

SPIT-ROAST ROTISSERIE OVENS

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FABRICATION FRANÇAISE

GI



GAS



ELECTRIC



SPIT

STRENGTH AND QUALITY.
THIS ROTISSERIE OVEN
IS MADE TO LAST



Phoeniks

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

