

THE ESSENTIAL ACCESSORIES
FOR ROTISSERIE



Spit-roast rotisserie ovens



AC 21 MULTIPLE-USE BASKET

Basket specially designed to cook chicken legs, half-chickens, spring chickens, spare ribs, pork belly, ham knuckles, ham hocks, small cuts and roasting joints.



AC 16 HAM HOCK SPIT

A spit designed for roasting ham hocks, ham knuckles, legs and more.



AC 15 SPIT WITH FORKS

A fork spit for all types of spit used to cook lamb legs, capons, turkeys, etc.



AC 17 LARGE-ITEM SPIT

A large-item spit for whole hams, suckling pigs, young lambs...



AC 20 SIMPLIFIL® SPIT

Standard spit (Dorégrill patented).



AC 13 ENGLISH-STYLE SPIT

Spit used to cook spare ribs, pork belly, chicken legs, half-chickens, roasting joints and shoulders.



AC 18 MID-LEVEL TRAY

Mid-level tray with brackets, used to cook vegetables (potatoes, etc.). Lets you partition the rotisserie oven.



AC 34 SLIDING MEAT REMOVAL TRAY

Removable stainless steel tray mounted on 2 retractable runners (order at the same time as the rotisserie oven).



AC 19 SPLASH GUARD

Splash and drip guard. (Positioned in the fat tray)



AC 23 MEAT REMOVAL CART

Stainless steel cart on wheels with a removable upper tray and lower shelf.



AC 22 2X8 SPIT STORAGE CART

Stainless steel wheeled cart for preparation and storage before cooking (supplied without spits).



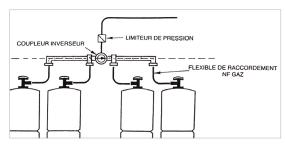
AC 6 PUSHGAZ

Fast and easy gas connection for rotisserie ovens.



AC 7 TUBOGAZ

Certified flexible gas pipe, enabling you to connect your rotisserie oven to the gas supply.



PRESSURE REGULATOR KIT

Rotisserie oven gas supply kit including: pressure regulator, pipe bends and connections (for 2, 3 or 4 cylinders).



Baskets-roast rotisserie ovens



AC 12 LEG BASKET

Basket used to cook legs, chickens, wings, small cuts, grilled fish, wrapped potatoes, skewers...



AC 11 LARGE-ITEM BASKET

Large-item basket used to cook capons, ducks, guinea fowl, very large chickens...



AC 26 LARGE-SCALE STAINLESS STEEL TRAY

Used to cook potatoes, it takes the place of a basket.





AC 1 SUPPORT CART

Erbium-finished round tube cart with 4 Ø 125mm wheels and 2 with brakes (AC 2 table is available as an optional extra).



AC 4
PROTECTIVE ROOF

Stainless steel roof adapted for outdoor rotisserie ovens.



AC 9
DEEP TRAY

Deep stainless steel tray placed in the basket, used to cook pork and beef roasts, stuffed tomatoes, quiches...



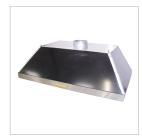
AC 10 SHALLOW TRAY

Slightly raised-edge tray to be placed in the basket, used to cook pastries, cakes, biscuits...



AC 17 LARGE-ITEM SPIT

Large-item spit for whole hams, suckling pigs, small lambs...



AC 14 HAME HOOD

Filtering extraction hood, connects to existing ducts. For more information, contact our technical department.



AC 24
CLEANING MODULE

Stainless steel raised unit with tray, fitted with a mixer and hose. Backplate with spit supports.



AC 5 STAINLESS STEEL WIRE RACK

Transforms your rotisserie oven into a regular static oven for quiches, pizzas, lasagnas, special dishes...



AC 2 WORK TABLE

Sliding polyethylene work table, adaptable for the AC-1 cart.



AC 3 ANTI-WAVE SYSTEM FOR FAT TRAY

Accessory to put in the fat tray. Helps avoid fat sloshing around when handling the tray.



GIANT SKILLET

Material: cast aluminum. Available with 1,2 or 3 compartments and in 2 diameters: 500mm and 650mm



Consumables



AC 8
"DECAGRILL"
PRODUCT

Ultra powerful product for cleaning baked-on fat. Free spray gun with the purchase of 2 bottles. Complies with current regulations. (Available in 1 and 5 liters).



AC 25 SPECIAL HIGH-TEM-PERATURE GLOVES

Special gloves to protect your hands from the heat.

NEW



CHICKEN BAG

Water-tight, with a zip fastener and windows; comes in packs of 500.



STONEWARE TRAY

Available in black, red and yellow. Standard sizes.

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