



Kotisol



ROTISSERIES | COLD AND HOT DISPLAY CASES | CONCEPTS

Innovation for culinary perfection





Grandes Flammes OLYMPIA

The **OLYMPIA** range of professional **Grandes Flammes** rotisseries offers luxury equipment for the most demanding gastronomy. The **OLYMPIA** range is a sign of rustic know-how, characterized by equipment with visible chains and pulleys, whose appearance evokes the spirit of traditional cooking.

1375.4OLE
Black enamel + Brass trim
Neutral or Heated base
Electric version



975.20iLG
Luxury Stainless Steel + Brass trim
Gas version



Model	Capacity
1375.6OL/Oi (G,E)	36
1375.4OL/Oi (G,E)	24
975.6OL/Oi (G,E)	18
975.4OL/Oi (G,E)	12

**LUXURY ENAMEL OL or
LUXURY STAINLESS STEEL Oi**



G GAS,



E ELECTRIC

Other colors available
as options(COUL1):



1375.8OLG
Black enamel + Brass trim
Gas version



Integrated spit system for vertical cooking



OUATOR 250g
Brass polish





Grandes Flammes MILLENIUM

The attractive, ergonomic **MILLENIUM** line of **Grandes Flammes** rotisseries offers a number of innovative features for enhanced functionality. These rotisseries are ideal showcases, used all over the world in hotels, restaurants and delicatessens, and meet the expectations of all categories of customers.

Model	Capacity
1375.8ML/MiL/Mi (G, E)	48
1375.5ML/MiL/Mi (G, E)	30
1375.3ML/MiL/Mi (G, E)	12
975.8ML/MiL/Mi (G, E)	24
975.5ML/MiL/Mi (G, E)	15
975.3ML/MiL/Mi (G, E)	9

LUXURY ENAMEL ML or **LUXURY STAINLESS STEEL ML** or **LUXURY STAINLESS STEEL Mi**



G GAS,



E ELECTRIC

Other colors available as options (COUL1):



1375.5MiG

All Stainless Steel + Illuminated roof
Neutral cabinet or heated base cabinet
[Gas version](#)

1375.8MLG
Black enamel + Brass trim
[Gas version](#)



975.5MiLG
All Stainless Steel LUXE + Brass trim
[Gas version](#)



1375-6MASG
All Stainless Steel + Enamelled front + Illuminated signs
[Gas version](#)



Alternative and continuous

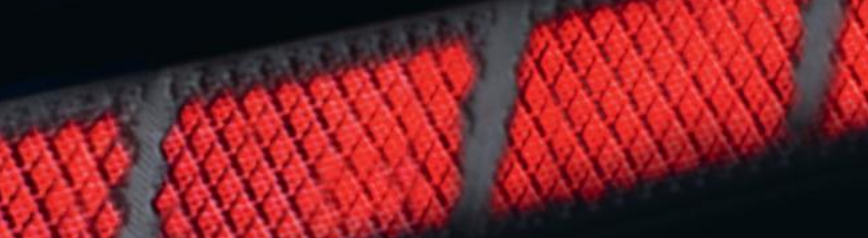
Spatchcock version

For model 1675.8, please consult us.



External grease filters with removable filters





PERFORMANCES

The **PERFORMANCE** line of rotisseries offers high output, speed and quality, with a variety of possible foods that you can roast. Ergonomic, technical and safe, **PERFORMANCE** rotisseries represent a first-class investment to optimize your business.

