



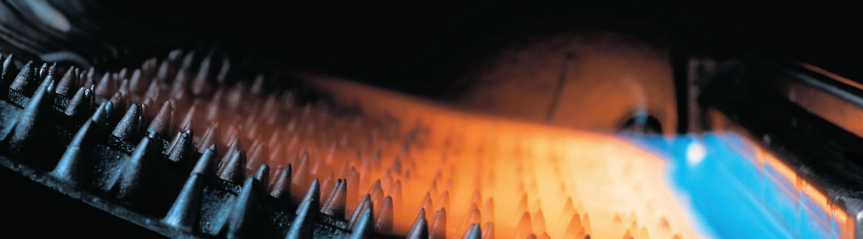
Kotisol



ROTISSERIES | COLD AND HOT DISPLAY CASES | CONCEPTS

Innovation for culinary perfection





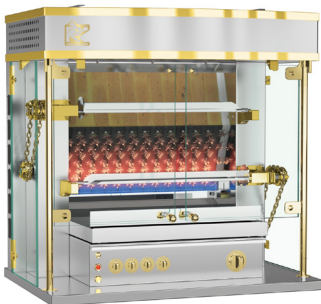
Grandes Flammes OLYMPIA

The **OLYMPIA** range of professional **Grandes Flammes** rotisseries offers luxury equipment for the most demanding gastronomy. The **OLYMPIA** range is a sign of rustic know-how, characterized by equipment with visible chains and pulleys, whose appearance evokes the spirit of traditional cooking.

1375.4OLE
Black enamel + Brass trim
Neutral or Heated base
Electric version



975.20ILG
Luxury Stainless Steel + Brass trim
Gas version



Model	Capacity
1375.6OL/Oi (G,E)	36
1375.4OL/Oi (G,E)	24
975.6OL/Oi (G,E)	18
975.4OL/Oi (G,E)	12

LUXURY ENAMEL OL or
LUXURY STAINLESS STEEL Oi

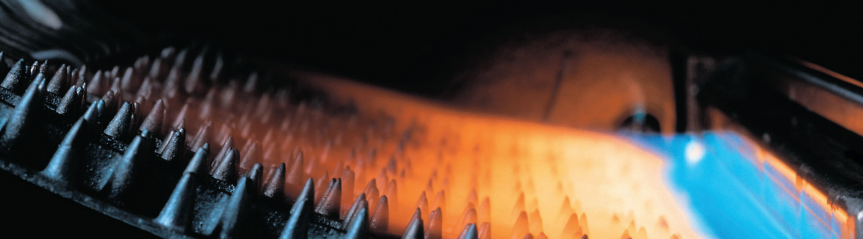


Other colors available
as options :



1375.8OLG
Black enamel + Brass trim
Gas version





Grandes Flames MILLENIUM

The attractive, ergonomic **MILLENIUM** line of **Grandes Flammes** rotisseries offers a number of innovative features for enhanced functionality. These rotisseries are ideal showcases, used all over the world in hotels, restaurants and delicatessens, and meet the expectations of all categories of customers.

Model	Capacity
1375.8ML/MiL/Mi (G, E)	48
1375.5ML/MiL/Mi (G, E)	30
1375.3ML/MiL/Mi (G, E)	12
975.8ML/MiL/Mi (G, E)	24
975.5ML/MiL/Mi (G, E)	15
975.3ML/MiL/Mi (G, E)	9

LUXE ENAMEL ML or LUXE STAINLESS STEEL
MiL or STAINLESS STEEL Mi

1375.8MLG
Black enamel + Brass trim
[Gas version](#)



975.5MiLG
All Stainless Steel LUXE + Brass trim
[Gas version](#)



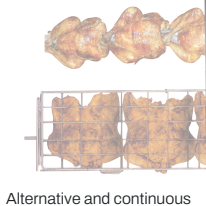
Other colors available
as options :



1375.5MiG
All Stainless Steel + Illuminated roof
Neutral cabinet or heated base cabinet
[Gas version](#)



1375-6MASG
All Stainless Steel + Enamelled front + Illuminated roof
[Gas version](#)



Alternative and continuous

SPATCHCOCK version

For model 1675.8, please consult us.

