



PROFESSIONAL ROTISSERIES

2026



www.inotech-france.com



More than 30 years of know-how and innovation in the rotisserie business



INOTECH rotisseries have been manufactured for 30 years in **8000 units** and have been sold in **90 countries**.



Every day in France, **more than 1000 professional** use every morning our INOTECH rotisseries.



One of our customer uses, daily, its INOTECH rotisserie, for **25 years**. Until today it has cooked **more than 15 000 chickens** yearly.

“La rôtisserie” is accelerating its deployment and diversification in snacking, gastronomy, bakery and pastry-making environments.

Inotech is participating in this growth by relying on its developments and innovations.

This new price list is intended as a practical tool to rediscover the Inotech range and to facilitate your commercial procedures.

Find page 2, “How to choose your rotisserie” to help you target the ideal rotisserie suited to your customers’ expectations.

The entire Inotech team is obviously at your disposal to support you and provide you with the best advice.

We are delighted, in advance, to share future successes with you.

With INOTECH, your partner, we boost your sales of rotisseries.



Equipements inox pour les métiers de bouche
www.sofinor.com



Rôtissoires professionnelles
www.inotech-france.com

The team spirit, a sense of service



BACK TO SUMMARY >>

Our export costumer service team at your service



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ALL OVER THE WORLD



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How to choose your rotisserie

										
	Restaurant	Rotisserie	Butcher Delicatessen Caterer	Super/ Hyper- markets	Grocery	Mobile grocerers	Indoor	Outdoor	Cooking volume (chicken 1,2 kg)	Budget
SEDUCTION 	✓	✓					✓		8 to 36	€€€
LEGEND 	✓	✓	✓	✓	✓		✓	✓	16 to 48	€€€
US LEGEND 	✓	✓	✓	✓	✓		✓	✓	24 to 48	€€€
PLANETARY 			✓			✓	✓	✓	35 to 84	€€€
COMFORT 				✓	✓	✓	✓	✓	24 to 48	€€
COMFORT PLUS 		✓	✓	✓	✓	✓	✓	✓	24 to 48	€€
PRELUDE 2 					✓	✓	✓	✓	16 to 30	€
RUBIS 				✓	✓	✓	✓	✓	30	€
AUTOCLEAN 			✓	✓	✓		✓		24 to 32	€€€
BASKET 			✓	✓	✓		✓	✓	8 to 32	€€
VERTICAL ELECTRIC 	✓	✓	✓	✓	✓		✓	✓	24 to 48	€€

 Gas wall of flames

 Radiant gas

 Electric

Gas wall of flames



Range	Use	Chicken number max	Page(s)
SEDUCTION	indoor	36	8-9
LEGEND - US LEGEND	indoor outdoor	48	10 to 13
MINI SEDUCTION	indoor	6	14
PLANETARY	indoor outdoor	84	15

Radiant gas



Range	Use	Chicken number max	Page(s)
COMFORT	indoor outdoor	48	18-19
COMFORT PLUS	indoor outdoor	48 / 96	20-21
PRELUDE 2	indoor outdoor	30	22-23
RUBIS	indoor outdoor	30	24

Electric

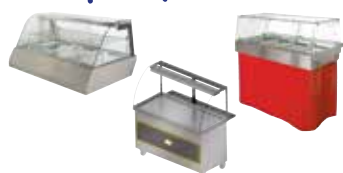


Range	Use	Chicken number max	Page(s)
AUTOCLEAN	indoor	32	26-27
BASKET ATLANTIS	indoor	32	28-29
ELECTRIC ROTISSERIES	indoor shield space	48	30-31
SPECIAL HOOD WITH ACTIVE COAL FILTERS			32

Spits for gas or electric rotisseries

16

Displays



Designation	Page(s)
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ELECTRIC DISPLAYS	34
GAS HOT DISPLAYS	35

Other equipment



Designation	Page(s)
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Accessories & recommendations



Designation	Page(s)
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They trust us !

Birdz

Comfort rotisseries

Johannesburg, South Africa



Supervalu

Supermarket - Dublin, Ireland

Legend rotisserie



Gallus Restaurant - Dubai, U.A.E.



Gallus

Legend rotisserie



Belgium

Cocorico

Electric rotisserie



They trust us !

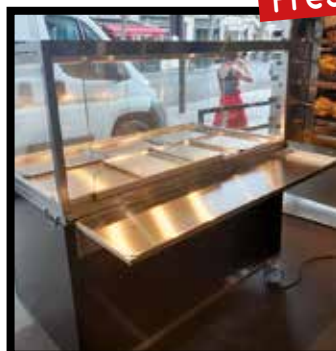
Mobile grocerers
Comfort rotisseries



François Rotisserie



Prestige display



... And many others to discover on inotech-france.com

With INOTECH you choose the QUALITY



>> Inotech is a brand of SOFINOR S.A.S company, french manufacturer of professional kitchen equipment for the food industry.

Inotech manufactures and markets a wide range of high quality equipment :

- Gas and Electric professional rotisseries
- Hot and cold displays
- Accessories and consumables

>> An equipment conceived with you and for you

Inotech is your partner for the conception of your rotisserie room. The INOTECH equipment are conceived to valorize your products and make your work easier.

To set up your rotisserie room, we suggest you :

- Help for calculation of return on investment
- Organisation of the rotisserie room
- Training of the operators
- After sales service

>> Equip to last

When you choose your equipment, even those which seems secondary, all details are important.

In order to offer you professional equipment everytime more performant, INOTECH integrated from the conception a complete quality process based on 4 axes in the research.



(* Develop without destroying)

**Discover the INOTECH equipment range for a better comfort
in your daily work and better profitability**





GAS WALL OF FLAMES

▶ Show cooking



Scan me and download
all the technical datasheets
of the range !

Luxury & Tradition

p. 8 Seduction
p. 14 Mini Seduction



Tradition & Performance

p. 10 Legend
p. 12 US Legend



Quality & Economy

p. 15 Planetary



Seduction rotisseries

The « MUST » LUXURY AND TRADITION
Kitchens and luxury butcher's



Indoor use only

Finish with enamelled front panels ●●●●●
or all stainless steel ●

The SEDUCTION range is intended for top-of-the-range catering, butcher shops and luxury grocery stores for quality cooking and indoor entertainment.



Delivered with :

- Half-round anodised aluminium trim in stainless steel or brass finishings on enamelled sheet metal (specify when ordering).
- Glass door.
- Spits with claws and vertical spit with 6 hooks + 3 leg of lamb spits + 3 quail spits, 3 hooks and 1 plate with 4 hooks.
- One motor per spit.
- Drip tray.

Pressure regulator set not provided.



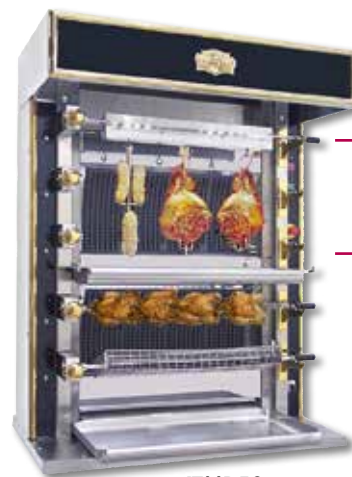
- Capacity per spit : 6 chickens of $\pm 1,2$ kg.
- Adjustment of the spits depths allowing the roasting of different sizes of meat.
- Length with opened glass door : + 207 mm.
- Halogen lamp 300 watts.
- Electronic ignition and automatic regulation.
- Entirely stainless steel made.
- Power supply 230 Volts single phase.
- Available with propane or natural gas.

Special features of narrow series :

- Vertical spit with 4 hooks.
- Capacity per spit : 4 chickens of $\pm 1,2$ kg.



ITMR51 + ITPMLR244
(red enamelled finishing,
half-round trim in brass finishing)



Vertical
cooking

ITMR50

The +

Adjustment of the spits depths
allowing the roasting of different
sizes of meat

Large visual and vertical cooking
offering a show cooking

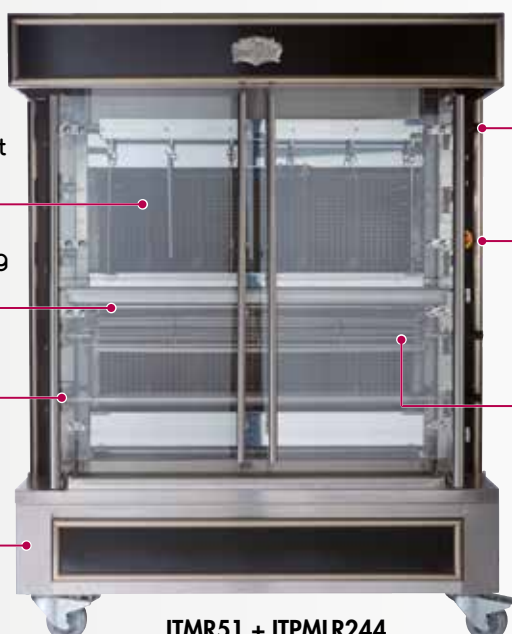
Neat finishes

Elegance of materials
(stainless steel and brass)

Enhancement of products,
twine cooking

Electronic ignition
with safety system

Possibility of cooking
large pieces (pig-lamb)



ITMR51 + ITPMLR244
(black enamelled finishing , half round anodised
aluminium trim in stainless steel finishing)

Seduction models

>> Large serie - Length 1465 mm



Recommendations and installation : see pages 40-41



ITMR51 + ITPMLR244

Number of spits	Drip tray	L x D x H mm	kW	kg with glass	Ref.
2 + 1 for vertical cooking	0	1465 x 745 x 1020	15	165	ITMR31
4 + 1 for vertical cooking	1	1465 x 745 x 1470	30	260	ITMR51
6 + 1 for vertical cooking	2	1465 x 745 x 1920	45	355	ITMR71

>> Narrow serie - Length 1125 mm

Small spaces : choose the narrow version !



