

Olympia

1375.40LE/OiE

DESIGN

Rotisol's traditional rustic-style rotisserie, the Olympia, is an attractive show-piece for any restaurant or kitchen and is used by chefs in Michelin's star restaurants around the world.

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

Spits are driven by an elegant system of chains and pulleys, rotating at 2 ½ times per minute, ensuring perfectly cooked, self-basting poultry, meat, vegetables and fish.

The optional Vertical Spit System with its choice of eight hanging accessories expands the menu possibilities even more and adds additional visual appeal.

FEATURES

- Reinforced and anti warping heating element
- Tempered K-glass front and side doors
- Decorative roof included
- Pre-installed vertical spit system
- Independent motor for each spit
- Equipped with bottom drip tray with built-in drainage
- Powerful halogen lamps
- Delivered with 4 prongless spits (CUI13)
- Base on casters with brakes



1375.40LE
Black enamel and brass



TECHNICAL DETAILS

Overview of some of the standard features.

	<p>Emergency stop button type «punch» easily accessible.</p>		<p>Visible rustic pulleys and drive chains for added front-of-house appeal</p>		<p>Pre-installed vertical spit system allows for vertical cooking</p>
	<p>Reinforced heating elements with stainless steel holders to keep them in place and removable stainless steel panels for easy cleaning.</p>		<p>Knobs in brass or chrome finish.</p>		<p>Middle drip pan allows separation of products to prevent cross-contamination</p>

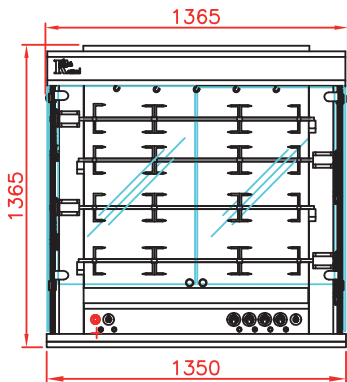
ACCESSORIES

A wide variety of accessories are available. Please consult us. See video of available [accessories](#) and of [vertical spit system](#) online.

<p>CUI13 Anti-cutting prongless V-spit.</p>		<p>BP13 Chicken spit.</p>		<p>BRC13 Rectangular basket spit.</p>	
<p>BS13 Spit for ham / turkey.</p>		<p>BRRO13 Roast-clamp spit.</p>		<p>BA13 Lamb/suckling-pig spit.</p>	
<p>BCR13 Spatchcock chicken basket.</p>		<p>DEC Spit mover.</p>		<p>PID13 Tray for unspitting.</p>	

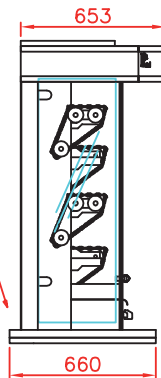
Front view

Rotisserie with roof
and base on casters (optional)



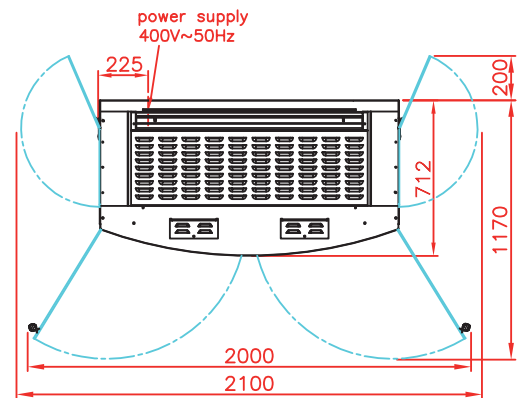
Side view

Rotisserie with roof
and base on casters (optional)



Top view

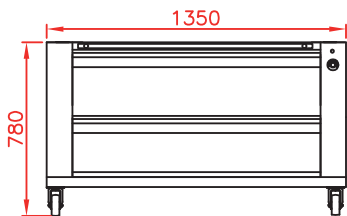
Rotisserie with roof
and base on casters (optional)



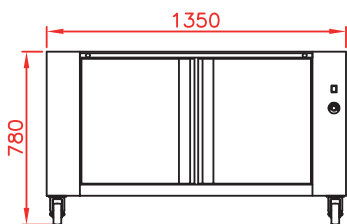
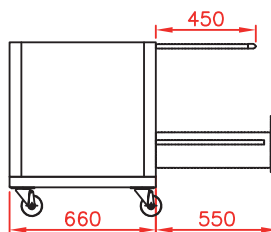
GRANDES FLAMMES
OLYMPIA

Electrical
Connection, in rear

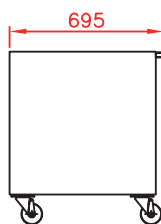
4 securit glass doors
"K" system



Heated base cabinet
with drawers
(2,055kW)
(Optional)



Base or
Heated base cabinet
with doors
(2,055kW)
(Optional)



1375.40iE
Stainless steel



Revised :
September 2019



SPECIFICATIONS

Capacity	20/24 poultries
Power supply	400 Volts 3 phases+neutral+earth
Electrical power	25.8 kW
Weight and size (HxDxW)	320 kg ; 2145 x 712 x 1365 mm
Shipping weight and size	371 kg ; 2220 x 760 x 1500 mm
Guarantee	1 year parts

DISTRIBUTOR / AGENT

Rotisol S.A.S.

Zone industrielle La Trentaine, Avenue Gustave Eiffel

77507 Chelles cedex - FRANCE

s.bennell@rotisol.com - Tel : +33 1 64 21 80 00

www.rotisol.com