External grease filters with removable filters



PERFORMANCES

The **PERFORMANCE** line of rotisseries offers high output, speed and quality, with a variety of possible foods that you can roast. Ergonomic, technical and safe, **PERFORMANCE** rotisseries represent a first-class investment to optimize your business.

1400.8PG

All Stainless Steel + Enamelled front panel + Illuminated roof
[Gas version](#)



Other colors available
as options :



G GAS,



E ELECTRIC

1160.6PiG

All Stainless Steel + Illuminated roof
Neutral cabinet or heated base cabinet
[Gas version](#)



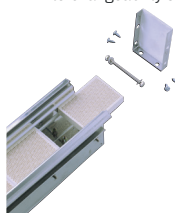
1400.4PE

All Stainless Steel + Enamelled front panels + Illuminated roof
Neutral cabinet or heated base cabinet
[Electric version](#)



MAKE SUBSTANTIAL SAVINGS

Interchangeability of gas ceramic bricks and motor coils



SPECIAL-MARKET

Limited weight, minimal space requirements and mobility are the advantages that **SPECIAL-MARKET** rotisseries offer to their users.

The ergonomic features of the **SPECIAL-MARKET** rotisserie provide shoppers with the attractive sight and appetizing smells they love to find at markets or stalls.

1425.8SMiG
All Stainless Steel
Gas version



1175.6SMiG
All Stainless Steel
Gas version



Model	Capacity
1425.8SMiG	40/48
1425.6SMiG	30/36
1425.4SMiG	20/24
1175.8SMiG	32/40
1175.6SMiG	24/30
1175.4SMiG	16/20
Model	Capacity
BRASILIA.G	27
BRASILIA.E	27



BRASILIA SPATCHCOCK Chicken

Brasilia gas or electric



The "SPATCHCOCK" process consists of roasting a product from top to bottom.
(27 marinated chickens cooked in 30 minutes)

The **Special-Market** is only available in gas



ROTI-ROASTER

World leader in rotisserie manufacturing, we present the new **Roti-Roaster**. Our new modern, sleek, economical and multi- accessory convection rotisserie!

Model	Capacity
FBPT / FBP16.760	64
FBPT / FBP16.560	48
FBPT / FBP8.760	15
FBPT / FBP8.560	32
FBPT / FBP5.560	24
FBPT / FBP5.360	15



FBP5.560 + 5.56MSTO **(Closed back)**
Without option



FBPT5.560 + 5.56MSTO **(Pass-through)**
Equipped with grease filters
Closed cabinet





Combined ROTI-ROASTER

Adopt the **COMBINED** rotisserie and considerably reduce your bills by optimizing space, quick cleaning, low energy consumption and outstanding roasting.

Model	Capacity
FBP 8.760iF2LSVPANO / VCV	32+32
FBP 8.560iF2LSVPANO / VCV	24+32
FBP 5.560iF2LSVPANO / VCV	15+32
FBPT 8.760iF2LSVTPANO / VCV	32+32
FBPT 8.560iF2LSVTPANO / VCV	24+32
FBPT 5.560iF2LSVTPANO / VCV	15+32



FBP5.560iF2LSPANO (Closed back)

Self-service heated holding cabinet with front and rear access.



FBPT8.560iF2LSTVCV (Pass-through)

Self-service heated holding cabinet with front and rear access.



Detergent 1L



Descaler 1L

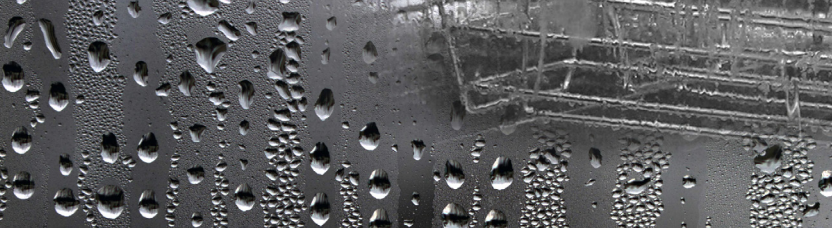


Grease trap + wheeled base.



Plastic bag (grease recovery)





STAR-CLEAN

All stainless steel, the rotisserie **Star-Clean** has an interior with central axis, removable support and baskets in order to facilitate cleaning. Available in Pass-through and with Closed Back.

