

# HANDMADE THE FRENCH WAY

The FauxFlame line was created to fulfill client needs for portability, ease of use and economy while producing delectable roast chickens, meats and vegetables. It is also an excellent choice for roasting in back-of-house. The FauxFlame presents an attractive show and mouthwatering smells as customers walk by your food truck or stall. Durable, reliable and economical the FauxFlame provides years of high productivity traditional rotisserie cooking.

## BRASILIA ROTISSERIE SPATCHCOCK CHICKEN

- 27 chickens in 30 minutes
- Reduced gas consumption 9 spits = 41000 (btu/h)
- Compact design with optimized dimensions (shallow depth: 21 1/8)
- Quick return on investment



FFS1100-4G

SPATCHCOCK CHICKEN



## PLUSES

- All stainless steel unit
- Interior lighting
- Front and back visibility and accessibility
- Tinted safety glass
- Integrated drip tray
- Removable radiant burners gas (manufactured by ROTISOL)
- Gas