



**975.4 OLG**  
ENAMEL with CHROME trim



**975.4 OLG**  
ENAMEL with BRASS trim

**OLYMPIA**  
**975.4**



**975.4 OiG**  
STAINLESS STEEL with BRASS trim



**975.4 OiG**  
STAINLESS STEEL with CHROME trim

## 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).





**975.4 OLE**  
ENAMEL with CHROME trim



## TECHNICAL CHARACTERISTICS

- 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.



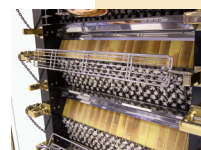
Cast iron with ceramic wicks provides a magnificent display of flames.



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



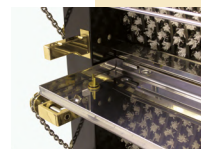
Pre-installed vertical spit system allows for vertical cooking.



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 cross-contamination.

## ACCESSORIES

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

	<b>BRC9</b> "SPATCHCOCK" spit.		<b>GSV9</b> Raised rack for meat storage over drip pan.		<b>PID9</b> Stainless steel tray to unspit.		<b>BRC9</b> Basket spit.
	<b>CUI9</b> Anti-cutting prongless spit.		<b>CUI9</b> Chicken spits.		<b>BS9</b> Sabre spit for ham / turkey.		<b>BRRO9</b> Roast clamp spit.
	<b>BA9</b> Lamb spit / suckling pig spit.		<b>DEC</b> Spit mover.		<b>GCP9</b> Spare rib rack.		<b>F19</b> Vertical spit system.

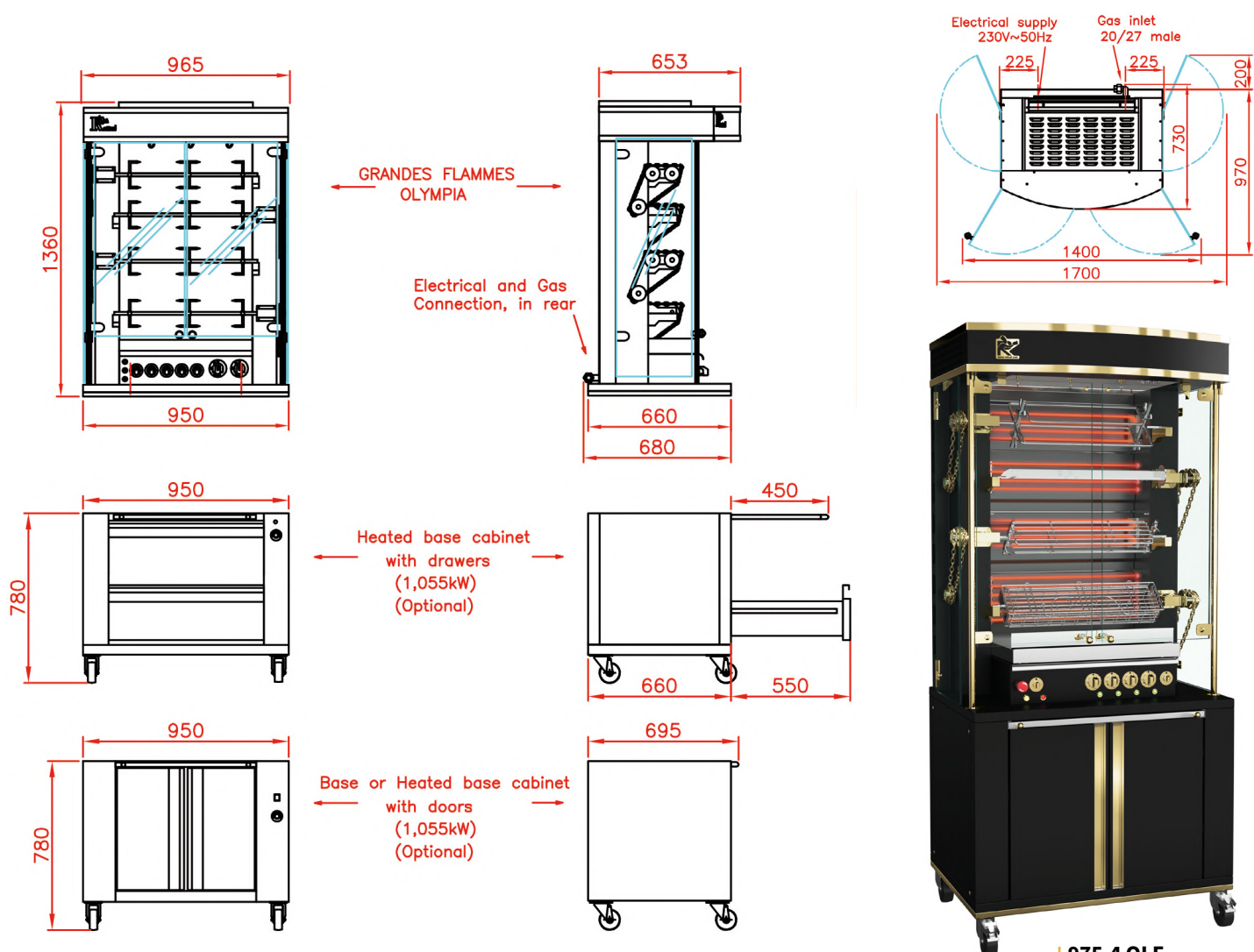
## FINISHES

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

Ornamental parts in chrome or brass.









## SPECIFICATIONS

GAS model		ELECTRIC model	
Capacity	8/12 poultries (depending on the size of the poultry)	Power of elec. model	18.5kW, 400V 50Hz 3 phases+neutral+earth
Power of gas model	20kW / 0.47W, 230V 50Hz 1 phase+neutral+earth	Weight and dimensions	225kg ; (H: 2140 x L: 965 x P: 712) with base cabinet
Gas connection	20 / 27 male	Packed weight	276kg (with base cabinet)
Weight and dimensions	250kg ; (H: 2140 x L: 965 x P: 730) with base cabinet		
Packed weight	301kg (with base cabinet)		
Spits	4 spits + vertical spit system 3 spits		
Gas consumption	Natural gas : 2.12m³/h ; Propane gas : 1.55kg/h		
Protection	K.GLASS glass doors (Anti-scalding and radiation)		
Garantee	1 year parts (excludes glass)		

REF	ENAMEL LUXE	SS* LUXE
	OLG	OiG
	OLE	OiE

\*STAINLESS STEEL

Revision : December 2022

## Rotisol S.A.S.

Zone industrielle La Trentaine, Avenue Gustave Eiffel - 77507 Chelles cedex - France  
FRANCE : adv@rotisol.com - Tel : 01 64 21 80 00 / EXPORT : s.bennell@rotisol.com