ORIGINE FRANCE GARANTIE

THE ESSENTIAL ACCESSORIES
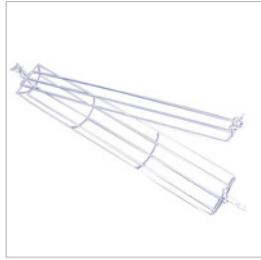**FOR ROTISSERIE**

dorégrill
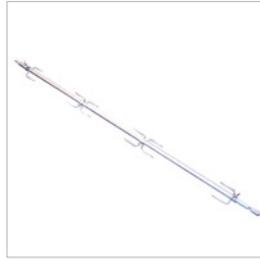Constructeur

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
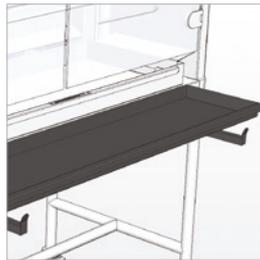SIMPLIFIL® SPIT**

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).
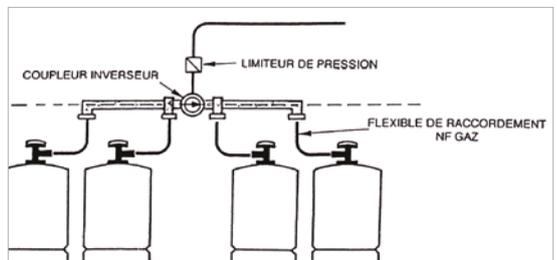
**AC 6
PUSHGAZ**

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 9
DEEP TRAY

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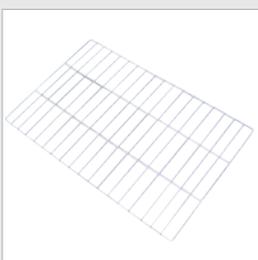

AC 10
SHALLOW TRAY

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 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
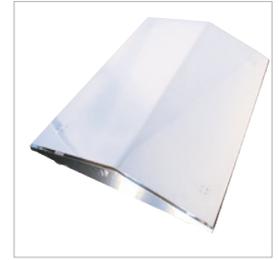## ANTI-WAVE SYSTEM FOR FAT TRAY

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

Other accessories

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 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.

GIANT SKILLET

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

FRANCE® ORIGINE GARANTIE

Consumables

NEW

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-TEMPERATURE GLOVES

Special gloves to protect your hands from the heat.

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.