

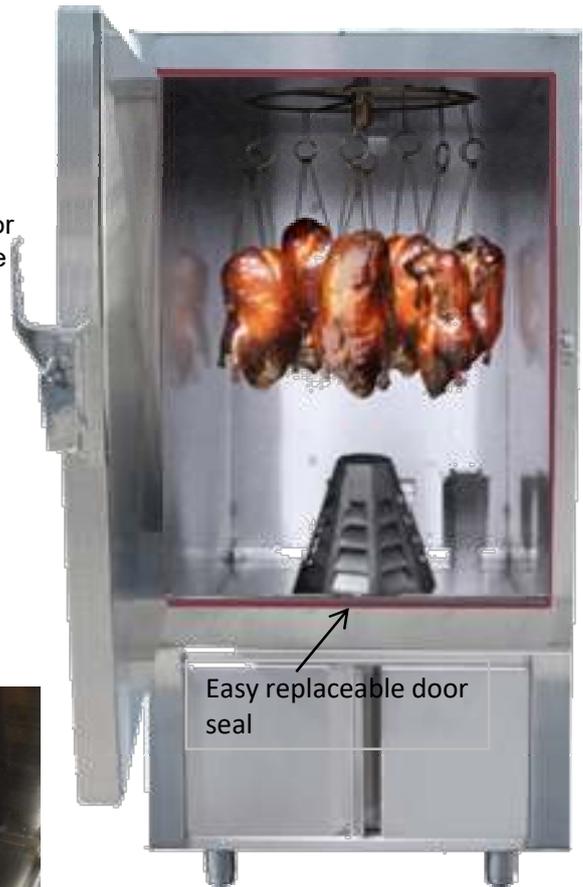
New 2019 Model

Duck Ovens and Pig Roasters (Gas or Electric)

Award-winning energy efficient and 'Eco' friendly design.



New double action door handle and door hinge



Easy replaceable door seal



Centre cone heat diffuser (gas models only)

Manual rotating hanging ring with bayonet quick release coupler for easy cleaning.

Higher roasting temperature for crispy belly pork, requiring special attachment provided free of charge.

Constructed from high-quality, heavy gauge stainless steel for easy cleaning and maintenance.



Gas models specific features

- powerful and efficient stainless steel twin bar burner to maintain reliability and constant power for roasting.
- uniquely designed centre cone heater diffuser to ensure an even heat distribution and protect dripped fat blocking burner, also giving extra crispy roasting and BBQ flavour to cooked meat.
- Safety flame failure device and water dried-overheat protection device.

Fast heat recovery with thermostat controls, reaching up to 310°C within 3 minutes and ready to serve in 45 minutes.

DO75 would required minimum 760mm wide across door way.

DO90 would required minimum 910mm wide across door way.

Water well grease trap drip tray with overflow fat catchments drawer to the bottom right and complete drain off drawer to the bottom left.

Exterior case is insulated with 50mm of high density fire-rated high thermo-insulation material to maintain its temperature below 65°C.

Model No	Dimensions			Roast Capacity	kW Rating	Price
	Width	Depth	Height			
DO-75 NG/LP	750mm	850mm	1750mm	8 - 10 Ducks	20 kw/h (NG) 18.5 kw/h (LPG)	£4,650.00
DO-90 NG/LP	900mm	900mm	1750mm	10 - 12 Ducks	20 kw/h (NG) 18.5 kw/h (LPG)	£5,500.00
DO-85 E	850mm	850mm	1750mm	8 - 10 Ducks	12 kw, 1 phase or 3 phase	£6,900.00