



# ➤ 2021 PRICE LIST

PROFESSIONAL ROTISSERIES





## 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.**



Stainless steel equipment for the food and catering industry  
[www.sofinor.com](http://www.sofinor.com)



Professional rotisseries  
[www.inotech-france.com](http://www.inotech-france.com) - [www.inotech-rotisseries.com](http://www.inotech-rotisseries.com)

### The team spirit, a sense of service



## Our export team at your service



**Nathalie Blary**  
Sales Administration



Tél.: +33.3.20.10.34.27

[✉ nblary@sofinor.com](mailto:nblary@sofinor.com)



**Nathalie Campagne**  
Export assistant



Tél.: +33.3.20.10.91.64

[✉ n.campagne@sofinor.com](mailto:n.campagne@sofinor.com)



**Emeline Vannobel**  
Export assistant



Tél.: +33.3.20.10.30.21

[✉ evannobel@sofinor.com](mailto:evannobel@sofinor.com)



**Philippe Delangue**  
Export Director  
🌐 Europe, America



Tél.: +33.3.20.10.91.60  
Port: +33.6.83.86.59.12

[✉ pdelangue@sofinor.com](mailto:pdelangue@sofinor.com)



**Arnaud Pommaret**  
Export area Manager  
🌐 Middle East, Asia, Africa



Port: +33.6.86.46.15.50

[✉ a.pommaret@sofinor.com](mailto:a.pommaret@sofinor.com)



**Guillaume Vanneste**  
Export area Manager  
🌐 Benelux



Port: +33.6.77.03.39.64

[✉ gvanneste@sofinor.com](mailto:gvanneste@sofinor.com)

## ALL OVER THE WORLD



Parc d'activités de la Houssoye  
Rue Ambroise Paré  
59280 BOIS-GRENIER - France

[www.inotech-france.com](http://www.inotech-france.com)

[www.inotech-rotisseries.com](http://www.inotech-rotisseries.com)

## 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
<b>SEDUCTION</b> 	✓	✓					✓		8 to 36	€ € €
<b>LEGEND</b> 	✓	✓	✓	✓	✓		✓	✓	16 to 48	€ € €
<b>US LEGEND</b> 	✓	✓	✓	✓	✓		✓	✓	24 to 48	€ € €
<b>PLANETARY</b> 			✓			✓	✓	✓	35 to 84	€ € €
<b>COMFORT</b> 				✓	✓	✓	✓	✓	24 to 48	€ €
<b>COMFORT PLUS</b> 		✓	✓	✓	✓	✓	✓	✓	24 to 48	€ €
<b>PRELUDE 2</b> 					✓	✓	✓	✓	16 to 30	€
<b>RUBIS</b> 				✓	✓	✓	✓	✓	30	€
<b>AUTOCLEAN</b> 			✓	✓	✓		✓		24 to 32	€ € €
<b>BASKET</b> 			✓	✓	✓		✓	✓	8 to 32	€ €
<b>VERTICAL ELECTRIC</b> 	✓	✓	✓	✓	✓		✓	✓	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 <b>new</b>	indoor outdoor	30	24

## Electric



Range	Use	Chicken number max	Page(s)
AUTOCLEAN	indoor	32	26-27
BASKET ATLANTIS <b>new</b>	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)
GASTRO ELECTRIC DISPLAYS	33
ELECTRIC DISPLAYS <b>new</b>	34
GAS HOT DISPLAYS	35

## Other equipment



Designation	Page(s)
SINK FOR ROTISSERIE	36
TABLE FOR UNSPITTING	36
UNSPITTING TROLLEYS	37
SPITS TROLLEYS	37

## Accessories & recommendations



Designation	Page(s)
SPICES, SUPPORT TO UNSPIT	38
GREASE REMOVER	38
PRESSURE REGULATOR SET	39
RECOMMENDATIONS FOR ANY INSTALLATION	40-41

# 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 !

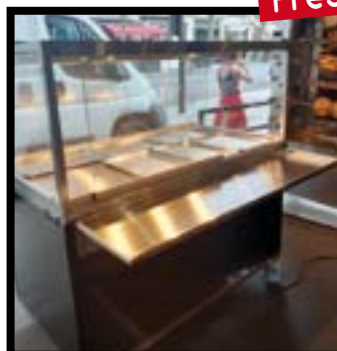
Mobile grocerers  
Comfort rotisseries



CHD La-Roche-sur-Yon  
Autoclean rotisserie



Prestige display



... And many others to discover on [inotech-france.com](http://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

