

Phoeniks



French Rotisseries 2020 Catalogue

About Us

Phoeniks

Phoeniks is the leading supplier of Premium European Commercial Kitchen equipment across Australia.

Our innovative and collaborative partner based approach has seen us team up with leading commercial kitchen designers and planners to deliver projects to some of the nation's most notable chefs, restaurants and hospitality venues.

Our team specialises in delivering customised and flexible solutions to our customers, with extensive experience in the commercial kitchen industry in both Europe and Australia.

Thanks to our partnership with DoreGrill, Phoeniks brings to Australia an extensive range of rotisseries as well as innovative concepts: solutions to cook and present roast chickens attractively or develop complete "grab and go" offerings. All our Doregrill rotisseries are nationally certified according to the Australian Standards.



The Dorégrill family business has been designing and manufacturing rotisserie ovens just outside Nantes, France since 1963 and continues to grow to meet the needs of customers.

Modernised in 2016 the factory is built around an intelligent and high-performance production circuit.

All Dorégrill products are the result of continuing innovation and close collaboration and constant dialog with clients, resulting in a range of high-performance, modern equipment.

Dorégrill's quality policy has resulted in products featuring: quality materials (porcelain enamel, brass and stainless steel), carefully honed design, variety of color schemes, high-quality finish, motors and components which are selected for their high performance. Dorégrill also offers a choice of different capacities, energy sources and equipment personalisation, making the user's life that much easier.



Here's some we prepared earlier...

Doregrill rotisseries are already installed in a wide range of venues around Australia. From Perth to Hope Island, Doregrill rotisseries and displays are equally at home in high-end restaurants such as 'Butcher and the Farmer' or in more commercial environments including Woolworths, IGA or Foodland supermarkets.

Contents



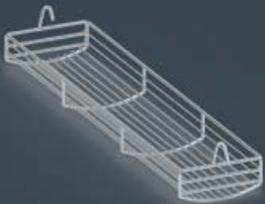
1. Spit rotisseries

MAG Gas and Electric 4, 6, 6CR, 8
GINOX Gas and Electric 4, 6, 8
Options for Spit Rotisseries



2. Basket rotisseries

D-ONE
D-BOX
Sens'Up
NeoGrill
Neol
Nantaise



3. Accessories

Accessories for Spit Rotisseries
Accessories for Basket Rotisseries
Hot cupboard for MAG4



4. Displays

Traditional Service
Self-service
V100LS-Crossmerch
V60LS 5 Pulse



5. Cleaning solutions

Super Clean Tank
Pureworx

1 Spit Rotisseries

Phoenixs



MAG 4 - Electric
20-24 chicken capacity



MAG 4 - Gas
20-24 chicken capacity




CLICK
on image for
data sheet

MAG 6 - Electric
30-36 chicken capacity



MAG 6 - Gas
30-36 chicken capacity



MAG 6 CR - Gas
30 butterflied chicken capacity



MAG 8 - Electric
40-28 chicken capacity



MAG 8 - Gas
40-48 chicken capacity



GINOX 4 - Electric

12-16 chicken capacity



GINOX 4 - Gas

12-16 chicken capacity




CLICK
on image for
data sheet

GINOX 6 - Electric

18-24 chicken capacity



GINOX 6 - Gas

18-24 chicken capacity



GINOX 8 - Electric

24-32 chicken capacity



GINOX 8 - Gas

24-32 chicken capacity



Options for Spit Rotisseries

MAG 4 - Electric



Design

- Traditional Rotisserie with powerful lighting system.
- Porcelain Enamel finish with choice of colour available.
- Decorative roof with lighted rotisserie sign.

Performance

- Porcelain enamel finish and individual heating elements provide the best cooking system for poultry.
- Fast and consistent with a 20 to 24 chicken capacity.
- The unique individual heating element system provides exceptional control and unmatched durability.
- The porcelain enamel guarantees a non-stick, most durable surface.
- Enameled panels.

Cooking system

- 4 spits.
- Each individual spit has its own unique heating element for constant and fast cooking time.
- Adjustable spits allow to cook any type of products from chicken to turkey, lamb, pork, beef and vegetables.
- A variety of attachments are also available such as basket spits and chicken spits
- Our rotisserie ingenious spit adjustment guarantees a perfect cooking regardless of the size of the product.
- Individual motors

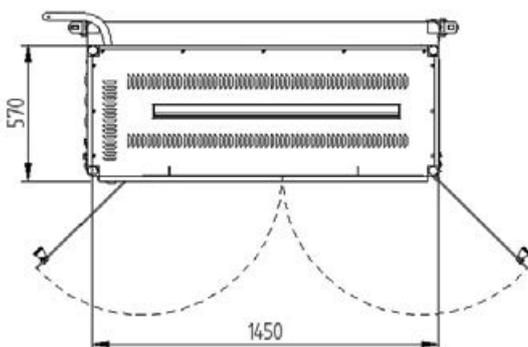
Cleaning

- Easy to clean and safe to maintain
- Removable back panels
- Rounded corners.
- Drain valve.

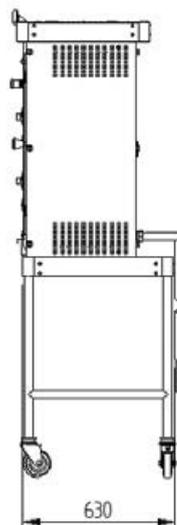
Technical specifications

- Clearance: 15cm on the right, left and rear side
- Connected load: 19.5kW
- 415V three-phase N+E - 34A

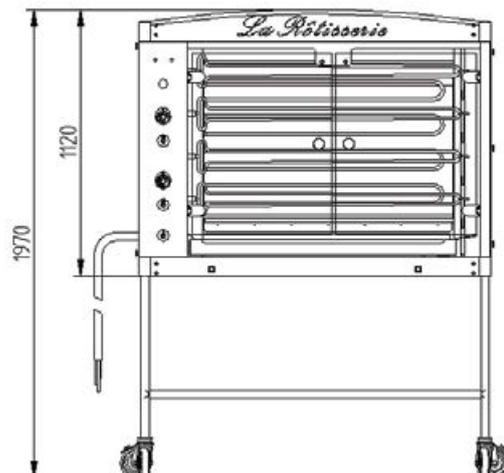
TOP VIEW



SIDE VIEW



FRONT VIEW



MAG 4 - Gas



Design

- Traditional Rotisserie with powerful lighting system.
- Porcelain Enamel finish with choice of colour available.
- Decorative roof with lighted rotisserie sign.

Performance

- Porcelain enamel finish and individual burners provide the best cooking system for poultry.
- Fast and consistent with a 20 to 24 chicken capacity.
- The unique individual burner system provides exceptional control and unmatched durability.
- The porcelain enamel guarantees a non-stick, most durable surface.
- Enameled panels.
- Picture not contractual (base furniture not included)

Cooking system

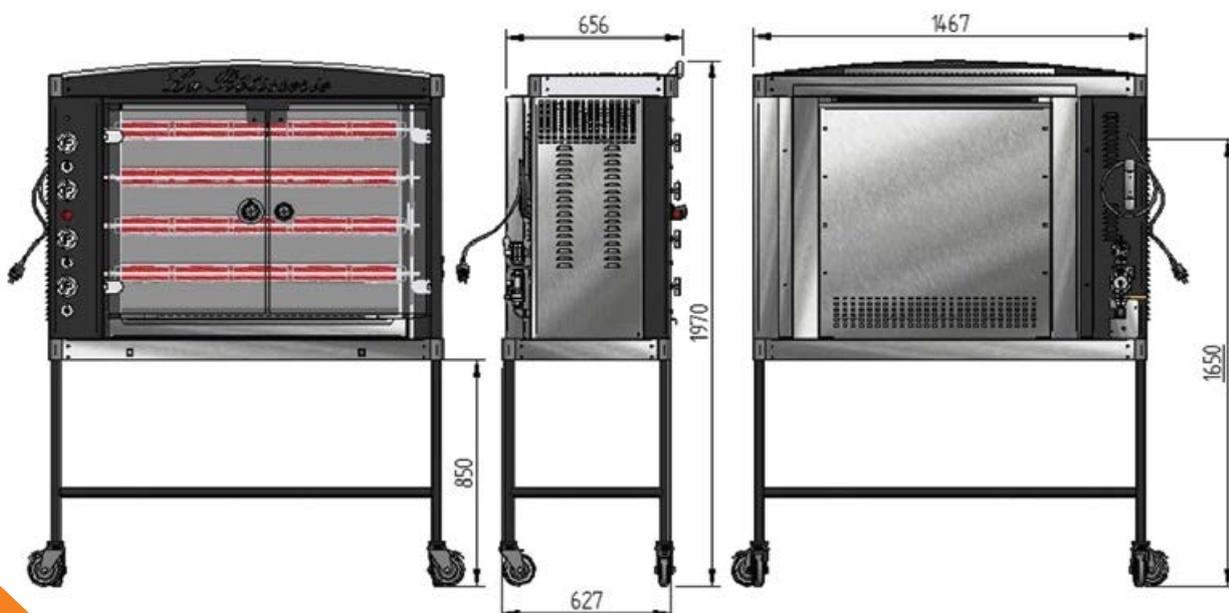
- 4 spits.
- Each individual spit has its own unique burner for constant and fast cooking time.
- Adjustable spits allow to cook any type of products from chicken to turkey, lamb, pork, beef and vegetables.
- A variety of attachments are also available such as basket spits and chicken spits
- Our rotisserie ingenious spit adjustment guarantees a perfect cooking regardless of the size of the product.
- Individual motors

Cleaning

- Easy to clean and safe to maintain
- Removable back panels
- Splash guard for each burner.
- Rounded corners.
- Drain valve.

Technical specifications

- Clearance: 15cm on the right, left and rear side
- Connected load: 78Mj/h
- 240V single phase - 10A



MAG 6 - Electric



Design

- Traditional Rotisserie with powerful lighting system.
- Porcelain Enamel finish with choice of colour available.
- Decorative roof with lighted rotisserie sign.

Performance

- Porcelain enamel finish and individual heating elements provide the best cooking system for poultry.
- Fast and consistent with a 30 to 36 chicken capacity.
- The unique individual heating element system provides exceptional control and unmatched durability.
- The porcelain enamel guarantees a non-stick, most durable surface.
- Enameled panels.

Cooking system

- 6 spits.
- Each individual spit has its own unique heating element for constant and fast cooking time.
- Adjustable spits allow to cook any type of products from chicken to turkey, lamb, pork, beef and vegetables.
- A variety of attachments are also available such as basket spits and chicken spits
- Our rotisserie ingenious spit adjustment guarantees a perfect cooking regardless of the size of the product.
- Individual motors

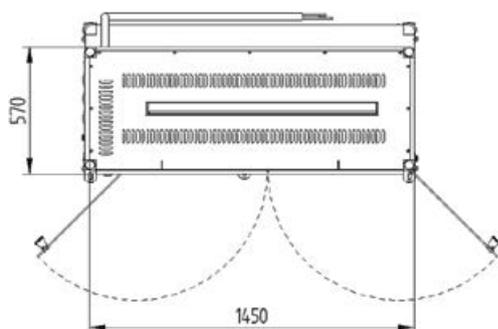
Cleaning

- Easy to clean and safe to maintain
- Removable back panels
- Rounded corners.
- Drain valve.

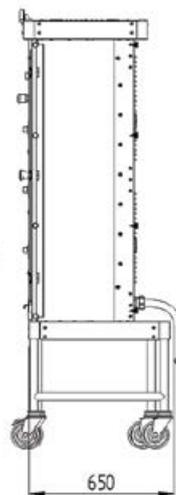
Technical specifications

- Clearance: 15cm on the right, left and rear side
- Connected load: 29.5kW
- 415V three-phase N+E - 42A

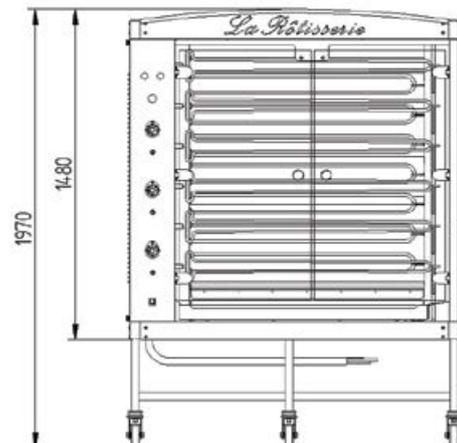
TOP VIEW



SIDE VIEW



FRONT VIEW



MAG 6 - Gas



Design

- Traditional Rotisserie with powerful lighting system.
- Porcelain Enamel finish with choice of colour available.
- Decorative roof with lighted rotisserie sign.

