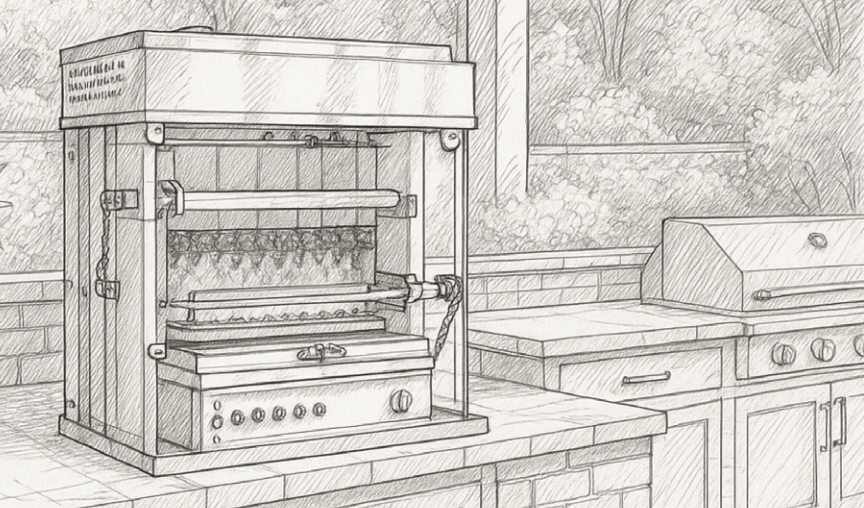


Kotisol
Olympia Garden



**THE NEW TREND
IN OUTDOOR
COOKING**





TURN YOUR BACKYARD INTO *a Culinary Escape*



With the Olympia Garden—handcrafted in Paris—you can bring the timeless art of open-flame cooking into your own backyard. Its sleek, modern design complements any outdoor space, adding a touch of elegance and refinement. More than just a cooking appliance, the Olympia Garden is a true **statement piece**.

Thoughtfully engineered for both beauty and performance, it delivers consistent results whether you're slow-roasting rotisserie meats or grilling seasonal vegetables—making every meal a memorable occasion.

OPTIONS

FLOOR STANDING

with base cabinet



MF975-2G-SS + 9SRiL

COUNTERTOP

without base cabinet



MF975-2G-SS

Stainless Steel,
Chrome Trim



MF975-2G-LUX-CHROME + 9SRL



MF975-2G-LUX-CHROME

Black LUX Enamel,
Chrome Trim



MF975-2G-LUX-BRASS + 9SRL



MF975-2G-LUX-BRASS

Black LUX Enamel,
Brass Trim

Olympia Garden

COUNTERTOP

without base cabinet

Dimensions:

38 5/8 x 38 x 29 1/2"

Weight:

310 lbs

Capacity:

1-6 chickens

Energy Source:

Natural Gas or Liquid
Propane + Electrical
Power 110V

FLOOR STANDING

with base cabinet

Dimensions:

69 3/8 x 38 x 29 1/2"

Weight:

420 lbs

Capacity:

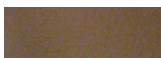
1-6 chickens

Energy Source:

Natural Gas or Liquid
Propane + Electrical
Power 110V

Your Product, Your Way - Fully Personalized and
Uniquely You.

Want to make your Olympia Garden truly one-of-a-kind?
Choose from a wide color palette to **customize your
rotisserie** and create a showpiece that perfectly
matches your style. Custom colors are available for an
additional fee and might extend delivery times.



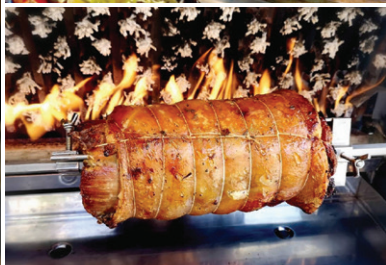
The Art of Rotisserie: A celebration of Craftsmanship and Flame

In a world that moves too fast, rotisserie invites us to slow down. Around the crackle of an open flame show, time softens, flavors deepen, and moments become memories.

Rotisserie cooking is pure craftsmanship — a delicate dance of fire, patience, and tradition. Each slow rotation over the flames is a tribute to artistry, where golden skins crisp and aromas tell a story generations in the making.

More than a meal, it's an experience. A reminder that the finest things in life are crafted slowly, savored fully, and shared warmly around the fire.





ACCESSORIES

Olympia Garden Vertical Spit System

	PLAT 255 Suspended Plate <i>for heating up quiches, melting cheese & more.</i>		SBT Carousel w/ small Kebab Skewers <i>for meat, vegetables & more.</i>
	CHAUDRON Cauldron <i>for soups, stews, sauces & more.</i>		BC Large Kebab Skewer <i>for kebab, vegetables & more.</i>
	PRECPI & PRONPI Rectangular & Round Basket <i>for vegetables, meats & more.</i>		S Hook <i>for steaks, duck breast & more.</i>
	BA Spit <i>for sausages, eggs & more.</i>		BP Basket Clamp Spit <i>for fish, lobster & more.</i>

Variety of Horizontal Spits/Baskets



SCAN TO WATCH
IT IN ACTION
AND DISCOVER
EVEN MORE
ACCESSORIES.



OUR HISTORY

The Rotisol Story: A Flame Worth Falling For

For over 70 years, **Rotisol** has brought the romance of open-flame cooking to life. Born in Paris, France, and beloved in over 115 countries globally, each rotisserie is a handcrafted blend of elegance, tradition, and performance.

Trusted by Michelin-starred chefs around the world, Rotisol proudly continues the rich tradition of historic French cooking—transforming every meal into unforgettable moments.

Imagine the soft crackle of an open flame, the golden glow lighting up your evening, and the mouthwatering aroma of fire-roasted dishes swirling in the air. This isn't just cooking.

It's an experience.



www.rotisol.com

info@rotisolusa.com