1400.8PG

All Stainless Steel + Enamelled front panel + Illuminated roof

Gas version



1400.4PE

All Stainless Steel + Enamelled front panels + Illuminated roof

Neutral cabinet or heated base cabinet

Electric version



G GAS,



E ELECTRIC

Model	Capacity
1400.8P (G, E)	40/48
1400.6P (G, E)	30/36
1400.4P (G, E)	20/24
1160.8P (G, E)	32/40
1160.6P (G, E)	24/30
1160.4P (G, E)	16/20

Other colors available
as options (COUL2)



1160.6PG

TAll Stainless Steel + Illuminated roof

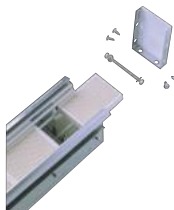
Neutral cabinet or heated base cabinet

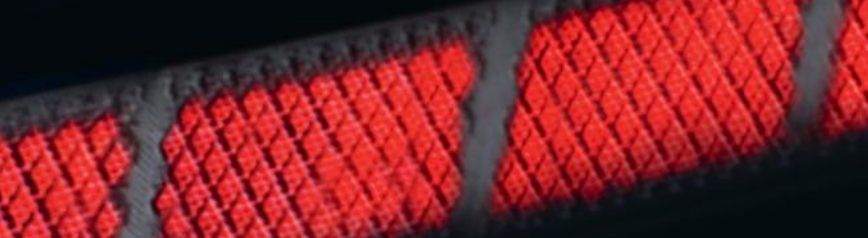
Gas version



MAKE SUBSTANTIAL SAVINGS

Interchangeability of gas ceramic bricks and motor coils





SPECIAL-MARKET

Limited weight, minimal space requirements and mobility are the advantages that **SPECIAL-MARKET** rotisseries offer to their users.

The ergonomic features of the **SPECIAL-MARKET** rotisserie provide shoppers with the attractive sight and appetizing smells they love to find at markets or stalls.

1425.8SMiG
All Stainless Steel
[Gas version](#)



1175.6SMiG
All Stainless Steel
[Gas version](#)

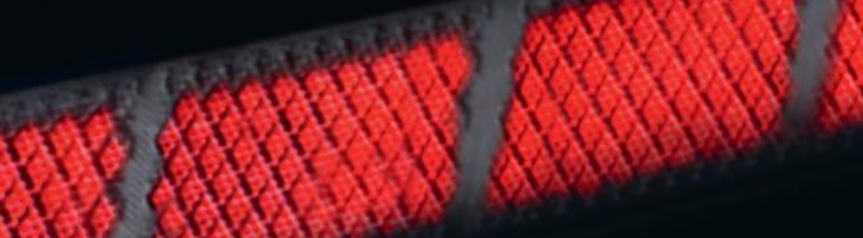


Model	Capacity
1425.8SMiG	40/48
1425.6SMiG	30/36
1425.4SMiG	20/24
1175.8SMiG	32/40
1175.6SMiG	24/30
1175.4SMiG	16/20



1425.6SMG
+ 1425SR
[Gas version](#)

The Special-Market is only available in gas.



THE BRASILIA

An irresistible culinary experience thanks to the authentic spatchcock grilling technique.



27 marinated grilled chicken cooked in 30 minutes !

The "spatchcock" method consists of roasting a product entirely on both sides.

MARINATED GRILLED CHICKEN

Reduced gas consumption 9 spits = 15 kW/h (gas)

Reduced electric power consumption 9 pins = 12 kW/h (electric)

Reduced space requirements thanks to optimized dimensions (shallow depth : 535 mm / width 1110 mm)

Instant return on investment

ADVANTAGES

Fully stainless steel appliance

Interior lighting

Double visibility and accessibility

Safety glass panels

Integrated juice tray

Gas or Electric

Removable gas radiators (fabrication ROTISOL)

Piezo ignition (gas model)

Model	Capacity
BRASILIA.E	27 / ½H
BRASILIA.G	54 / 1H



G GAS,



E ELECTRIC



BRASILIA.G
All Stainless Steel
Gas version



BRASILIA.E
All Stainless Steel
Electric version





ROTI-ROASTER

World leader in rotisserie manufacturing, we present the new Roti-Roaster. Our new modern, sleek, economical and multi- accessory convection rotisserie !

