ROTI-ROASTER MINI-CONCEPT

Space-saving and energy-saving Mini Rotisserie Concept. Boost impulse sales and maximize food presentation during the cooking process.

The MINI-CONCEPT: Optimization of space with a selfservice display

Heated display with dual level stainless steel shelves angled at 10° for grab-and-go convenience. Featuring digital electronic temperature control. Mounted on castors with brakes.

Topped by a programmable ROTI-ROASTER convection rotisserie with baskets or chicken spits. 6 pre-set recipes via digital controls. Pre-heat, hold and cool-down cycles.

Easy-to-clean design with components that quickly break down and can be cleaned in a standard sink or dishwasher. Safely dispose of hot grease with gravity-fed grease collection system.

Designed for your operators to load and unload with rear door reach-in and pass-through configurations. Front or rear control options.

EXPAND MENUS

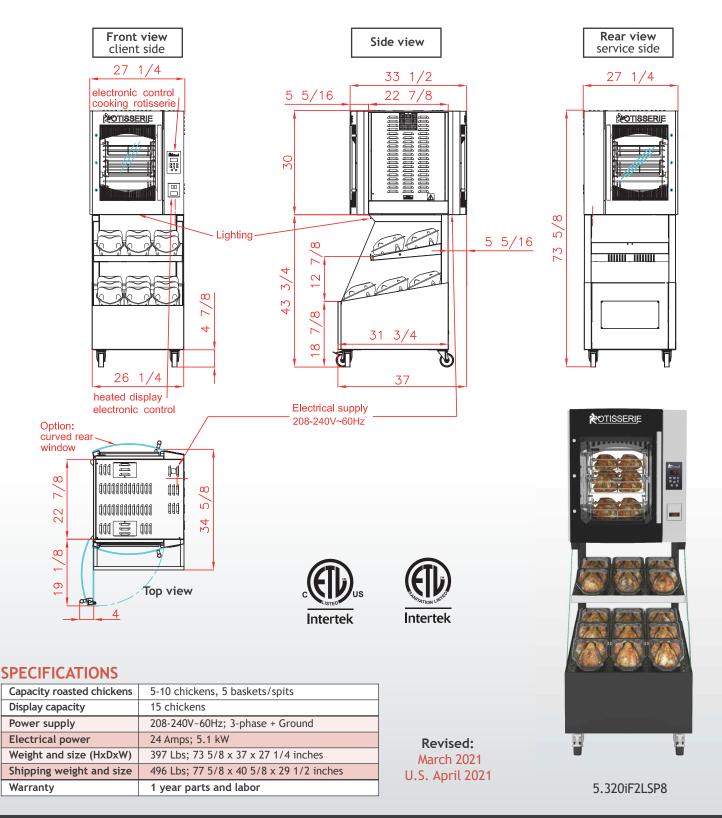
A variety of baskets and skewers easily slide into place to cook pork loin, turkey breast, meatloaf, ribs, vegetables, and more. See video.



5.320iF2LSP8

BALD320 Chicken baskets (standard)	BAP320 Small cuts basket	BAB320 Traditional meat spit	
PD320 Stainless steel top tray	TP5320 Protective roof		





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