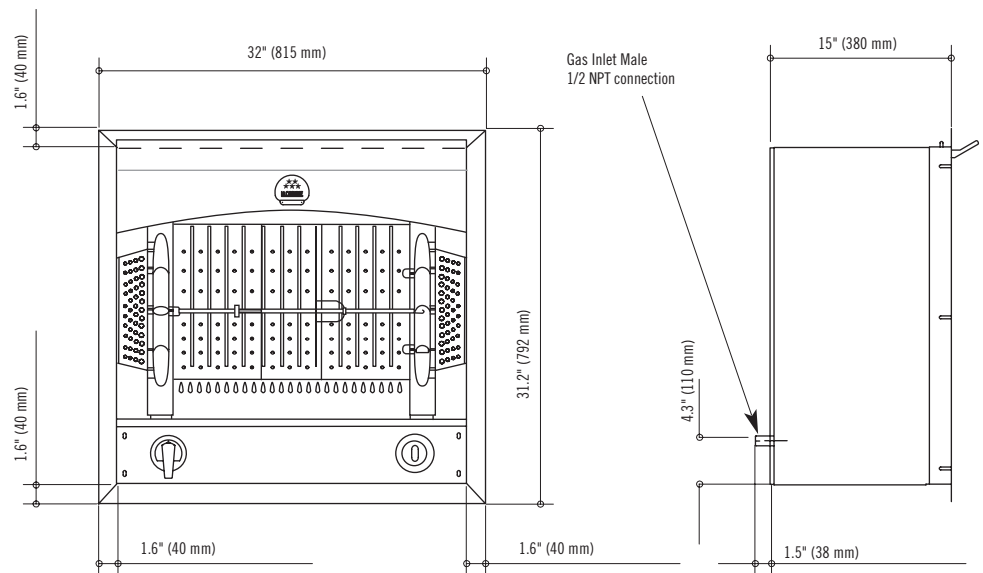


FLAMBERGE RÔTISSERIE: BFG

LA CORNUE



The Flamberge Rôtisserie is a wall-mounted gas rôtisserie designed for residential use. Constructed with a concave rear wall of solid cast iron, it is heated by a powerful gas burner set beneath three motorized spits. Synthetic wicks pull the heat up through the vaulted back of the unit, allowing the radiant heat to gently cook foods as they rotate slowly on a spit over the flame. Porcelain Drip Tray, two straight metal spits and one fish basket included. The rôtisserie measures 32" square with a minimum cutout of 30", and does not require a flue, so it's ready to incorporate into any kitchen. La Cornue's special cabinet option can hold the rôtisserie and its heat, while providing extra storage.



SPECIFICATIONS

FLAMBERGE RÔTISSERIE: BFG

Unit Dimensions: 755 W x 380 D x 725 H (mm)
29.7 W x 15 D x 28.5 H (inches)
Minimum Cutout Dimensions: 760 W x 457 D x 730 H (mm)
30 W x 18 D x 28.7 H (inches)
Dimensions of Metal Trim Frame: 815 W x 792 H (mm)
32 W x 31.2 H (inches)
Crated Weight: 330 lbs; Uncrated Weight: 132 lbs
Voltage: 120v
Available in gas only (Natural or Propane)
Gas – 27,000 BTU Natural or 25,000 BTU Propane
Starting from \$12,600

ACCESSORIES INCLUDED:

2 Metal Spits
1 Fish Basket
1 Porcelain Enamel Drip Tray

Please note: The Centenary Rôtisserie is a UL-Approved product for residential installation. A gravity flue is not *required* but may be used as desired. This is a zero clearance product.

FLAMBERGE RÔTISSERIE OPTIONS

Enamel and Metal Body Options: Flamberge Rôtisseries are available in a variety of 48 enamel or metal body finishes, and can also be customized in a one-of-a-kind color. Prices may vary depending on colors selected.

Trim Options: Brushed Stainless Steel, Polished Stainless Steel, Brushed Copper, Polished Copper, Brushed Brass, Polished Brass, Brushed Nickel, Black Shiny Chrome, Polished Chrome, Matte Black, and Bronze.