Model	Capacity
FBPT / FBP16.760	64
FBPT / FBP16.560	48
FBPT / FBP8.760	32
FBPT / FBP8.560	24
FBPT / FBP5.560	15
FBPT / FBP5.360	10



FBP5.560 + FBP5.56MSTO **(Closed back)**
Without option



FBPT5.560 + FBP5.56MSTO + CAP8.560 **(Pass-through)**
Equipped with grease filters
Closed cabinet



AVAILABLE AS AN OPTION

The Touch Control panel, the brain of your rotisserie, is equipped with a high-resolution color screen for intuitive and smooth operation.

Its excellent image clarity allows you to use it even in bright light.





Combined ROTI-ROASTER

Choose the **COMBINED** rotisserie and significantly reduce your bills thanks to its optimized space, quick cleaning, reduced energy consumption and remarkable roasting results.

Model	Capacity
FBP8.760i2LSVPANO / VCV	32+32
FBP8.560i2LSVPANO / VCV	24+32
FBP5.560i2LSVPANO / VCV	15+32
FBPT8.760i2LSVTPANO / VCV	32+32
FBPT8.560i2LSVTPANO / VCV	24+32
FBPT5.560i2LSVTPANO / VCV	15+32



Detergent 1L



Descaler 1L



Grease trap + wheeled base.



Plastic bag (grease recovery)



FBP5.560i2LSPANO (**Closed back**)
Self-service heated holding cabinet with front and rear access.



FBPT8.560i2LSVCV (**Pass-through**)
Self-service heated holding cabinet with front and rear access.



Grease trap for indoor use, equipped with a removable dual filtration system featuring impact filters and activated carbon filters.



AVAILABLE ACCESSORIES

Small items basket



Top tray





STAR-CLEAN

The Star-Clean Rotisserie is the next generation of remarkable rotisserie cooking with energy savings and a cleaning cycle !

Model	Capacity
SCT / SC16.760	64
SCT / SC16.560	48
SCT / SC8.760	32
SCT / SC8.560	24
SCT / SC5.560	15



SCT8.560 + SC8.56MSTO (**Pass-through**)
with cleaning aid



SC8.560 + SC8.56MSTO (**Closed back**)
Base cabinet



Detergent 1L



Descaler 1L



Grease trap +
wheeled base.



Plastic bag
(grease recovery)

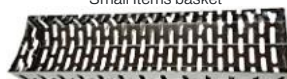


Water softener
and anti-scale filter



AVAILABLE ACCESSORIES

Small Items basket



Top tray



Grease trap for indoor use, equipped with a removable dual filtration system featuring impact filters and activated carbon filters.





Combined STAR-CLEAN

Ergonomically designed with an access height of 1100 mm, unobstructed access to the cooking chamber, free of all accessories and heating elements (no risk of burns), and optimized, fast, simplified and safe cleaning thanks to its cleaning aid.

SCT5.560i2LSVPANO (**Pass-through**)
Self-service heated holding cabinet with front and rear access.



SC8.560i2LSVCV (**Closed back**)
Self-service heated holding cabinet with front and rear access.



The Touch Control panel, the brain of your rotisserie, is equipped with a high-resolution color screen for intuitive and smooth operation.

Its excellent image clarity allows you to use it even in bright light.





MASTER-CLEAN

Market leader Rotisol has invented Master-Clean, a new generation of modern, elegant, self-cleaning, and always clean "Slim Fit" rotisseries.

Model	Capacity
MC8.760	32
MC8.560	24
MC5.560	15
MCT8.760	32
MCT8.560	24
MCT5.560	15



MCT5.560 + MC5.56MSTO (Pass-through)



MC8.560 + MC8.56MSTO (Closed back)



Detergent 1L



Descaler 1L



Grease trap + wheeled base.



Plastic bag (grease recovery)



Water softener and anti-scale filter



AVAILABLE ACCESSORIES

Small Items basket



Top tray



Grease trap for indoor use, equipped with a removable dual filtration system featuring impact filters and activated carbon filters.