ITMR50

Number of spits	Drip tray	L x D x H mm	kW	kg with glass	Ref.
2 + 1 for vertical cooking	0	1125 x 745 x 1020	11	130	ITMR30
4 + 1 for vertical cooking	1	1125 x 745 x 1470	22	210	ITMR50
6 + 1 for vertical cooking	2	1125 x 745 x 1920	33	295	ITMR70

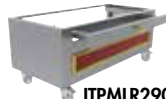
Options



Casters	Ref.
4 casters alone Ø 125 mm height 165 mm (2 with brakes)	SEITRS



ITPMLR244



ITPMLR290T



ITPMLR390T

		Length 1463 mm Large serie	Length 1123 mm Narrow serie
Underframe on casters*	D x H mm	Ref.	Ref.
Enamelled finish + half-round trim included			
Height 440 mm	665 x 440	ITPMLR244	ITPMER244
Height 900 mm with an unspitting drawer + 1 removable sauce tray	735 x 900	ITPMLR290T	ITPMER290T
Cabinet with 2 doors on casters*	D x H mm	Ref.	Ref.
Enamelled finish + half-round trim included			
Height 900 mm with an unspitting drawer + 1 removable sauce tray	725 x 900	ITPMLR390T	-

* Swivel casters Ø 125 mm (2 with brake)

Accessories (see details page 16)

Horizontal spits

Large serie		
Designation	Useful length mm	Ref.
Simple spit with claws	1040	ENITRBML
Sword spit	1040	ITRBPM
Spit for roast	1025	ITRBHM
Universal basket spit	1025	ITRBUH
Spit for suckling pigs & lamb Ø 200 mm	1000	ITRBCOM
Spit for potatoes	960	ITRBQML
Drip tray		SEITM295

Narrow serie	
Useful length mm	Ref.
700	ENITRBME
700	ITRBPME
685	ITRBHME
685	ITRBUME
660	ITRBCOME
620	ITRBQME
	SEITM290

Vertical spits

Large or narrow serie	
Leg of lamb spit	SEITM625
Quail spits	SEITM640
Spit for chitterlings	3080ITM645
Plate with 4 hooks	SEITM623
« S » hook	3080ITM630



For installations with propane gas, we advise you to add the spareparts (gas connexions, links ...), page 39.

Legend rotisseries

Tradition and Performance

Butchers, restaurants, super/hypermarkets



Indoor and outdoor use

Finish with enamelled front panels ●●●●●
or all stainless steel ●

The LEGEND range is intended for restaurants, butchers, supermarkets, etc. also wanting greater production while maintaining quality and indoors and outdoors show cooking.



Delivered with :

- Half-round anodised aluminium trim in stainless steel or brass finishings on enamelled sheet metal (specify when ordering).
- Glass door and spits with claws.
- One motor per spit.

Pressure regulator set not provided.

Possible option: vertical spit with motorization (to be mentioned at the order).



- Capacity per spit : 6 chickens of $\pm 1,2$ kg.
- Adjustment of the spits depths allowing the roasting of different sizes of meat.
- Halogen lamp 2 x 300 watts.
- Electric spark ignition.
- Entirely stainless steel made.
- Power supply 230 Volts single phase.
- Available with propane or natural gas.

Special features of narrow series :

- Capacity per spit : 4 chickens of $\pm 1,2$ kg.

- > Very economical in energy consumption
- > Excellent evacuation of burnt gas
- > Reduced cooking time



ITL36 + SEITRS
(red enamelled finishing,
half-round trim in brass finishing)



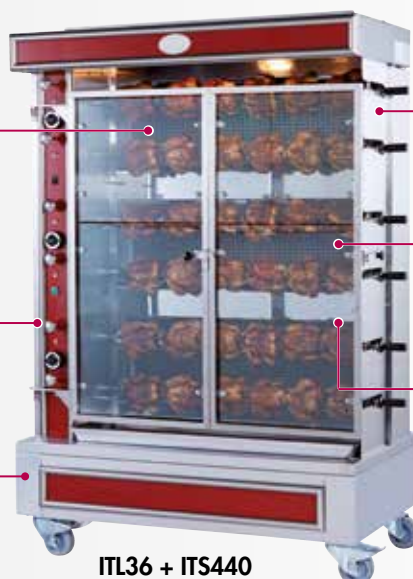
ITL340 + ITSE650T
(black enamelled finishing,
half-round trim in stainless
steel finishing)

The +

Large flames offering
a show cooking

Neat finishes with
zipper buttons

Elegance of materials
(stainless steel and brass)



ITL36 + ITS440
(red enamelled finishing,
half-round trim in stainless steel
finishing)

Most versatile roaster
with large flames

Soft and softer cooking
(keeps the heat)

Possibility of cooking
large pieces (pig-lamb)

Legend models

>> Large serie - Length 1340 mm (without spits)



Recommendations and installation : see pages 40-41



Number of spits	L x D x H mm		kW	kg	Ref.
4	1340 x 620 x 1080		27	200	ITL34
6	1340 x 620 x 1480		40,5	265	ITL36
8*	1340 x 620 x 1880		54	345	ITL38

* Depth 775 mm on casters

>> Narrow serie - Length 1000 mm (without spits)

Small spaces : choose the narrow version !



Number of spits	L x D x H mm		kW	kg	Ref.
4	1000 x 620 x 1080		19,8	152	ITL340
6	1000 x 620 x 1480		29,7	200	ITL360
8*	1000 x 620 x 1880		39,6	260	ITL380

* Depth 775 mm on casters

Options



ITX3T

Removable flat top

Height 100 mm

Large serie

Ref.

ITX3T

Narrow serie

Ref.

ITLE3T



SEITRS

Casters Ø 125 mm height 165 mm (2 with brake)

Ref.

SEITRS

Ref.

SEITRS

For 4 and 6 spits rotisseries : 4 casters alone

For 8 spits rotisseries : anti tilt system on casters, height 200 mm, depth 775 mm

ENITX3113

ENITX3113



ITS650T

Underframe on casters*

Enamelled finish + half-round trim included

P x H mm

Length 1340 mm Large serie

Ref.

ITS440

Length 1000 mm Narrow serie

Ref.

ITSE440

Height 440 mm

695 x 440

Height 650 mm with an unspitting drawer + 1 removable sauce tray

695 x 650

ITS650T

ITSE650T

Height 900 mm with an unspitting drawer + 1 removable sauce tray

695 x 900

ITS900T

ITSE900T

* Swivel casters
Ø 125 mm
(2 with brake)

Accessories

(see details page 16)

Horizontal spits

Designation	Useful length mm	Ref.
Intermediary drip tray		SEITX3943
Simple spit with claws	1040	ENITBG3
Sword spit	1040	ENITBP3
Spit for roast	960	ENITBH3
Universal basket spit	960	ENITBU3
Spit for suckling pigs & lamb Ø 200 mm	960	ENITBC3
Spit for potatoes	960	ENITBT3

Vertical spits

	Vertical spit with 6 hooks* and motorization + 3 leg of lamb spits + 3 quail spits + 1 plate with 4 hooks + 3 « S » hooks	ENITL44BV
Large or narrow serie		
	Leg of lamb spit	SEITM625
	Quail spits	SEITM640
	Spit for chitterlings	3080ITM645
	Plate with 4 hooks	SEITM623
	« S » hook	3080ITM630

With optional vertical spit with hooks (ENITL44BV)

Narrow serie	
Useful length mm	Ref.
	SEITL3943
700	ENITBG2
700	ENITBP2
620	ENITBH2
620	ENITBU2
620	ENITBT2

	ENITL43BV
--	------------------

* Large serie : 6 hooks
Narrow serie : 4 hooks



For installations with propane gas, we advise you to add the spareparts (gas connexions, links ...), page 39.

US Legend rotisseries

Tradition and Performance

Butchers, restaurants, super/hypermarkets



Indoor and outdoor use

Finish with enamelled front panels ●●● or all stainless steel ●

The US Legend range is intended for restaurants, butchers, supermarkets, etc. also wanting greater production while maintaining quality and indoors and outdoors show cooking.



Delivered with :

- Half-round anodised aluminium trim in stainless steel or brass finishings on enamelled sheet metal (specify when ordering).
- Glass door and spits with claws.
- One motor per spit.

Pressure regulator set not provided.

Possible option: vertical spit with motorization (to be mentioned at the order).



ITLU34 + ITSU650TP + ENITE44BV

(black enamelled finishing, half-round trim in stainless steel finishing)

Photos are for guidance only



- Capacity per spit : 6 chickens of $\pm 1,2$ kg.
- Adjustment of the spits depths allowing the roasting of different sizes of meat.
- Halogen lamp 2 x 300 watts.
- Electric spark ignition.
- Entirely stainless steel made.
- Power supply 230 Volts single phase.
- Available with propane or natural gas.