Model	Capacity
SCT / SC16.760	64
SCT / SC16.560	48
SCT / SC8.760	32
SCT / SC8.560	24
SCT / SC5.560	15



SCT8.560 + 8.56MSTO (**Pass-through**)
with cleaning aid

SC8.560 + 8.56MSTO (**Closed back**)
Base cabinet



Detergent 1L



Descaler 1L



High pressure
Hand shower

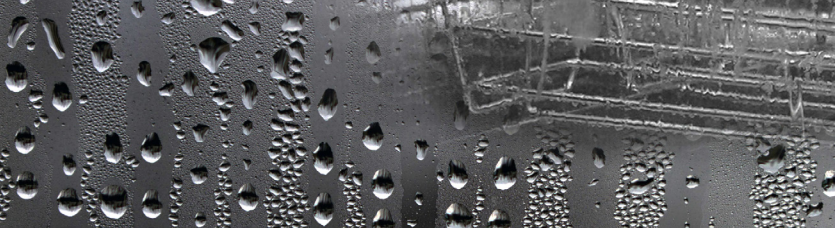


Grease trap +
wheeled base.



Plastic bag
(grease recovery)





Combined STAR-CLEAN

Ergonomically designed with an access height of 1100 mm, unobstructed access to the cooking chamber, free of all accessories and heating elements (no risk of burns), and optimized, fast, simplified and safe cleaning thanks to its cleaning aid.

SCT5.560i2LSVPANO ((Pass-through)
Self-service heated holding cabinet with
front and rear access.



SC8.560i2LSVCV (Closed back)
Self-service heated holding cabinet with
front and rear access.



The "Touch" control, **The command hub of your rotisserie**, is equipped with a high-resolution color display for intuitive, user-friendly operation.

Its excellent image clarity means you can use it even in bright light.





MASTER-CLEAN

This significant cost saving, low water consumption and controlled energy output will significantly reduce your bills compared to other competitive products. The ergonomic **Master-Clean** has been designed to fit into your line thanks to its small footprint by maximising optimal capacities for different types of cooking.

Model	Capacity
MC8.760	32
MC8.560	24
MC5.560	15
MCT8.760	32
MCT8.560	24
MCT5.560	15



MCT5.560 + 5.56MSTO (Pass-through)



MC8.560 + 8.56MSTO (Closed back)



Detergent 5L



Descaler 5L



High pressure
Hand shower



Grease trap +
wheeled base.



Plastic bag
(grease recovery)





Combined MASTER-CLEAN

You've dreamed of it... Rotisol has invented it!
Your staff will love automatic cleaning, and so will you.

Over 300 hours less labour every year.

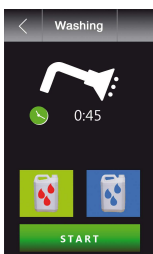
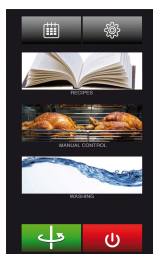
MC8.560i2LSPANO (**Closed back**)
Self-service ventilated heat retention
for front-loading.



Model	Capacity
MC8.760i2LSVPANO	32+40
MC8.560i2LSVPANO	24+32
MC5.560i2LSVPANO	15+32
MCT8.760i2LSVPANO	32+40
MCT8.560i2LSVPANO	24+32
MCT5.560i2LSVPANO	15+32



MCT5.560LSPANO (**Pass-through**)
Equipped with grease filters.
Self-service heated holding cabinet
with front and rear access.



The "Touch" Control terminal, for
immediate action: 1 touch = 1 function





Combined MASTER-CLEAN

You've dreamed of it... Rotisol has invented it!
Your staff will love automatic cleaning, and so will you. Over 300 hours less labor per year.

Model	Capacity
MC8.760i2LSVCV	32+40
MC8.560i2LSVCV	24+32
MC5.560i2LSVCV	15+32
MCT8.760i2LSVCV	32+40
MCT8.560i2LSVCV	24+32
MCT5.560i2LSVCV	15+32



MCT5.560i2LSVCV (Pass-through)

Self-service heated holding cabinet with front and rear access..



MC8.560i2LSVCV (Closed back)

Self-service heated holding cabinet with front and rear access.





HOT ISLAND MERCHANDISER

Self-service and available for all types of retail outlets, this mobile unit is a major asset, encouraging impulse purchases of packaged hot products (roast chickens, various grilled meats, potatoes, etc.)