**30**  
YEARS

**INOTECH**  
by SOFINOR

1991 - 2021

## 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 (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.



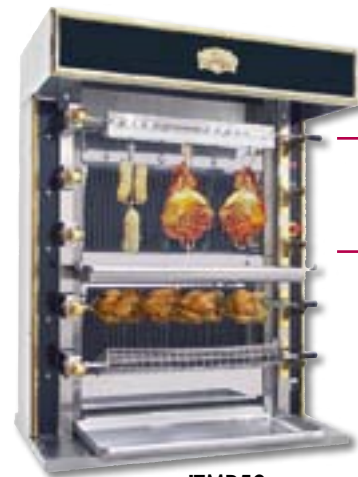
- Capacity per spit : 6 chickens of ± 1,2 kg.
- Adjustment of the spits depths allowing the roasting of different sizes of meat.
- Length with opened glass door : + 207 mm.
- Halogen lamp 300 watts.
- Electronic ignition and automatic regulation.
- Entirely stainless steel made.
- Power supply 230 Volts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

Special features of narrow series :

- Vertical spit with 4 hooks.
- Capacity per spit : 4 chickens of ± 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

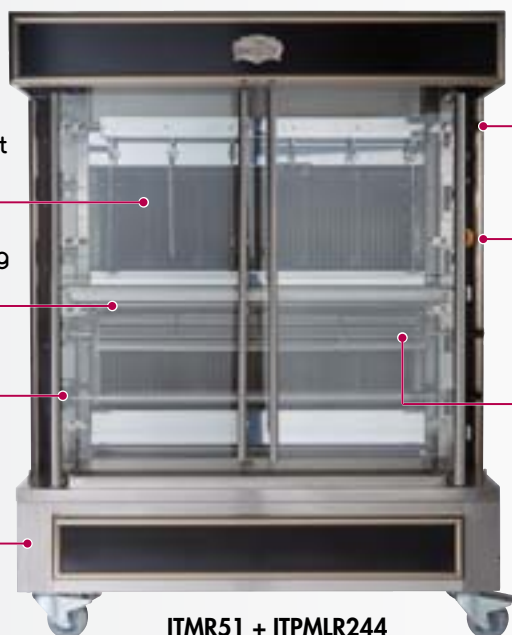
Neat finishes

Elegance of materials (stainless steel and brass)

Enhancement of products, cooking with string

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

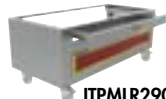
## Options



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



ITPMLR244



ITPMLR290T



ITPMLR390T

Underframe on casters* Enamelled finish + half-round trim included	D x H mm	Length 1463 mm Large serie	Length 1123 mm Narrow serie
		Ref.	Ref.
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* Enamelled finish + half-round trim included	D x H mm	Ref.	Ref.
		ITPMLR390T	ITPMER390T
Height 900 mm with an unspitting drawer + 1 removable sauce tray	725 x 900	ITPMLR390T	ITPMER390T

\* Swivel casters Ø 125 mm (2 with brake)

## Accessories (see details page 16)

### Horizontal spits

Designation	Large serie		Narrow serie	
	Useful length mm	Ref.	Useful length mm	Ref.
Simple spit with claws	1040	ENITRBML	700	ENITRBME
Sword spit	1040	ITRBPM	700	ITRBPME
Spit for roast	1025	ITRBHM	685	ITRBHME
Universal basket spit	1025	ITRBUJ	685	ITRBUJME
Spit for suckling pigs & lamb Ø 200 mm	1000	ITRBCOM	660	ITRBCOME
Spit for potatoes	960	ITRBQML	620	ITRBQME
Drip tray		SEITM295		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 (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).



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



- Capacity per spit : 6 chickens of ± 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.

**new**

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

Special features of narrow series :

- Capacity per spit : 4 chickens of ± 1,2 kg.