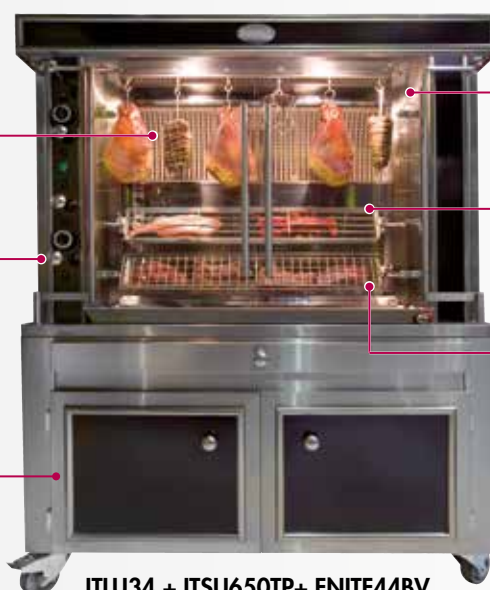
- > Very economical in energy consumption
- > Excellent evacuation of burnt gas
- > Reduced cooking time

The +

Large flames offering a show cooking

Neat finishes with zipper buttons

Elegance of materials (stainless steel and brass)



Most versatile roaster with large flames

Soft and softer cooking (keeps the heat)

Possibility of cooking large pieces (pig-lamb)

ITLU34 + ITSU650TP+ ENITE44BV

Photos are for guidance only

US Legend models



ITLU34 + ITSU650TP
+ ENITE44BV

Recommendations and installation :
see pages 40-41

Number of spits	L x D x H mm	kW	kg	Ref.
4	1490 x 620 x 1080	27	224	ITLU34
6	1490 x 620 x 1480	40,5	292	ITLU36
8*	1490 x 620 x 1880	54	370	ITLU38

* Depth 775 mm on casters

Options



ITLU3T

Removable flat top	Ref.
Height 100 mm	ITLU3T



SEITRS

Casters Ø 125 mm height 165 mm (2 with brake)	Ref.
For 4 and 6 spits rotisseries : 4 casters alone	SEITRS
For 8 spits rotisseries : anti tilt system on casters (2 with brake), height 200 mm, depth 775 mm	ENITX3113



ITSU650T

Underframe on casters*	L x D x H mm	Ref.
Enamelled finish + half-round trim included		
Height 440 mm	1490 x 695 x 440	ITSU440
Height 650 mm with an unspitting drawer + 1 removable sauce tray	1490 x 695 x 650	ITSU650T
Height 900 mm with an unspitting drawer + 1 removable sauce tray	1490 x 695 x 900	ITSU900T



ITSU650TP

Cabinet with 2 doors on casters*	L x D x H mm	Ref.
Enamelled finish + half-round trim included		
Height 650 mm with an unspitting drawer + 1 removable sauce tray	1490 x 695 x 650	ITSU650TP
Height 900 mm with an unspitting drawer + 1 removable sauce tray	1490 x 695 x 900	ITSU900TP

* Swivel casters Ø 125 mm (2 with brake)

Accessories (see details page 16)



For installations with propane gas, we advise you to add the spareparts (gas connexions, links ...), page 39.

Designation	Useful length mm	Ref.
Intermediary drip tray		SEITX3943
Support to unspit		ITAPB
Horizontal spits		
Simple spit with claws	1040	ENITBG4
Sword spit	1040	ENITBP4
Spit for roast	960	ENITBH4
Universal basket spit	960	ENITBU4
Spit for suckling pigs and lamb Ø 200 mm	960	ENITBC4
Spit for potatoes	960	ENITBT4
Vertical spits		
Vertical spit with 6 hooks and motorization + 3 leg of lamb spits + 3 quail spits + 1 plate with 4 hooks + 3 « S » hooks		ENITE44BV
With optional vertical spit with hooks (ENITLU44BV)	Leg of lamb spit	SEITM625
	Quail spits	SEITM640
	Spit for chitterlings	3080ITM645
	Plate with 4 hooks	SEITM623
	« S » hook	3080ITM630

Mini Seduction rotisseries

Restaurants, private persons



Indoor use only

Finish with enamelled front panels ● ● ●
or all stainless steel ●



Delivered with :

- Half-round anodised aluminium trim in stainless steel or brass finishings on enamelled sheet metal (specify when ordering).
 - Spits with claws.
 - One motor per spit.
- Pressure regulator set not provided.
Possible option: vertical spit with motorization (to be mentioned at the order).



- Capacity per spit : 3 chickens of $\pm 1,2$ kg.
- Adjustment of the spits depths allowing the roasting of different sizes of meat.
- Electric spark ignition.
- Entirely stainless steel made.
- Power supply 230 Volts single phase.
- Available with propane or natural gas.



ITNR2 + ITPNR390

The +

Neat finishes

Elegance of materials
(stainless steel and brass)



Small footprint

ITN2

Photo for your guidance only

Models

Recommendations
and installation :
see pages 40-41

Number of spits	L x D x H mm	kW	kg	Stainless steel finish	Enamelled finish
				Ref.	Ref.
2 horizontal spits	870 x 530 x 722	8	80	ITN2	ITNR2

Option



ITPN390



ITPNR390

Cabinet with 2 doors on casters*

Half round anodised aluminium trim included

	L x D x H mm	Ref.
Height 900 mm stainless steel finish	870 x 595 x 900	ITPN390
Height 900 mm enamelled finish	870 x 595 x 900	ITPNR390

* Swivel casters $\varnothing$ 125 mm (2 with brake)

Accessories (see details page 16)



For installations with propane gas, we advise you to add the spareparts (gas connexions, links ...), page 39.

Designation	Useful length mm	Ref.
Horizontal spits		
Simple spit with claws		ENITRBN
Universal basket spit	480	ITRBUN
Vertical spits		
Vertical spit with 3 hooks and motorization + 1 leg of lamb spit + 1 quail spit + 1 plate with 4 hooks + 3 « S » hooks		ENITN43BV
With optional vertical spit with hooks (ENITN43BV)	Leg of lamb spit	SEITM625
	Quail spits	SEITM640
	Plate with 4 hooks	SEITM623
	« S » hook	3080ITM630

Planetary rotisseries

Quality and economy
Rotisseries, caterers



Indoor and outdoor use

Finish in full stainless steel

The planetary is, by its cooking quality and especially its production capacity, the ideal rotisserie for large cooking volumes. Caterers and roasters also appreciate its very economical aspect. Ideal for large events, weddings, indoor and outdoor banquets.



ITP1255



Delivered with :

- Spits with claws.
- Pressure regulator set not provided.

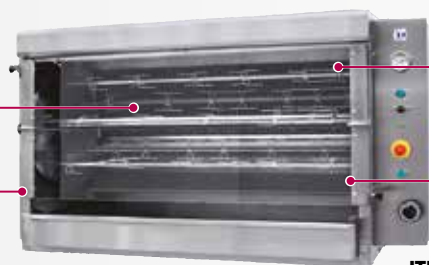


- Capacity per spit : from 6 to 7 chickens of $\pm 1,2$ kg.
- Glass cover protecting the light.
- Electric spark ignition.
- Entirely stainless steel made.
- 230V single-phase power supply.

The +

Fast cooking

Big volume



ITP1250

High productivity

Economical : around 50% less gas consumption per roasted chicken

Models

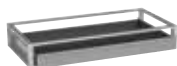


Number of spits	L x D x H mm	kW	kg	Ref.
5	1470 x 790 x 900	30	170	ITP1250
2 x 5	1470 x 790 x 1442	30	250	ITP1255
8 + 4	1470 x 970 x 1080	30	220	ITP2284



Recommendations and installation : see pages 40-41

Options



Raise	Ref.
With sauce tray high 200 mm for ITP1255	ITPP5120B
with sauce tray high 200 mm for 200 mm ITP2284	ITPP8120B



Underdrame on casters*	L x D x H mm	Ref.
Height 865 mm for ITP1250	1255 x 655 x 865	ITPP5186
Height 565 mm for ITP1255	1255 x 655 x 565	ITPP5156
Height 865 mm for ITP2284	1255 x 830 x 865	ITPP8186

* Swivel casters
Ø 125 mm
(2 with brake)

Accessories (see details page 16)



For installations with propane gas, we advise you to add the spareparts (gas connexions, links ...), page 39.

Designation	Useful length mm	Ref.
Simple spit with claws	1040	ENP15
Sword spit	1040	ITRBPP
Spit for roast	1025	ITRBHP
Universal basket spit	1025	ITRBUP
Spit for potatoes	1025	ITRBQP

Spits for gas or electric rotisseries

>> Spit with claws



- Excellent support of the chicken thanks to the claws
- Robustness thanks to a solid conception
- Easy grip on the spit thanks to its cold handle (except for Planetaries, Electrics and US Legend)

>> « Practical » sword spit



- Important spare of time for : the unspitting and/or the installation of your chicken
- Easy cleaning
- Easy grip on the spit thanks to its cold handle (except for Planetaries, Electrics and US Legend)

>> Spit for roast



- Recommended for the cooking of big pieces
- Easy grip on the spit thanks to its cold handle (except for Planetaries, Electrics and US Legend)

>> Universal basket spit



- Easy to use, enables the easy installation of your meat pieces
- Ideal for legs, ribs, sausages...
- Setting of the spit height according to the meat pieces
- Easy grip on the spit thanks to its cold handle (except for Planetaries, Electrics and US Legend)

>> Spit for suckling pigs and lamb



- Easy cleaning of the stems
 - To cook your very large pieces (suckling pig...)
 - Easy grip on the spit thanks to its cold handle (except for Planetaries, Electrics and US Legend)
- Consult us.

>> Spit for potatoes



- Possibility to cook your potatoes and your chicken simultaneously
- Conception that guarantee the quality of your products thanks to a specific mesh
- « ATTRACT and DEVELOP a new clientele thanks to a cooking with no fat »
- Easy grip on the spit thanks to its cold handle (except for Planetaries, Electrics and US Legend)

>> Vertical spits

Delivered with :



> Leg of lamb spit :
Small pieces of meat
or leg of lamb



> Quail spits :
Medium pieces for
quails, cockerel,



> Spits for chitterlings :
To hold all type of
sausages, Andouille
or Andouillette



> « S » hooks :
To hang all type of
meat : Ribs, Breast,
rib steak, ...



> Plate with 4 hooks :
To hold hooks or
stainless steel
skewers (not
supplied)



RADIANT GAS

► Easy handling & versatility



RADIANT GAS



Scan me and download
all the technical datasheets
of the range !

The rotisserie of your market

p. 18 Comfort

p. 20 Comfort Plus



Excellent quality/price ratio

p. 22 Prelude 2

p. 24 Rubis



Vertical rotisseries Comfort

The rotisserie of your market
Mobile grocerers



Indoor and outdoor use

Finish in full stainless steel

Ideal for trucks and trailer and outdoor work



Delivered with :

- Spits with claws.
- Stainless steel rear panel to close the back.
- One motor per spit.