Model		
18iC	15iC	11iC
C0 Beacons bracket	C3 Cross Merch	
C1 Neutral shelf	C4 Illumination	
C2 Heated shelf	C5 Glass cap	

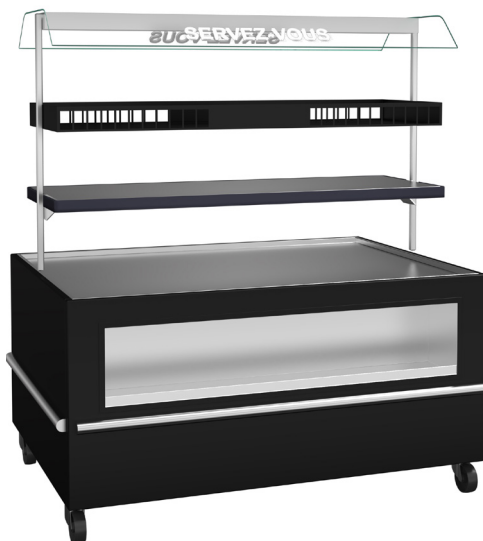
15iC



15iC+C1
Neutral top shelf



15iC+C1+C2+C3+C5
1 heated shelf + 1 neutral top shelf
Screen-printed glass cap + Lighting + Cross Merch



15iC+C0+C1
Neutral top shelf
Beacons bracket



15iC+C3+C4+C5
Screen-printed glass cap + Lighting + Cross Merch





PANORAMA

VENTILATED HOT DISPLAY CABINET

The PANORAMA's sleek design and full transparency are built to drive sales, featuring clear glass display levels that showcase your products with style. The glass shelves not only enhance visibility but also captivate customers' attention at a glance. Self service with independent level control.

Model	Capacity
10MCV5LST.PANO	100
10MCV4LST.PANO	80
10MCV3LST.PANO	60
10MCV2LST.PANO	40
6MCV5LST.PANO	60
6MCV4LST.PANO	48
6MCV3LST.PANO	36
6MCV2LST.PANO	24



Self service with independent level control.

6MCV4LST.PANO
With "HOT TO GO" banner



10MCV4LST.PANO
With "HOT TO GO" banner



10MCV2LST.PANO
With "HOT TO GO" banner



*Capacity indicated for poultry shell packaging



PANORAMA

HOT DISPLAY CASE

Countertop version available.

A compact alternative for mounting on existing cabinets, ideal for small spaces.

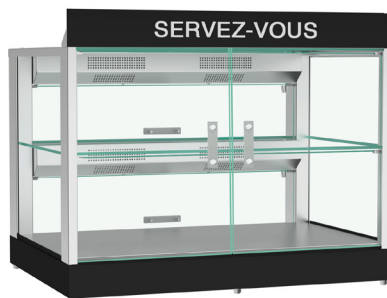
Self service with independent level control.

10MCV3LST.PANOTT
With "HOT TO GO" banner



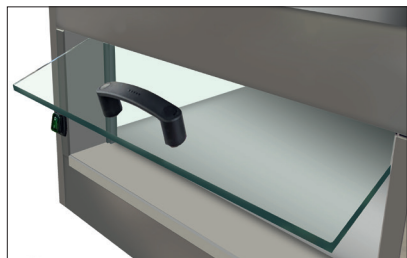
Model	Capacity
6MCV2LST.PANOTT	12/24
6MCV3LST.PANOTT	18/36
10MCV2LST.PANOTT	20/40
10MCV3LST.PANOTT	30/60
Model	Capacity
6VCV2LS.TT	10/20
6VCV3LS.TT	15/30
10VCV2LS.TT	18/36
10VCV3LS.TT	27/54

10MCV2LST.PANOTT
With "HOT TO GO" banner



6VCV3LSP.TT
With "HOT TO GO" banner





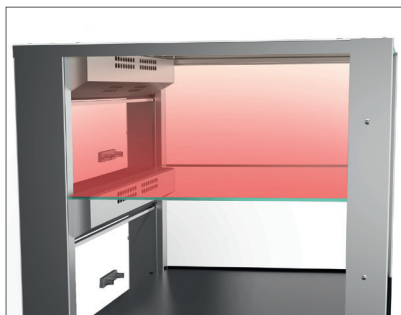
Rear service

- Transparency for a vision of the product.