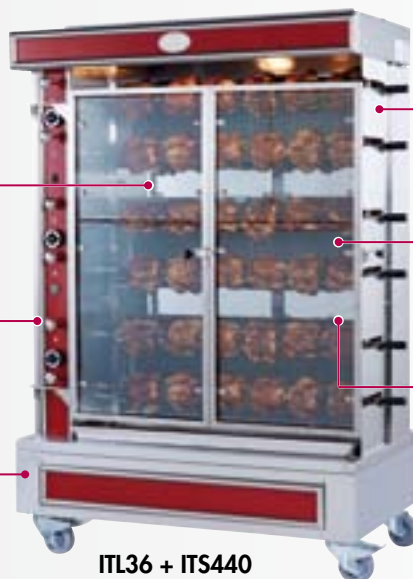
**ITL340 + ITSE650T**  
(black enamelled finishing, half-round trim in stainless steel finishing)

## 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	<b>ITL34</b>
6	1340 x 620 x 1480	40,5	265	<b>ITL36</b>
8*	1340 x 620 x 1880	54	345	<b>ITL38</b>

\* Depth 775 mm only on casters because of offset

### >> 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	<b>ITL340</b>
6	1000 x 620 x 1480	29,7	200	<b>ITL360</b>
8*	1000 x 620 x 1880	39,6	260	<b>ITL380</b>

\* Depth 775 mm only on casters because of offset

## Options



	Large serie	Narrow serie
<b>Removable flat top</b>	Ref.	Ref.
Height 100 mm	<b>ITX3T</b>	<b>ITLE3T</b>



	Large serie	Narrow serie
<b>Casters Ø 125 mm height 165 mm (2 with brake)</b>	Ref.	Ref.
For 4 and 6 spits rotisseries : 4 casters alone	<b>SEITRS</b>	<b>SEITRS</b>
For 8 spits rotisseries : Extension for anti-tip system on casters	<b>ENITX3113</b>	<b>ENITX3113</b>



	Length 1340 mm Large serie	Length 1000 mm Narrow serie
<b>Underframe on casters*</b>	Ref.	Ref.
Enamelled finish + half-round trim included		
Height 440 mm	<b>ITS440</b>	<b>ITSE440</b>
Height 650 mm with an unspitting drawer + 1 removable sauce tray	<b>ITS650T</b>	<b>ITSE650T</b>
Height 900 mm with an unspitting drawer + 1 removable sauce tray	<b>ITS900T</b>	<b>ITSE900T</b>

\* Swivel casters  
Ø 125 mm  
(2 with brake)

## Accessories (see details page 16)

Designation	Large serie		Narrow serie	
	Useful length mm	Ref.	Useful length mm	Ref.
Intermediary drip tray		<b>SEITX3943</b>		<b>SEITL3943</b>
Simple spit with claws	1040	<b>ENITBG3</b>	700	<b>ENITBG2</b>
Sword spit	1040	<b>ENITBP3</b>	700	<b>ENITBP2</b>
Spit for roast	960	<b>ENITBH3</b>	620	<b>ENITBH2</b>
Universal basket spit	960	<b>ENITBU3</b>	620	<b>ENITBU2</b>
Spit for suckling pigs & lamb Ø 200 mm	960	<b>ENITBC3</b>		
Spit for potatoes	960	<b>ENITBT3</b>	620	<b>ENITBT2</b>
Arrow spit <b>new</b>	960	<b>ENITBF3</b>		

Horizontal spits

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	<b>ENITL44BV</b>
<b>Large or narrow serie</b>		
	Leg of lamb spit	<b>SEITM625</b>
	Quail spits	<b>SEITM640</b>
	Spit for chitterlings	<b>3080ITM645</b>
	Plate with 4 hooks	<b>SEITM623</b>
	« S » hook	<b>3080ITM630</b>

With optional vertical spit with hooks (ENITL44BV)



\* 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 (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 + ENITLU44BV**

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



- Capacity per spit : 6 chickens of ± 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.

