



RÔTISSERIE

**MasterFlame™**  
**MF975-4E**

## DESIGN

Rotisol's traditional rustic-style rotisserie, the MasterFlame, is an attractive show-piece for any restaurant or kitchen and is used by chefs in Michellins star restaurants around the world.

The visible flames from Rotisol's patented burners spread up the porcelain wicks creating a spectacular visual that can be seen through the front and side glass doors.

Spits are driven by an elegant system of chains and pulleys, rotating at 2 ½ times per minute, ensuring perfectly cooked, self-basting poultry, meat, vegetables and fish.

The optional Vertical Spit System with its choice of eight hanging accessories expands the menu possibilities even more and adds additional visual appeal.

## FEATURES

- ☐ Reinforced and anti warping heating element
- ☐ Tempered K-glass front and side doors
- ☐ Decorative roof included
- ☐ Pre-installed vertical spit system
- ☐ Independent motor for each spit
- ☐ Equipped with bottom drip tray with built-in drainage
- ☐ Powerful halogen lamps
- ☐ Delivered with 4 prongless spits (CUI9)
- ☐ Base on casters with brakes






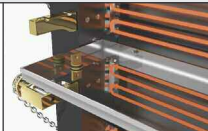
## TECHNICAL DETAILS

Overview of some of the standard features.



MF975-4E-LUX

Black porcelain enamel and brass

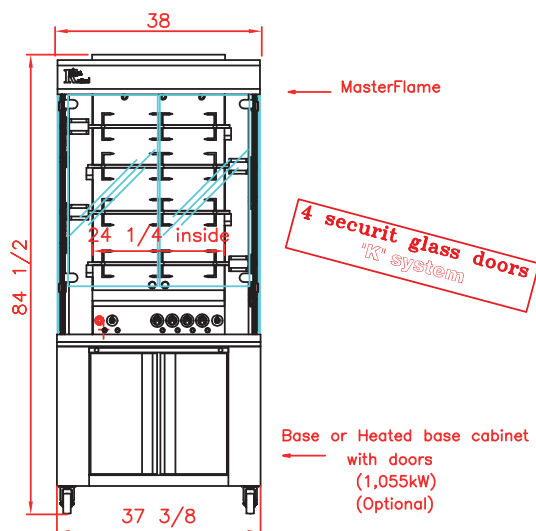
	Emergency stop button type «punch» easily accessible.		Visible rustic pulleys and drive chains for added front-of-house appeal		Pre-installed vertical spit system allows for vertical cooking
	Reinforced heating elements with stainless steel holders to keep them in place and removable stainless steel panels for easy cleaning.		Knobs in brass or chrome finish.		Middle drip pan allows separation of products to prevent cross-contamination

## ACCESSORIES

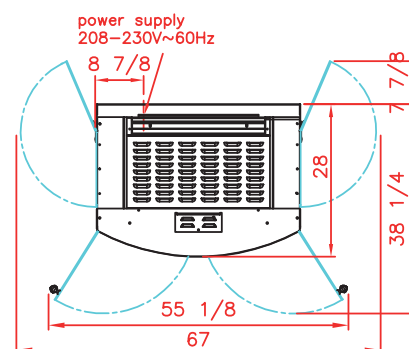
A wide variety of accessories are available. Please consult us. See video of available [accessories](#) and of [vertical spit system](#) online.

<b>CUI9</b> Anti-cutting prongless V-spit.		<b>BP9</b> Chicken spit.		<b>BRC9</b> Rectangular basket spit.	
<b>BS9</b> Spit for ham / turkey.		<b>BRRO9</b> Roast-clamp spit.		<b>BA9</b> Lamb/suckling-pig spit.	
<b>BCR9</b> Spatchcock chicken basket.		<b>DEC</b> Spit mover.		<b>BPOR9</b> Porchetta spit.	

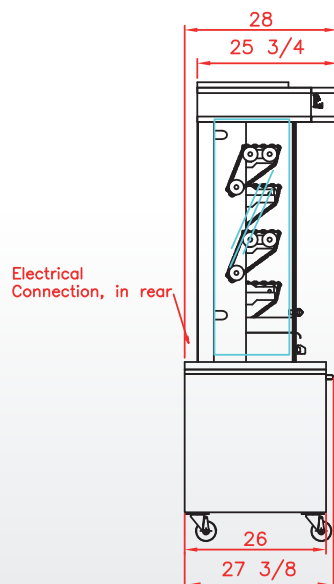
**Front view**  
Rotisserie with roof



**Top view**  
Rotisserie with roof



**Side view**  
Rotisserie with roof



Revised :  
September 2021

## SPECIFICATIONS

Capacity roasted chickens	8/12 chickens
Power supply	208-240V-60Hz ; 3 Phases + Earth
Electrical power	52 Amps ; 18,5 kW
Weight and size (HxDxW)*	552 Lbs ; 84 1/2 x 29 1/2 x 38 inches
Shipping weight and size*	664 Lbs ; 87 1/2 x 30 x 42 1/8 inches
Warranty	1 year parts and labor

\* with a stand or base cabinet (optional)



MF975-4E-SS\*  
Stainless steel and chrome

**DISTRIBUTOR / AGENT**