- Full visibility of products from top to bottom, with LED lighting on every shelf. This technology enables products to be stacked on top of each other, increasing storage capacity.

PANORAMA INNOVATIVE TECHNOLOGY



- Innovative heat circulation and distribution technology for each shelf.

- Individual level control allows temperature to be changed or switched off according to the flow of the day.



- Guaranteed food safety (products maintained at 63°C/70°C).
- Significant financial gain.
- Very low energy consumption



EVOLUTION

VENTILATED HOT DISPLAY CABINETS

Maximum display space with a minimum footprint, for all foods (roasts, ready meals, pizzas, snacks...)

Self service with independent level control

Model	Capacity
10VCV5LS	90
10VCV4LS	72
10VCV3LS	54
10VCV2LS	36
6VCV5LS	50
6VCV4LS	40
6VCV3LS	30
6VCV2LS	20
4VCV4LS	24

6VCV4LS
With "HOT TO GO" banner



6VCV3LS
With "HOT TO GO" banner



10VCV5LS
With "HOT TO GO" banner



- Individual level control allows temperature to be changed or switched off according to the flow of the day.



- Guaranteed food safety (products maintained at 63° C/70°C).
- Significant financial gain.
- Very low energy consumption

*Capacity indicated for poultry shell packaging





ESSENTIAL VENTILATED COLD DISPLAY CASE

A pioneer in the development of **Hot** and **Cold** display cases and neutral cabinets, ROTISOL has deployed its expertise with the ESSENTIAL line, which is entirely modular and can be adapted to all types of sales.

Model	Dimension	
17VF9/7	L 1736	D 1078 / 898
14VF9/7	L 1400	D 1078 / 898
11VF9/7	L 1063	D 1078 / 898
7VF9/7	L 728	D 1078 / 898
17VFI9/7	L 1736	D 1078 / 898
14VFI9/7	L 1400	D 1078 / 898
11VFI9/7	L 1063	D 1078 / 898
7VFI9/7	L 728	D 1078 / 898

Model:
ASSISTED SERVICE
OR
SELF SERVICE

17VFI9LS1
New **self service** refrigerated display

LS1

VITRINE VISIO



Low-profile view

11VF9SA3
New **assisted service** cold display case

SA3



11VF9LS5B
Self service open display case with guard
With "HOT TO GO" banner

LS5B



10MFV4LS
New **self service** cold display cabinet
With installed compressor



*Housed unit R290
*Remote unit R290 or compatible gas / CO2 / brine



ESSENTIAL LINE

HOT DISPLAY

Cold, Hot and neutral in complete safety to enhance your sales area and win over customers with perfect food freshness and preservation conditions.

11VC9SA3 + BACS Black Stainless Steel
Assisted service display case with optional gastro

SA3



11VC9 LS3 + Heated GRANITE
Self service display case

LS3



Model	Dimension	
17VCF9/7/5	L 1736	D 1078 / 898 / 726
14VCF9/7/5	L 1400	D 1078 / 898 / 726
11VCF9/7/5	L 1063	D 1078 / 898 / 726
7VCF9/7/5	L 728	D 1078 / 898 / 726

Model:
ASSISTED SERVICE
OR
SELF SERVICE

14MN9SA1 + 2xMDA500 + LCARGENT

Hot display case **assisted service** with cast iron pans and temperature-maintaining lamp

MDA 800 / 600 / 500 Temperature maintenance
MOC 800 / 600 / 500 Cooking

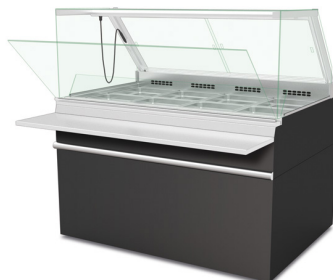
SA1



EVOLUTION

VENTILATED HOT DISPLAY CASE

14VCD0*7SA3 (Assisted service)