**new**

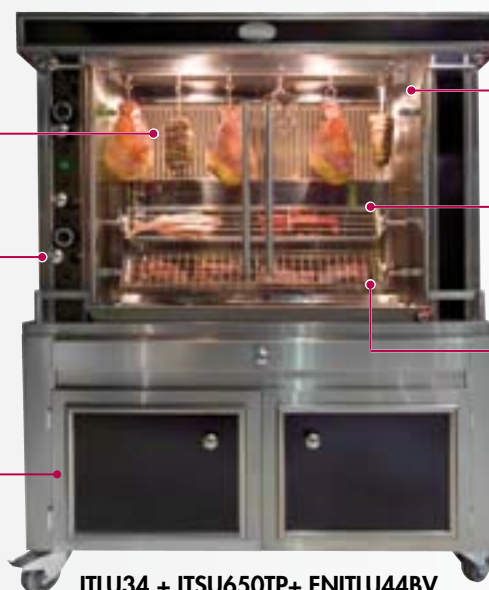
- > Very economical in energy consumption
- > Excellent evacuation of burnt gas
- > Reduced cooking time

## 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+ ENITLU44BV**

Photos are for guidance only



## US Legend models



ITLU34 + ITSU650TP  
+ ENITLU44BV

**i** 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	<b>ITLU34</b>
6	1490 x 620 x 1480	40,5	292	<b>ITLU36</b>
8*	1490 x 620 x 1880	54	370	<b>ITLU38</b>

\* Depth 775 mm only on casters because of offset

## Options



ITLU3T

Removable flat top	Ref.
Height 100 mm	<b>ITLU3T</b>



SEITRS

Casters Ø 125 mm height 165 mm (2 with brake)	Ref.
For 4 and 6 spits rotisseries : 4 casters alone	<b>SEITRS</b>
For 8 spits rotisseries : Extension for anti-tip system on casters ( 2 with brake )	<b>ENITX3113</b>



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	<b>ITSU440</b>
Height 650 mm with an unspitting drawer + 1 removable sauce tray	1490 x 695 x 650	<b>ITSU650T</b>
Height 900 mm with an unspitting drawer + 1 removable sauce tray	1490 x 695 x 900	<b>ITSU900T</b>



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	<b>ITSU650TP</b>
Height 900 mm with an unspitting drawer + 1 removable sauce tray	1490 x 695 x 900	<b>ITSU900TP</b>

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

# 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 (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 ± 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.



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 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.
<b>Horizontal spits</b>		
Simple spit with claws		ENITRBN
Universal basket spit	480	ITRBUN
<b>Vertical spits</b>		
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 ± 1,2 kg.
- Glass cover protecting the light.
- Electric spark ignition.
- Entirely stainless steel made.

The +

Fast cooking

Big volume

High productivity

Economical : around 50% less gas consumption per roasted chicken

ITP1250

## Models



Number of spits	L x D x H mm	kW	kg	Ref.
5	1470 x 790 x 900	30	170	<b>ITP1250</b>
2 x 5	1470 x 790 x 1442	30	250	<b>ITP1255</b>
8 + 4 (230 volts)	1470 x 970 x 1080	30	220	<b>ITP2284</b>
8 + 4 (24 volts)	1470 x 970 x 1080	30	220	<b>ITP2284C</b>



Recommendations and installation : see pages 40-41

## Options



Raise	Ref.
With sauce tray high 200 mm for ITP1255	<b>ITPP5120B</b>
with sauce tray high 200 mm for 200 mm ITP2284	<b>ITPP8120B</b>



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

\* 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	<b>ENP15</b>
Sword spit	1040	<b>ITRBPP</b>
Spit for roast	1025	<b>ITRBHP</b>
Universal basket spit	1025	<b>ITRBUP</b>
Spit for potatoes	1025	<b>ITRBQP</b>

## 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



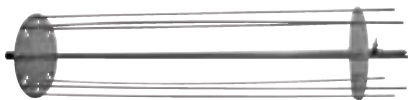
- Recommended for the cooking of big pieces
- Easy grip on the spit thanks to its cold handle (except for Planetaries, Electrics and US Legend)

### >> 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)

### >> Arrow spit **new**



- Significant time savings for: unplugging and / or setting up your chickens
- Easy cleaning
- Easy grip on the spit thanks to its cold handle (except for Legend, Comfort, Comfort Plus and Rubis models)

