



Rôti-Roaster

FBP5.320

DESIGN

The new generation of "Rôti-Roaster" rotisseries allow professionals an optimal use with energy saving and respect for the environment as they are fully insulated. Highly technological but easy to use, they feature an automatic cooling of the heating turbines at the end of the cooking cycle. All accessories and inside panels are removable for ease of cleaning, while being reliable and meeting safety requirements.

Aware of the energy expense for its customers, Rotisol has implemented an energy saving program on its electrical products. Differences in consumption vary from 25 to 40% compared to competing products, for a faster and more economical performance.

FEATURES

- Control panel with 6 cooking programs. Pre-heating, alarm at end of cooking cycle and temperature maintenance (+ 63 ° C).
- Anti-burns and anti-radiation K.GLASS glass for energy savings (accelerated cooking), mounted on a removable silicone joint.
- Options: curved anti-burn double glass.
- Removable drip pan with drainage tap.
- 2 lights protected by a ceramic glass (flat surface for easy cleaning).
- Removable planetary central axis.
- Delivered with 5 baskets (BALD320).
- Optional: Banner with illuminated "Rotisserie" sign, choice of epoxy finish or all stainless steel.



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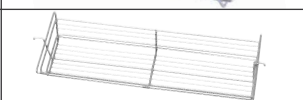
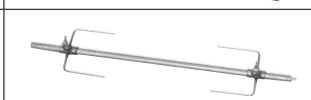

TECHNICAL DETAILS

Overview of some of the standard features.

	<p>Heat diffused by turbine for a homogeneous distribution of the temperature in the cooking chamber.</p>		<p>Silicone gasket for sealing the door when closed.</p>		<p>6 cooking programs, alarm at end of cycle. Display and programming of cooking time and temperature.</p>
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ACCESSORIES

Many accessories are available. Videos of the [accessories](#).

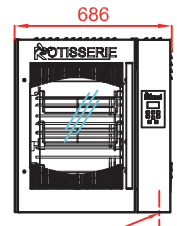
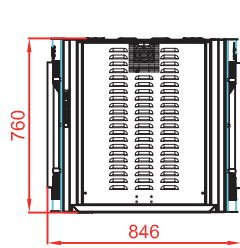
<p>BALD320 Chicken baskets.</p>		<p>BV320 Chicken spit.</p>		<p>FBP.PIED 4 adjustable feet for installation on neutral display.</p>	
<p>BAP320 Small cuts baskets.</p>		<p>BAB320 Big pieces of meat spit.</p>		<p>PD320 Stainless steel rack top.</p>	

Side view

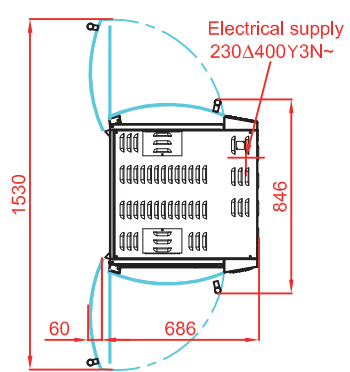
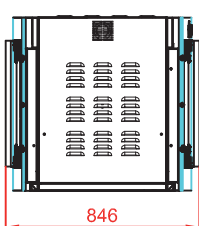
Front view

Side view

Top view

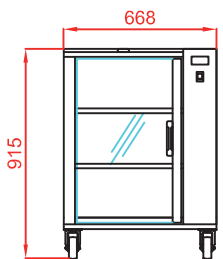


ROTI-ROASTER

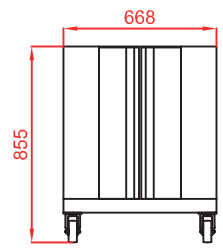
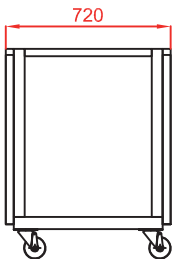


Electrical supply
230Δ400Y3N~

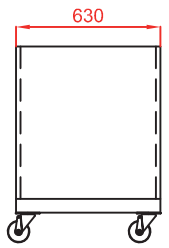
Glass protection
K-GLASS



Heated Base Cabinet
(1,055kW)
(Optional)



Base Cabinet
(Optional)



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Revised:
July 2014

SPECIFICATIONS

Capacity roasted chickens	5/10 poultries, 5 baskets
Power supply	230 V~50Hz/60Hz + earth
Electrical power	4 kW
Weight and size (HxDxW)*	165 kg ; 1675 x 850 x 691 mm
Shipping weight and size*	210 kg ; 2100 x 1030 x 1100 mm
Guarantee	1 year on parts

* with a stand or base cabinet (optional)

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