- Capacity per spit : 6 chickens of $\pm 1,2$ kg.
- Adjustment of the spits depths allowing the roasting of different sizes of meat.
- 3 adjustment positions.
- Electric spark ignition.
- Regulation of the power with the 2 positions of the gas valve nop.
- Entirely stainless steel made.
- Heating zone : 1015 mm.
- Power supply 230V single-phase or 12 volts DC.
- Available with propane or natural gas.



ITX38A + ENITX3113

Photos are for guidance only

- > Very economical in energy consumption
- > Excellent evacuation of burnt gas
- > Reduced cooking time
- > Maximum heating zone with reduced footprint

**EVEN MORE
EFFICIENCY !**

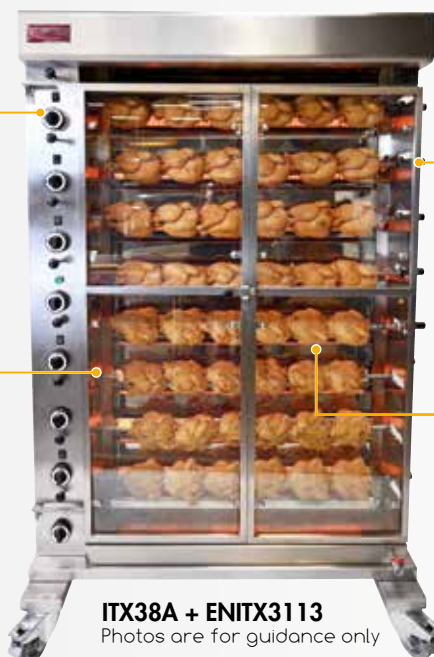
The +

Quick start-up

Ensures perfect cooking
even outdoors

Great robustness - Glazing protected
by stainless steel surround

Possibility of cooking large pieces
(pig 20 kg, chicken 2.5 kg
and even more)



ITX38A + ENITX3113

Photos are for guidance only

Comfort models



ITX38A + ENITX3113



Recommendations and installation : see pages 40-41

Number of spits	L x D x H mm (without spits)	kW	kg	ROTISSERIE 230 VOLTS		ROTISSERIE 12 VOLTS	GLASS DOOR
				Ref.	Ref.	Ref.	Ref.
4	1340 x 620 x 1080	25,8	130	ITX34A		ITX34C	ENITX3402
6	1340 x 620 x 1480	38,7	156	ITX36A		ITX36C	ENITX3602
8*	1340 x 620 x 1880	51,6	180	ITX38A		ITX38C	ENITX3802

* Depth 775 mm on casters

Options



ITX3T

Removable flat top	Ref.
Height 100 mm	ITX3T



SEITRS

Casters Ø 125 mm height 165 mm (2 with brake)	Ref.
For 4 and 6 spits rotisseries : 4 casters alone	SEITRS
For 8 spits rotisseries : anti tilt system on casters, height 200 mm, depth 775 mm	ENITX3113

Halogen light	Ref.
300 watts (x2), on top front	ENITX3913



ITSC650

Stand on casters*	L x D x H mm	Ref.
Height 440 mm	1340 x 620 x 440	ITSC440
Height 650 mm	1340 x 620 x 650	ITSC650
Height 900 mm	1340 x 620 x 900	ITSC900



ITX650T

Underframe on casters*	L x D x H mm	Ref.
Height 440 mm	1340 x 695 x 440	ITSX440
Height 650 mm with an unspitting drawer +1 removable sauce tray	1340 x 695 x 650	ITSX650T
Height 900 mm with an unspitting drawer +1 removable sauce tray	1340 x 695 x 900	ITSX900T

* Swivel casters Ø 125 mm (2 with brake)



Enamelling		● Ref.	● Ref.
Front enamelled panel on stainless steel sheet for ITX Comfort	For ITX 4 spits	KITX349005	KITX343011
	For ITX 6 spits	KITX369005	KITX363011
	For ITX 8 spits	KITX389005	KITX383011

Accessories (see details page 16)



For installations with propane gas, we advise you to add the spareparts (gas connexions, links ...), page 39.

Designation	Useful length mm	Ref.
Intermediary drip tray		SEITX3943
Simple spit with claws	1040	ENITBG3
Sword spit	1040	ENITBP3
Spit for roast	960	ENITBH3
Universal basket spit	960	ENITBU3
spit for suckling pigs Ø 200	960	ENITBC3
Spit for potatoes	960	ENITBT3

Vertical rotisseries Comfort Plus

The rotisserie of your market
Mobile grocerers



Indoor and outdoor use

Finish in stainless steel with black
enamelled top front

Ideal for trucks and trailer and outdoor work



Delivered with :

- Glass door.
- Spits with claws.
- Stainless steel rear panel to close the back.
- Lighting, black enamelled top front and side front panel with inscription.
- One motor per spit.

Pressure regulator set not provided.



- Capacity per spit : 6 chicken of $\pm 1,2$ kg.
- Adjustment of the spits depths allowing the roasting of different sizes of meat.
- Electric spark ignition.
- Entirely stainless steel made.
- Regulation of the power with the 2 positions of the gas valve nop.
- Available with propane or natural gas.



ITXD36AG + ITS440 + 3080ITXDD

Photos are for guidance only

**EVEN MORE
EFFICIENCY !**

- > Very economical in energy consumption
- > Excellent evacuation of burnt gas
- > Reduced cooking time

The +

Customizable banner

Quick start-up

Ensures perfect cooking
even outdoors



Great robustness - Glazing protected
by stainless steel surround

Possibility of cooking large pieces
(pig 20 kg, chicken 2.5 kg
and even more)

ITXD36AG + ITS440 + 3080ITXDD
Photos are for guidance only

Dial your ITXD !

1 Choose the design of your «Rotisserie» banner :



▶ 3080ITXDG



▶ 3080ITXDD

For a customized inscription,
add PERS at the end of the reference

Designation	Ref.
Left banner	3080ITXDG
Right banner	3080ITXDD
Customized inscription	.../PERS

2 Choose your rotisserie :



ITXD36AD



ITXD36AG

Number of spits	L x D x H mm	kW	kg	MOTOR AT RIGHT - 230 V
				Ref.
4	1340 x 620 x 1180	25,8	145	ITXD34AD
6	1340 x 620 x 1580	38,7	180	ITXD36AD
8*	1340 x 620 x 1980	51,6	210	ITXD38AD

* Depth 775 mm on casters

Number of spits	L x D x H mm	kW	kg	MOTOR AT LEFT - 230 V
				Ref.
4	1340 x 620 x 1180	25,8	145	ITXD34AG
6	1340 x 620 x 1580	38,7	180	ITXD36AG
8*	1340 x 620 x 1980	51,6	210	ITXD38AG

* Depth 775 mm on casters

3 Choose your underframe :



▶ On casters

All stainless steel underframe
only for 4 and 6 spits



ITS440

▶ Without unspitting drawer



ITS650T

▶ With unspitting drawer

Casters Ø 125 mm height 165 mm (2 with brake)	Ref.
For 4 and 6 spits rotisseries : 4 casters alone	SEITRS
For 8 spits rotisseries : anti tilt system on casters, height 200 mm, depth 775 mm	ENITX3113

Designation	L x D x H mm	Ref.
Height 440 mm	1340 x 695 x 440	ITS440
Height 650 mm with unspitting drawer + 1 tray	1340 x 695 x 650	ITS650T
Height 900 mm with unspitting drawer + 1 tray	1340 x 695 x 900	ITS900T

Accessories (see details page 16)



For installations with propane gas, we advise you to add the spareparts (gas connexions, links ...), page 39.

Designation	Useful length mm	Ref.
Intermediary drip tray		SEITX3943
Simple spit with claws	1040	ENITBG3
Sword spit	1040	ENITBP3
Spit for roast	960	ENITBH3
Universal basket spit	960	ENITBU3
Spit for suckling pigs or lamb Ø 200 mm	960	ENITBC3
Spit for potatoes	960	ENITBT3

Vertical rotisseries Prelude 2

Excellent quality/price ratio

Mobile grocerers



Indoor and outdoor use

Finish in full stainless steel

One motor per spit, all stainless steel.
Very economic. High productivity.



Delivered with :

- Glass door.
 - Spits with claws.
 - Stainless steel rear panel to close the back.
 - One motor per spit.
- Pressure regulator set not provided.



- Capacity per spit : from 4 to 5 chickens of $\pm 1,2$ kg.
- Entirely stainless steel made.
- 3 adjustment positions.
- Regulation of the power with 2 positions gaz tap.
- Available with propane or natural gas.



ITD24A + ITPD2275BD

Photo for your guidance only

The +



Easy to move

Designed for trucks / trailers

High robustness

Up to 5 chicken of 1,2 kg per spit
for a total length of 1,10 m

ITD26A + ITPD2150

Photos are for guidance only

Prelude 2 models



ITD24A
+ ITPD2275BD

**GLASS DOOR
INCLUDED**



Recommendations and installation :
see pages 40-41

ROTISSERIE 230 VOLTS					
Number of spits	L x D x H mm		kW	kg	Ref.
4	1100 x 555 x 952		25,6	70	ITD24A
6	1100 x 555 x 1352		38,4	110	ITD26A

Options



Removable flat top

Ref.

Height 100 mm

ITD2E



Casters

Ref.

4 casters only - Ø 125 mm height 155 mm (2 with brake)

SEITRR



Stand on casters

L x D x H mm

Ref.

Height 300 mm

1037 x 630 x 300

ITPD2130

Height 500 mm

1037 x 630 x 500

ITPD2150

Height 750 mm

1037 x 630 x 750

ITPD2175



Underframe on casters

L x D x H mm

Ref.

With space for gas cylinder + tray on runners

1037 x 465 x 715

ITPD2275BD



Tray on runners



Space for gas cylinder



Vertical coloured panel* ● R ● B

Ref.