### >> 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

## The rotisserie of your market

p. 18 Comfort

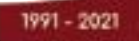
p. 20 Comfort Plus



## 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 ± 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.



**ITX38A + ENITX3113**  
Photos are for guidance only

**new**

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

**EVEN MORE EFFICIENCY !**

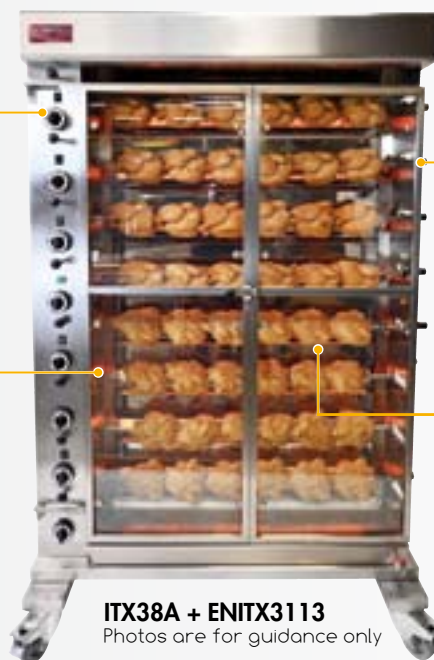
**The +**

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



Recommendations and installation : see pages : voir pages 40-41



ITX38A + ENITX3113

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

\* Depth 775 mm only on casters because offset

## Options



ITX3T

<b>Removable flat top</b>	Ref.
Height 100 mm	<b>ITX3T</b>



SEITRS

<b>Casters Ø 125 mm height 165 mm (2 with brake)</b>	Ref.
For 4 and 6 spits rotisseries : 4 casters alone	<b>SEITRS</b>
For 8 spits rotisseries : Extension for anti-tip system on casters	<b>ENITX3113</b>

<b>Halogen light</b>	Ref.
300 watts (x2), on top front	<b>ENITX3913</b>



ITSC650

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



ITX650T

Underframe on casters*	L x D x H mm	Ref.
Height 440 mm	1340 x 695 x 440	<b>ITX440</b>
Height 650 mm with an unspitting drawer +1 removable sauce tray	1340 x 695 x 650	<b>ITX650T</b>
Height 900 mm with an unspitting drawer +1 removable sauce tray	1340 x 695 x 900	<b>ITX900T</b>

\* 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 <b>KIT349005</b>	● For ITX 6 spits <b>KIT343011</b>
	● For ITX 6 spits <b>KIT369005</b>	● For ITX 8 spits <b>KIT363011</b>
	● For ITX 8 spits <b>KIT389005</b>	● <b>KIT383011</b>

## 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		<b>SEITX3943</b>
Simple spit with claws	1040	<b>ENITBG3</b>
Sword spit	1040	<b>ENITBP3</b>
Spit for roast	960	<b>ENITBH3</b>
Universal basket spit	960	<b>ENITBU3</b>
spit for suckling pigs Ø 200	960	<b>ENITBC3</b>
Spit for potatoes	960	<b>ENITBT3</b>
Arrow spit <b>new</b>	960	<b>ENITBF3</b>

# 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.



ITXDG36A + ITS440

Photos are for guidance only

**EVEN MORE EFFICIENCY !**

**new**

- > 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)

ITXDG36A + ITS440

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	<b>3080ITXDG</b>
Right banner	<b>3080ITXDD</b>
Customized inscription	<b>.../PERS</b>

### 2 Choose your rotisserie :



ITXD36AD



ITXD36AG

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

\* Depth 775 mm only on casters because of offset

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

\* Depth 775 mm only on casters because of offset

### 3 Choose your underframe :



▶ On casters

All stainless steel underframe only for 4 and 6 spits

ITS440



▶ Without unspitting drawer

ITS650T



▶ With unspitting drawer

Castors Ø 125 mm height 165 mm (2 with brake)	Ref.
For 4 and 6 spits rotisseries : 4 castors alone	<b>SEITRS</b>
For 8 spits rotisseries : Extension for anti-tip system on castors	<b>ENITX3113</b>

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

## 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		<b>SEITX3943</b>
Simple spit with claws	1040	<b>ENITBG3</b>
Sword spit	1040	<b>ENITBP3</b>
Spit for roast	960	<b>ENITBH3</b>
Universal basket spit	960	<b>ENITBU3</b>
Spit for suckling pigs or lamb Ø 200 mm	960	<b>ENITBC3</b>
Spit for potatoes	960	<b>ENITBT3</b>
Arrow spit <b>new</b>	960	<b>ENITBF3</b>

# 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 ± 1,2 kg.
- Entirely stainless steel made.
- 3 adjustment positions.
- Regulation of the power with 2 positions gas tap.