Performance

- Porcelain enamel finish and individual burners provide the best cooking system for poultry.
- Fast and consistent with a 30 to 36 chicken capacity.
- The unique individual burner system provides exceptional control and unmatched durability.
- The porcelain enamel guarantees a non-stick, most durable surface.
- Enamelled panels.
- Picture not contractual (Black as standard)

Cooking system

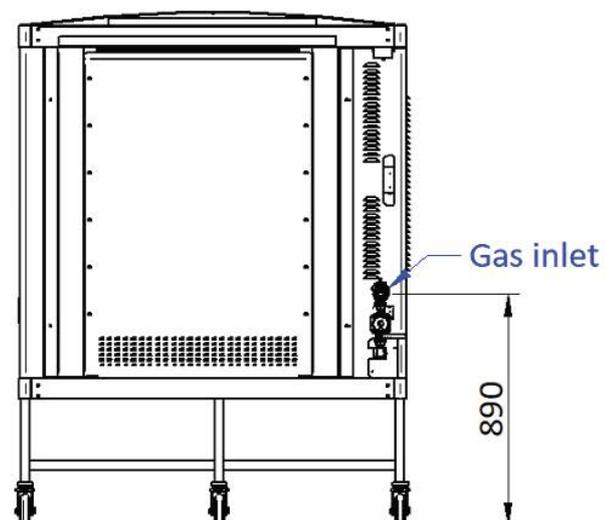
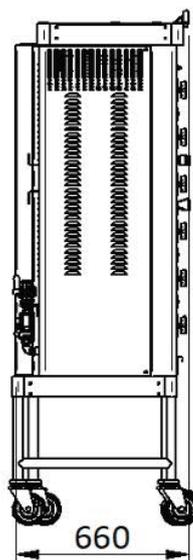
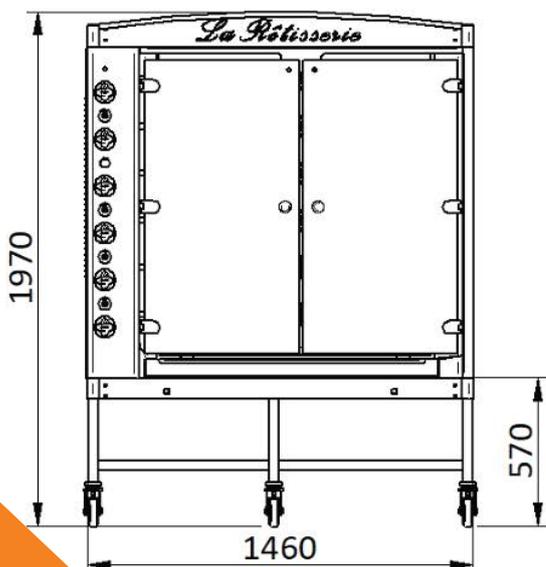
- 6 spits.
- Each individual spit has its own unique burner for constant and fast cooking time.
- Adjustable spits allow to cook any type of products from chicken to turkey, lamb, pork, beef and vegetables.
- A variety of attachments are also available such as basket spits and chicken spits
- Our rotisserie ingenious spit adjustment guarantees a perfect cooking regardless of the size of the product.
- Individual motors

Cleaning

- Easy to clean and safe to maintain
- Removable back panels
- Splash guard for each burner.
- Rounded corners.
- Drain valve.

Technical specifications

- Clearance: 15cm on the right, left and rear side
- Connected load: 117Mj/h
- 240V single phase - 10A



Gas inlet

890

660

1460

570

1970

MAG 6 CR (Butterfly) - Gas



Design

- Traditional Rotisserie with powerful lighting system.
- Porcelain Enamel finish with choice of colour available.
- Decorative roof with lighted rotisserie sign.

Performance

- Porcelain enamel finish and individual burners provide the best cooking system for poultry.
- Fast and consistent, 30 butterfly chicken capacity (in basket spits).
- The unique individual burner system provides exceptional control and unmatched durability.
- The porcelain enamel guarantees a non-stick, most durable surface.
- Special baskets for butterfly chickens
- Enamelled panels.

Cooking system

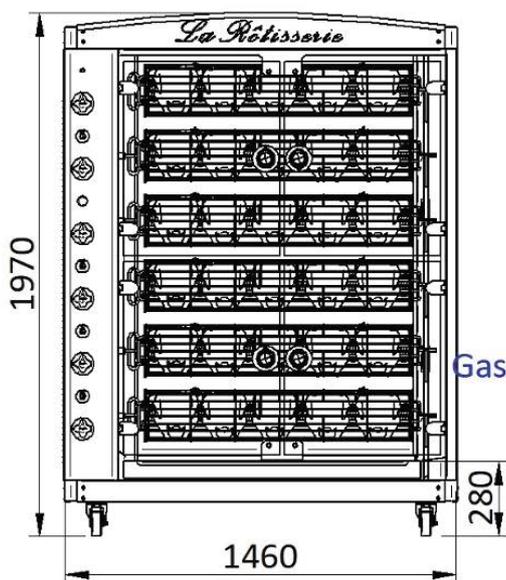
- 6 spits or 6 baskets spits.
- Each individual spit has its own unique burner for constant and fast cooking time.
- Our rotisserie ingenious spit adjustment guarantees a perfect cooking regardless of the size of the product.
- Individual motors.

Cleaning

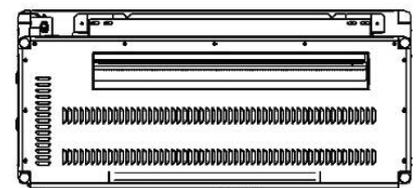
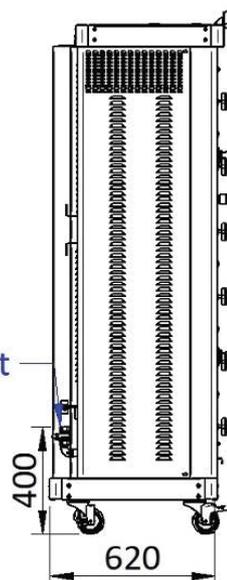
- Easy to clean and safe to maintain
- Removable back panels
- Splash guard for each burner.
- Rounded corners.
- Drain valve.

Technical specifications

- Clearance: 15cm on the right, left and rear side
- Connected load: 117Mj/h
- 240V single phase - 10A



Gas inlet



MAG 8 - Electric



Design

- Traditional Rotisserie with powerful lighting system.
- Porcelain Enamel finish with choice of colour available.
- Decorative roof with lighted rotisserie sign.

Performance

- Porcelain enamel finish and individual heating elements provide the best cooking system for poultry.
- Fast and consistent with a 40 to 48 chicken capacity.
- The unique individual heating element system provides exceptional control and unmatched durability.
- The porcelain enamel guarantees a non-stick, most durable surface.
- Enameled panels.

Cooking system

- 8 spits.
- Each individual spit has its own unique heating element for constant and fast cooking time.
- Adjustable spits allow to cook any type of products from chicken to turkey, lamb, pork, beef and vegetables.
- A variety of attachments are also available such as basket spits and chicken spits
- Our rotisserie ingenious spit adjustment guarantees a perfect cooking regardless of the size of the product.
- Individual motors

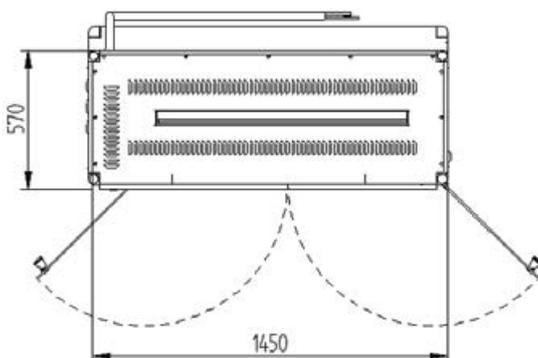
Cleaning

- Easy to clean and safe to maintain
- Removable back panels
- Rounded corners.
- Drain valve.

Technical specifications

- Clearance: 15cm on the right, left and rear side
- Connected load: 40.3kW
- 415V three-phase N+E - 70A

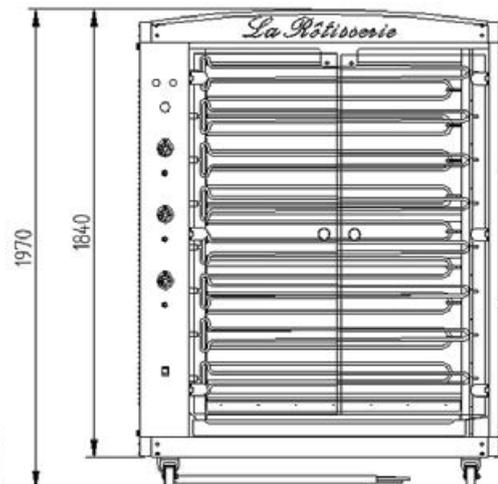
TOP VIEW



SIDE VIEW



FRONT VIEW



MAG 8 - Gas



Design

- Traditional Rotisserie with powerful lighting system.
- Porcelain Enamel finish with choice of colour available.
- Decorative roof with lighted rotisserie sign.

Performance

- Porcelain enamel finish and individual burners provide the best cooking system for poultry.
- Fast and consistent with a 40 to 48 chicken capacity.
- The unique individual burner system provides exceptional control and unmatched durability.
- The porcelain enamel guarantees a non-stick, most durable surface.
- Enamelled panels.

Cooking system

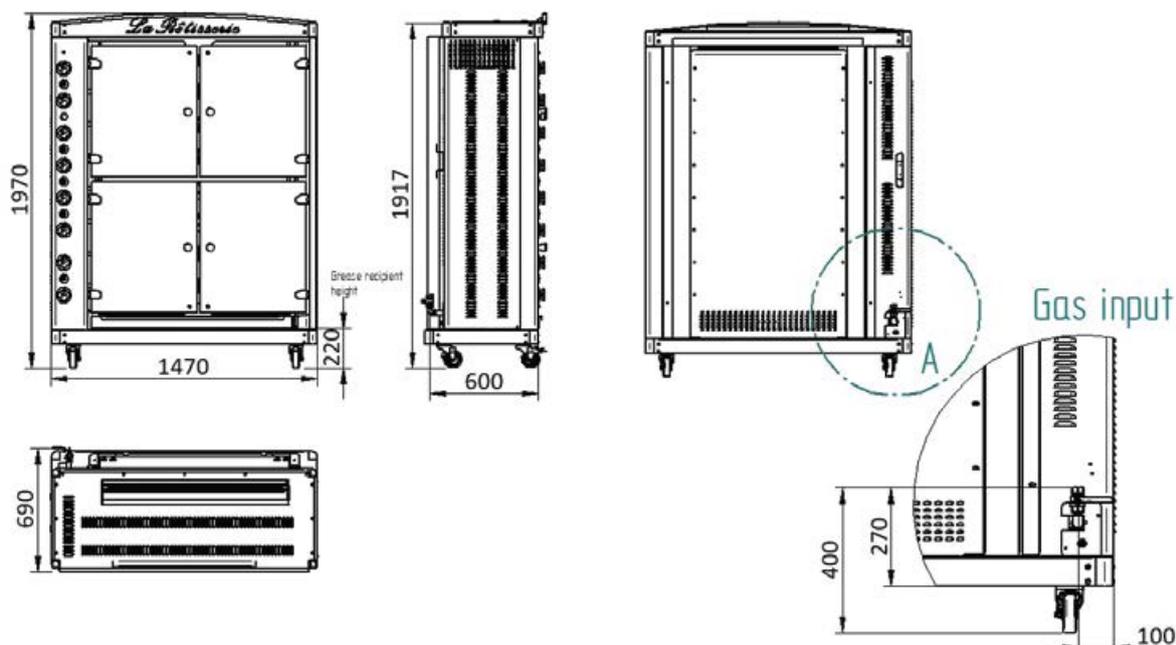
- 8 spits.
- Each individual spit has its own unique burner for constant and fast cooking time.
- Adjustable spits allow to cook any type of products from chicken to turkey, lamb, pork, beef and vegetables.
- A variety of attachments are also available such as basket spits and chicken spits
- Our rotisserie ingenious spit adjustment guarantees a perfect cooking regardless of the size of the product.
- Individual motors

Cleaning

- Easy to clean and safe to maintain
- Removable back panels
- Splash guard for each burner.
- Rounded corners.
- Drain valve.

