

BASKETS-ROAST
ROTISSERIE OVENS

www.doregrill.com

FABRICATION FRANÇAISE

SENSUP



ELECTRIC



BASKETS



SELF-CLEANING

THE ALL-NEW PANORAMIC,
SELF-CLEANING ROTISSERIE OVEN



SENSUP

The SENSUP is here to meet all of your needs!

Thanks to its revolutionary automatic steam cleaning system and non-stick red enamel interior, this is a time-saving miracle. What's more, the panoramic view of the inside will make your customers' mouths water.

A special design to make your life easier

A BEAUTIFUL DESIGN

A panoramic view, a modern and innovative design in even the smallest details, left or right control panel positioning, powerful lighting with 2 quartz lamps.

EASY TO CLEAN

Double-glazed, removable doors and siding, a removable central support, an integrated rapid-drain fat tray, enamel-coated interior, anti-reflection and extra-flat control panel.

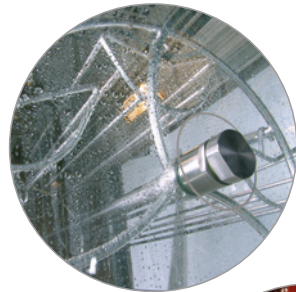
Maximum performance, every time

PERFORMANCE

Multi-directional infra-red fan-assisted heating elements, 6 to 9 rotisserie cages, can be transformed into a mixed multi-level oven, and can cook 20 to 45 chickens per hour, depending on the weight of the birds.

ELECTRICAL SUPPLY

Standard 380V + N + T, optional 220V tri-phase.



ERGONOMIC

Fully transparent doors which open on both sides, a digital thermostat that lets you set any temperature from 68 to 464°F, automatic shut-off once it has finished cooking with a "temperature hold" mode, core temperature probe (optional).

Model	Length	Height	Depth	Number of baskets	Cart height	Power	Capacity per hour (depending on weight)
S6	1 030 mm	910 mm	780 mm	6	850 mm	11.300 kW	20/30 Vol.
S9	1 030 mm	1090 mm	960 mm	9	735 mm	15.900 kW	30/45 Vol.
ES6	1 030 mm	990 mm	780 mm	3 niv.		3.300 kW	
ES9	1 030 mm	990 mm	960 mm	3 niv.		3.300 kW	
Meuble S6	1 140 mm	890 mm	740 mm				
Meuble S9	1 140 mm	765 mm	1205 mm				

DOREGRILL SAS

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