









OLYMPIA 1375.4



Grandes Flammes Olympia



DESIGN

Exclusively reserved for a clientele seeking sought-after gastronomy, the OLYMPIA rotisserie with its panoramic view is not only seductive but efficient too. This luxury equipment is characterised by visible chains and pulleys giving it a rustic savoir-fair. The OLYMPIA's visible appearance evokes the spirit of a traditional cuisine, made up of elegantly coloured enamels and chrome or solid brass trim, will make your show cooking spectacular.

PERFORMANCE

A pioneer in spit rotisseries since 1954, the OLYMPIA rotisserie is the fruit of innovation from our research and development teams, and the reference point for all food professionals. The heat exchangers of unique design, made up of specific cast iron plates with refractory bricks and ROTISOL gas burners, remain our exclusive expertise.

HYGIENE AND EASE OF MAINTENANCE

The OLYMPIA rotisserie offers easy accessibility for cleaning with opening front and side glass doors. The removable burner guards and grease tray make it easy to clean the interior. A range of detergents is recommended for long-term maintenance (MEGA-CLEAN).



ECONOMY GREEN ENERGY

The OLYMPIA rotisserie combines a low consumption heat exchanger and anti-radiating K.GLASS addressing the **ecolonomy**: a programme to reduce energy costs thanks to the technological control of heating. The OLYMPIA rotisserie guarantees optimal use with significant financial savings (+25 to +30% profit compared to certain competitive products).



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- Energy efficiency (significant savings).
- All stainless steel gas burners (manufactured and patented by ROTISOL).
- K.GLASS thermal glass (anti-burn and anti-radiating).
- Protective roof and integrated vertical spit system.
- Independent axel drive motors.
- Removable chains and pulleys.
- Safety motor shutdown when glass doors are opened.
- · Removable grease trays with drainage valve.

- Channel in grease tray to avoid splashes on the floor (safety).
- Powerful lighting with halogen lamps.
- · Supplied with spits.
- Mounted on a base with castors,
 2 of which have brakes.

TECHNICAL ADVANTAGES

Overview of some standard features.



Cast iron with ceramic wicks provides a magnificent display of flames.



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



Pre-installed vertical spit system allows for vertical cooking.



Decorative terracotta firebricks absorb and radiate the heat.



Gas knobs in brass or chrome finish allow fine tuning of the gas flow.



Middle drip pan allows separation of products to prevent crosscontamination.

ACCESSORIES

Many accessories are available. Videos of available accessories and vertical spit system.

A STATE OF THE STA	BRC13 "SPATCHCOCK" spit.		GSV13 Raised rack for meat storage over drip pan.		PID13 Stainless steel tray to unspit.		BRC13 Basket spit.
*	CUI13 Anti-cutting prongless spit.	++++	CUI13 Chicken spits.	+==	BS13 Sabre spit for ham / turkey.	*	BRRO13 Roast clamp spit.
	BA13 Lamb spit / suckling pig spit.		DEC Spit mover.		GCP13 Spare rib rack.	-	FI13 Vertical spit system.

FINISHES

Standard model in black enamel. A large number of colours available. Choose a colour for your Olympia

Ornamental parts in chrome or brass.









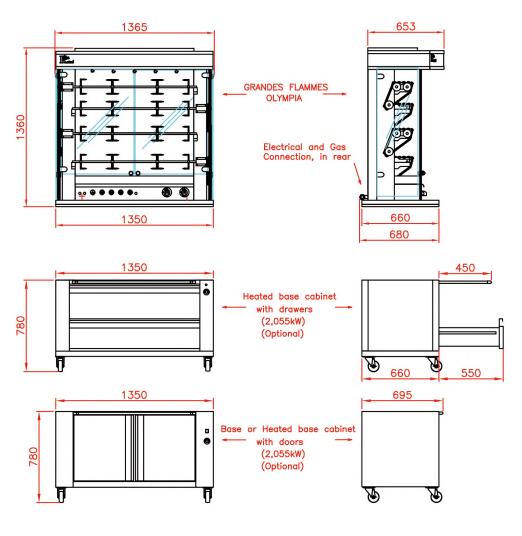


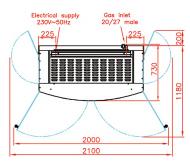






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SPECIFICATIONS

	GAS model	
Capacity	20/24 poultries (depending on the size of the poultry)	
Power of gas model	30kW / 0.62W, 230V 50Hz 1 phase+neutral+earth	
Gas connection	20 / 27 male	
Weight and dimensions	320kg ; (H: 2140 x L: 1365 x P: 730) with base cabinet	
Packed weight	371kg (with base cabinet)	
Spits	4 spits + vertical spit system 5 spits	
Gas consumption	Natural gas: 3.18m³/h; Propane gas: 2.32kg/h	
Protection	K.GLASS glass doors (Anti-scalding and radiation)	
Garantee	1 year parts (excludes glass)	

ELECTRIC model					
Power of elec. model	25.8kW, 400V 50Hz 3 phases+neutral+earth				
Weight and dimensions	260kg ; (H: 2140 x L: 1365 x P: 712) with base cabinet				
Packed weight	311kg (with base cabinet)				

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Ġ	DLG	OiG
E	OLE	OiE

*STAINLESS STEEL

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