

Double-Deck Rotisserie Grill and Pizza Oven

This appliance combines a rotisserie grill and a pizza oven in a single unit. It features independently controlled upper and lower chambers with a 60-minute timer and adjustable thermostat.



ADDITIONAL IMAGES



Product Overview



The dual-chamber design allows for simultaneous rotisserie grilling and pizza baking with independent temperature and timer controls.

Versatile 2-in-1 Dual Layer Cooking Solution

This patented double-deck appliance combines a rotisserie grill and a pizza oven into one space-saving unit. Featuring two independent chambers, it allows for simultaneous cooking of different dishes, such as a 9-inch pizza on the upper deck and a whole chicken on the lower rotisserie. With adjustable thermostats and independent controls, it offers professional-grade flexibility for diverse culinary requirements.

Capacity & Design

Chamber Capacity

14 L

Upper Chamber

28 L

Lower Chamber

Visibility & Access

- Wide view glass doors
- Removable crumb tray for easy cleaning
- Easy access spill/drip tray

Pizza Size Compatibility

Up to 9 inches (Upper Chamber)

Technical Specifications

Heating Elements	4 groups of stainless steel heating elements
Temperature Range	60-240°C (140-465°F)
Timer	60 min
Safety Features	Auto Shut-off, End Bell Alarm, Power Indicator Light

Dimensions

External Dimensions

Dimension	Value (Imperial)	Value (Metric)
Width	18 in	45.8 cm
Height	18 in	45 cm
Depth	11.2 in	28.5 cm

Operational Modes

Intellectual Property

Patented Design

Operation Flexibility

Chambers can work together or separately