Technical specifications

- Clearance: 15cm on the right, left and rear side
- Connected load: 156Mj/h
- 240V single phase 10A



GINOX 4 - Electric



Design

- Stainless Steel design with powerful lighting system.
- Glass-ceramic protected quartz lighting.

Performance

- Fast and consistent with a 12 to 16 chicken capacity.
- The unique individual heating element system provides exceptional control and unmatched durability.
- Stainless Steel panels.

Cooking system

- 4 spits
- Adjustable spits allow to cook any type of products from chicken to turkey, lamb, pork, beef and vegetables.
- A variety of attachments are also available such as basket spits and chicken spits.
- Our rotisserie ingenious spit adjustment guarantees a perfect cooking regardless of the size of the product.
- Individual motors.

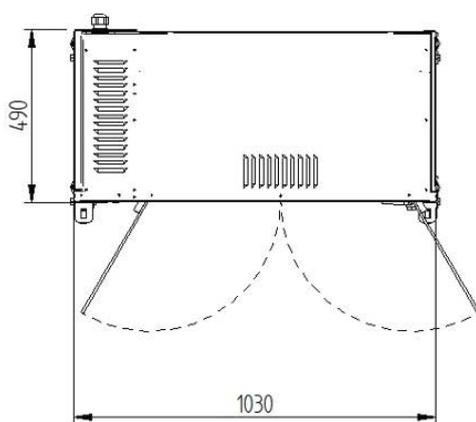
Cleaning

- Easy to clean and safe to maintain
- Removable panels
- Drain valve

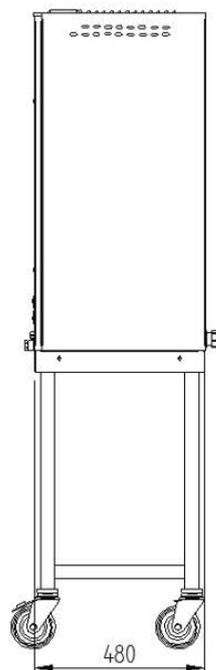
Technical specifications

- Connected load: 11kW
- 415V three-phase N+E - 20A

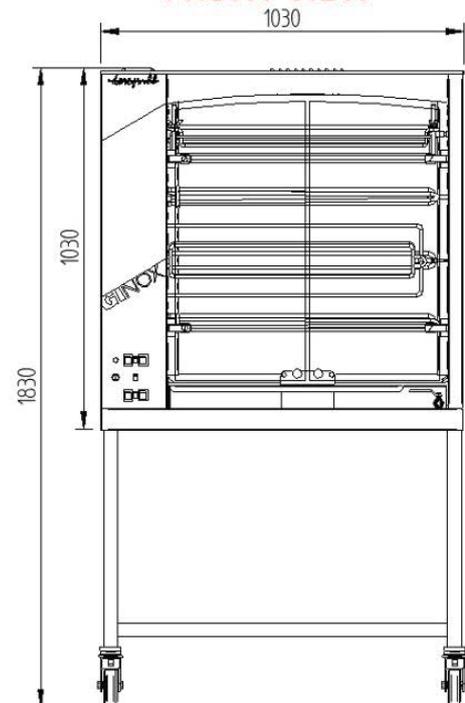
TOP VIEW



SIDE VIEW



FRONT VIEW



GINOX 4 - Gas



Design

- Stainless Steel design with powerful lighting system.
- Glass-ceramic protected quartz lighting.

Performance

- Fast and consistent with a 12 to 16 chicken capacity.
- The unique individual burner system provides exceptional control and unmatched durability.
- Stainless Steel panels.

Cooking system

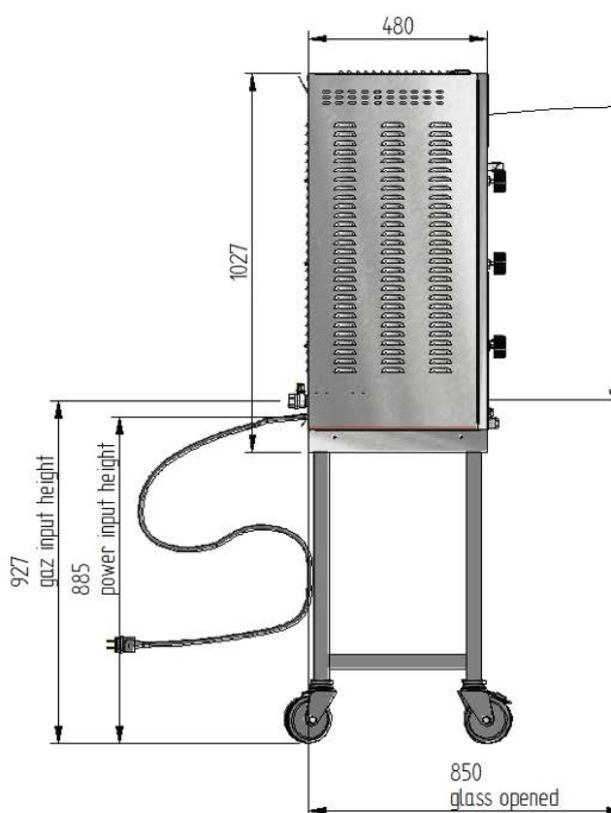
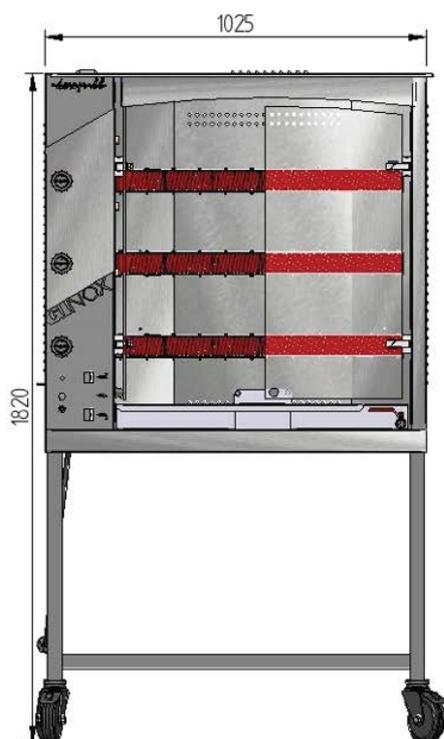
- 4 spits 3 burners.
- Adjustable spits allow to cook any type of products from chicken to turkey, lamb, pork, beef and vegetables.
- A variety of attachments are also available such as basket spits and chicken spits.
- Our rotisserie ingenious spit adjustment guarantees a perfect cooking regardless of the size of the product.
- Individual motors.

Cleaning

- Easy to clean and safe to maintain
- Splash guard for each burner
- Removable panels
- Drain valve

Technical specifications

- Connected load: 58.5Mj/h
- 240V single phase - 10A



GINOX 6 - Electric



Design

- Stainless Steel design with powerful lighting system.
- Glass-ceramic protected quartz lighting.

Performance

- Fast and consistent with a 18 to 24 chicken capacity.
- The unique individual heating element system provides exceptional control and unmatched durability.
- Stainless Steel panels.

Cooking system

- 6 spits
- Adjustable spits allow to cook any type of products from chicken to turkey, lamb, pork, beef and vegetables.
- A variety of attachments are also available such as basket spits and chicken spits.
- Our rotisserie ingenious spit adjustment guarantees a perfect cooking regardless of the size of the product.
- Individual motors.

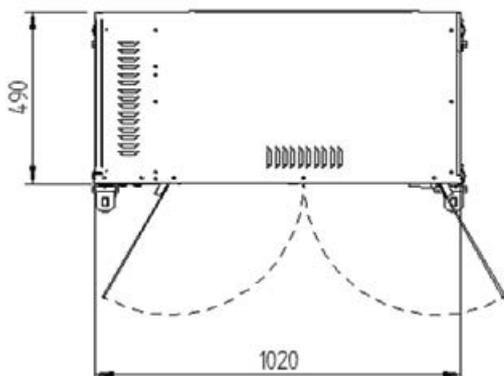
Cleaning

- Easy to clean and safe to maintain
- Removable panels
- Drain valve

Technical specifications

- Connected load: 16kW
- 415V three-phase N+E - 32A

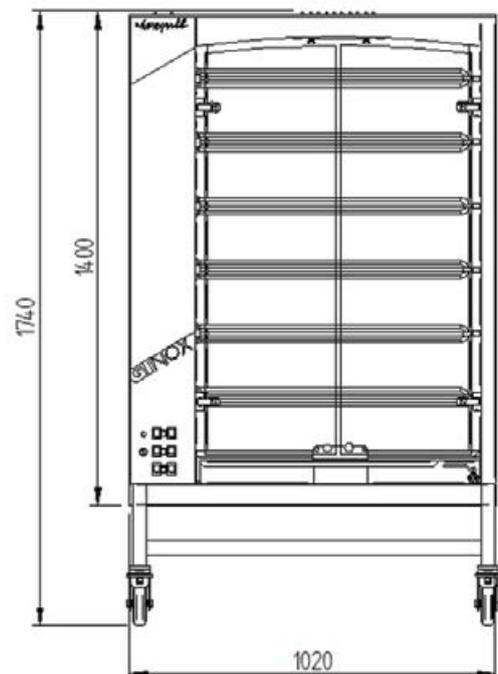
TOP VIEW



SIDE VIEW



FRONT VIEW



GINOX 6 - Gas



Design

- Stainless Steel design with powerful lighting system.
- Glass-ceramic protected quartz lighting.

Performance

- Fast and consistent with a 18 to 24 chicken capacity.
- The unique individual burner system provides exceptional control and unmatched durability.
- Stainless Steel panels.

Cooking system

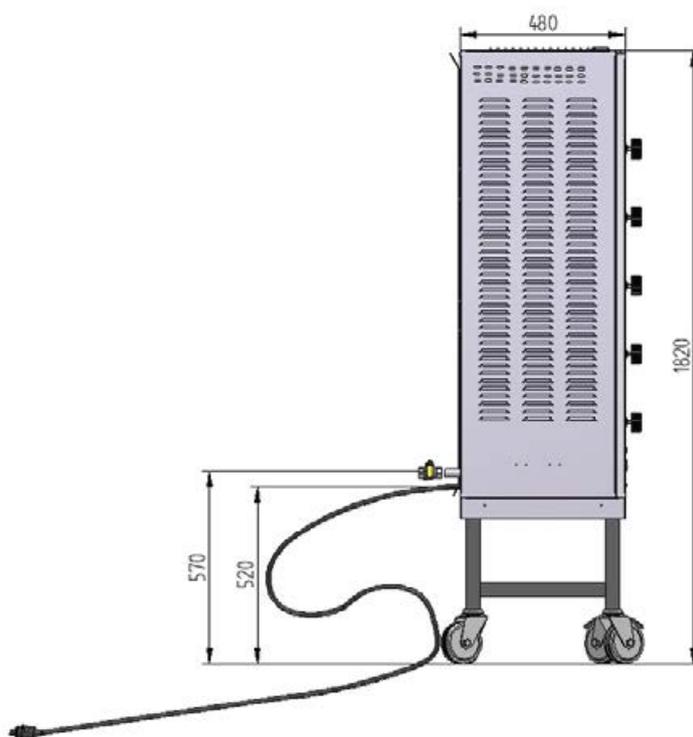
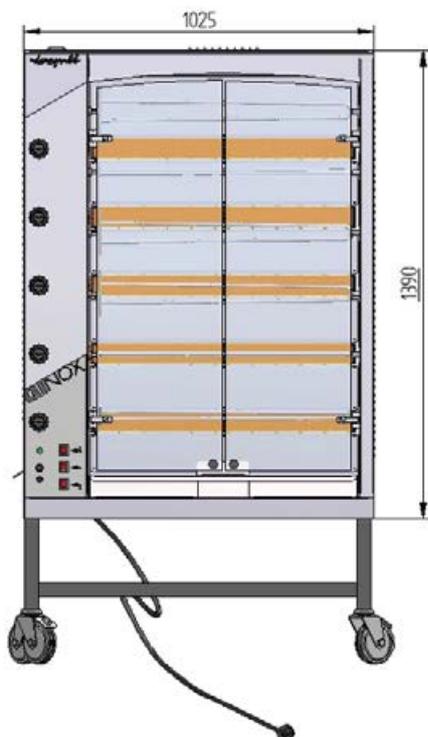
- 6 spits 5 burners
- Adjustable spits allow to cook any type of products from chicken to turkey, lamb, pork, beef and vegetables.
- A variety of attachments are also available such as basket spits and chicken spits.
- Our rotisserie ingenious spit adjustment guarantees a perfect cooking regardless of the size of the product.
- Individual motors.