**ITD24A + ITPD2275BD**

Photo for your guidance only

**new**

> New burner

## The +



Easy to move

High robustness

Designed for trucks / trailers

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	<b>ITD24A</b>	
6	1100 x 555 x 1352		38,4	110	<b>ITD26A</b>	

## 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\*** ● ●

Ref.

For ITD24A

**SIITD2040R**

For ITD26A

**SIITD2060R**

\* other colours on request

## Accessories (see details page 16)

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



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

# Vertical rotisserie **Rubis**

# new

Ideal for trucks and trailer  
and outdoor work

**WITHOUT  
IGNITION**

**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.
- 220 volts.



**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	LEFT MOTORS, RIGHT UNSPITTING Ref.
5	220	1340 x 620 x 1280	32,25	160	<b>ITX3RAG</b>

## Options



**Removable flat top**

Ref.

Height 100 mm

**ITX3T**



**Casters**

Ref.

4 casters alone -  $\varnothing$  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		<b>SEITX3943</b>
Simple spit with claws	1040	<b>ENITBG3</b>
Sword spit	1040	<b>ENITBP3</b>
Spit for roast	960	<b>ENITBH3</b>
Universal basket spit	960	<b>ENITBU3</b>
Spit for suckling pigs & lamb $\varnothing$ 200 mm	960	<b>ENITBC3</b>
Spit for potatoes	960	<b>ENITBT3</b>
Arrow spit <b>new</b>	960	<b>ENITBF3</b>



Electric 400 V



ELECTRIC

▶ Quick installation, practical cooking



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...



## 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.



Scan me for  
the video  
demonstration !



## Model



Recommendations and installation : see pages 40-41



ITBU

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

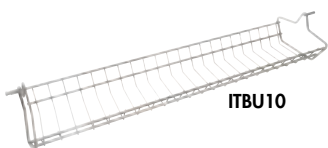
## Option : stand on casters



ITBU180

Designation	L x D x H mm	Ref.
Height 800 mm	1000 x 700 x 800	ITBU180

## 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

# Basket rotisseries Atlantis

new

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 ± 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.

\*except ITBU16R



ITB8R



ITB16R

### DUO BASKET ROTISSERIE ATLANTIS :

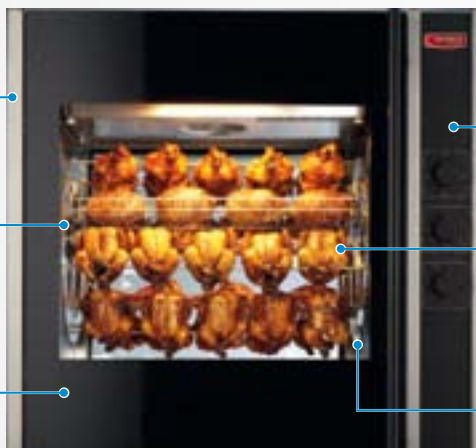
- Large cooking capacity
- Optimization of cooking space
- Time saving
- 2 years warranty

## 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 **new**

## >> 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	<b>ITBU3R</b>
4	8 to 12	800 x 660 x 845	5,4	400	92	<b>ITBU4R</b>
6	18 to 24	800 x 660 x 845	6	400	92	<b>ITBU6R</b>
8	24 to 32	995 x 812 x 1012	11,1	400	169	<b>ITBU8R</b>

## >> 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	<b>ITBU12R</b>
16	48 to 64	995 x 812 x 2024	22,2	400	338	<b>ITBU16R</b>



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



ITBU6



ITBU16



ITBU26



ITBU46



ITBU56

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

# 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 (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 ± 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.

new

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 only on casters because of offset

