

IDEAL 5 MARCHAND

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

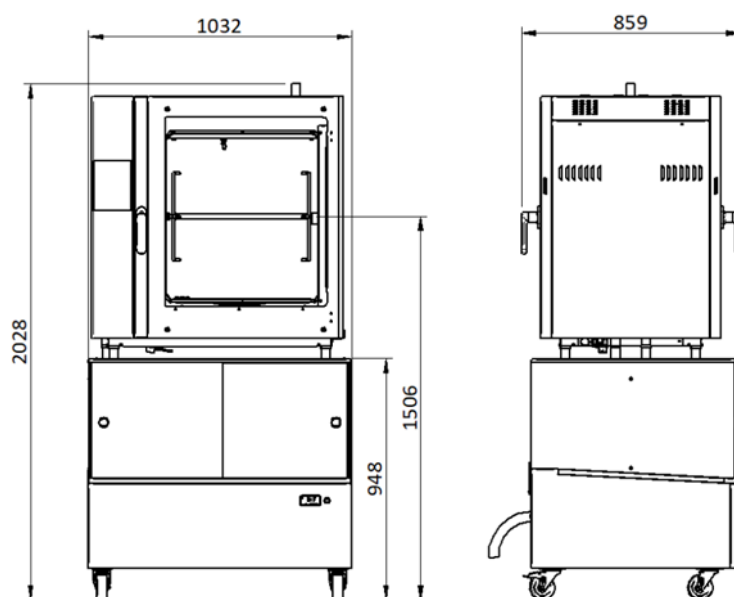
- Required: 415 V + N three-phase
- Required: 20 Amp female socket
- Required: Cold water supply 15/21



iRegul Control

CARACTÉRISTIQUES TECHNIQUES

Model	MA00251
Length	1032 mm
Height	2028 mm
Depth	859 mm
Number of Spits	5
Voltage	415 V + N three-phase
Current:	20 A
Average Power Consumption	6 kWh
Peak Instantaneous Power Consumption	Rotisserie : 7.9kW ,20A Display : 2.4kW ,15A
Hourly Capacity	10/15 Vol (Selon le poids)
Weight	350 kg



DOREGRILL FRANCE

44880 SAUTRON

Tel : +33 2 40 63 80 00

E-mail : doregrill@doregrill.com