Cleaning

- Easy to clean and safe to maintain
- Splash guard for each burner
- Removable panels
- Drain valve

Technical specifications

- Connected load: 100Mj/h
- 240V single phase - 10A



GINOX 8 - Electric



Design

- Stainless Steel design with powerful lighting system.
- Glass-ceramic protected quartz lighting.

Performance

- Fast and consistent with a 24 to 32 chicken capacity.
- The unique individual heating element system provides exceptional control and unmatched durability.
- Stainless Steel panels.

Cooking system

- 8 spits
- Adjustable spits allow to cook any type of products from chicken to turkey, lamb, pork, beef and vegetables.
- A variety of attachments are also available such as basket spits and chicken spits.
- Our rotisserie ingenious spit adjustment guarantees a perfect cooking regardless of the size of the product.
- Individual motors.

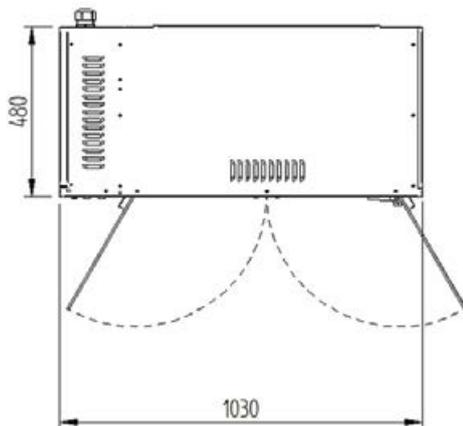
Cleaning

- Easy to clean and safe to maintain
- Removable panels
- Drain valve

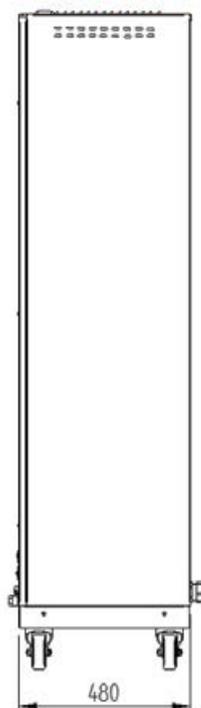
Technical specifications

- Connected load: 22kW
- 415V three-phase N+E - 40A

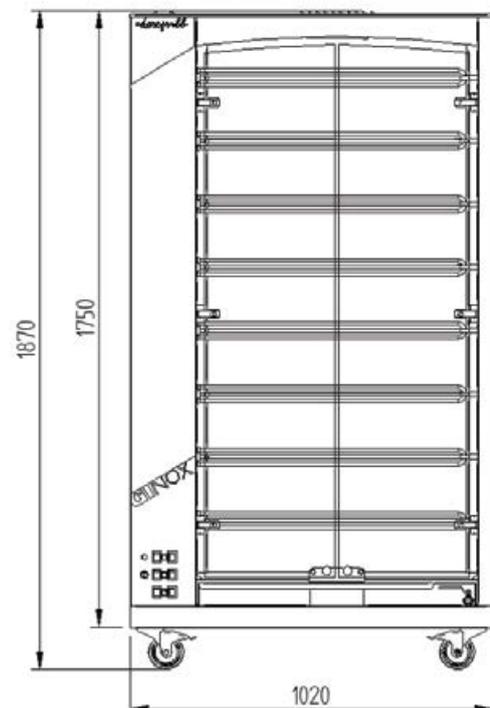
TOP VIEW



SIDE VIEW



FRONT VIEW



GINOX 8 - Gas



Design

- Stainless Steel design with powerful lighting system.
- Glass-ceramic protected quartz lighting.

Performance

- Fast and consistent with a 24 to 32 chicken capacity.
- The unique individual burner system provides exceptional control and unmatched durability.
- Stainless Steel panels.

Cooking system

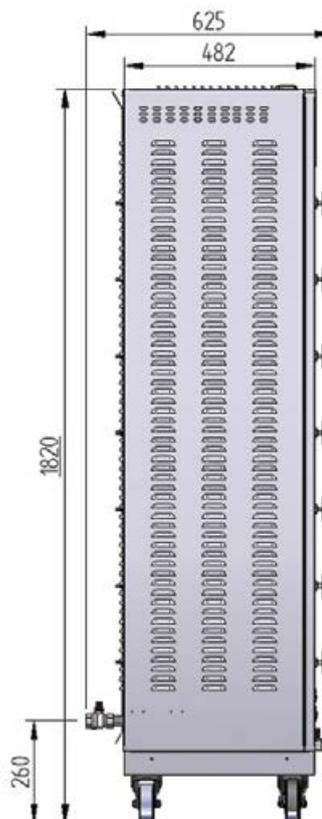
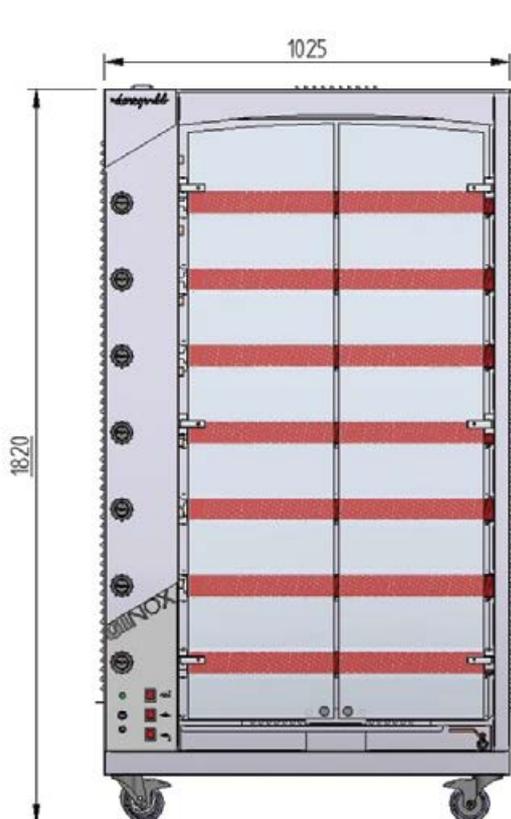
- 8 spits 7 burners.
- Adjustable spits allow to cook any type of products chicken to turkey, lamb, pork, beef and vegetables.
- A variety of attachments are also available such as basket spits and chicken spits.
- Our rotisserie ingenious spit adjustment guarantees a perfect cooking regardless of the size of the product.
- Individual motors.

Cleaning

- Easy to clean and safe to maintain
- Splash guard for each burner
- Removable burner panels
- Drain valve

Technical specifications

- Connected load: 139Mj/h
- 240V single phase - 10A



Options for spit rotisseries



Luxury version for MAG rotisseries
Brass Corners, top frame and knobs



RAL colour for MAG/GINOX rotisseries

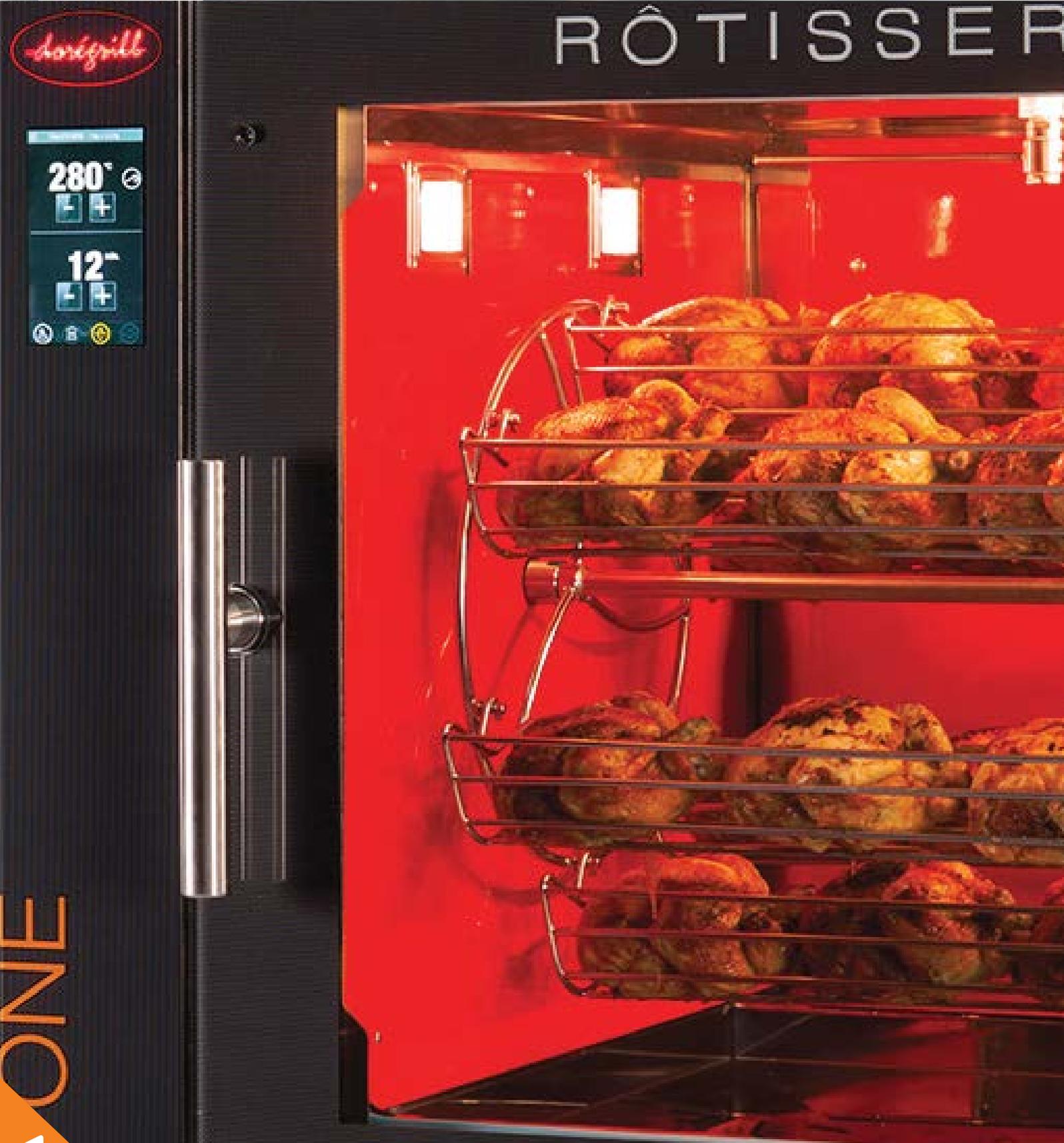


Personalisation for MAG rotisseries
Custom made top frame with customers logo or trade name

2

Basket Rotisseries

Phoenixs



ONE

D-ONE

Rotisserie / Combi oven
with self cleaning
24 chicken capacity in 30 min.