## Options



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

Raise	Ref.
For 8 spits rotisseries : Extension for anti-tip system on casters	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
<b>Horizontal spits</b>		
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
<b>Vertical spits</b>		
Vertical spit with 6 hooks and motorization + 3 leg of lamb spits + 3 quail spits + 1 plate with 4 hooks + 3 « S » hooks		ENITE44BV
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 (ENITE44BV)

# Special hood for vertical electric rotisseries

## With active coal filters

**i** 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.



### The +



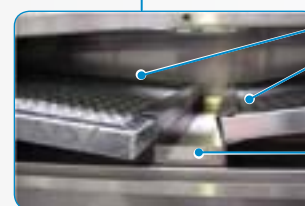
The filtration system has an easy front access and hidden by a front decorative panel.

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

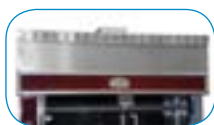
Removable griddle



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

**i** 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	<b>ITVKH02</b>
3 GN 1/1 - 230 V/50 Hz	1080 x 775 x 585	3,15	76	<b>ITVKH03</b>
4 GN 1/1 - 230 V/50 Hz	1410 x 775 x 585	4,00	98	<b>ITVKH04</b>

### >> 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	<b>ITVKC02</b>
3 GN 1/1 (tray 53 x 97) - 230 V/50 Hz	1080 x 775 x 585	0,48	97	<b>ITVKC03</b>

### >> 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	<b>ITPVK2-270</b>
Height 700 mm pour vitrine 3 bacs	1020 x 640 x 700	<b>ITPVK3-270</b>
Height 700 mm pour vitrine 4 bacs	1350 x 640 x 700	<b>ITPVK4-270</b>

\* Swivel casters Ø 125 mm (2 with brake)

**new**

**DISCOVER OUR NEW DISPLAYS  
NEXT PAGE**



## Prestige Display

# new

- 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

# new

- 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	For display 4 trays GN1/1
	Ref.	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 thermostate.
- 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

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

CAPACITY 24 TO 36 CHICKENS	L x D x H mm	kg	Ref.
Without rear tray	1213 x 500 x 506	65	<b>ITV02</b>
With rear tray	1213 x 703 x 506		

### >> Gastronorm Hot display

- Delivered with 4 food pans GN1/1 depth 40 mm, 36 to 48 chickens total capacity.
- 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.

CAPACITY 36 TO 48 CHICKENS	L x D x H mm	kg	Ref.
Without rear tray	1403 x 635 x 556	80	<b>ITV04</b>
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	<b>ENITT01</b>
For display ITV04, without curtain	1325 x 590 x 750	<b>ENITT02</b>

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

ELECTRIC SET	Ref.
Lighting + electric ignition for ITV02	<b>ITV02PE</b>
Lighting + electric ignition for ITV04	<b>ITV04PE</b>

### >> Curtain



Hitching with runners



Designation	Ref.
Curtain white colour	<b>ITRTJGBC</b>
Curtain red colour	<b>ITRTJGR</b>
Curtain green colour	<b>ITRTJGV</b>
Curtain yellow colour	<b>ITRTJGJ</b>

## 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	<b>ITAPLB1</b>
Wall panel 6 hooks + 1 support for spits	1480 x 1190	<b>ITAPLBPM1</b>
Shower mixer single hole without tap		<b>PLADM</b>
Shower mixer single hole with tap		<b>PLADM C</b>

