

IDEAL 5

This rotisserie is flawlessly equipped! Featuring a fully automatic self-cleaning system, a sleek touch glass control panel, and exceptional cooking performance, it's an indispensable asset for any professional kitchen.

Technical Advantages of an Intelligent Rotisserie

DESIGN & AESTHETICS

Optimized visibility with see-through design, modern and innovative styling down to the smallest details, and LED lighting

EASY CLEANING

Innovative, efficient, and eco-friendly closed-loop cleaning program, simplified by the use of professional detergent tablets

PERFORMANCE

Unmatched cooking results thanks to the combination of ventilated hot air and infrared technology — cook a 1.2 kg chicken in under an hour!

ERGONOMICS

Glass door opens on both sides, intuitive touch front panel, end-of-cooking alert, interactive diagnostics on the front screen, and double-glazed burn-resistant glass on both the front and rear (dual-sided opening).

ELECTRICAL REQUIREMENTS

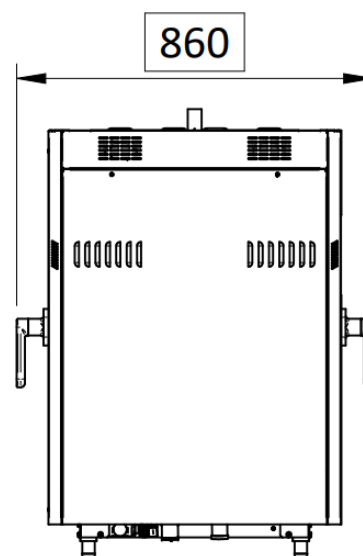
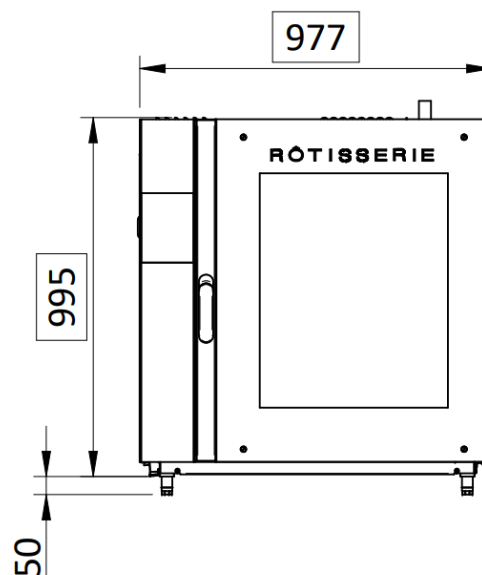
- Required: 380 V + N three-phase
- Required: 20 Amp female socket
- Required: Cold water supply 15/21



iRegul Control

TECHNICAL SPECIFICATIONS

Model	MA00250
Length	977 mm
Height	1040 mm
Depth	870 mm
Number of Spits	5
Voltage	415 V + N triphasé
Current:	20 A
Average Power Consumption	4 kWh
Peak Instantaneous Power Consumption	7.9 kW
Hourly Capacity	10/15 Vol (Selon le poids)
Weight	220 kg



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