D-ONE with AC38 Stand



D-BOX

Rotisserie with self cleaning
16 - 20 chicken capacity
in 30 - 40 min.

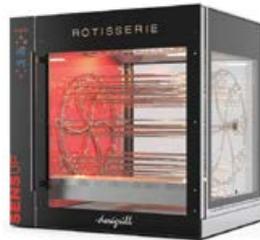


D-BOX with AC38 Stand



Sens'Up 9

Rotisserie with assisted
cleaning. 36 - 45 chicken
capacity in 75 min.



NeoGrill N1

16 chicken capacity
in 60 min.



NeoGrill N2

24 chicken capacity
in 60 min.



Neol

Rotisserie / hot display
combo



Nantaise

12 - 48 chicken
capacity in 60 min.



D-ONE



Design

The D-ONE multi-function rotisserie oven rise all challenges: cook 24 crispy roast chickens the old fashion way in 30 minutes. Practical, Efficient, Aesthetic and SELF-CLEANING, the D-ONE innovation suits all your professional requirements, and those of your customers.

Easy-Cleaning

Cleaning program (iCleanControl®) with washing arms. Detergent (DECAONE for D-ONE) and cold water.

Performance

Incomparable cooking results thanks to the programs (SmartCookingFunction®) by association of hot pulsed air and direct infrared, which make it possible to combine "the softness and the colorful crispy appearance of the products".

Energy

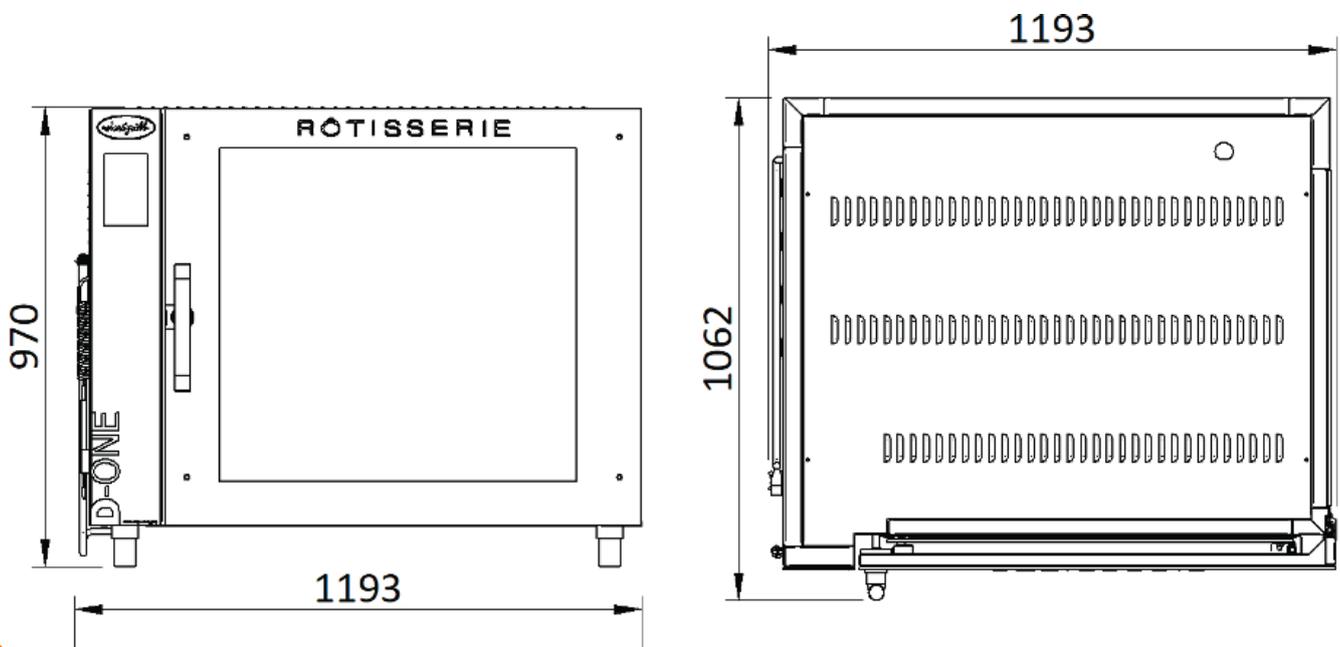
D-ONE benefits from the internal program (IRegulControl®). Save energy and gain profitability.

Technical specifications

- Number of baskets: 6
- Average power consumption (kWh) 6
- Connected load (kW): 9.4
- Current (A): 18
- Voltage (V): 415 3 phase AC
- Recommended fuses (A): 3 x 20

Customer Requirements

- 15/21 softened water inlet (3bar pressure / nominal Ø pipes: 16 mm)
- 415 V + N + T three phase
- Provide: 20 A Socket



D-ONE with AC38 Stand



Design

The D-ONE multi-function rotisserie oven rise all challenges: cook 24 crispy roast chickens the old fashion way in 30 minutes. Practical, Efficient, Aesthetic and SELF-CLEANING, the D-ONE innovation suits all your professional requirements, and those of your customers.

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Cleaning program (iCleanControl®) with washing arms. Detergent (DECAONE for D-ONE) and cold water.

Performance

Incomparable cooking results thanks to the programs (SmartCookingFunction®) by association of hot pulsed air and direct infrared, which make it possible to combine "the softness and the colorful crispy appearance of the products".

Energy

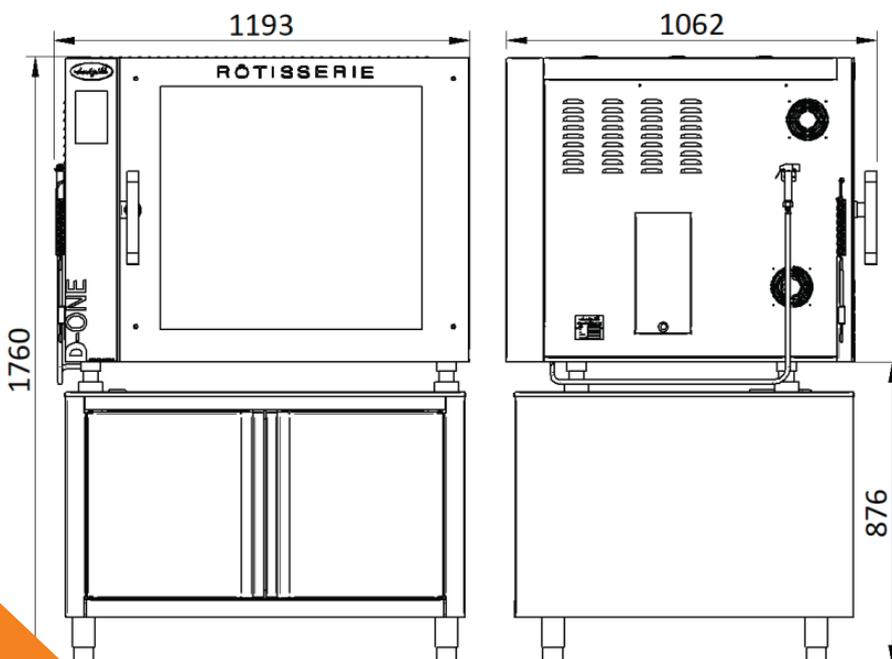
D-ONE benefits from the internal program (IRRegulControl®). Save energy and gain profitability.

Technical specifications

- Number of baskets: 6
- Average power consumption (kWh) 6
- Connected load (kW): 9.4
- Current (A): 18
- Voltage (V): 415 3 phase AC
- Recommended fuses (A): 3 x 20

Customer Requirements

- 15/21 softened water inlet (3bar pressure / nominal Ø pipes: 16 mm)
- 415 V + N + T three phase
- Provide: 20 A Socket



D-BOX



Design

The D-BOX multi-function rotisserie oven, with 4 baskets, can cook 16 to 20 chickens in 30 to 40 minutes depending on the weight. Practical, efficient and self-cleaning.

Easy-Cleaning

Cleaning program (iCleanControl®) with washing arms. Detergent (DECAONE for D-BOX) and hot water.

Performance

Incomparable cooking results thanks to the programs (SmartCookingFunction®) by association of hot pulsed air and direct infrared, which make it possible to combine "the softness and the colorful crispy appearance of the products".

Energy

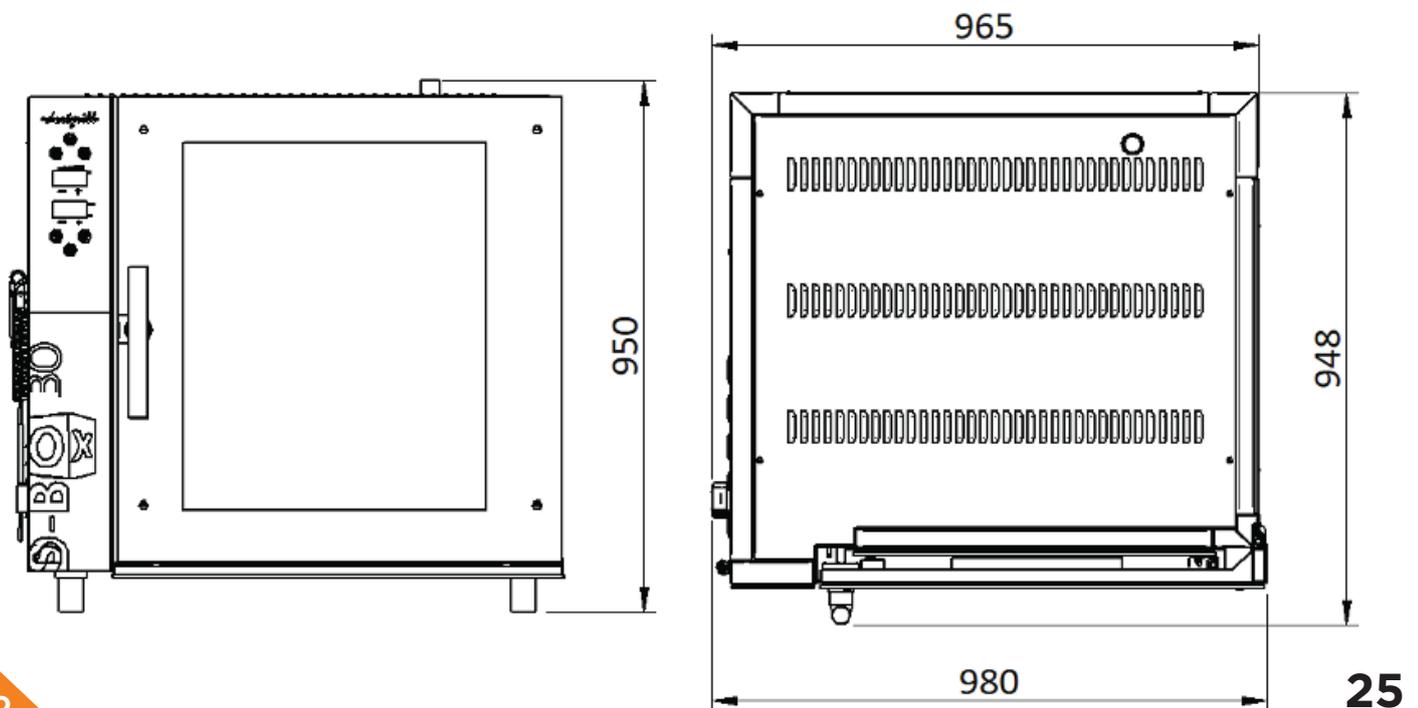
D-BOX benefits from the internal program (IRegulControl®). Save energy and gain profitability.

Technical specifications

- Number of baskets: 4
- Average power consumption (kWh) 4.7
- Connected load (kW): 9.4
- Current (A): 14
- Voltage (V): 415 3 phase AC
- Recommended fuses (A): 3 x 20

Customer Requirements

- 15/21 softened HOT water inlet (3bar pressure / nominal Ø pipes: 16 mm)



D-Box with AC38 Stand



Design

The D-BOX multi-function rotisserie oven, with 4 baskets, can cook 16 to 20 chickens in 30 to 40 minutes depending on the weight. Practical, efficient and self-cleaning.

