

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 opening (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.



**Fabuloso with Stainless Steel
Upper Front and Wide
Angle View Enhancement**

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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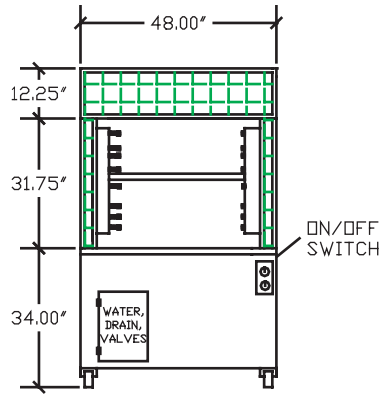


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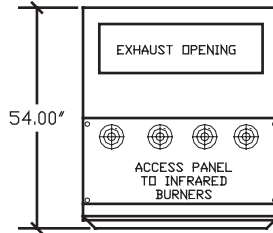
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Fabuloso Specifications

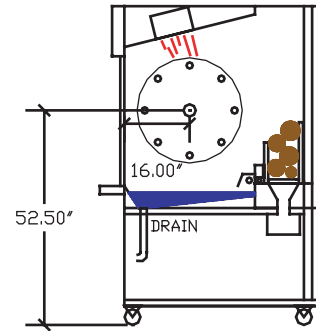
(Standard Fabuloso)



FRONT ELEVATION



TOP VIEW



CROSS SECTION

Notes:

1. Install on a noncombustible floor.
2. Clearance from combustible walls: front: 48"; back and sides with upper enclosure: 2"; back and sides with no upper enclosure: 48". From non-combustible walls: front 48"; back and sides: 0".
3. Ventilation must be done in compliance with NFPA 96 and any local codes (hood and fire suppression by others).
4. Adequate combustion air must be supplied.
5. Fuel: wood or charcoal and natural gas.
6. Spits: 8 angle and 8 hex spits included along with 16 end forks and 24 middle forks. Many accessories are available including spit carts, ash carts, wood carts, fish baskets, roast baskets, etc.
7. Utilities: Electrical: 120 V, 60 Hz, 1 Ph, 1.8 A. Gas: 200,000 BTU, 3/4 inch supply to 1/2 inch connection. Water: 1/2 inch connection. Drain: 1 1/2 inch.
8. See Owner's Manual for additional information.

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 photos of our Double Opening Fabuloso.



Customer Side



Kitchen Side

CONSTRUCTION... Extra heavy, all structural steel welded framing with 14 gauge stainless steel interior. Exterior lower front is 14 gauge epoxy coated steel treadplate. Exterior sides and back are 18 gauge epoxy coated steel. Epoxy color choices are red or black. Customer choice of upper front finish. Heavy duty casters included. Firebox is lined with 2500 degree refractory and wrapped with high temperature insulation. Firebox access door, and ash cleanout drawer are included. Two sets of spits are included: customer choice of "angle" spits, "hex" spits (each hex spit includes 2 end forks and 3 middle forks), or a combination of the two types. Shipping weight (Standard Fabuloso) : 2550 pounds.