

FFS1425-6G-SS
on frame with casters (included)

The FauxFlame Spatchcock is Rotisol's response to commercial needs for performance accompanied by light weight, minimal size, and mobility. FauxFlame Spatchcock 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:

- Specially designed for cooking spatchcock chicken (butterfly)
- Countertop unit
- Infrared roasting with ceramic heating
- High quality stainless steel construction
- 6 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
- Interchangeable ceramic bricks
- "K" glass doors to prevent heat loss for faster cooking, energy savings, and worker safety
- Powerful halogen lamp (optional)

Cleaning/Safety:

- Double interior panel to protect motors and gas lines from grease (motor-side)
- Removable interior panel for ease of cleaning (motor-side)
- Controlled opening and closing positions for doors

Ships with:

- Channeled bottom drip pan with drain plug
- 6 spatchcock basket spits

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

CAPACITY

- With V-Angled Spits:
30/36 chickens
- With Spatchcock Baskets:
24/30 open chickens

POWER

Natural or Propane Gas

CERTIFICATION



ACCESSORIES & OPTIONS

- | | | |
|--|--|---------------------------------------|
| - Prongless V-Spit | - Roast Basket Spit | - Base Cabinet with retractable table |
| - Traditional chicken spit with prongs | - Spatchcock Basket Spit | - Rolling Racks |
| - Rectangular Basket Spit | - Lamb/Suckling Pig/ Prime Rib Spit | - Wall rack for spit storage |
| - Ham/Turkey Spit | - Decorative Roof with illuminated sign (optional) | - Halogen lighting |



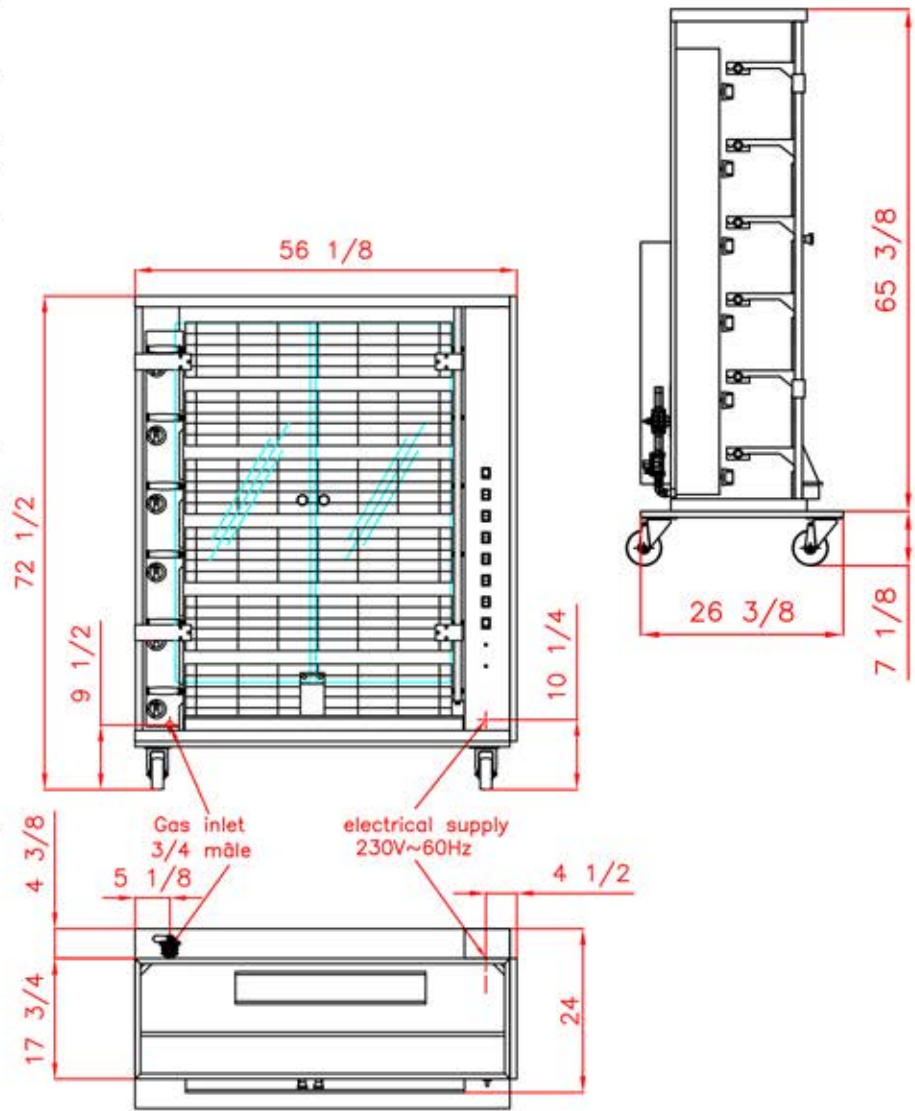
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SPECIFICATIONS FAUXFLAME FFS1425-6

PROJECT :	
ITEM NUMBER :	QTY:

DIMENSION (inches)			
	WIDTH	HEIGHT	DEPTH
1 - Rotisserie	56 1/8	65 3/8	26 3/8

GAS MODEL - FFS1425-6
- GAS CONNECTION pipe: 3/4" 91,000 Btu/h (natural), 83,000 Btu/h (propane) Minimum pressure: 7" WC (natural gas) 11" WC (propane gas) Regulator & shut off valve are furnished 6 burner per unit
- ELECTRICAL CONNECTION 0.53 kw / 208/240 V / 1 phase / 3 amps 1 Electrical cable: 78" length / 60 Hertz NEMA plug not included Direct plug required
- Above finish floor connection: 1 = 4" AFF 1 + 2 = 40" AFF 1 + 3 = 40" AFF



WEIGHT	NOTE	INSTALLATION REQUIREMENTS:	CLEARANCE:	PRODUCT CAPACITY:
- Rotisserie: 465 lbs - Packing: 70 lbs	- No. of motors: 6 - No. of spits: 6 - No. of glass doors: 2 - No. of halogen lamps: 1 (optional)	- Oven must be installed level - Exhaust ventilation is required. Install on a non-combustible surface only - 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	- 2-1/2" left, right, and rear	- On V-ANGLED SPITS (STANDARD): 30/36 chickens - On Spatchcock baskets: 24/30 open chickens - For other spits please find the accessories specifications sheets

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.