Easy-Cleaning

Cleaning program (iCleanControl®) with washing arms. Detergent (DECAONE for D-BOX) and hot water.

Performance

Incomparable cooking results thanks to the programs (SmartCookingFunction®) by association of hot pulsed air and direct infrared, which make it possible to combine "the softness and the colorful crispy appearance of the products".

Energy

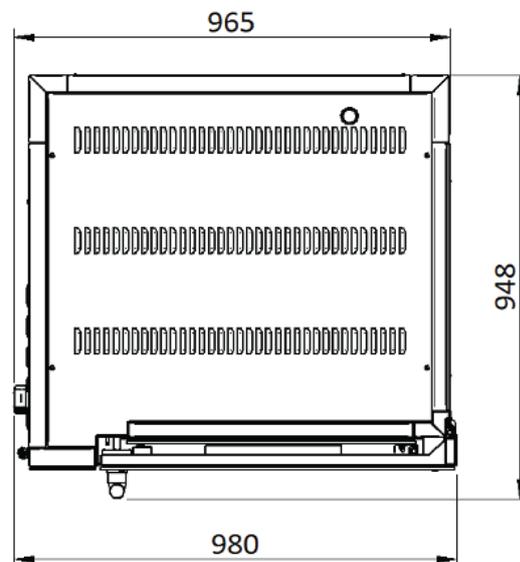
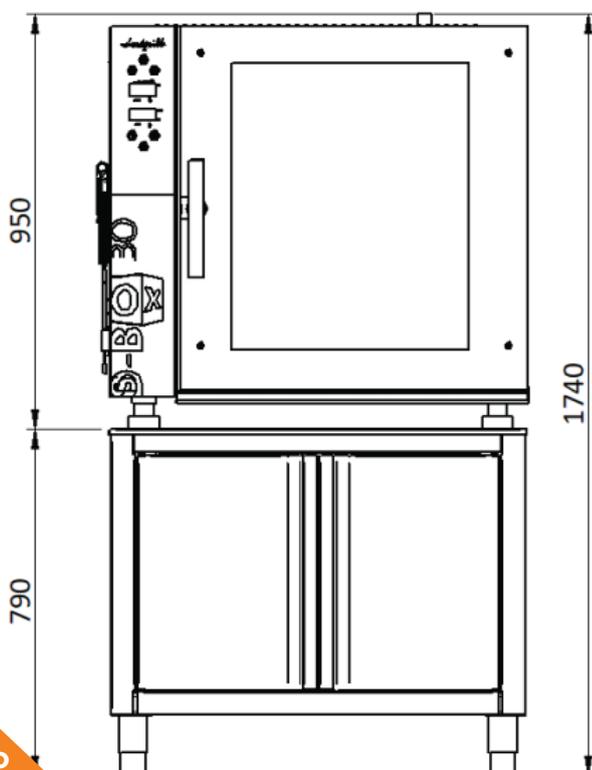
D-BOX benefits from the internal program (iRegulControl®). Save energy and gain profitability.

Technical specifications

- Number of baskets: 4
- Average power consumption (kWh) 4.7
- Connected load (kW): 9.4
- Current (A): 14
- Voltage (V): 415 3 phase AC
- Recommended fuses (A): 3 x 20

Customer Requirements

- 15/21 softened HOT water inlet (3bar pressure / nominal Ø pipes: 16 mm)



SENSUP 9



General features

- Automatic steam cleaning system
- 9 stainless steel rotisseries baskets
- Multi-directional infra-red and fan-assisted heating
- Panoramic view with 3 visible glass windows
- Control panel installed on right or left hand side on demand
- Powerful lightning with 2x 300W quartz lamps

Capacity

- 36 to 45 chickens
- Cooking time: refer to chicken size, 1h for each kg (ex: 1.2 kg chicken = 1h15min)

Ergonomic design

- Automatic stop when the cooking ends with automatic switch to the "temperature holding" mode
- 9 cooking programs. Cooking time: 1h for each kg of chicken (ex: 1.2kg chicken = +/- 1h15)
- Thermo-probe to control the internal temperature and comply with local regulations
- No pre-heating time needed
- Rotisserie cooking quality: heating power always maximum
- Temperature can be settled from 0 to 240°C
- 2 Ø100 diameter heating fans to ensure an optimal air circulation and convection cooking

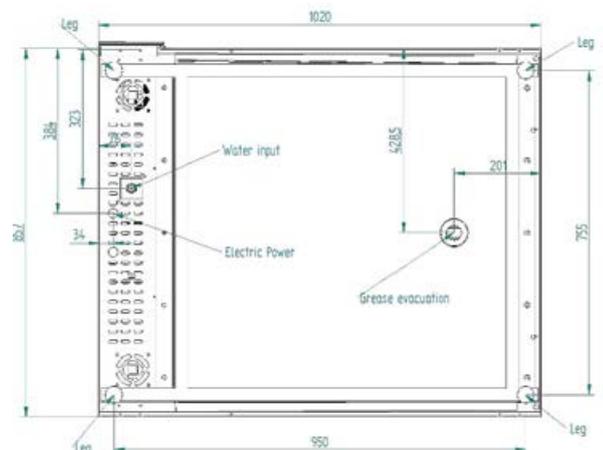
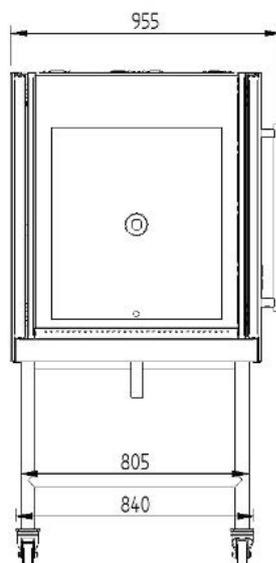
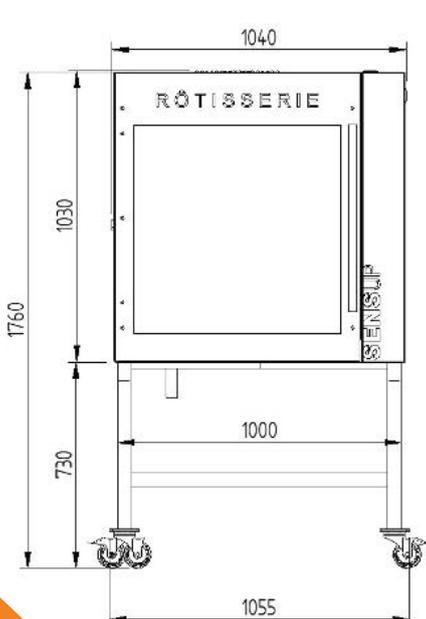
To be confirmed when ordering: location of the command/handle (left or right to customer or rear)

Cleaning

- Automatic clean program (15 min) with a 4-litres water consumption
- Central baskets axle comes apart
- Sauce tray furnished with fast easy draining

Inputs and power

- Power: 415V + N+E - 15.9 kW
- Delivered with a 32A plug + wire



No evacuation required. Wastewater is recovered in the sauce tray below the rotisserie baskets with easy draining. Cold water input is required (Ø 15/21 threaded tap), as well as a softener and a T-piece. A 1m stainless steel hosepipe is furnished to connect water treatment filter (to be fixed on a wall close to the water input) and the rotisserie.

NeoGrill N1



Design

Simple, efficient and versatile. This rotisserie oven has been designed to make your life easier

Capacity

- 16 poultry per hour depending on weight

Performance

- 4 stainless steel Stand-up® baskets driven by a powerful motor, heating provided by 3 shielded infrared “incology” resistance

Ergonomics

- New ultra-flat touchscreen control panel, cooking control by thermostatic regulation, automatic cooking stop with switching to “temperature maintenance” mode

Cleaning

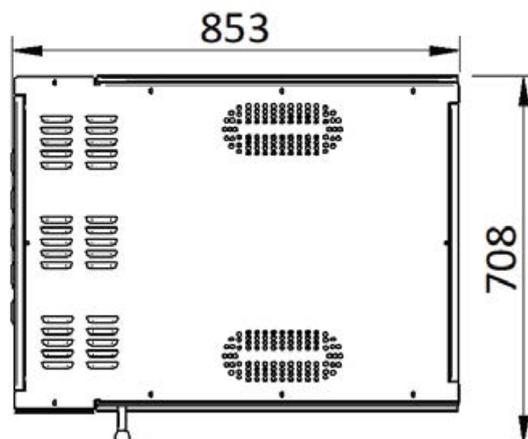
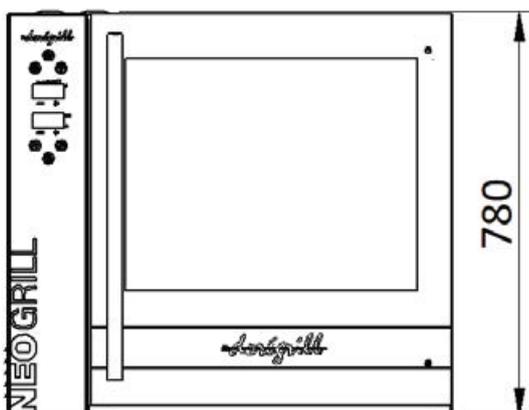
- Both sides opening, completely removable interior, red enamelled sheets and screen-printed windows

Safety

- Protected by tempered glass and protected access for the sauce pan

Specifications

- Connected load: 7.3 kW
- Voltage: 415 V 3 phase 20 A
- Average power consumption: 3.1 kWh
- Capacity per hour: 16 Poultry (depending on weight)
- Weight: 80 kg



NeoGrill N2



Design

Simple, efficient and versatile. This rotisserie oven has been designed to make your life easier

Capacity

- 24 poultry per hour depending on weight

Performance

- 4 stainless steel Stand-up® baskets driven by a powerful motor, heating provided by 3 shielded infrared "incology" resistance

Ergonomics

- New ultra-flat touchscreen control panel, cooking control by thermostatic regulation, automatic cooking stop with switching to "temperature maintenance" mode

Cleaning

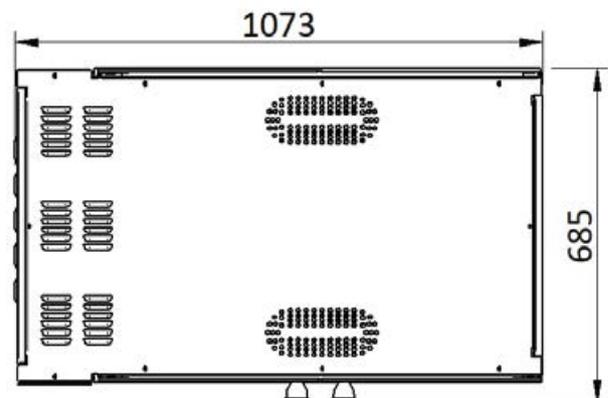
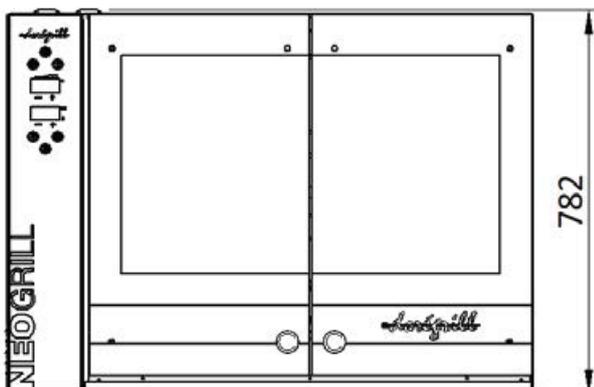
- Both sides opening, completely removable interior, red enamelled sheets and screen-printed windows

Safety

- Protected by tempered glass and protected access for the sauce pan

Specifications

- Connected load: 9.1 kW
- Voltage: 415 V 3 phase 20 A
- Average power consumption: 4.5 kWh
- Punctual instant consumption: 9.1 kW
- Capacity per hour: 24 Poultry (depending on weight)
- Weight: 100 kg