Combined MASTER-CLEAN

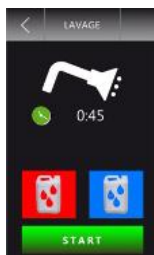
You dreamed of it... Rotisol invented it!
Your staff will love the automatic cleaning,
and so will you.

Over 300 hours of labor saved each year.

MC8.560I2LSPANO (**Closed back**)
Self-service ventilated heat retention
for front-loading.



MCT5.560I2LSPANO + CAP5.560 (**Pass-through**)
Equipped with grease trap
Self-service ventilated heat retention
for front or rear loading.



The "Touch Control" turntable, easy to
use: 1 button = 1 function





Combined MASTER-CLEAN

You dreamed of it... Rotisol invented it! Your staff will love the automatic cleaning, and so will you. Over 300 hours of labor saved each year.



Model	Capacity
MC8.760i2LSVCV	32+40
MC8.560i2LSVCV	24+32
MC5.560i2LSVCV	15+32
MCT8.760i2LSVCV	32+40
MCT8.560i2LSVCV	24+32
MCT5.560i2LSVCV	15+32

MCT5.560i2LSVCV (Pass-through)

Self-service ventilated heat retention for front and rear loading.

MC8.560i2LSVCV (Closed back)

Self-service ventilated heat retention for front or rear loading.



HIGH PROFITABILITY

Potatoes cooked and seasoned in the poultry cooking juices using energy that has already been used.

Tank height: 10 cm
Capacity: 12 to 15 kg





HEATED CART

Self-service and available for all types of retail outlets, this mobile unit is a major asset, encouraging impulse purchases of packaged hot products (roast chicken, various grilled meats, potatoes, etc.)

Model		
18iC	15iC	11iC
C0 Signage bracket	C3 Cross Merchandising	
C1 Neutral shelf	C4 Lighting	
C2 Heated shelf	C5 Glass cap	

15iC



15iC+C2+C3+C5

1 Top heated shelf

Screen-printed glass cap + Lighting + Cross Merchandising



15iC+C1

Top neutral shelf



15iC+C3+C4+C5

Screen-printed glass cap + Lighting + Cross Merchandising



15iC+C0+C1

Top neutral shelf

Signage bracket





THE PANORAMA

VENTILATED HOT DISPLAY CASE

The sleekly designed **PANORAMA**, with its full transparency, boosts your sales thanks to its transparent glass display levels.

Displaying products on glass shelves will attract the attention of your consumers.

Self service with independent level control.

Model	Capacity
10MCV5LST.PANO	100
10MCV4LST.PANO	80
10MCV3LST.PANO	60
10MCV2LST.PANO	40
6MCV5LST.PANO	60
6MCV4LST.PANO	48
6MCV3LST.PANO	36
6MCV2LST.PANO	24



6MCV4LST.PANO
With screen-printed banner "self-service"



10MCV4LST.PANO
With screen-printed banner "self-service"



10MCV2LST.PANO
With screen-printed banner "self-service"



*Capacity indicated for poultry baskets



THE PANORAMA HOT DISPLAY CASE

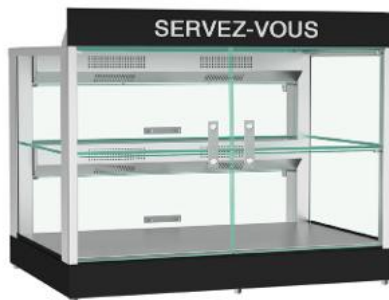
Countertop version available.

A compact alternative for mounting on existing cabinets, ideal for small spaces.

Self-service with independent level control.

Model	Capacity
6MCV2LST.PANOTT	12/24
6MCV3LST.PANOTT	18/36
10MCV2LST.PANOTT	20/40
10MCV3LST.PANOTT	30/60
Model	Capacity
6VCV2LS.TT	10/20
6VCV3LS.TT	15/30
10VCV2LS.TT	18/36
10VCV3LS.TT	27/54

10MCV3LST.PANOTT
With screen-printed banner "self-service"



6VCV3LSP.TT
With screen-printed banner "self-service"





Rear service

- Transparency for a vision of the environment.



