

SPIT ROTISSERIE • GAS

MasterFlame™ | 975 series

MF975-2G

MF975-4G

MF975-6G

Rotisol's traditional rustic-style rotisserie, the MasterFlame is an attractive show-piece for any restaurant or kitchen – used by chefs in Michelin-starred restaurants around the world. Choose 2, 4 or 6 spits – from 4 to 18 chickens per load.

DESIGN & PERFORMANCE

The visible flames from Rotisol's **patented burners** spread up the porcelain wicks, creating a **spectacular display** that can be seen through the front and side glass doors.

Spits are driven by an elegant system of **chains and pulleys**, rotating 2½ times per minute for perfectly cooked, self-basting poultry, meat, vegetables and fish. The **Vertical Spit System** with eight hanging accessories expands the menu even more.

FEATURES

- Rotisol patented burners with ceramic wicks
- Thermal efficient K-glass front and side doors (energy savings)
- Decorative roof included
- Integrated vertical spit system
- Independent motor for each spit
- Bottom drip tray with built-in drainage
- Powerful halogen lamps
- Delivered with 2, 4 or 6 prongless spits (CUI9)
- Available in **SS** – stainless steel or **LUX** – black enamel, with brass or chrome trim
- Optional base cabinet; base on casters with brakes



2 SPITS
MF975-2G
4/6 chickens
27,500 BTU/h

Shown in -SS finish as countertop unit



4 SPITS
MF975-4G
8/12 chickens
55,000 BTU/h

Shown in -LUX finish with chrome trim and heated base cabinet



6 SPITS
MF975-6G
12/18 chickens
82,000 BTU/h

Shown in -SS finish on base with casters

TECHNICAL DETAILS



Ceramic wicks
Cast iron burners with ceramic wicks for a magnificent flame display



Rustic drive
Visible pulleys and chains for added front-of-house appeal



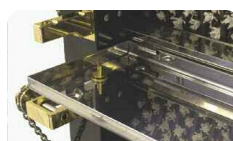
Vertical spit system
Pre-installed, for vertical cooking



Terracotta firebricks
Decorative bricks absorb and radiate the heat



Brass or chrome knobs
Allow fine tuning of the gas flow



Middle drip pan
Separates products to prevent cross-contamination

ACCESSORIES

A wide variety of accessories is available – please consult us. See the videos online.

CUI9 Anti-cutting prongless V-spit	BP9 Chicken spit	BRC9 Rectangular basket spit
BS9 Spit for ham / turkey	BRRO9 Roast-clamp spit	BA9 Lamb / suckling-pig spit
BCR9 Spatchcock chicken basket	DEC Spit mover	BPOR9 Porchetta spit

DIMENSIONS

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

FRONT VIEWS & SIDE VIEW

MF975-2G
with base cabinet

MF975-4G
with heated base cabinet

MF975-6G
on base

SIDE VIEW
MF975-6G shown

TOP VIEW · all models

Two finishes

- SS Stainless steel
- LUX Black enamel

Both with brass or chrome trim

SPECIFICATIONS

	MF975-2G	MF975-4G	MF975-6G
Number of spits	2	4	6
Capacity (chickens)	4/6	8/12	12/18
Gas power	27,500 BTU/h	55,000 BTU/h	82,000 BTU/h
Power supply	208-240V~60Hz; 1.6 Amps	208-240V~60Hz; 2.1 Amps	208-240V~60Hz; 2.5 Amps
Electrical power	0.32 kW	0.42 kW	0.52 kW
Dimensions (HxDxW)	69 3/8 x 29 1/2 x 38 in	84 1/2 x 29 1/2 x 38 in	78 1/2 x 29 1/2 x 38 in
Weight	420 lbs	552 lbs	715 lbs
Shipping weight	532 lbs	664 lbs	830 lbs
Shipping size (HxDxW)	77 1/4 x 30 x 42 1/8 in	87 1/2 x 30 x 42 1/8 in	83 1/2 x 30 x 42 1/8 in
Base	Optional: base or heated base cabinet (1.055 kW)	Optional: heated base cabinet with drawers (1.055 kW)	Base on casters
Warranty	1 year parts and labor		