Neol - combined rotisserie oven & self service display



The rotisserie - NEOGRILL 1

- Multidirectional ventilated infrared cooking
- 5 stainless steel baskets
- Ultra-flat touchscreen control panel
- Through view thanks to front and rear windows
- Quartz lighting protected by "neoceram"
- Digital thermostat and automatic stop at the end of cooking
- Switching to "temperature maintenance" mode
- Opening on both sides
- Capacity 16 poultry depending on weight

Self-heated self service display V.85.LS

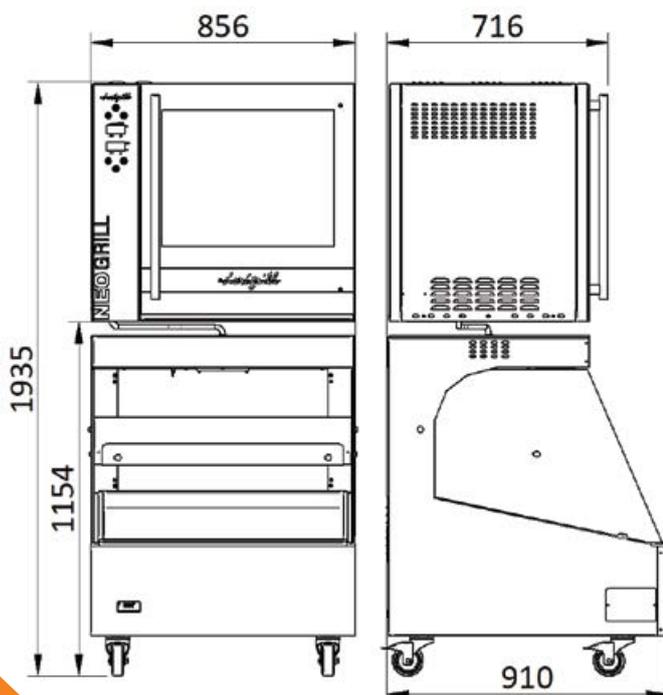
- Customer service from the front
- Right and left side windows for a panoramic view
- 2 stainless steel shelves including 1 upper recessed
- Mobility ensured by 4 wheels including 2 with brakes
- Lighting + "neoceram" protection
- Capacity: up to 20 chickens
- Option: assisted service possibility (window closed by 2 sliding windows at the front)

Dimensions & Weight

- Length : 860 mm
- Depth : 960 mm
- Height : 1930 mm
- Weight : 198 kg

Specifications

- Number of baskets: 4
- Voltage: 415 V + N + T
- Amperage: 20 A
- Average power consumption: 5 kWh
- Connected load: 7.8 kW
- Capacity per hour: 16 chickens (depending on weight)
- Weight: 220 kg



Nantaise



Easy to clean : the interior can be dismantled.

Design

A baskets-roast rotisserie oven which combines simplicity and automatic features. Designed to help you save time, this model is efficient, versatile and reliable. It can be fully dismantled and cleaned up in no time... a real gem!

Capacity

- 12 to 48 chickens, depending on the model

Performance

- 4 to 8 stainless steel baskets driven by a powerful motor, heated by 3 reinforced infrared "incoloy" heaters.

A beautiful design

Glass-ceramic protected quartz lighting

Ergonomic

- 20-300° regulation thermostat oven control. Automatic shut-off once it has finished cooking with a "temperature hold" mode.

Safety

- Toughened glass protection

Electrical supply

- Standard 415V + N+E

Model	Length	Height	Depth	Number of baskets	Power	Capacity
RB 12 NE	840 mm	730 mm	600 mm	4	6.3 kW	12
RB 16 NE	1100 mm	850 mm	680 mm	4	8.7 kW	16
RB 24 NE	1100 mm	850 mm	680 mm	5	9.7 kW	24
RB 48 NE	1100 mm	1090 mm	990 mm	8	14.9 kW	48
RB 248 NE	1100 mm	2300 mm	990 mm	2x8	2x14.9kW	2x48

3 Accessories

Phoenixs



Spit rotisserie accessories

AC 21 Multiple-use Basket

Basket specially designed to cook chicken legs, halfchickens, 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.



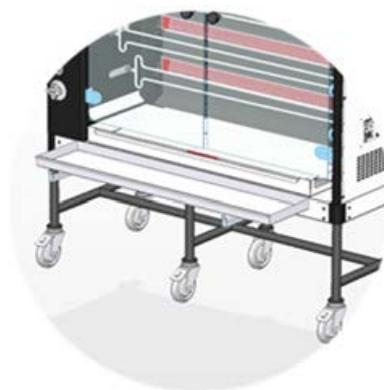
AC 18 Mid-level Tray

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)



Spit rotisserie accessories (continued)

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).



Basket rotisserie accessories

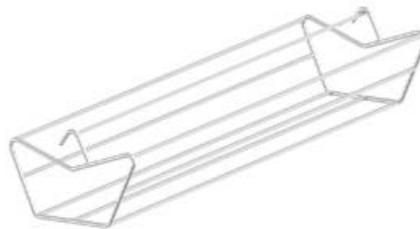
AC 12 Leg Basket

Basket used to cook legs, chickens, wings, small cuts, grilled fish, wrapped potatoes, skewers...



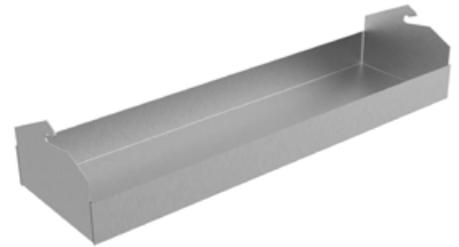
AC 11 Large-item Basket

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.



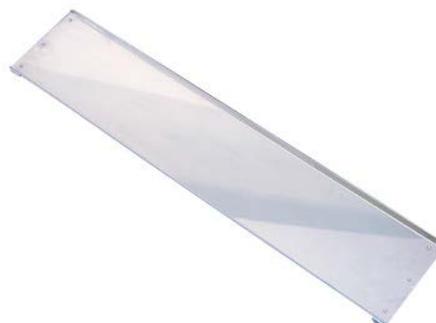
AC 9 Deep Tray

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 39 Hot Cupboard for MAG 4



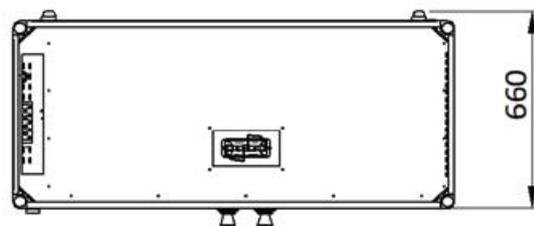
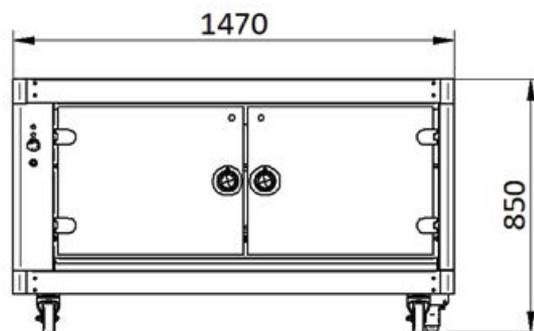
Design

Maintain food to a desired temperature to comply with food safety standards.

- Heat regulated with a thermostat from 0 to 90°C
- Equiped with hinged glass doors and and 2 shelves
- Made of high quality (304) 18/10 stainless
- Can be delivered in black or same colour as Rotisserie
- Delivered on its 4 wheels including 2 brake wheels

Electrical Specifications

- Power: 2800 W - 240V - 15A

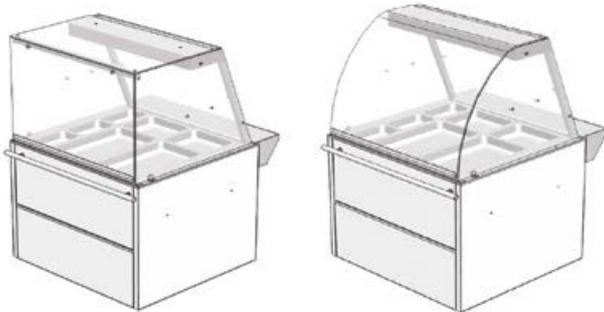


4 Displays

Phoenixs



Traditional Service



Description

- Pull-down straight or curved front glass windows
- Sliding “mirror-effect” rear windows
- Heated lighting
- Pull-down rear bar, removable for cleaning or in fixed stainless steel

Equipment (please state when you order)

- Stainless steel tray and gutter (for grilled meat)
- Hotel pans (for cooked dishes and sides)
- Or half/half

Optional Extras

- Knife holder
- Label holder
- Bag hook
- Stoneware hotel pans

Model	Length	Depth	Window height	Workstation height	Voltage	Power outlet	Power
V 75 Trad	750 mm	1020 mm	1375 mm	770 mm	220 V mono	10-16 A	2100 W
V 100 Trad	1000 mm	1020 mm	1375 mm	770 mm	220 V mono	10-16 A	2100 W
V 132 Trad	1320 mm	1020 mm	1375 mm	770 mm	220 V mono	10-16 A	3300 W
V 150 Trad	1500 mm	1020 mm	1375 mm	770 mm	220 V mono	10-16 A	3300 W
V 175 Trad	1750 mm	1020 mm	1375 mm	770 mm	220 V mono	20 A	4200 W
V 195 Trad	1950 mm	1020 mm	1375 mm	770 mm	220 V mono	20 A	4200 W

Traditional Service without Storage Unit



Description

Identical to the Traditional Service, but without a storage space in the base.

Also available in self-service version

Model	Length	Depth	Window height	Workstation height	Voltage	Power outlet	Power
V 75 Trad AP	750 mm	1020 mm	850 mm	250 mm	220 V mono	10-16 A	2100 W
V 100 Trad AP	1000 mm	1020 mm	850 mm	250 mm	220 V mono	10-16 A	2100 W
V 132 Trad AP	1320 mm	1020 mm	850 mm	250 mm	220 V mono	10-16 A	3300 W
V 150 Trad AP	1500 mm	1020 mm	850 mm	250 mm	220 V mono	10-16 A	3300 W
V 175 Trad AP	1750 mm	1020 mm	850 mm	250 mm	220 V mono	20 A	4200 W

Traditional Service - Market Special



Description

- High flat front window, low lateral windows
- Heated lighting
- Specially adapted for mobile sales: shallow model (easy to store) and high-ground clearance.
- Light weight.

Equipment (please state when you order)

- Stainless steel tray and gutter (for grilled meat)
- Hotel pans (for cooked dishes and sides)
- Or half/half

Optional Extras

- Fully closed-off model with an upper glass panel and sliding rear glass doors.

