

FABULOSO ROTISSERIE

FLAMES...FOOD...MOTION...FLAVOR

Combining these four elements perfectly into one extraordinary cooking device is what our rotisseries are all about. Nothing whets a diner's appetite more than watching succulent foods turn slowly near live flames. We pioneered the gas infrared burner/wood fired rotisserie concept in 1991, and since then we have become *the source* for display rotisserie cooking in America's finest restaurants. In addition to the "standard" units we manufacture, we have developed quite a reputation among chefs and designers for creating custom rotisseries to match their exact needs.

The Fabuloso rotisserie is our most popular model. It is available in a variety of configurations, including arched top, flat top, double access (customer side opening and kitchen side opening), and double rotisserie. Finished in your choice of exteriors, it will make a striking impression on your customers. When they see the food turning and cooking before their eyes, illuminated by the warm glow of the wood fire, they will not be able to resist your rotisserie entrees.



**Standard Fabuloso
Finished in White Tile**

FEATURES

- ◆ Unmatched flavor and texture- the wood fire not only creates the warm ambience that diners love but adds incredible flavor to the rotisserie foods. Standard units have no doors to hinder customer view. This open design creates meats that are unbelievably moist inside with the highly prized crisp outside texture.
- ◆ Heavy duty construction- built to last!
- ◆ Efficient! High temperature refractory-lined fire chamber-insulated throughout-this unit is not only fuel efficient, but safe. Infrared gas burners for fast cooking while retaining moisture.
- ◆ High capacity. Easy to load and unload.
- ◆ Huge selection of exterior finishes to match your decor or to create a stunning focal point in your restaurant.
- ◆ Easy to clean- includes a built-in drip pan featuring a sloped bottom, strainer-equipped drain valve, directed water spray nozzles, and stainless steel interior.
- ◆ Log lighter burner below wood fuel for fast and easy fire starting.
- ◆ Planetary gear design. This innovative chain drive design makes each spit turn independently while the entire rotisserie array revolves as well. This cooks the meat evenly while allowing the natural juices to baste the outside of the meat.

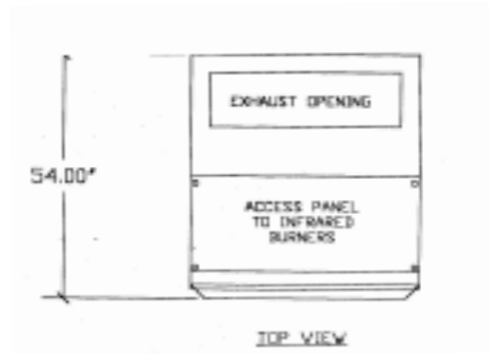
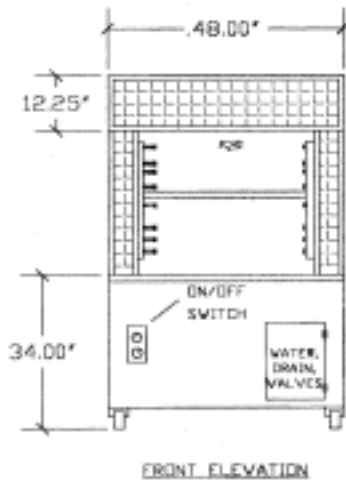


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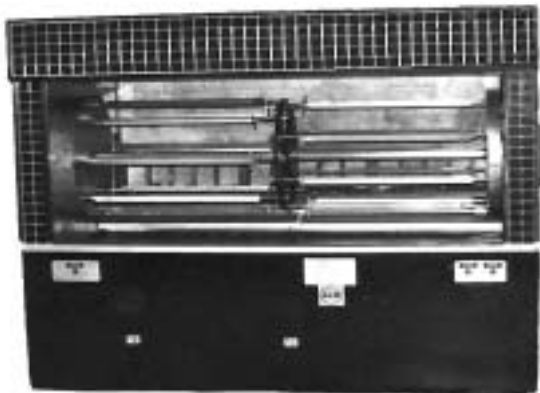


Utilities: Elec: 120 V, 60 Hz, 1 Ph, 1.8 A
 Gas: 200,00 BTU, 3/4 in. supply to 1/2 in. connection, nat. gas standard, l.p. gas available -notify when ordering.
 Water: 1/2 in. cold supply and connection.
 Drain: 1 1/2 in.

Ventilation and fire protection: venting must be done in compliance with NFPA 211 and 96 as well as local codes. Adequate combustion air must be supplied. Hood and fire suppression by others.

Spits: 8 angle spits and 8 hex rod spits included along with 16 end forks and 24 middle forks. Fish baskets, roast baskets, and other accessories available.

Many other sizes and variations of Fabulosos are available. Let us work with you to create a custom rotisserie to fit your exact needs. Below are some examples of other units in the Fabuloso line.



Double Rotisserie



Double Access Finished in Copper



Double Access Finished in Black Epoxy



Kitchen Side of Double Access