



FF1175-4G-SS on 1175 PR4 Stand

The FauxFlame is Rotisol's response to commercial needs for performance accompanied by light weight, minimal size, and mobility. FauxFlame rotisserie ovens offer rapid cooking and quality results with the attractive display and mouth-watering aromas that customers love to find in the marketplace.

#### Features:

- Countertop unit
- Infrared roasting with ceramic heating
- High quality stainless steel construction
- 4 spits with a separate motor and burner/heating element for each spit, reducing down time and energy consumption
- 3 spit positions to adjust distance from the heat
- "K" glass doors to prevent heat loss for faster cooking, energy savings, and worker safety
- Powerful halogen lamp (optional add-on)

#### Cleaning/Safety:

- Double interior panels (motor side) to protect motors from grease
- Removable interior panel (motor side) for ease of cleaning

#### Ships with:

- Channeled bottom drip pan with drain plug
- 4 prongless anti-cutting V-spits

***When it comes to rotisseries,  
Rotisol is the ultimate partner!***

## CAPACITY

16 - 20 chickens per hour

## POWER

Natural Gas, Propane Gas, All-Electric

## ACCESSORIES & OPTIONS

- Prongless V-Spit
- Traditional chicken spit with prongs
- Rectangular Basket Spit
- Ham/Turkey Spit
- Roast Basket Spit
- Spatchcock Basket Spit
- Interior Halogen Light
- Rolling Racks
- Wall rack for spit storage
- Stand on casters with brakes



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Information contained in this document is known to be current and accurate at the time of printing/creation. Rotisol-France, Inc recommends referencing our product line website, [rotisolusa.com](http://rotisolusa.com), for the most updated product information and specifications (Revised November 2013).

# SPECIFICATIONS FAUXFLAME 1175-4

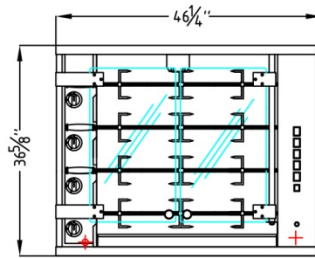
PROJECT :	
ITEM NUMBER :	QTY:

DIMENSION (inches)			
	WIDTH	HEIGHT	DEPTH
1 - Rotisserie	46 1/4"	36 5/8"	23 1/2"
2 - Stand on wheels	45 1/4"	31 1/8"	17 3/4"
1 + 2	46 1/4"	67 3/4"	23 1/2"

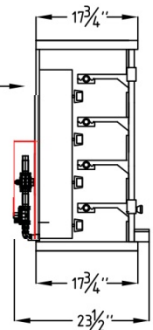
GAS MODEL - FF1175-4
<ul style="list-style-type: none"> <li>- GAS CONNECTION                      pipe: 3/4"                      41,000 Btu/h (natural), 37,500 Btu/h (propane)                      Minimum pressure: 7" WC (natural gas)                                                        11" WC (propane gas)                      Regulator &amp; shut off valve are furnished                      4 burner per unit</li> <li>- ELECTRICAL CONNECTION                      0.47 kw / 208/240 V / 1 phase / 2.5 amps                      1 Electrical cable: 78" length / 60 Hertz                      NEMA plug not included                      Direct plug required</li> <li>- Above finish floor connection:                          1 = 4" AFF                          1 + 2 = 40" AFF                          1 + 3 = 40" AFF</li> </ul>

ELEC MODEL - FF1175-4
<ul style="list-style-type: none"> <li>- ELECTRICAL CONNECTION                      13.47 kw / 208/240 V / 3 phases / 37.5 amps                      1 Electrical cable : 78" length                      Direct plug required                      NEMA plug not included</li> <li>- Above finish floor connection :                          1 = 4" AFF                          1 + 2 = 40" AFF                          1 + 3 = 40" AFF</li> </ul>

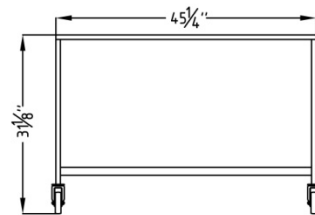
FRONT VIEW



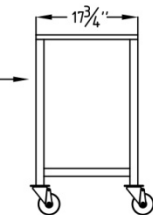
SIDE VIEW



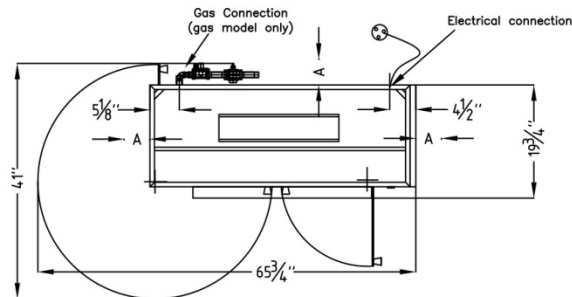
**FauxFlame 1175-4**  
 Electrical & gas  
 Connection, in rear



**Stand on Wheels (SW)**  
 Optional



TOP VIEW



WEIGHT	NOTE	INSTALLATION REQUIREMENTS:	CLEARANCE:	PRODUCT CAPACITY:
- Rotisserie : 200 lbs	- No. of motors: 4	- Oven must be installed level	- 6" left, right, and rear → A ←	- On V-ANGLED SPITS (STANDARD):  Up to 16 3-1/2 lb chickens Up to 20 2-1/2 to 3 lb chickens
- Stand on wheels : 27 lbs	- No. of spits: 4	- Exhaust ventilation is required. Install a non-combustible surface only.		
- Packing : 50 lbs	- No. of glass doors: 2	- The oven must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.		- For other spits please find the accessories specifications sheets
	- No. of halogen lamps: 1 (optional)			

**WARRANTY CONDITIONS:**

Rotisol warrants its equipment to be free from defects in material and workmanship. Repairs must be performed by an authorized service company and it is the responsibility of the customer to return the defective parts to Rotisol France, inc. within 15 days (otherwise, the warranty will not be honored). The shipping charges for replacement parts, other than ground, will be at the customer's expense. This warranty does not cover glass door breakage and quartz or halogen lamp breakage, neither does it cover non-mechanical parts. This warranty does not apply to damages by accident, incorrect line voltage, fire, water, or other acts of god.