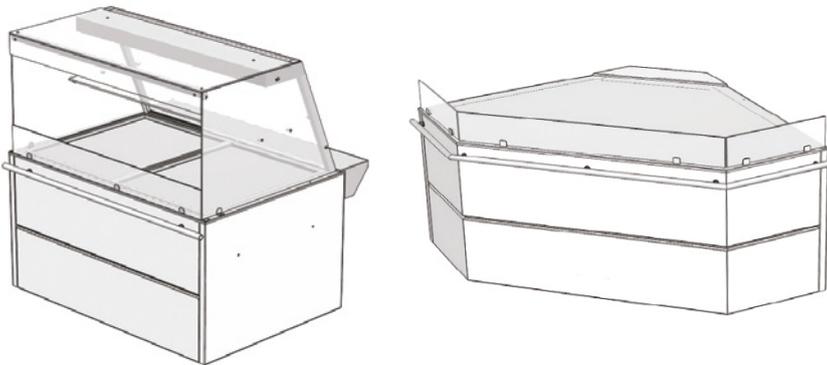
Model	Length	Depth	Window height	Workstation height	Voltage	Power outlet	Power
V 120 M	1200 mm	640 mm	1230 mm	820 mm	220 V mono	10-16 A	3600 W
V 150 M	1500 mm	640 mm	1230 mm	820 mm	220 V mono	10-16 A	3600 W

Features applicable to all display units

- Standard color to be indicated when you place your order: black, red or Bordeaux
- Optional change of colors
- Straight and rounded windows in toughened glass
- Sliding and mirror-effect reflective glass backing (on closed-off models)
- Heated glass-ceramic lighting (except fully installed models)
- Closed base for storage (except fully installed models)
- Protective guards in stainless steel or brass
- Mobile, using concealed, pivoting, brakemounted casters
- Digital thermostat
- Décor: possibility to affix your own text or logo



Self Service



Description

- Splash screen glass panel
- Sliding “mirror-effect” rear glass doors
- Low front window with “Servez-vous” microbeaded text (cannot be altered)
- Heated lighting

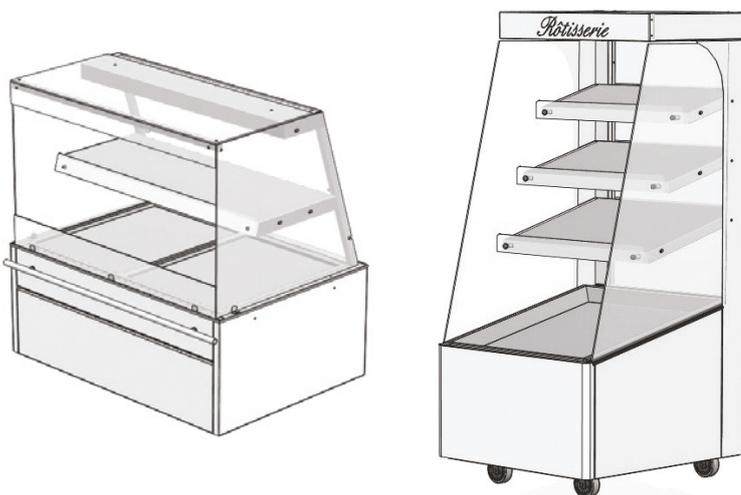
Optional

- Mid-level glass shelf

Also available in traditional service version

Model	Length	Depth	Window height	Workstation height	Voltage	Power outlet	Power
V 75 LS 9 plate holders*	750 mm	1020 mm	1375 mm	770 mm	220 V mono	10-16 A	2100 W
V 100 LS 12 plate holders*	1000 mm	1020 mm	1375 mm	770 mm	220 V mono	10-16 A	3000 W
V 132 LS 18 plate holders*	1320 mm	1020 mm	1375 mm	770 mm	220 V mono	10-16 A	3300 W
V 150 LS 24 plate holders*	1500 mm	1020 mm	1375 mm	770 mm	220 V mono	10-16 A	3300 W
V 175 LS 30 plate holders*	1750 mm	1020 mm	1375 mm	770 mm	220 V mono	20 A	4200 W
V 195 LS 36 plate holders*	1950 mm	1020 mm	1375 mm	770 mm	220 V mono	20 A	4200 W
VA 90° CORNER LS chauffant	2020 mm	1100 mm	915 mm	770 mm	220 V mono	10-16 A	2800 W

Self Service - 2 & 4 Level



Description - V132 LS 2

- Identical to the V132 LS with an additional heated shelf

Description - V80 LS 4

- 4 heated presentation levels
- Low front window with “Servez-vous” microbeaded text (cannot be altered)
- Lateral left and right windows for a panoramic view
- Heated glass-ceramic lighting
- Back-lit “Rôtisserie” text

Model	Length	Depth	Window height	Workstation height	Voltage	Power outlet	Power
V 132 LS 2 38 plate holders	1320 mm	1020 mm	1375 mm	600 mm	220 V mono	20 A	4300 W
V 80 LS 4 38 plate holders	800 mm	940 mm	1810 mm	/	220 V mono	10-16 A	3600 W
V 85 LS 2 20 plate holders	850 mm	940 mm	1110 mm	/	220 V mono	10-16 A	2600 W

Self Service - Island



Description

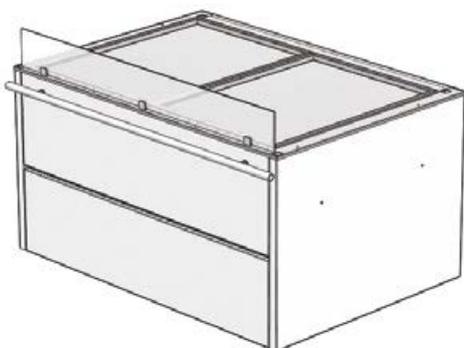
- Splash-proof curved front and rear windows with “Servez-vous” microbeaded text
- Heated lighting
- Guards on 4 sides

Optional

- Mid-level shelf

Model	Length	Depth	Window height	Workstation height	Voltage	Power outlet	Power
V 75 LS îlot	840 mm	1025 mm	1380 mm	770 mm	220 V mono	10-16 A	2100 W
V 100 LS îlot	1095 mm	1025 mm	1380 mm	770 mm	220 V mono	10-16 A	3000 W
V 132 LS îlot	1410 mm	1025 mm	1380 mm	770 mm	220 V mono	10-16 A	3300 W
V 175 LS îlot	1840 mm	1025 mm	1380 mm	770 mm	220 V mono	20 A	4200 W

Self Service - Hot Table

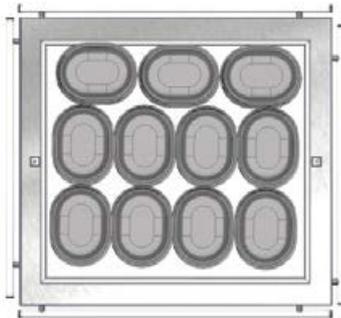
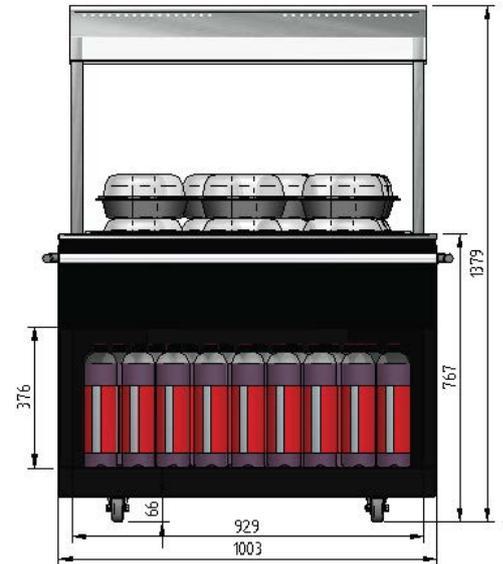


Description - V132 LS 2

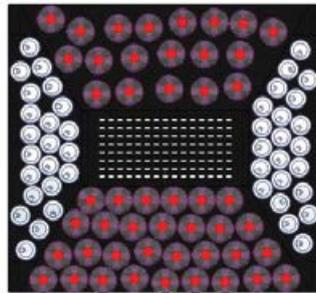
- Lower front window with “Servez-vous” microbeaded text (cannot be altered)

Model	Length	Depth	Window height	Workstation height	Voltage	Power outlet	Power
TC 75 LS	750 mm	1020 mm	915 mm	770 mm	220 V mono	10-16 A	1800 W
TC 100 LS	1000 mm	1020 mm	915 mm	770 mm	220 V mono	10-16 A	2700 W
TC 132 LS	1320 mm	1020 mm	915 mm	770 mm	220 V mono	10-16 A	2700 W
TC 150 LS	1500 mm	1020 mm	915 mm	770 mm	220 V mono	10-16 A	2700 W

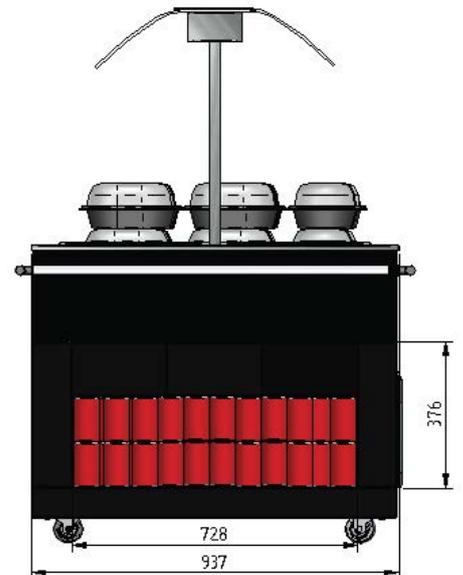
Self Service - V 100 CROSSMERCH



Heating self-service shelf



Neutral Crossmerch shelf



Description

- Waterproof pans on the display
- Electronic regulation of temperature
- 4 side of cross-merchandising for chips, bottles...
- Power full Lightning quartz light
- Bumper all around in stainless steel

Power

- Power supply: 230 V Mono / 16 Amps
- Power: 2900 W

Self Service - V60 LS 5 Pulse



Description

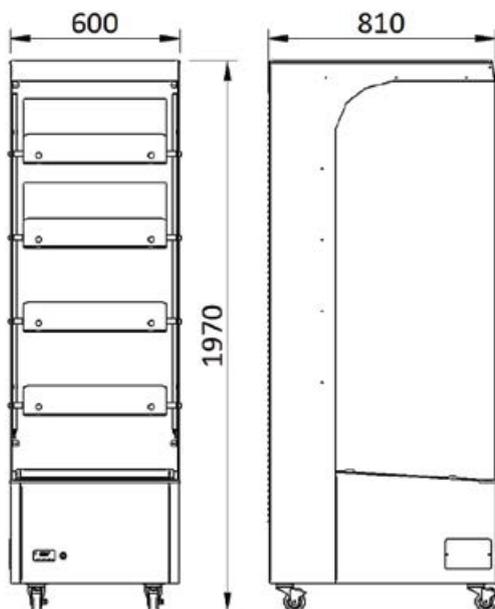
- 5 stainless steel heating shelves (Static and ventilated heat, surface 58 x 48 cm)
- Left and right side glass for panoramic vision with LED lighting
- Double technology of air circulation, all around hot products
- Each shelf is ventilated
- Thermostat regulation 20° - 90°
- Product is being kept warm thanks to a curtain of hot air in the front
- Visibility on 3 sides
- Quartz lighting and glass-ceramic protection
- Mobility provided by 4 castors including 2 with brakes

Specifications

- Voltage: 240V 1 phase
- Amperage: 20 A
- Average power consumption: 2.3 kWh
- Punctual instant consumption: 4.5 kW
- Weight: 160 kg

Electrical Power

- Provide : 240 V 1 phase
- Provide : 20 A outlet



5 Cleaning Solutions

Phoenixs



Pureworx Cleaner



Description

Pureworx is a range of natural cleaning products that are biodegradable, natural, good for the earth, non-hazardous mineralized liquid that will clean most surfaces effectively.

- Kills gram-negative bacteria including E.coli, Salmonella & Campylobacter – the most common and virulent types of bacteria, often attributed to food poisoning.
- Contains NO harmful/toxic chemicals, unlike traditional commercial cleaning solutions.
- Is HACCP Approved for commercial cleaning
- All purpose cleaner that is odourless and non-foaming
- Suitable for benches, shelves, extractions hoods, any stainless steel or other material surface that has a recent accumulation of dirt and grease, or food debris, will be cleaned and bacteria free.
- Reduces OH&S risk to users as it does not contain any toxic chemicals

Super Clean Tank



Description

- Will reduce labour costs, save dollars on chemicals and replacement parts, as well as save water. Far surpasses conventional cleaning methods and eliminates the use of caustic, resulting in a safer, more hygienic working environment and therefore better product. Operates 24/7 with a service cycle interval of about 4 weeks.
- Will not cause damage to the parent material.
- Cleans range hood / extraction filters removing oil and grease thereby reducing the risk of fire.
- Features the most user-friendly tank with all safety issues being taken care of, in line with stringent Occupational Health and Safety Standards.
- Detergents are Biodegradable, Non Toxic, Non Corrosive and Environmentally friendly.
- Is safe and easy to use.
- Keeps kitchen equipment and utensils in optimum condition and thus provides for a longer life span.
- Used to clean grills, stove tops / gas cooking rings, gastronomic trays, as well as pot and pans etc.
- Eliminates the need for scrubbing, thus allowing staff to concentrate on other chores within the kitchen.
- Cleans all stainless steel, cast iron and aluminium equipment.



Contact Us



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