## Folding table for unspitting

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



**ITRTP + ITRTJGJ**

Photos are for guidance only

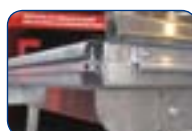
### >> Models

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

### >> Curtain



Hitching with runners



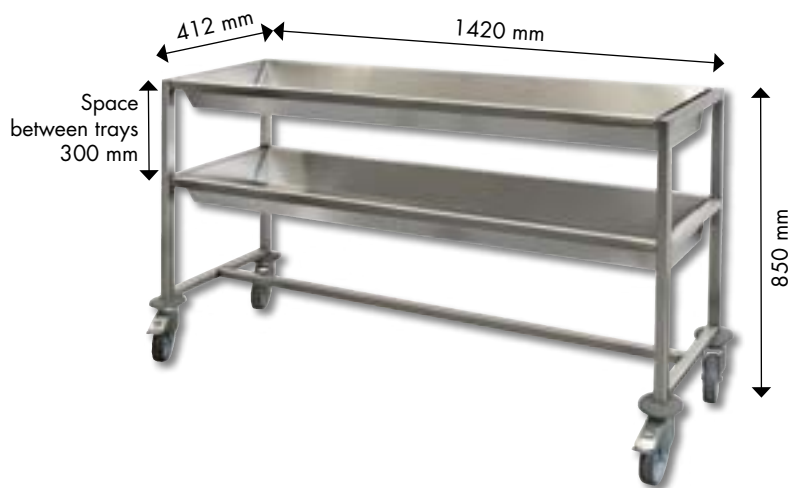
Designation	Ref.
Curtain white colour	<b>ITRTJGBC</b>
Curtain red colour	<b>ITRTJGR</b>
Curtain green colour	<b>ITRTJGV</b>
Curtain yellow colour	<b>ITRTJGJ</b>

## 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	<b>ITSDO10</b>	<b>ITSFO10</b>	<b>ITSPI10</b>
From 10 to 50 kg			
From 60 to 120 kg			
From 130 to 250 kg			

## >> Spices special ribs



	Ref.
BUCKET OF 10 KG	<b>ITSPC10</b>
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

	Ref.
Unit	<b>ITAPB</b>



## IT NET : degreasing cleaner liquid, dilute with water

- Ideal for daily cleaning.
- 5 liters to be mixed with water = 50 liters

	Ref.
1 can of 5 liters	<b>ITDN</b>
4 cans of 5 liters	<b>ITDN</b>





## 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
<b>THE SET</b>		<b>ITAKGP01</b>

### >> 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
<b>THE SET</b>		<b>ITAKGP02</b>

### >> 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
<b>THE SET</b>		<b>ITAKGP03</b>

### >> 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
<b>THE SET</b>		<b>ITAKGP04</b>

### >> 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 :		
3/4"		2085PUF20
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).

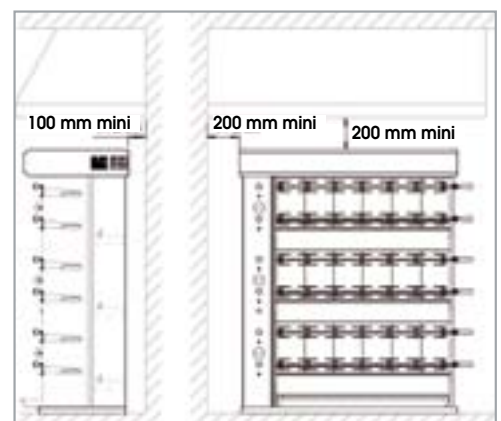
### >> For inside installation



- ▶ 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, Arcania and Quest Inox.

## 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 820 Euros net, except specific written mention. The offers of specific material are valuable for an order within 3 months, 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 3 months, 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).

## 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 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](mailto:dpo@sofinor.com).

## 17. RESPONSABILITY OF THE FINAL CUSTOMER :

As all equipment manufactured by SOFINOR SAS are following the statutory order nr 2014 -928 of 23rd august 2014

The company SOFINOR SAS assure through a recycling organisation managed by ECOLOGIC company.

The organisation and the financement of the removal and the sorting of the recycling of the professional electric and electronic components delivered on the market from 13th august 2005 or during the replacement of similar equipment or having the same function. The Buyer commit himself in transferring this process to any future buyer of the electric and Electronic equipment , as well as the documents of the following for the management of the end of use that SOFINOR or ECOLOGIC have supplied and to communicate all necessary information to ECOLOGIC.

At the end of the use of the electric or electronic equipment, the buyer and / or the final customer commit himself to give the request of the return to ECOLOGIC through its website : [www.e-dechet.com](http://www.e-dechet.com) or at +33 01 30 57 79 14.

Precising the necessary informations of the localization of the electric or electronic equipment, these components will be Driven to a recycling place or removal place from the final user's address and at his cost below 500 kg.





# 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 potential 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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[inotech-rotisseries.com](http://inotech-rotisseries.com)

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Export department :  
+33 3 20 109 164 • E-mail : [export@inotech-france.com](mailto:export@inotech-france.com)