For ITD24A

SIITD2040R/B

For ITD26A

SIITD2060R/B

* other colours on request

Accessories (see details page 16)

Designation	Useful length mm	Ref.
Simple spit with claws	785	ENITRD
Sword spit	785	ITRBPD
Spit for roast	750	ITRBHD
Universal basket spit	750	ITRBUD
Spit for potatoes	750	ITRBQD



For installations with propane gas, we advise you to add the spareparts (gas connexions, links ...), page 39.

Vertical rotisserie **Rubis**

Ideal for trucks and trailer
and outdoor work

**As powerful
as it is impressive !**



Outdoor use

Red enamelled finish RAL 3020

Entirely stainless steel. Very economical.
High productivity.



Delivered with :

- Glass door.
- Spits with claws.
- Red front enamelled panel.
- One motor per spit.



- Capacity per spit : 6 chicken of $\pm 1,2$ kg.
- Adjustment of the spits depths allowing the roasting of different sizes of meat.
- Right unspitting.
- Entirely stainless steel made.
- No lighting, no ignition, no rear closing panel (available on request).
- Power supply 220 volts.
- Available with propane or natural gas.



5 spits model ITX3RAG + SEITRR

Photos for your guidance only

The +

- > Economical in energy consumption
- > Good evacuation of burnt gas
- > Reduced cooking time
- > High robustness
- > Easy to move

Models



**GLASS DOOR
INCLUDED**



Recommendations and installation : see pages 40-41

Number of spits	Volts	L x D x H mm	kW	kg with glass door	MOTORS ON LEFT SIDE RIGHT UNSPITTING Ref.
					Ref.
5	220	1340 x 620 x 1280	32,25	160	ITX3RAG

Options



Removable flat top

Ref.

Height 100 mm

ITX3T



Casters

Ref.

4 casters alone - Ø 125 mm height 155 mm (2 with brake)

SEITRR



Stand on casters

L x D x H mm

Ref.

Height 650 mm

1340 x 620 x 650

ITSC650

Accessories (see details page 16)



For installations with propane gas, we advise you to add the spareparts (gas connexions, links ...), page 39.

Designation	Useful length mm	Ref.
Intermediary drip tray		SEITX3943
Simple spit with claws	1040	ENITBG3
Sword spit	1040	ENITBP3
Spit for roast	960	ENITBH3
Universal basket spit	960	ENITBU3
Spit for suckling pigs & lamb Ø 200 mm	960	ENITBC3
Spit for potatoes	960	ENITBT3



ELECTRIC 400 V

▶ Quick installation, practical cooking



ELECTRIC



Scan me and download
all the technical datasheets
of the range !

Cleans for you

p. 26 Autoclean



High yield production

p. 28 With baskets



Roasting quality & performance

p. 30 Vertical



p. 32 Hoods

Autoclean rotisserie

Cleans for you !

Butcher, delicatessen, grocery,
supermarkets and hypermarkets

**DO NOT WASTE
YOUR TIME
IN CLEANING...**

**NEW TOUCH
PANEL**



The +

- Perfect hygiene of the rotisserie et its accessories for reduced labor cost of use
- Reliability and robustness : long life
- Versatility and cooking quality: 3 cooking modes
 - > Full load cooking: preprogrammed cooking by type of product (temperature, cooking time. Warning at the end of cooking).
 - > Staggered cooking: this cooking mode allows you to cook different products at the same temperature but with different cooking times).
 - > Manual cooking programming: identical temperature and duration (warning at the end of cooking).



**AUTOCLEAN will spare you
hours of work !**



**A perfect result
of washing !**

**8 baskets
Up to 32 chickens**



**A smart cooking
Grill and Quartz - Steam injection**

**Computerized control panel
Customized programs**

Autoclean rotisserie

Cleans for you !

Butcher, delicatessen, grocery, supermarkets and hypermarkets



Indoor use only

8 baskets autoclean rotisserie

Production rotisserie with high performance, Cooking by convection. Electric heating elements, heating and lighting quartz. Steam injection.



- Capacity : 8 baskets for a total capacity of 32 chickens of 1,2 Kg.
- Front door and rear door with double safety magnetic glasses.
- Internal stainless steel wheels easily removable.
- Intuitive electronic control panel.
- Wide range of baskets and spits.
- 3 cooking programs : full load, mixed load, manual load.
- Food warmer program.
- 7 cleaning programs.
- 400V three-phase power supply.



Scan me for
the video
demonstration !



Model



ITBU



Recommendations and installation : see pages 40-41

Number of baskets	L x D x H mm	kW	kg	Ref.
8 panoramic baskets (24/32 chickens)	1010 x 940 x 1215 (opening door 850)	12,3	228	ITBU

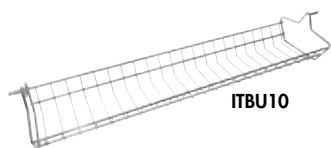
Option : stand on casters



ITBU180

Designation	L x D x H mm	Ref.
Height 800 mm	1000 x 700 x 800	ITBU180
Cover for rotisserie base ITBU180		ITBU181

Accessories



ITBU10



ITBU11

Designation	Ref.
Single basket	ITBU10
Inclined basket	ITBU11
Double spit	ITBU12
Grease collector	ITBU20
Cleaning product 20 liters	ITBU830
Rinse product 20 liters	ITBU831

Atlantis basket rotisseries

Easy to use

Butcher, delicatessen, grocery,
supermarkets and hypermarkets



Indoor use only

Simple or Duo - From 3 to 16 baskets

Glass door included

Ventilated rotisseries with resistance and quartz for quality cooking and soft, golden and crispy products



- Capacity : up to 64 chickens of $\pm 1,2$ kg.
- Quartz lighting.
- Timer.
- Keep warm after cooking.
- Ease of installation: no extraction or hood required.
- Easy cleaning: all stainless steel interior, front and rear door, plates and central axis very easily removable.
- 400V three-phase power supply except ITBU3R in 230V single-phase.

*except ITBU16R



ITBU8R



ITBU16R

ATLANTIS DUO BASKET ROTISSERIE :

- Large cooking capacity
- Optimization of cooking space
- Time saving
- 2 years warranty

The +

Compact and well insulated for economical cooking

Security : optional double glazing

Possibility to run the ATLANTIS basket rotisserie with the door open



Simple and intuitive control panel

Quality cooking
= power

Easy cleaning :
easy dismantling
of the drive wheels

Atlantis models

>> Simple



ITBU8R

Number of baskets	Number of chickens	L x D x H mm	kW	V	kg	Ref.
3	6 to 9	800 x 660 x 845	3,5	220	92	ITBU3R
4	8 to 12	800 x 660 x 845	5,4	400	92	ITBU4R
6	18 to 24	800 x 660 x 845	6	400	92	ITBU6R
8	24 to 32	995 x 812 x 1012	11,1	400	169	ITBU8R

>> Duo



ITBU16R

Number of baskets	Number of chickens	L x D x H mm	kW	V	kg	Ref.
12	36 to 48	800 x 660 x 1690	12	400	184	ITBU12R
16	48 to 64	995 x 812 x 2024	22,2	400	338	ITBU16R



Recommendations and installation : see pages 40-41

Options



ITBUV8

Double glass door

Ref.

Double glass door for ITBU3R - 4R - 6R - 12R (2 x 6R)

ITBUV6

Double glass door for ITBU8R - 16R (2 x 8R)

ITBUV8

- For ITBU3R-4R-6R-8R rotisseries, to order a single double glazing, specify its front (control side) or rear location. Without precision, only one ordered double glazing will be considered for the front.
- For ITBU12R and ITBU16R rotisseries, to order one or more double glazing, specify their location. Unspecified: 1 or 2 ordered double glazing will be considered for the front of the rotisseries.



ITBUE8

Proofer

L x D x H mm

kg

Ref.

Proofer for ITBU3R - 4R - 6R

800 x 660 x 845

100

ITBUE6

Proofer for ITBU8R

995 x 812 x 1012

153

ITBUE8

- Please specify when ordering whether the oven is independent or whether it is fixed under the rotisserie.



ITBUP6 + ITBUP61

Welded trolley

H mm

Ref.

Welded trolley for : ITBU3R - 4R - 6R

903

ITBUP6

Welded trolley for : ITBU8R

903

ITBUP8

Option unspitting tray for : ITBU3R - 4R - 6R

ITBUP61

Option unspitting tray for ITBU8R

ITBUP81

Removable flat top - Height 100 mm

Ref.

Top for ITBU3R - 4R - 6R

ITBUT6

Top for ITBU8R

ITBUT8

Accessories



Designation	Rotisserie	Ref.
Simple basket	3R - 4R - 6R - 12R	ITBU6
	8R - 16R	ITBU8
Vertical basket	3R - 4R - 6R - 12R	ITBU16
	8R - 16R	ITBU18
Double spit	3R - 4R - 6R - 12R	ITBU26
	8R - 16R	ITBU28
Full basket with grid	3R - 4R - 6R	ITBU46
	8R	ITBU48
Potatoes tray	3R - 4R - 6R - 12R	ITBU56
	8R - 16R	ITBU58

Vertical electric rotisseries

Simplicity of design = reliability

Butcher, rotisseries, supermarkets
and hypermarkets



For indoor or shield space use

Finish with enamelled front panels ●●●
or all stainless steel ●

For indoor use :

> 4 and 6 spits : INOTECH hood recommended.

> 8 spits : a hood with exhaust is obligatory.



Delivered with :

- Half-round anodised aluminium trim in stainless steel or brass finishings on enamelled sheet metal (specify when ordering).
- Glass door and spits with claws.
- Drip tray and front tap.
- One motor per spit..

Possible option: vertical spit with motorization (to be mentioned at the order).



ITE36 + SEITRS

(stainless steel finishing, half-round trim in brass finishing)
Photos are for guidance only



- Capacity per spit : 6 chickens of $\pm 1,2$ kg.
- Adjustment of the spits depths allowing the roasting of different sizes of meat.
- Halogen lamp 2 x 300 watts.
- Entirely stainless steel made..
- Stainless steel rear panel easily dismantled for an easy cleaning.
- Triple phase 400 Volts.
- Emergency stop button.

