

THE ART OF PERFECTION IN ROASTING

Rotisserie Optima

1050.6OPTIE - ELECTRIC VERSION

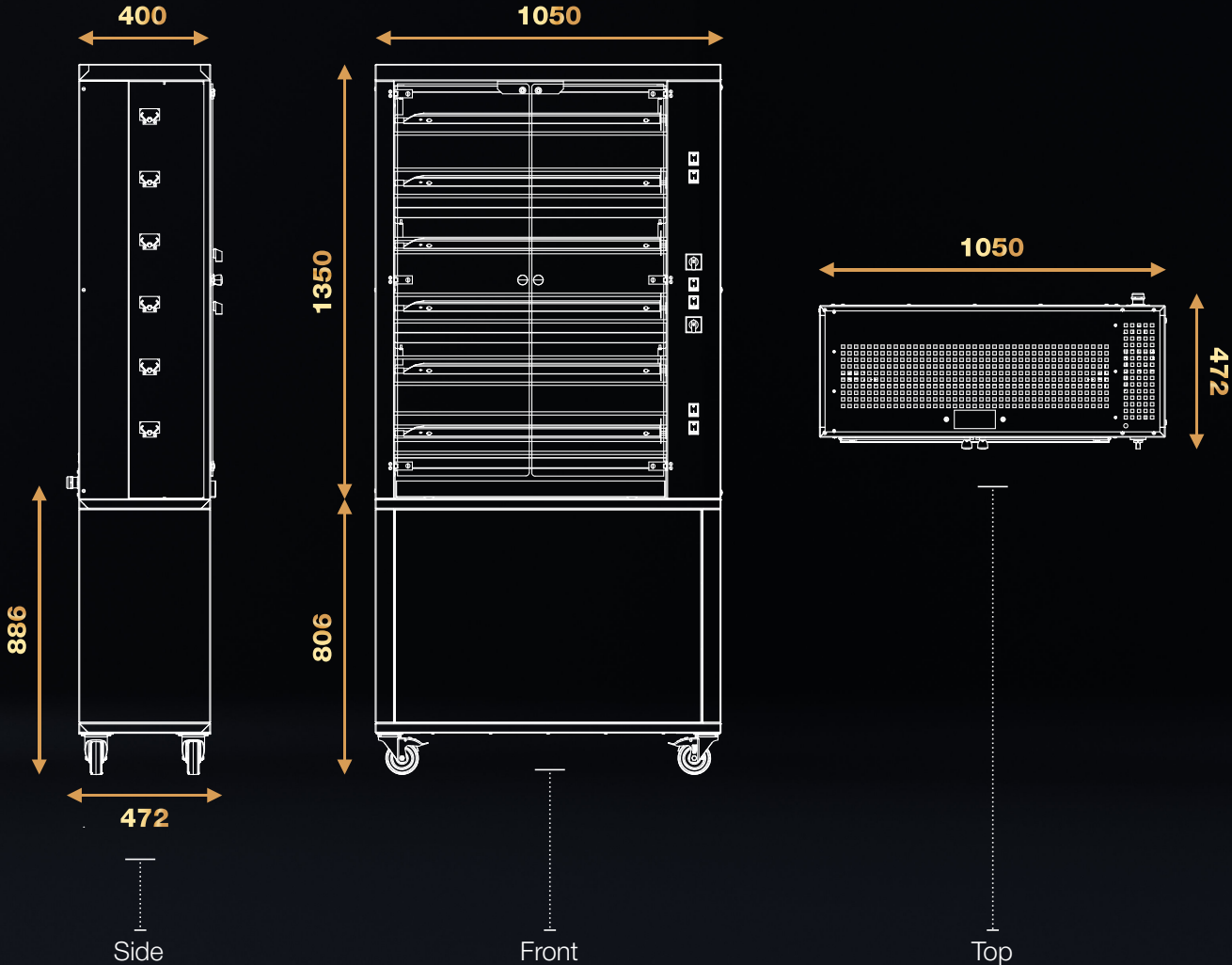


-  **Independent Motors** - Operational reliability guaranteed by a dedicated motor for each spindle, ensuring continuous operation even during maintenance.
-  **Controlled Energy Consumption** - Optimised energy efficiency at 18 kW to reduce your day-to-day running costs.
-  **Protection & Isolation** - Portes vitrées de protection en verre SECURIT haute résistance pour un usage quotidien intensif.
-  **Optimised Footprint** - A compact design engineered to maximise cooking capacity without taking up valuable workspace.
-  **Professional Reliability** - ROTISOL's renowned quality and robustness incorporated into a simple, durable and easy-to-maintain machine.
-  **Great Overall Cost Value** - A profitable investment that reduces downtime, repair expenses, and long-term consumption.



Watch our
video to
discover our
rotisserie

Our after-sales service is based in France and has a comprehensive stock of spare parts to ensure the fastest possible response and rapid repairs.



SPECIFICATIONS

Number of spits	6 Cuissanpic spits (800 mm)
Capacity	24/30 poultry
Dimensions	Length 1050 x Depth 472 x Height 2156 mm
Weight	With base: 125 kg — Without base: 90 kg
Material	Stainless steel
Electrical power	15.3 kw (15 x 1 kW heating elements + 6 x 50 W motors)
Power supply	400 V 50 Hz - 3 phases + neutral + earth (2 metres cable)
Optimal accessories	Basket spit, Roast spit, Swivel spit, Raised rack for storing poultry in the drip tray, Spit with spikes, etc.