



975-8M + Roof + Custom Base Cabinet

Finish: Deluxe black porcelain enamel with brass trim

The Grande Flamme Millenium 975-8M combines high volume and fast cooking time with low energy consumption. This unit is available in gas or electric and cooks 32 chickens per hour.

With its visible flame, its powerful halogen light and its French design, the 975-8M offers a dramatic display, which makes it an incredible merchandizing tool.

The Grande Flamme features **a unique cooking system**. The adjustable spits allow you to roast to perfection from Cornish hen to whole lamb. The independent spit motors as well as the two independent burners allow you to cook on any selected spits without having to switch on the whole unit. The multiple spit motors also guarantee that your rotisserie is operational at all times! The inside panels are removable for easier cleaning.

The 975-8M can also be split into two independent compartments, allowing you to cook different products at different temperatures with no risk of cross-contamination. The stainless steel burners patented by Rotisol have a lifetime warranty and offer unequalled efficiency.

When it comes to rotisseries,
Rotisol is your indispensable partner!

STANDARD FEATURES

Middle drip pan with drain plug	Bottom drip pan with drain plug	.Tempered "K" glass door	.Self Blocking doors	.1 Powerful halogen lamp
.8 "V" shape chicken spits	.Spits adjustable in depth (7 positions)	.Removable inside panels	.Inside stainless steel finish	.2 spits movers
.Casters on wheels with brakes				

ACCESSORIES

OPTIONS

FINISH

.Lamb Spit	.Roof (R)	.SS: All stainless steel with brass or chrome trims
.Ham/turkey spit	.Custom Base Cabinet (CBC)	.Std: Standard Stainless Steel and Black enamel
.Roast basket spit	.Short Base (SB)	.L: Deluxe, in all black enamel with brass or chrome trims
.Complete Chicken spit		Please contact us for other colors

CAPACITY

POWER

.Rectangular basket spit	24/32 Chicken	. Gas (Natural)	. Gas (Propane)	. Electric
.Vertical spit system				



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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, for the most updated product information and specifications (Revised 7/15/12).

SPECIFICATIONS GF MILLENIUM 975-8M

PROJECT :	
ITEM NUMBER :	QTY:

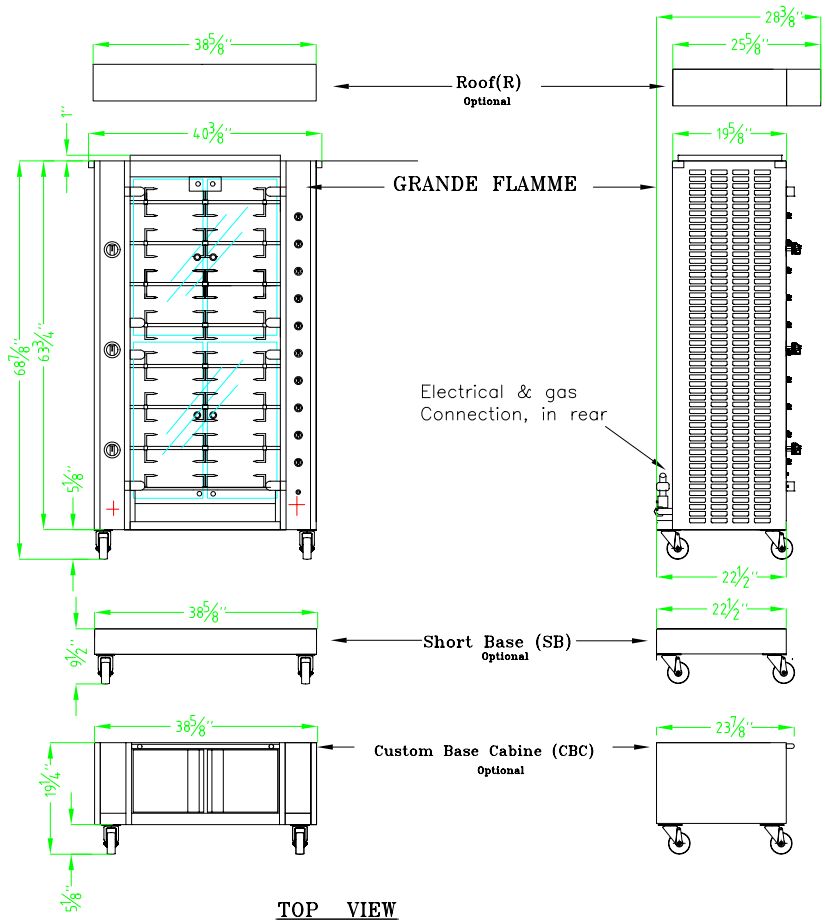
DIMENSIONS (inches)			
	WIDTH	HEIGHT	DEPTH
1-rotisserie	40 3/8	69 7/8	22 1/2
2-roof	38 5/8	6 3/8	25 5/8
3-short base cabinet	38 5/8	9 1/2	22 1/2
4-custom base cabinet	38 5/8	19 1/4	23 7/8
1+2+3	40 3/8	79 5/8	28 3/8
1+2+4	40 3/8	89 3/8	28 3/8
1+2	40 3/8	75 1/4	28 3/8
1+3	40 3/8	74 1/4	22 1/2
1+4	40 3/8	84	23 7/8

GAS MODEL – 975–8M GAS
<ul style="list-style-type: none"> - GAS CONNECTION pipe : 3/4", 82,000 Btu/h (natural) 75,000 Btu/h (propane) Minimum pressure : 7" WC regulator & shut off valve are furnished 3 burner per unit - ELECTRICAL CONNECTION 440 W/ 208–220 V/ 1 phase/ 2 Amps 1 Electrical cable : 78" length NEMA plug not included Direct plug required - Above finish floor connection : 1+3 = 9" AFF 1+4 = 19" AFF 1+5 = 30" AFF

ELECTRIC MODEL – 975–8M ELEC
<ul style="list-style-type: none"> - ELECTRICAL CONNECTION 20 800 Watts / 208–220 Volt 3 phases / 53 Amps 1 Electrical cable : 78" length Direct plug required NEMA plug not included - Above finish floor connection : 1+3 = 9" AFF 1+4 = 19" AFF 1+5 = 30" AFF

FRONT VIEW

SIDE VIEW



TOP VIEW

WEIGHT	NOTES	INSTALLATION REQUIREMENTS:	CLEARANCE :	PRODUCT CAPACITY:
<ul style="list-style-type: none"> - Roof: 22 lbs. - Rotisserie: 445 lbs. - Custom base cabinet: 70 lbs. - Short base cabinet: 60 lbs. - Packing: 50 lbs. 	<ul style="list-style-type: none"> - No. of motors: 8 - No. of spits: 8 - No. of glass doors: 4 - No. of halogen lamps: 1 	<ul style="list-style-type: none"> - 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. 	<ul style="list-style-type: none"> - 6" (152mm) left, right, and rear sides 	<ul style="list-style-type: none"> - On V-ANGLED SPITS (STANDARD): Up to 24 3–1/2 lb chickens Up to 32 2–1/2 to 3 lb chickens - For other spits please see the accessories specifications sheets

WARRANTY CONDITIONS :

Rotisol warrants its equipment to be free from defects in material and workmanship. The warranty covers parts for one year and labor for 6 months. 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 mechanical parts. This warranty does not apply to damages by accident, incorrect line voltage, fire, water, or other acts of god.