Electric consumption reduced,
better cooking quality :
softer cooking

The +

Easy cleaning :
Rear panel dismantled,
large opening of the doors

3 heating stages:
2 cooking + 1 keeping warm



Possibility of integrating a hood

Economical and quality cooking

Simplicity of design = reliability

ITE36 + SEITRS

(stainless steel finishing, half-round trim in brass finishing)
Photos are for guidance only

Vertical electric rotisseries models



Recommendations and installation : see pages 40-41



ITE36 + SEITRS

Number of spits	L x D x H mm	kW	kg	Ref.
4	1340 x 620 x 1080	13,2	133	ITE34
6	1340 x 620 x 1480	19,8	168	ITE36
8*	1340 x 620 x 1880	26,4	215	ITE38

* Depth 775 mm on casters

* Hood with external extraction required

Options



Casters	Ref.
4 casters alone - Ø 125 mm height 165 mm (2 with brake)	SEITRS

Raise	Ref.
For 8 spits rotisseries : anti tilt system on casters, height 200 mm, depth 775 mm	ENITX3113



ITS440



ITS650T

Underframe in stainless steel on casters*	L x D x H mm	Ref.
Enamelling and half-round trim included		
Height 440 mm	1340 x 695 x 440	ITS440
Height 650 mm with an unspitting drawer + 1 tray	1340 x 695 x 650	ITS650T
Height 900 mm with an unspitting drawer + 1 tray	1340 x 695 x 900	ITS900T

* Swivel casters Ø 125 mm (2 with brake)

Accessories (see details page 16)

Designation	Useful length mm	Ref.
Intermediary drip tray		SEITX3943
Support to unspit		ITAPB
Horizontal spits		
Simple spit with claws	1040	ENITBG4
Sword spit	1040	ENITBP4
Spit for roast	960	ENITBH4
Universal basket spit	960	ENITBU4
Spit for suckling pigs and lamb Ø 200 mm	960	ENITBC4
Spit for potatoes	960	ENITBT4
Vertical spits		
Vertical spit with 6 hooks and motorization + 3 leg of lamb spits + 3 quail spits + 1 plate with 4 hooks + 3 « S » hooks		ENITE44BV
With optional vertical spit with hooks (ENITE44BV)	Leg of lamb spit	SEITM625
	Quail spits	SEITM640
	Spit for chitterlings	3080ITM645
	Plate with 4 hooks	SEITM623
	« S » hook	3080ITM630

Special hood for vertical electric rotisseries

With active coal filters

Recommended for 4 and 6-spits electric rotisseries



To avoid condensation and over heating of the room, provide mechanical ventilation

- Hood for exhaust of greasy smoke for vertical electric rotisseries only.
- 100% Stainless Steel body.
- Grease filters with galvanized frame.
- Grease tray.
- 230 Volts 50Hz Electric power supply.
- Removable grease filters from the front side of the hood and hidden by a removable decorative front panel.
- Economical : no exhaust chimney.
- Hood hidden behind an enamelled decorative panel matching with the rotisserie colour : With stainless steel or brass trim.



Hood
ITAH

Rotisserie
ITE36

Underframe
ITS440

The +



The filtration system has an easy front access and hidden by a front decorative panel.

This hood does not need a chimney to evacuate the smoke, you have the possibility to install your rotisserie inside your shop.



Active coal filter hidden in a removable stainless steel box with a vacuum fan on the top

Removable griddle



Galvanized grease filters on runners for an easy removal and an easy cleaning

Drip grease tray on runners for an easy remove and easy cleaning

Models for vertical electric rotisseries on page 31 only



Designation	Total height of the hood	Ref.
Stainless steel hood for electric rotisserie	± 415 mm	ITAH
Enamelled hood with half-round trim in stainless steel or brass finishings (specify when ordering) for electric rotisserie	± 415 mm	ITAHN



Height, consult us

Gastro electric displays

- Table top.
- Sliding rear doors.
- Front curved glass.
- Entirely stainless steel made.



>> Hot displays

- Adjustable temperature +30 +90°C.
- Ventilated heat with humidification and infrared lamp.
- Electric heating element « out of water ».

Designation	L x D x H mm	kW	Kg	Ref.
2 GN 1/1 - 230 V/50 Hz	750 x 775 x 585	2,20	57	ITVKH02
3 GN 1/1 - 230 V/50 Hz	1080 x 775 x 585	3,15	76	ITVKH03
4 GN 1/1 - 230 V/50 Hz	1410 x 775 x 585	4,00	98	ITVKH04

>> Cold displays

- Ventilated cold, power 290-340 W.
- Adjustable +02 +06° C with lightning.

Designation	L x D x H mm	kW	Kg	Ref.
2 GN 1/1 (tray 53 x 65) - 230 V/50 Hz	750 x 775 x 585	0,33	75	ITVKC02
3 GN 1/1 (tray 53 x 97) - 230 V/50 Hz	1080 x 775 x 585	0,48	97	ITVKC03

>> Stainless steel basement on casters*



Designation	L x D x H mm	Ref.
Height 700 mm pour vitrine 2 bacs	690 x 640 x 700	ITPVK2-270
Height 700 mm pour vitrine 3 bacs	1020 x 640 x 700	ITPVK3-270
Height 700 mm pour vitrine 4 bacs	1350 x 640 x 700	ITPVK4-270

* Swivel casters Ø 125 mm (2 with brake)



Scan me and download
all the technical datasheets
of the range !

DISCOVER OUR PRESTIGE DISPLAYS AND DISPLAYS ON CABINET NEXT PAGE



Prestige Display

- Safety glass display case, service from the rear.
- Neutral cabinet on wheels, 2 sliding doors, enamelled decoration.
- Unplugging tray on pull-tab.
- Lighting and heating by halogen.
- Folding curved glass.



L x D x H mm	kW	Kg	Ref.
1450 x 830 x 1550	2	160	ITVB01

Hot display on neutral cabinet

- Safety glass display case, service from the rear.
- Lighting and heating by halogen.
- Neutral cabinet on wheels, 2 sliding doors, 1 shelf, enamelled decoration.



>> Hot display on neutral cabinet

Designation	L x D x H mm	kW	Kg	Ref.
3 gastro trays GN1/1	1100 x 700 x 1500	1,8	145	ITVA01
4 gastro trays GN1/1	1450 x 700 x 1500	2,4	175	ITVA02

>> Options

Designation	For display 3 trays GN1/1 Ref.	For display 4 trays GN1/1 Ref.
Unspitting tray	ITVAB01	ITVAB02
Handles for moving	ITVAP01	ITVAP02

Gas hot displays

Ideal for outdoor work



Indoor and outdoor use

These display cases are easy to transport and are designed to display prepared foods on the street market, following the european safety regulations norms.



- Heating with gas burner.
- Gas control with thermostat.
- Electric ignition.
- Safety thermocouple.
- Thermometer for temperature control.
- Toughened glass.
- Sliding doors on the back.
- Entirely stainless steel made.
- Power : 2,6 kW.
- Pressure regulation set not provided.



**ITV04
+ ITRTJGR**
Photos are for
guidance only



ITV02
Photos are for
guidance only

>> Hot display

- Capacity : 24 to 36 chickens.
- Delivered with 1 large removable stainless steel display tray, 1082 x 25 x 404 mm.
- 1 removable spit loading tray on the back, can be placed on a stand or table.

Overall dimensions	L x D x H mm	kg	Ref.
Without rear tray	1213 x 500 x 506	65	ITV02
With rear tray	1213 x 703 x 506		

>> Gastronorm Hot display

- Capacity : 36 to 48 chickens.
- Delivered with 4 food pans GNI/1 depth 40 mm.
- 1 removable spit loading tray on the back, placed on retractable slides runners.
- Delivered with 4 inserted handles.
- Rear removable shelf in white polyethylen board.

Overall dimensions	L x D x H mm	kg	Ref.
Without rear tray	1403 x 635 x 556	80	ITV04
With rear tray	1403 x 813 x 556		

>> Options



FOLDING BASE	L x D x H mm	Ref.
For display ITV02, without curtain	1140 x 650 x 820	ENITT01
For display ITV04, without curtain	1325 x 590 x 750	ENITT02

STAND ON CASTERS	L x D x H mm	Ref.
For display ITV02 height 810 mm	1180 x 652 x 810	ITPV2181
For display ITV04 height 810 mm	1315 x 576 x 810	ITPV4181
Space for gas cylinder, for stand		ITPVSB

ELECTRIC SET	Ref.
Lighting + electric ignition for ITV02	ITV02PE
Lighting + electric ignition for ITV04	ITV04PE

>> Curtain



Hitching with runners



Designation	Ref.
Curtain white colour	ITRTJGBC
Curtain red colour	ITRTJGR
Curtain green colour	ITRTJGV
Curtain yellow colour	ITRTJGJ

Special sink for rotisserie

- Stainless steel sink with removable drainer, sink trap and plug.
- Tank dimensions : 1400 x 540, depth 300 mm.
- Entirely stainless steel made.

In option :

- Wall panel 6 hooks + 1 support for spits.
- Shower mixer single hole.

**ITAPLB1 + ITAPLBPM1
+ PLADM**

Photos are for guidance only



>> Models

Designation	L x D x H mm	Ref.
Sink with removable drainer, sink trap and plug	1480 x 700 x 900	ITAPLB1
Wall panel 6 hooks + 1 support for spits	1480 x 1219	ITAPLBPM1
Shower mixer single hole without tap		PLADM
Shower mixer single hole with tap		PLADMC

Folding table for unspitting

- With folding feet in stainless steel.
- Windscreen in plexiglass.
- Entirely stainless steel made.

