

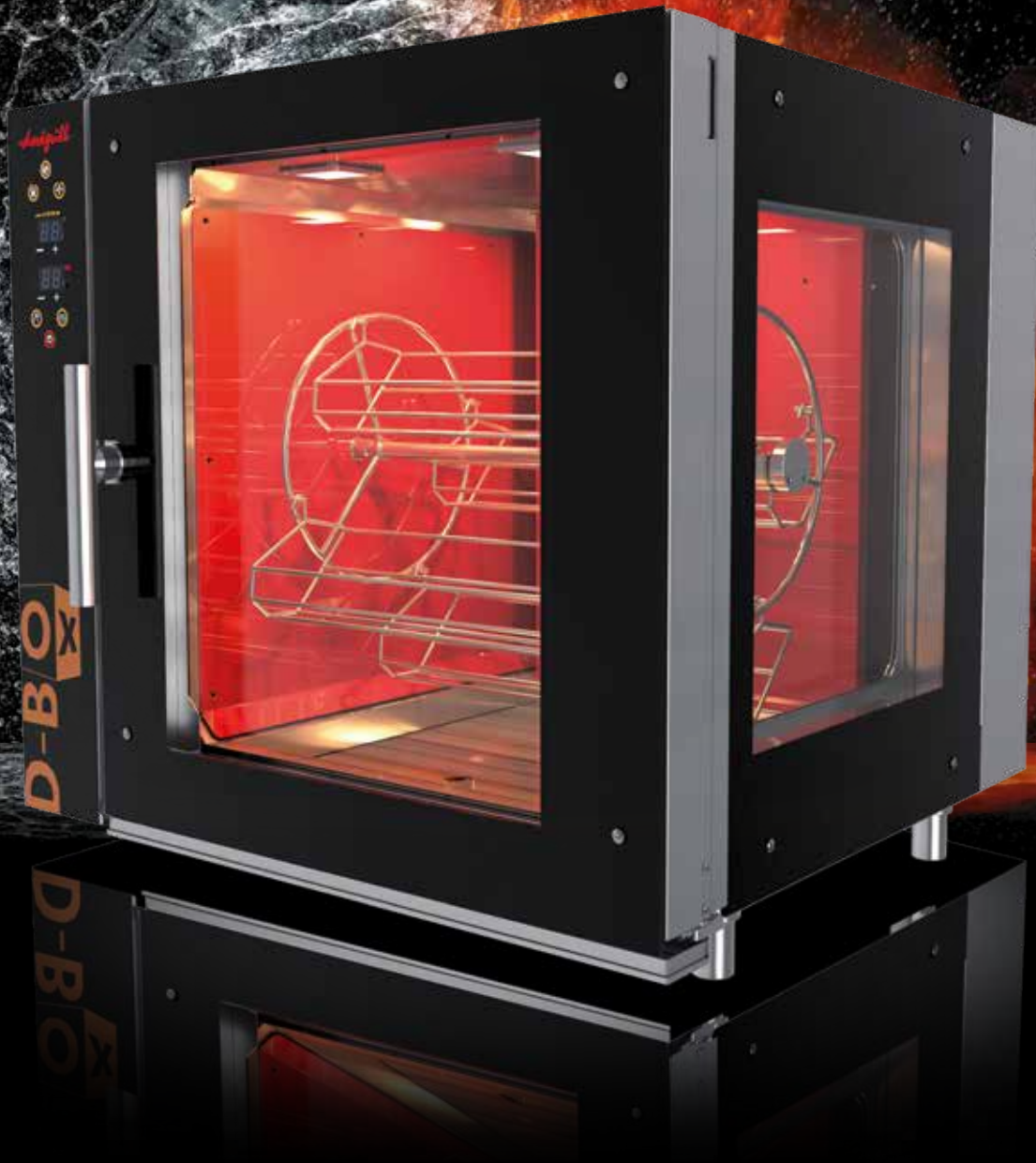
BASKET-ROAST
ROTISSERIE OVENS

www.doregrill.com

FABRICATION FRANÇAISE

D-BOX & D-BOX MERCHANT

ORIGINE
FRANCE
GARANTIE



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	Lenght	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