- Full visibility of products displayed from bottom to top with LED lighting on each level.
- This technology allows products to be stacked on top of each other, increasing storage capacity.

THE PANORAMA INNOVATIVE TECHNOLOGY



- Innovative heat circulation and distribution technology for each shelf.
- Adjustable shelves.
- Level control allows you to change the temperature or turn it off depending on the demand throughout the day.



- Guaranteed food safety (products maintained at 63°C/70°C guaranteed).
- Significant financial gain.
- Very low energy consumption.





THE VENTO

VENTILATED HOT DISPLAY CASE

Maximum display space with a small footprint, available for all food categories (roasted products, ready meals, pizzas, snacks...)

Self-service with independent level control

Model	Capacity
10VCV5LS.VENTO	90
10VCV4LS.VENTO	72
10VCV3LS.VENTO	54
10VCV2LS.VENTO	36
6VCV5LS.VENTO	50
6VCV4LS.VENTO	40
6VCV3LS.VENTO	30
6VCV2LS.VENTO	20
4VCV4LS.VENTO	24



6VCV4LS.VENTO

With screen-printed banner "self-service"



6VCV3LS.VENTO

With screen-printed banner "self-service"



10VCV5LS.VENTO

With screen-printed banner "self-service"



- Level control allows you to change the temperature or turn it off depending on the demand throughout the day..



- Guaranteed food safety (products maintained at 63° C/70° C guaranteed).
- Significant financial gain.
- Very low energy consumption.



*Capacity indicated for poultry baskets



ESSENTIAL VENTILATED COLD DISPLAY CASE

A pioneer in the development of **Hot** and **Cold** display cases and neutral cabinets, ROTISOL has applied its expertise to the fully modular ESSENTIAL line, which caters to all types of stores.

Model: ASSISTED SERVICE OR SELF-SERVICE



11VF9LS
Open cold display case with **self-service** glass cover
With screen-printed banner "self-service"
LS



11VF9SA3
Assisted-service cold display case
SA3



11VF9SALS1
Assisted service and **self-service** cold display case (hinged front glass)
SA1

*Housing group R290

*Remote group R290 or compatible gas / CO2

Model	Dimensions	
17VF9/7	L 1736	D 1078 / 898
14VF9/7	L 1400	D 1078 / 898
11VF9/7	L 1063	D 1078 / 898
7VF9/7	L 728	D 1078 / 898
17VFI9/7.VISTA	L 1736	D 1078 / 898
14VFI9/7.VISTA	L 1400	D 1078 / 898
11VFI9/7.VISTA	L 1063	D 1078 / 898
7VFI9/7.VISTA	L 728	D 1078 / 898
10MFV4LS.VISIO	L 847	D 450

NEW PRODUCTS

DISPLAY CASE **VISTA**

17VFI9LS1.VISTA

New **self-service** or **assisted-service** cold display cases

LS1



Low-level view

DISPLAY CASE **VISIO**

10MFV4LS.VISIO

New **self-service** cold display case





ESSENTIAL HOT DISPLAY CASE

Cold, Hot, or neutral, all in complete confidence, to enhance your sales area and attract customers with perfect food freshness preservation conditions.