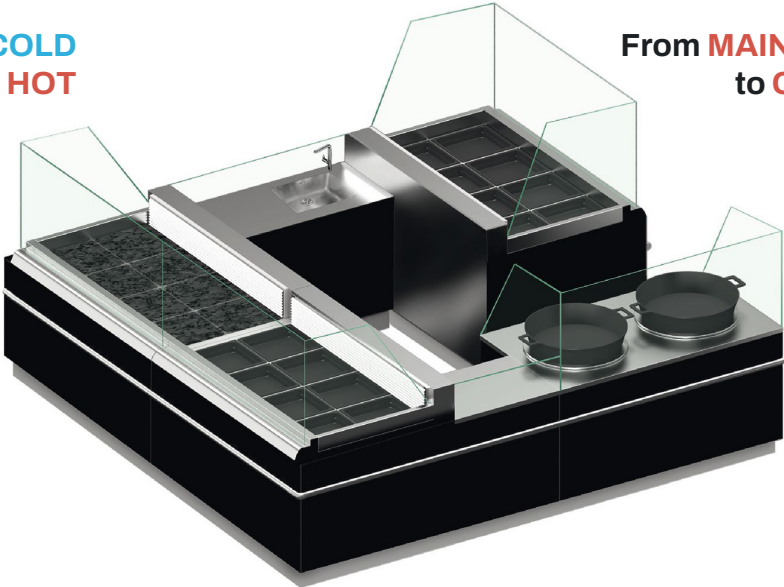
CONTROLLED HUMIDITY AUTOMATIC
WATER FILLING





From **COLD**
To **HOT**

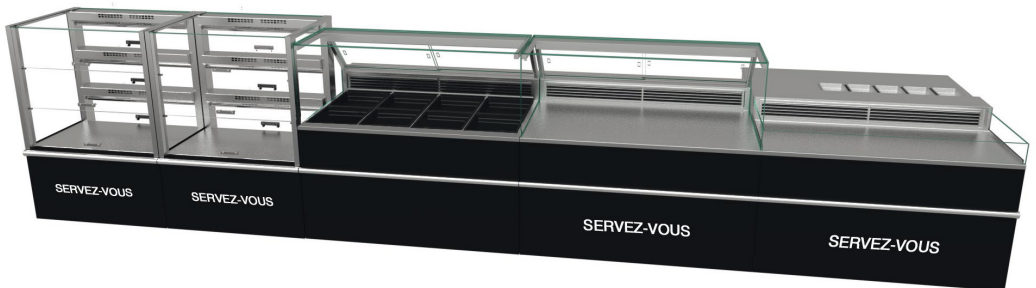
From **MAINTAINING**
to **COOKING**





ESSENTIAL LINE CONCEPT

Fully modular **ESSENTIAL** line, for all types of sales.



YOUR IDEAS, OUR ACHIEVEMENTS, UNRIVALLED EXPERTISE









 Kotisol



OMMES

Wash Your Hands Often!
(Always use hand soap)



FRITES

Rotisserie
GOLDEN TENDER MEAT slow-roasted
HEARTY whole chickens herb-rubbed
lemon pepper TERIYAKI SATISFYING MEAL

Kotisol





SAUCISSE DE PORC
LE KILO 9,95

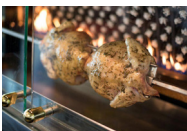
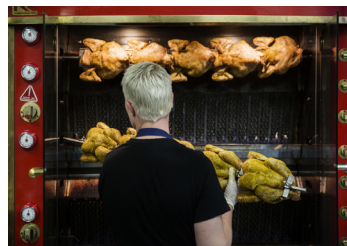
TRAVERS DE PORC ROTI
LE KILO 14,95

Kotisol



LISTENING, ADVICE, DESIGN, MANUFACTURING...

We support you in your creativity, developing products whose capacity, power, design and finish are conceived in collaboration with our design offices, with which you are involved throughout the manufacturing process.



THE PARTNER FOR YOUR IMAGE

The quality of our design, our ease of adaptation and production, as well as the sustained efforts of our service department, guarantee the highest level of customer satisfaction.

Carrefour  E.Leclerc  Intermarché  Auchan  MONOPRIX  SUPER U  BRAND FRAIS 





Z.I LA TRENTAINE - 77507 CHELLES CEDEX - FRANCE
 Standard : 01.6421.8000
 Export : +34 645 676 165 - s.bennell@rotisol.com
 Service commercial : 01.6421.8001 - d.gurgan@rotisol.com
 01.6421.8018 - c.binauld@rotisol.com

Rotisol