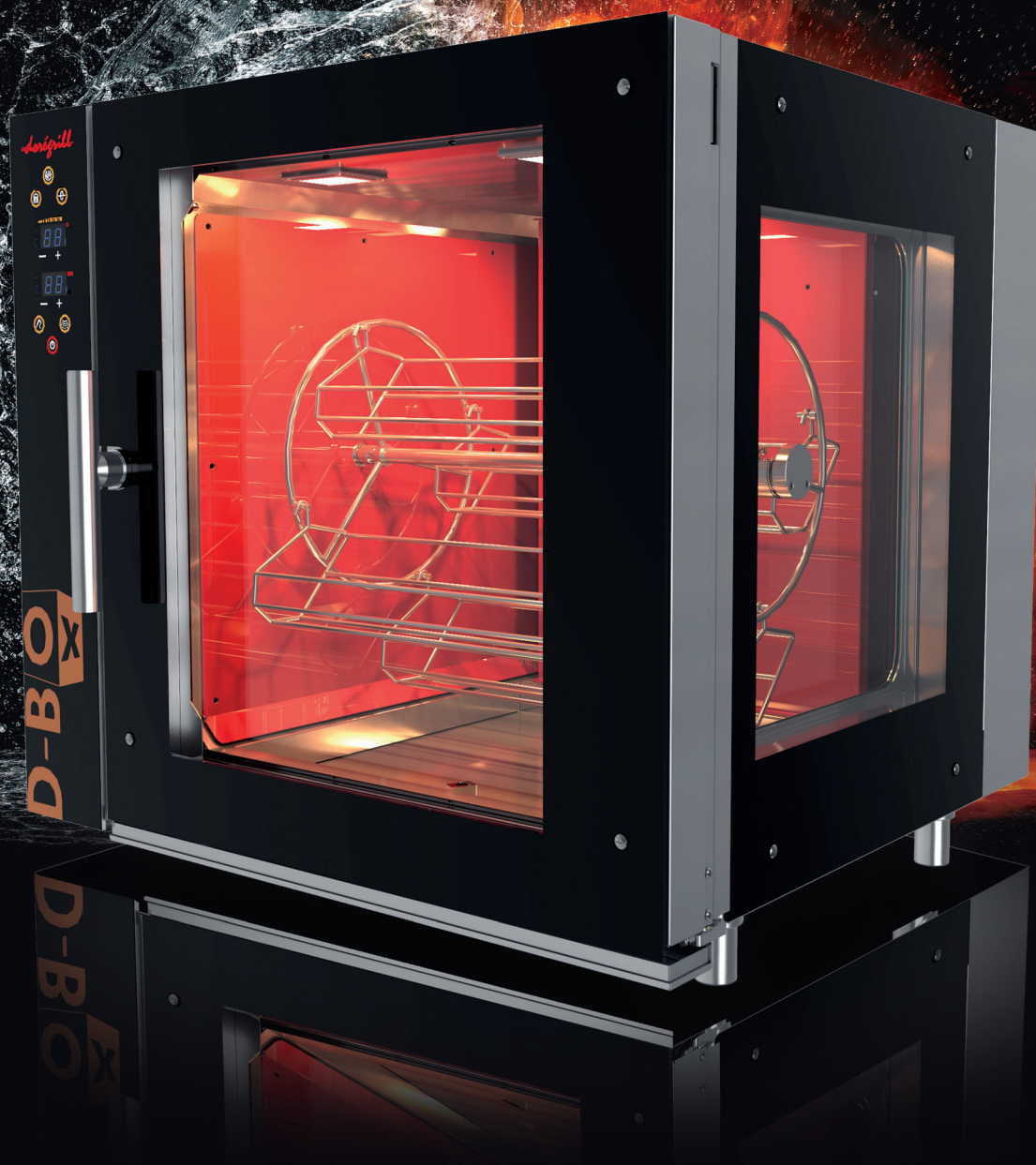


BASKET-ROAST  
ROTISSERIE OVENS

[www.doregrill.com](http://www.doregrill.com)

FABRICATION FRANÇAISE

D-BOX & D-BOX MERCHANT



ELECTRICAL



BASKETS



SELF-CLEANING



Smart Cooking  
Function



iClean Control



iRegul Control

AN INNOVATIVE  
100% SELF-CLEANING  
ROTISSERIE



## D-BOX & D-BOX MERCHANT

The multifunction D-BOX rotisserie meets all the challenges: roast 16 to 20 crispy, old-fashioned roasted chickens in 30 to 40 minutes depending on weight. Practical, efficient, aesthetic and self-cleaning, the D-BOX innovation is suitable for all your professional needs, and those of your customers.



## Technical features for superior performance

### EASY TO CLEANING

Forget the hassle of cleaning and save time! The D-BOX and D-BOX Marchand revolutionizes cleaning with an entirely independent self-cleaning system (iCleanControl®). This totally innovative system includes rotary washing, constant pressure, water, and the new DECA-ONE detergent. Cold water hand shower for finishing.



iClean Control

### RESULT

Unparalleled cooking results created by programs that combine fan-driven hot air (moisture retention) and direct infrared heating (browning and crisping). SmartCookingFunction®



Smart Cooking  
Function

### ENERGY SAVINGS

With D-BOX, which boasts the internal iRegulControl program, you can save energy and increase profitability. All the rotisserie's electrical components are specially designed to reduce energy consumption.



iRegul Control

### ELECTRICAL SUPPLY AND RESERVATIONS

- 400 V + N + T Tri-phases
- 20 A female plug
- Water inlet : 15/21 threaded cold (Pressure 3 bar / Ø nominal pipes for D-BOX: 16 mm)
- Water outlet Ø50 mm at 300 mm height from floor



## D-BOX MERCHANT, Combined rotisserie oven and self-service display

### DISPLAY TECHNICAL CHARACTERISTICS

- Customer access from the front
- Windows on each side for a panoramic view
- 63°C temperature-holding heating of the products
- 4 adjustable feet Tension

### ELECTRICAL SUPPLY AND RESERVATIONS

- 400 V + N + T Tri-phases
- 20 A female plug
- Water inlet: 15/21 threaded cold (Pressure 3 bar / Ø nominal pipes for D-BOX: 16 mm)
- Water outlet Ø50 mm at 300 mm height from floor

Model	Length	Height	Depth	Number of baskets	Voltage	Power	Average electrical consumption	One-off instantaneous consumption	Capacity per hour (depending on weight)	Weight
D-BOX	980 mm	950 mm	948 mm	4	400 V + N + T tri	16 A	4.7 kWh	10.8 kW	16/20 Chicken (depending on weight)	210 kg
D-BOX MARCHAND	1011 mm	2037 mm	1104 mm	4	400 V + N + T tri	18 A	6.3 kWh	12 kW	16/20 Chicken (depending on weight)	420 kg
D-BOX + AC 38	980 mm	1740 mm	1014 mm	4	400 V + N + T tri	16 A	5.2 kWh	10.8 kW	16/20 Chicken (depending on weight)	290 kg