11VC9SA3 + BACS Black stainless steel
Assisted service display case with optional bins

SA3



11VC9 LS3 + GRANIT heated
Self-service display case

LS3



Model	Dimensions	
17VCF9/7/5	L 1736	D 1078 / 898 / 726
14VCF9/7/5	L 1400	D 1078 / 898 / 726
11VCF9/7/5	L 1063	D 1078 / 898 / 726
7VCF9/7/5	L 728	D 1078 / 898 / 726

Model:
**ASSISTED SERVICE
OR
SELF-SERVICE**

14MN9SA1 + 2xMDA500 + LCARGENT
Assisted-service hot display case with pan and temperature-maintaining lamp

MDA 800 / 600 / 500 Temperature control
MOC 800 / 600 / 500 Cooking

SA1



EVOLUTION VENTILATED HOT DISPLAY CASE

14VCD07SA3 (Assisted service)



**CONTROLLED HUMIDITY
AUTOMATIC WATER REPLENISHMENT**





DECK OVENS FOR PIZZAS

Electric pizza oven with stainless steel front and body. Thermostatic control of upper and lower heating elements, visual control via viewing window, thermometer, refractory cooking surface



ELECTRIC

Model		Capacity
FPE9+9L* FPE9L	FPE9+9 FPE9	 Ø pizzas : 300 mm
FPE6+6L FPE6L	FPE6+6 FPE6	
FPE4+4L FPE4L	FPE4+4 FPE4	
FPE9+9.35L FPE9.35L	FPE9+9.35 FPE9.35	 Ø pizzas : 350 mm
FPE6+6.35Li FPE6.35Li	FPE6+6.35i FPE6.35i	
FPE6+6.35L FPE6.35L	FPE6+6.35 FPE6.35	
FPE4+4.35L FPE4.35L	FPE4+4.35 FPE4.35	

*L : glazed facade

FPE4+4L
+ SRL4.30



FPE4



FPE4+4





FPG4+4



Model		Capacity
FPG9+9L* FPG9L	FPG9+9 FPG9	 Ø pizzas : 300 mm
FPG6+6L FPG6L	FPG6+6 FPG6	
FPG4+4L FPG4L	FPG4+4 FPG4	
FPG6.35Li	FPG6.35i	 Ø pizzas : 350 mm
FPG4.35L	FPG4.35	

*L : glazed facade



FPG4



SRL6.30G





MULTIFUNCTIONAL MIXED OVENS

COMBO

High-performance electric convection ovens. Manual control. Bidirectional fan system with reversal. Electronic water injection adjustment. Mechanical timer 0-120 minutes. LED lighting. Trolley included with capacity for trays GN 1/1 or grills 600x400 mm.

MC10



10 levels GN1/1 or grills 600x400 mm
80 mm space between levels



MC6



6 levels GN1/1 or grills 600x400 mm
80 mm space between levels





MC4 + High-pressure hand shower +
Shelf base for storing grills or trays



4 levels GN1/1 or grills 600x400 mm
80 mm space between levels

Model	Capacity
MC 10	10 levels GN1/1 or grills 600x400 mm 80 mm space between levels
MC 6	6 levels GN1/1 or grills 600x400 mm 80 mm space between levels
MC 4	4 levels GN1/1 or grills 600x400 mm 80 mm space between levels

Pizza baking stone



Chrome grill 600x400 mm



Water softener
and anti-scale filter



Hand shower
for cleaning



Perforated GN1/1 stainless steel container
height 40 mm



GN1/1 single stainless steel tray
height 65 mm



Detergent MEGA-CLEAN / Descaler MEGA-NET





PREPARATION AND CLEANING

Organization is the key to a smooth-running business. For efficient cleaning and optimized storage, equip yourself with our range of products designed to meet the demands of professionals like you..

Gas cylinder storage cabinet + unloading tray



Tubular gas hoses 15-21 ou 20-27 (1m, 1.5m or 2m)
Stainless steel braided shielding



Connection kit
of gas cylinders



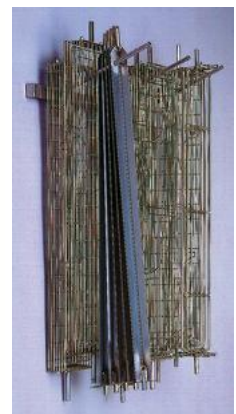
Preparation station (skewering)
Single-phase power outlet 16A



Dish and skewer cleaning station with 2-tier
drainer, mixer tap and hand shower, movable
soaking tray