ITRTP + ITRTJGJ

Photos are for guidance only



>> Models

Designation	L x D x H mm	Ref.
Folding table for unspitting with folding feet, without curtain	1140 x 670 x 840	ITRTP

>> Curtain



Hitching with runners



Designation	Ref.
Curtain white colour	ITRTJGBC
Curtain red colour	ITRTJGR
Curtain green colour	ITRTJGV
Curtain yellow colour	ITRTJGJ

Unspitting trolley

- With 2 trays.
- Entirely stainless steel made.
- On 4 casters (2 with brake).

The +

- > Easy to move
- > Easy to clean



>> Models

Designation	L x D x H mm	Ref.
Unspitting trolley large model	1420 x 412 x 850	ITACDL
Unspitting trolley narrow model	900 x 412 x 850	ITACDE

Spit trolleys

- With drip tray.
- Entirely stainless steel made.
- On 4 casters (2 with brake).
- Spits rack trolleys : compatible with all type of spits, all manufacturer.



ITRPB
Photos are for guidance only



ITRPB01
Photos are for guidance only

>> Models

	Designation	Capacity	L x D x H mm	Ref.
large	For rotisserie large series : ITX - ITL - ITM	8 spits	1136 x 492 x 1052	ITRPB01
	For rotisserie large series : ITX - ITL - ITM	16 spits	1200 x 720 x 1065	ITRPB
	For rotisserie large series : ITLU - ITE	8 spits	1136 x 492 x 1052	ITRPB31
	For rotisserie large series : ITLU - ITE	16 spits	1200 x 720 x 1065	ITRPB32
narrow	For rotisserie narrow series : ITL - ITM	8 spits	788 x 490 x 1045	ITRPB02
	For rotisserie narrow series : ITL - ITM	16 spits	860 x 720 x 1065	ITRPB20

Spices



>> Spices special Chicken



	FLANDERS 	PROVENCE 	PEPPER 
	Ref.	Ref.	Ref.
	BUCKET OF 10 KG	ITSFO10	ITSPI10
	From 10 to 50 kg		
	From 60 to 120 kg		
	From 130 to 250 kg		

>> Spices special ribs



Ref.
BUCKET OF 10 KG
From 10 to 50 kg
From 60 to 120 kg
From 130 to 250 kg



For other quantities or other spices, please consult us

Support to unspit

Unit	Ref.
	ITAPB

Not recommended for use with Planetary rotisseries



IT NET : degreasing cleaner liquid, dilute with water

- Ideal for daily cleaning.
- 1 liter to be mixed with water = 10 liters

Ref.
1 can of 1 liter
ITDN1



Pressure regulator set for propane gaz

- The gas connections are made for a 15°C use. If the rotisserie is used in cold or windy area, please contact us.

>> Kit #1 : ITMR30 - ITMR31 - ITN2 - ITL340 - ITP1250 - ITX34A - ITD24A

2 GAS CYLINDERS IN SERVICE	Quantity	Ref.
Hose Assembly 0.45	1	2085FG0245
2 tank hose hook up	1	2085FG0275
High pressure reducing valve 8 kg/h / 1,5 bar	1	5530L333
Low pressure reducing valve 37 mbar / output 4 kg/h	1	5530FG0250
Hose Assembly CARBU	1	2085FG0150
THE SET		ITAKGP01

>> Kit #2 : ITMR50 - ITMR51 - ITMR70 - ITP1255 - ITP2284 - ITL360 - ITL34 - ITX36A - ITD26A

3 GAS CYLINDERS IN SERVICE	Quantity	Ref.
Hose Assembly 0.45	2	2085FG0245
2 tank hose hook up	2	2085FG0275
High pressure reducing valve 8 kg/h / 1,5 bar	1	5530L333
Low pressure reducing valve 37 mbar / output 4 kg/h	1	5530FG0250
Hose Assembly CARBU	1	2085FG0150
THE SET		ITAKGP02

>> Kit #3 : ITMR71 - ITL380 - ITL36

4 GAS CYLINDERS IN SERVICE	Quantity	Ref.
Hose Assembly 0.45	3	2085FG0245
2 tank hose hook up	3	2085FG0275
High pressure reducing valve 8 kg/h / 1,5 bar	1	5530L333
Low pressure reducing valve 37 mbar / output 5 kg/h	1	5530FG0255
Hose Assembly CARBU	1	2085FG0150
THE SET		ITAKGP03

>> Kit #4 : ITL38 - ITX38A

5 GAS CYLINDERS IN SERVICE	Quantity	Ref.
Hose Assembly 0.45	4	2085FG0245
2 tank hose hook up	4	2085FG0275
High pressure reducing valve 8 kg/h / 1,5 bar	1	5530L333
Low pressure reducing valve 37 mbar / output 8 kg/h	1	5530FG0260
Hose Assembly CARBU	1	2085FG0150
THE SET		ITAKGP04

>> Installation between the high pressure reducing valve and the low pressure reducing valve in PROPANE GAS

	Ref.
RIGID : copper pipe (see with your fitter)	
FLEXIBLE :	
1 carburation hose assembly 1,50 m	2085FG0150
+ 1 intermediary MF 15/21 20/150	2045MF1521

>> Installation of the rotisserie with pipes for NATURAL GAS

	Length	Ref.
TUBOGAZ :		
3/4"	1,00 meter	2085TU2010
3/4"	1,50 meter	2085TU2015
3/4"	2,00 meters	2085TU2020
PUSHGAZ :		
1/2"		2085PUF15

Recommendations for any installation of an INOTECH rotisserie

>> For inside or outside installation



Reminders :

- Without specification, all vertical and planetary gas rotisseries are delivered with spits with hooks.
- For all gas rotisseries, do not forget to precise the type of gas used (Natural gas or Propane gas).
- All gas rotisseries are working with 220 Volts 50 Hz for the motors and the lighting.
- All electric rotisseries are equipped in 400 Volts 3 phases.

Power of energy meters :

- Double check the power of the gaz or electricity meter, taking in account of the power of the rotisserie(s) and of the other energy needs necessary to the activity of your customer.

The connections : at the expenses of the final customer :

- Provide electric and gas connections, with sufficient capacities, necessary for the rotisserie(s), do not forget for a gas rotisserie an electric plug 220 Volts / 16 Amps.
- For a natural gas connection, in addition to the safety gas tap, we recommend a connection with a flexible pipe in 3/4 inch with the system TUBOGAZ + PUSHGAZ (page 39).
- For the electric rotisseries : install a electric board, with an emergency stop breaker 30 Ma near the rotisseries (the emergency stop on the rotisseries only switch off the spits motors and the lighting).
- For the gas rotisseries, this board is not compulsory but recommended.
- For the gas rotisseries using propane gas : see the board page 39 for the set of gas connection to use, do not forget to order it with the rotisserie.
- Use of Butane gas : it is not recommended, if it was necessary we recommend you to contact us.

Do not forget :

- A handwash basin near the rotisserie, a space for the unspitting (table, furniture)
- The accessories of comfort and service making the rotisserie work easier : complementary spits : universal spits, spit for roasts, Suckling pig spit, potatoes spit (see page 16). Also the spit holder trolley and the unspitting trolley (page 37), the special rotisserie sink (page 36), cleaning detergent and spices (page 38).

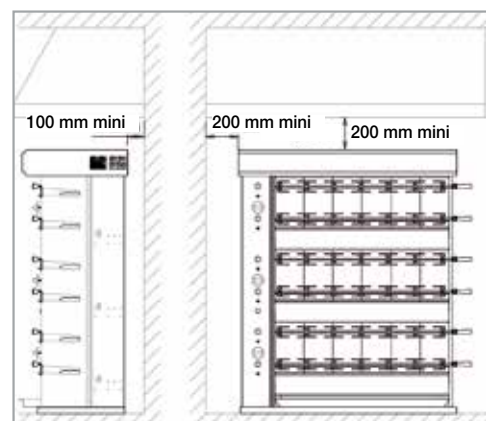
>> For inside installation



Double check the dimensions of the room, taking in account the joint drawing.

Extraction hood :

- **For the electric vertical rotisseries :**
For 4 and 6 spits, it is recommended to put an extraction hood, the most simple, the most economical is ours manufactured in our company (page 32).
For 8 spits, a stainless steel hood with outside exhaust is compulsory.
- **For the electric basket rotisseries :**
The hood is not compulsory but according the hight and the surface of the room, as well as the installation conditions, a hood can be recommended. Contact us.
- **For all gas rotisseries:**
A stainless steel hood with outdoors exhaust is compulsory.



Height of the ceiling , doors and width of the doors :

- Double check the height of the ceiling, taking in account of the height of the rotisserie + basement on wheel + Height of the hood.
- If the rotisserie have to be removed, double check the height and width of the doors..

Indoors warehousing of propane gas cylinders is forbidden.

Recommendations for any installation of an INOTECH rotisserie

>> For outside installation

We remind you that the rotisseries are not made to be used under rain or strong winds.

▶ For installations in the front of a shop :

- Double check that the installation of a rotisserie is authorized (city agreement, co-ownership, owner of the building or the shop). Some rotisseries can weigh over 300 kg, double check that the structures (pavement, concrete floor, supports) receiving the rotisserie are strong enough, stables, and level.

▶ For the gas rotisseries :

- Forecast a removable stainless steel roof.

▶ Extraction hood :

- For the electric rotisseries, the use of an extraction hood on top of the rotisserie is possible (page 32), to avoid any inconvenience of grease and smelling around. For more information, contact us.

▶ Height of the ceiling, doors and width of the doors, for warehousing inside the rotisserie :

- Double check the height of the ceilings, taking in account of the height of the rotisserie + basement on wheels + height of the hood, as well as the height and the width of the doors.

.....

>> INOTECH recommendations

- Technical brochures are at your disposal, do not hesitate to ask them before every installation.
- The INOTECH equipment must be installed by qualified and professional technicians.
- Our equipment are for a professional use and must be used by qualified employees.
- The responsibility of SOFINOR SAS company can not be engaged in case of non-respect of the present regulations and its recommendations.
- Warranty : see page 42 in the sales conditions.

