



### Olympia

975.20LE/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 2 prongless spits (CUI9)
- Base on casters with brakes

#### TECHNICAL DETAILS

Overview of some of the standard features.

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

975.20LE  
Black enamel and brass



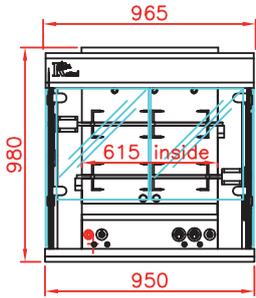
#### ACCESSORIES

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

<b>CUI9</b> Anti-cutting prongless V-spit.		<b>BP9</b> Chicken spit.		<b>BRC9</b> Rectangular basket spit.	
<b>BS9</b> Spit for ham / turkey.		<b>BRRO9</b> Roast-clamp spit.		<b>BA9</b> Lamb/suckling-pig spit.	
<b>BCR9</b> Spatchcock chicken basket.		<b>DEC</b> Spit mover.		<b>PID9</b> Tray for unspitting.	

### Front view

Rotisserie with roof  
and base on casters (optional)



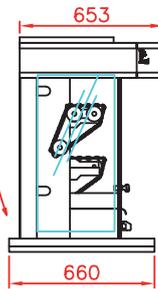
GRANDES FLAMMES  
OLYMPIA

Electrical  
Connection, in rear

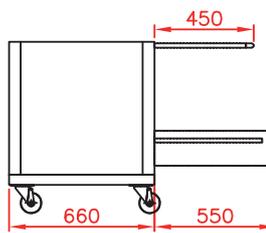
4 securit glass doors  
"K" system

### Side view

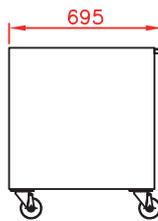
Rotisserie with roof  
and base on casters (optional)



Heated base cabinet  
with drawers  
(1,055kW)  
(Optional)

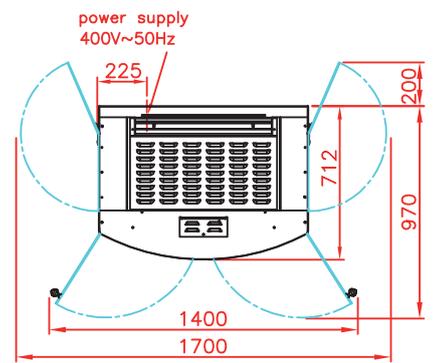


Base or  
Heated base cabinet  
with doors  
(1,055kW)  
(Optional)



### Top view

Rotisserie with roof  
and base on casters (optional)



975.20iE  
Stainless steel



Revised :  
October 2020



## SPECIFICATIONS

Capacity	4/6 poulties
Power supply	400 Volts 3 phases+neutral+earth
Electrical power	10,4 kW
Weight and size (HxDxW)	190 kg ; 1760 x 712 x 965 mm
Shipping weight and size	241 kg ; 1960 x 760 x 1070 mm
Guarantee	1 year parts

DISTRIBUTOR / AGENT

Rotisol S.A.S.

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