Stainless steel wall mount for skewers





Rolling unloading bin on storage base with folding shelf



Wheeled drain tray with drain valve and lower shelf



Mobile soaking container with protective cover



All-stainless steel rack for transporting and storing skewers + Protective cover



300-recipe cookbook



Clothing equipment



Spices (1kg)



Poultry



Gyros



STAINLESS STEEL EQUIPMENT CONSULT US

Stainless steel wall-mounted hand wash basin with tilting panel



Mixer tap



Prewash hand shower



Wall-mounted sink with 1 basin + drainer and low shelf as standard



Wall-mounted sink with 1 basin + standard lower shelf



Special wall-mounted sink with giant basin



Wall-mounted sink with 2 basins + standard lower shelf





Refrigerated pizza table with granite worktop



Refrigerated glass-covered Pizza Salad Bar Table



Gourmet 700 wall-mounted refrigerated display case



COOLING CELL & DEEP FREEZING

3 x GN 1/1 600 x 400
5 x GN 1/1 600 x 400



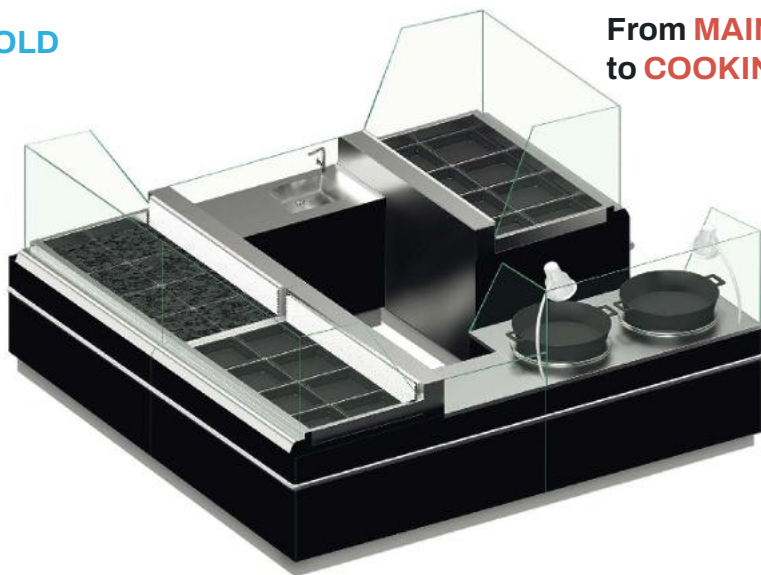
10 x GN 1/1 600 x 400





From **COLD**
To **HOT**

From **MAINTAINING**
to **COOKING**





A large, modern glass display case with multiple compartments and a central circular display area, likely for jewelry or small objects. The case has a black base and silver-colored metal frames. The compartments are labeled with numbers 1 through 10. The central circular display area is currently empty.



YOUR IDEAS, OUR ACHIEVEMENTS, UNRIVALLED EXPERTISE









 **Kotisol**



FRIES

Rotisserie
GOLDEN TENDER MEAT slow-roasted
HEARTY whole chickens herb-rubbed
lemon pepper TERIYAKI SATISFYING MEAL

 Kotisol





SAUCISSE DE PORC
LE KILO 9,95

TRAVERS DE PORC ROTI
LE KILO 14,95

 Kotisol





Kotisol



Kotisol



LISTENING, CONSULTING, DESIGNING, MANUFACTURING...

We support your creativity by developing products whose capacity, power, design, and finishes are designed in collaboration with our design offices, with whom you are involved throughout the manufacturing process.





THE PARTNER FOR YOUR IMAGE

The quality of our design, our adaptability and production facilities, as well as the sustained efforts of our service department, guarantee the highest level of customer satisfaction.

Carrefour  E.Leclerc  Intermarché  Auchan  MONOPRIX  SUPER U  BRAND FRAIS 