General terms of sales

1. SALES CONTRACTS :

All the sales contracts negotiated between our customers and our company are concluded on the acceptance, without exception, of the following general terms of sales. Consequently, in case of conflict between our terms and the ones of the buyer, our terms will prevail. These general terms of sales are for all the sales contracts concerning our manufacturing, notably the brands Sofinor, Inotech and Arcania.

2. VALIDITY OF PRICES AND QUOTATIONS :

The price-list, as well as the prices indicated in our offers are always stated in Euros, tax non included, and free metropolitan France, for orders with a minimum amount of 900 Euros net, except specific written mention. The offers of specific material are valuable for an order within 1 month, except specific written mention. For the foreign countries, the prices can be determined in foreign currency. In this case, the prices remain FCA (free carrier) SOFINOR Bois-Grenier, France. Orders confirmations and invoices will also be established in the currency of our price-list and the settlement will be in the foreign currency. Our offers have always a validity of 1 month, except specific written mentions.

3. ORDERS RECORDING :

All written, verbal or phone orders are definitively concluded at the moment we send our order confirmation. Modifications made after the order confirmation are valuable only if our company confirms them in written form.

4. DELIVERY DEADLINES :

The deadlines stated in our offers are only indicative. Delays are due to circumstances outside of our control ; they can neither lead to damage nor cancellation of orders, except specific written mention on our order confirmation. The 48 h. service is not contractual and only for working days. For bulk purchases, the possibility of 48h service has to be validated by our commercial department according to the stock.

5. ORDER CANCELLATION :

Any order cancellation of our customer's effected after our order confirmation has been sent, will not be accepted if the order has already been put into operation, either for supplying or manufacturing. The order will be charged proportionally to involved expenses.

6. TRANSPORT :

In any rate, the material is shipped at the consignee's risk, whatever the terms of sales. Our position as sender for our customer does not involve our responsibility for damages caused by the carrier, chosen or not by our company. **For any missing product or damage to the material, please make reserves to the carrier. Unless a written claim is sent within 3 days after delivery, our company shall not be able to give guarantee for damaged materials.**

7. TRANSFER OF RESPONSIBILITY :

The responsibility for the delivered materials goes to the buyer at the latest at the moment of consignment, even if our company supports any additional service such as transport.

8. DRAWINGS AND DIAGRAMS :

All drawings and diagrams used by our company to manufacture specific materials remain confidential. Any counterfeiting shall involve the responsibility of the buyer.

9. SPARE PARTS :

The prices of spare parts are quoted exclusive of tax in Euros, Ex Works, packaging not included. In the case of warranty, the return of spare parts is the responsibility of the customer (payment of spare parts before shipping of material). For INOTECH spare parts, a shipping charge of 17 € is applied to each delivery.

10. WARRANTY :

Our material is guaranteed against defect for a period of 2 years from the delivery date. Our guaranty is limited on defective parts, and does not include manpower. Glasses and glass doors and lightings are not guaranteed. This guaranty is limited on a normal use of the material, and does not include the damages due to misuse, faulty installation, or wrong maintenance. Our dealers are responsible for bringing our material into service. Our company cannot be considered as responsible for direct or indirect consequences of defects, and no indemnity shall be paid by our company.

11. DEPOSIT :

Deposits are deductible from the amount of the order. Non-application does not authorise the customer to give up the contract.

12. PAYMENTS :

Our invoices shall be paid within 30 days accordingly to the agreement of our credit insurance, without discount, except specific written mention. The solvability of our buyer having worsened after ordering allows our company to demand either guarantee or payment before consignment. Any unpaid invoice allows our company to demand immediate payment of the amount of the invoice, with a an interest of at least 3 time the legal interest rate per month of delay, as well as the payment of all current invoices. We do not offer discounts for advance payments. For any unpaid invoice, our company reserves itself the right to :
- demand immediate payment of all the current orders,
- demand immediate restitution of all delivered material,

- break off deliveries, cancel current orders, and bring into play any legal means to recover the claim the fastest way.

Except with our written agreement, unpaid invoice shall allow our company to resort to litigation, to demand the payment of all invoices, and to demand an indemnity of 15 % of the amount paid, together with a fixed charge for recovery costs of 40 Euro, without prejudice to repayment of any other costs that may have had to be incurred to recover the unpaid debt-claim. This clause is valuable in case of liquidation. In the case of unpaid invoice, we can decline the next orders except if the customers pays cash.

13. PROPERTY :

After delivery, the material remains our property until the complete payment of the invoiced price has been effected. During this period, the customer takes it upon himself to prevent or repair damages. In case the customer does not respect the terms of payment, the company can demand the shipping back of the material at the customer's charge. Instalment can be retained for covering the possible losses.

14. JURISDICTION :

Any dispute shall be subjected to French law and is to be held before the jurisdiction of the Tribunal of Lille, whatever mentioned on the commercial documents of our customers. This clause is also valuable for payment by draft.

15. ILLUSTRATIONS AND MODELS :

Illustrations are for guidance only. We can change our models without notice. This is also holds true for all documents, catalogues, leaflets which can be changed without notice.

16. PERSONAL DATA :

The personal information collected by the company via the quote is recorded in its customer file and mainly used for the proper management of relations with the customer and the processing of orders. The personal information collected will be kept as long as necessary. Access to personal data is strictly limited to employees and employees of the company authorized to process it because of their functions. The company undertakes not to sell, rent, assign or give access to third parties to the data without the client's prior consent, unless it is forced to do so for a legitimate reason (legal obligation, fight against fraud) abuse, exercise of the rights of defense, etc.). In accordance with the applicable legal and regulatory provisions, in particular the law n ° 78-17 of January 6, 1978 modified relating to data processing, files and freedoms and the European regulation 2016/679 of April 27, 2016 (applicable from May 25 2018), the customer has a right of access, rectification, portability and erasure of his data or even of limitation of processing. He may also, for legitimate reasons, oppose the processing of data concerning him. The customer may, subject to the production of a valid proof of identity, exercise their rights by contacting dpo@sofinor.com.

17. EXTENDED PRODUCER RESPONSIBILITY :

As a producer and marketer of Electrical and Electronic Equipment (EEE), and Furniture Elements (EA), and in accordance with Article L541-10-2 of the Environmental Code, SOFINOR is subject to Extended Producer Responsibility. In order to provide and contribute to the management of waste from its activity,

SOFINOR has chosen ECOLOGIC and ECOSYSTEM, two state-approved eco-organisations, to carry out all collection, depollution and recovery of WEEE in accordance with the regulatory requirements. Similarly, to carry out all the collection, depollution and recovery operations for WEEE in accordance regulatory requirements, SOFINOR has a mandate contract with ECOLOGIC for the eco-organisation VALDELIA.

Through its membership of eco-organisations, SOFINOR participates in the collective effort and statistics collection and treatment of waste in France, for which the member state is responsible to the European Union.

In addition, SOFINOR collects an eco-contribution from its customers which it pays to its eco-bodies for each of the sectors concerned.

You will find below the list of unique identifiers for each of the sectors subject to EPR related to our activity:

- Waste Electrical and Electronic Equipment: FR002029_05OM1T
- Waste Electrical and Electronic Equipment for Medical Devices: FR025612_05DGPM
- Waste Furnishing Equipment: FR002029_10NYIL

For end-of-life management of EEE and EA from professional kitchens, we invite you to use the free solutions made available by ECOLOGIC via the supports developed for this purpose for this purpose:

- www.e-dechet.com (contact tel: 01 30 57 79 09) for collection from the holder/end user (reminder of the criteria for free collection on the website).
- The iDepose application (downloadable on smartphone or tablet) for collection from a recycler partner of Ecologic. If you decide to take responsibility for managing the end-of-life of equipment, we invite you to take note of the legal obligations that Article L541-2 of the Environmental Code.
- www.ecosystem.eco to identify a collection point or to organise collection from the holder/end-user of Medical Devices (partner and pricing on the site).



During the delivery...

When you receive the parcels, control them together with the delivery man:

- ▶ the state of the parcels,
- ▶ inside the parcels (even if the box is not damaged),
- ▶ the conformity of the equipment according to the delivery bill.



If the delivery is correct:

- ▶ sign and date the delivery bill,
- ▶ put the stamp of your company on the delivery bill.

If the delivery is not correct:

- ▶ Write on the delivery bill the missing pieces and the damages.
- ▶ Send a registered letter to the forwarder within 48h (copy to Sofinor).
- ▶ Inform Sofinor of the missing items or of the items to exchange.
- ▶ Give the forwarder a reminder for a potentiel assessment.

WARNING

Do not let the delivery man intimidate you. It is essential that you unpack the parcel before signing the delivery bill. You have 15 minutes to open and check the state of the parcels. The delivery man can not oblige you to keep a defective or incomplete parcel.

If the delivery man does not want to wait until you have finished unpacking, write « The delivery man did not want to wait » in capital letters and make the driver signing the delivery bill with this mention.

IMPORTANT: the words "subject to unpacking and checking" have no legal value.

Warning: for any product damaged in transit and not reported on the receipt, **NO CLAIM WILL BE ACCEPTED (art. L.133-3 of the Commercial Code)**. Any claim made after the delivery slip has been signed will be rejected systematically and we will be unable to exchange or refund the product for you. Once you have signed the delivery bill, the checking of the equipment is validated as conform and your equipment is in good state of use.

ESSENTIALS FOR YOUR RESERVATIONS TO BE VALID:

- ▶ State the nature of the damage sustained by the products or of any missing items (good examples of reservations: table scratched, feet twisted, corners broken, etc.).
- ▶ Do not state "packaging in good condition". On the other hand, if the packaging is torn, broken, wet, etc., say so in the margin on the transport document.
- ▶ Do not write "after unpacking" or make any statement indicating that the damage was ascertained after the package was opened.

If this advice is not followed, we will be unable to take your claim into account.





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