

SPIT-ROAST ROTISSERIE OVENS

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FABRICATION FRANÇAISE

GI



GAS



ELECTRIC



SPIT

STRENGTH AND QUALITY.
THIS ROTISSERIE OVEN
IS MADE TO LAST



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GI

The GI has all the qualities you need to make your life easier. A simple and robust control panel. An open-hatch base for the electrical models and removable baffle plates for the gas models, making cleaning a breeze. The depth of each spit can be adjusted, and each one is powered by an independent motor.



Technical features for a reliable rotisserie oven

PERFORMANCE

One powerful motor for each spit – depth adjustments for the spits – heating from reinforced “incoloy” infrared or radiating elements (secure lighting and use).

CAPACITY

16 to 30 chickens per hour depending on the model (4 to 5 chickens per spit, depending on their weight).

A BEAUTIFUL DESIGN

Stainless steel design – large glass windows – glass-ceramic protected quartz lighting.

ERGONOMIC

A compact size – quick and easy to clean – simple and robust control panel – fitted with the new Simplifil® spits.

POWER SUPPLY

Available in two versions: gas (220V mono – Propane/ Natural Gas) and electric (380V + N + T – optional 220V tri-phase). Reduced gas consumption with a new regulation system and new, better-performing heating elements.



Model	Length	Height		Depth	Number of spits	Capacity per hour (depending on weight)
		Without cart	With cart/ Model			
GI 4	1 250 mm	1040 mm	1820 mm	600 mm	4	16/20 Vol.
GI 6	1 250 mm	1400 mm	1820 mm	600 mm	6	24/30 Vol.

Model	Electric Power	Gas		
		NHO*	Propane Gas G31	Nat. Gas 20MB
GI 4	11 kW	18,9 kW	1,2 kg/h	1,9 m³/h
GI 6	16 kW	31,5 kW	2 kg/h	3,3 m³/h

*Nominal Heat Output

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