BASKETS-ROAST ROTISSERIE OVEN



MODEL 9

A timeless design for nearly 20 years! The panoramic view and the new orange enamel interior will whet your customers' appetites.

It meets all your needs!

AESTHETIC

Panoramic vision on 3 sides acclaimed for years by stores. Powerful lighting highlights your products. A new anti-reflective and extra-flat digital control panel, which can be positioned on the right or on the left depending on the location in the department

PERFORMANCE

Unequaled cooking results thanks to the new rapid temperature rise system. Cooking by "multidirectional" ventilated infrared and the combination of forced hot air, make it possible to combine "the softness and the colored / crispy aspect of rotisserie products"

ENERGIY

The "MODEL NINE" Rotisserie benefits of the new integrated thermostatic control program. Achieve nearly 30% energy savings and increase profitability

EASE OF CLEANING

Steam cleaning program. Doors, side in double glazing and removable central support, integrated sauce pan with quick emptying, orange enamel interior

ELECTRIC ENERGY

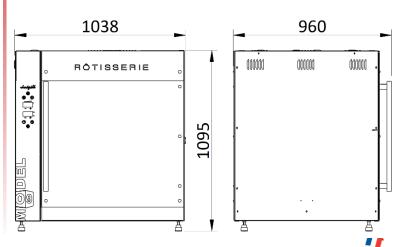
-Provide: 400 V + N three phase-Provide: 32 Amps Female socket-Provide: Cold water inlet 15/21

TECHNICAL CHARACTERISTICS

Model	MA00178
Lenght	1038 mm
Height	1095 mm
Depth	960 mm
Nb of baskets	9
Voltage	400 V + N three phase
Amperage	24.3 A
Average Power	6.7 kWh
Consumption	
Punctual Instant	13.5 kW
Consumption	
Capacity per hour	30/45 (Depending on weight)
Weight	220 kg







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