chickens
103,000 BTU/h
Finish: SS
On base with casters
Shown with optional roof

TECHNICAL DETAILS



Ceramic bricks
Replaceable for significant financial savings



Heavy-duty hinges
Integrated locking in open and closed positions



Gas safety
Separate gas and electric chambers avoid any risk of explosion



Chromed switches
Gas and electric switches in chromed metal



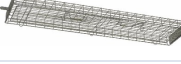
Anti-scald K-glass
Reduces heat radiation; overlaps drip pan to keep splatters in



Removable side panels
Double protection from grease seeping into motors

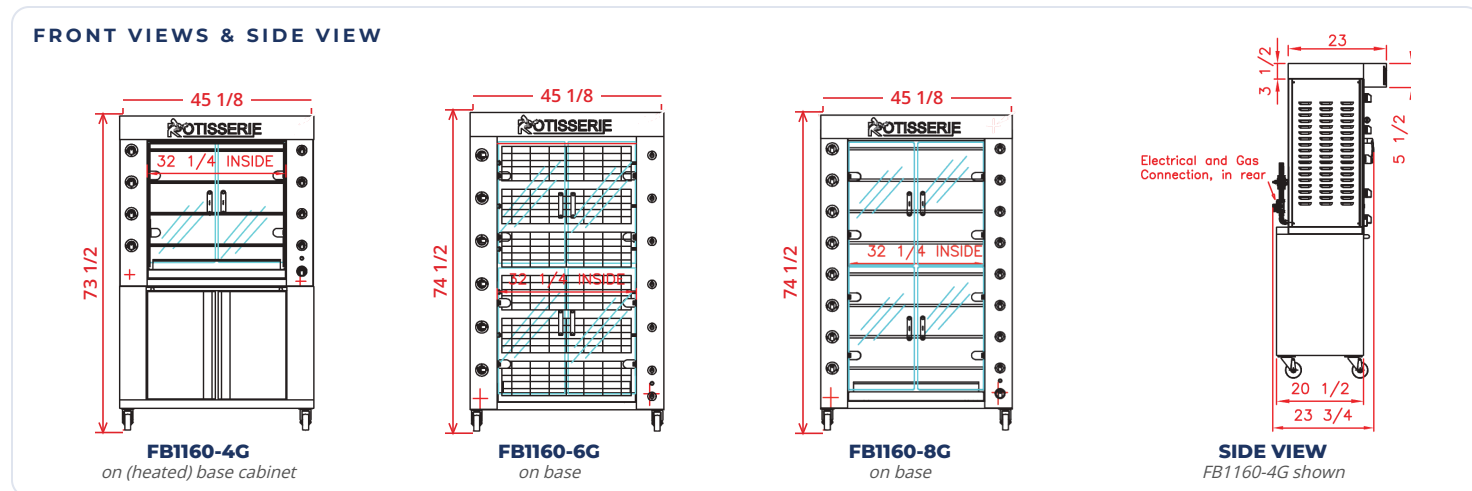
ACCESSORIES

A variety of accessories are available. See the video of available accessories and of the vertical spit system online.

	CUM160 Anti-cutting prongless V-spit		BP1160 Porchetta spit		BRC1160 Rectangular basket spit
	BS1160 Spit for ham / turkey		BRRO1160 Roast-clamp spit		BA1160 Lamb / suckling-pig spit
	BCR1160 Spatchcock chicken basket		DEC Spit mover		PID1160 Tray for unspitting

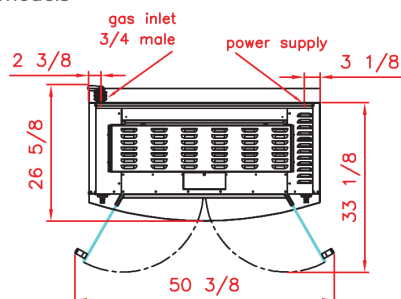
DIMENSIONS

(inches - same width & depth on all models - heights differ)



TOP VIEW

all models



Finish: Stainless steel (-SS)

All FlamBoyant 1160 models are available in stainless steel & chrome.



**DISCOVER THE
FLAMBOYANT
ONLINE!**

SPECIFICATIONS

	FB1160-4G	FB1160-6G	FB1160-8G
Number of spits	4	6	8
Capacity (chickens)	16/20	24/30	32/40
Gas power	52,000 BTU/h	77,000 BTU/h	103,000 BTU/h
Power supply	208-240V~60Hz; 2.5 Amps	208-240V~60Hz; 3 Amps	208-240V~60Hz; 3 Amps
Electrical power	0.47 kW	0.53 kW	0.59 kW
Dimensions (HxDxW)	73 1/2 x 26 5/8 x 45 1/8 in	74 1/2 x 26 5/8 x 45 1/8 in	74 1/2 x 26 5/8 x 45 1/8 in
Weight	375 lbs	430 lbs	430 lbs
Shipping weight	500 lbs	565 lbs	565 lbs
Shipping size (HxDxW)		78 3/4 x 29 1/2 x 47 5/8 in	
Warranty		1 year parts and labor	

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