



Des rôtissoires imaginées pour ceux qui les utilisent...

FABRICATION FRANÇAISE

### Basket rotisserie Oven « idéal 6 » **NEW MODEL 2025**

"Quick Cook, Panoramic® and 100% True Self-Cleaning" 18-24 chicken

#### *"The Ideal"*

*The first intelligent rotisserie designed for demanding professionals.*

*Featuring a sleek stainless steel design and 360° panoramic visibility, it captivates attention, entices appetites, and boosts your roast chicken sales.*

The "ideal" roaster meets all challenges:

- Capacity **18 to 24 chicken** depending of the weight
- **6 baskets «Classic 72»**
- **Quick cooking**
- Economic **Rotissoire**
- Panoramic vision pass through
- **100% SELF-CLEANING** thanks to cleaning tab



#### Unmatched Cooking Performance

- Perfectly golden and crispy on the outside, irresistibly tender on the inside.
- Optimized performance with minimal food weight loss.

#### Advanced Self-Cleaning System

- Innovative closed-loop, 100% self-cleaning technology efficient and eco-friendly, with no external discharge.
- Uses professional-grade cleaning tablets for superior hygiene.
- Self-sufficient and economical, consuming only 20 liters of water per cycle.

#### Effortless and Intuitive Operation

- Automatic water filling for the drip tray.
- Versatile multifunction cooking capabilities.
- Intuitive touch panel for seamless control.
- Convenient bilateral access for easy food loading.
- Standard core probe for precise cooking. Bright, engaging, and audible end-of-cooking alert.



### **Exceptional Design & Quality**

- Sleek, panoramic design with large glass surfaces on three sides.
- Customizable side window and control panel placement (right or left) to fit your layout.
- Bright LED lighting for enhanced visibility.
- Optional red enamel interior for a striking aesthetic.

### **Hassle-Free Maintenance**

- Interactive front-panel diagnostic for quick troubleshooting.
- User-friendly operation guide—no technical expertise required.

### **Versatile Configurations**

- Available as a Self-Service Rotisserie with Technical Furniture or a Hot Display option.

### **Enhanced Safety Features**

- Double-glazed glass to prevent burns.
- Athermic windows on three sides for heat protection.
- Door opening sensor for added security.
- Notched hinges to prevent accidental closures.
- Automatic grease and wash water filling & draining for effortless maintenance.



<b>Model</b>	<b>IDEAL 6</b> 1200 mm
Length	2040 mm 944 mm 6
Height + support	400 V + N three-phase
Depth	A
Number of swinging	
Voltage	
Amperage	
<b>Average Elec Conso</b>	<b>kWh</b>
Instant Point Consumption	kW
Capacity	16/20 Flight (depending on weight)
Weight	210 kg



**Controle panel :**

LEFT

or RIGHT

*To be confirmed at the time of ordering - FACTORY ASSEMBLY ready for use*



**Possibility to connect to the wastewater system: (Recovery Bin by default):**

*To be confirmed at the time of ordering - FACTORY ASSEMBLY ready for use*

## IDEAL Rotisserie Professional Water Treatment System FILTER

NEW MODEL 2025

- Composed of a **head, a cartridge, a hose, and a volumetric meter** for optimal filtration.
- Designed for areas with highly calcareous water, reducing carbonate hardness (up to **62°FH**) to prevent **limestone buildup** in the rotisserie. Effectively minimizes **mineral salt deposits, fine particles, and substances that alter taste and odor.**

Dorégrill recommends this **professional water treatment system** to protect your rotisserie, ensuring the longevity of the **water solenoid valve and heating elements.**

### Key Features:



- **Filtration** to remove unwanted tastes and odors
- **Bacterial growth prevention** for enhanced hygiene
- **Highly effective limescale protection** to maintain performance
- **Decarbonation anti-limescale treatment** for long-term efficiency
- **Preserves food quality**, ensuring optimal taste and appearance
- **Low maintenance costs** with no limestone buildup
- **Maximizes the lifespan** of protected equipment
- **Easy filter replacement** with an **automatic water shut-off** for convenience

### Compatible with "Ideal" Rotisseries:

**Models:** 5, 4S, 6, 5S, 9, and Ideal Merchant Combinations (5, 4S, 6, 5S)

## Technical furniture on wheels closed for rotisserie «IDEAL» Ref: AC38

NEW MODEL 2025

- **Sleek Design:** Fully black finish (**RAL 9005**) for a modern look
- **Practical Storage:** Integrated **middle shelf** inside the base
- **Smooth Mobility:** **4 swivel wheels**, including **2 with brakes** for stability
- **Customizable:** Optional **polyethylene work table** available
- **Robust Support:** Designed to hold **up to 300 kg** of rotisserie weight
- **Design :** closed with front 2 doors and 2 panel left and right

