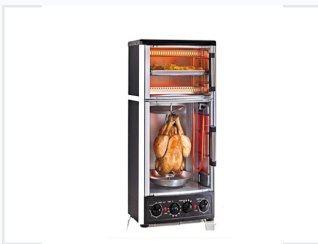


Double-Deck Rotisserie Grill Oven

This 37 L double-deck rotisserie oven is designed for efficient cooking. It allows for simultaneous rotisserie and grilling with adjustable temperature controls and a built-in timer.



ADDITIONAL IMAGES



Product Overview



The dual-deck design allows for simultaneous rotisserie and grilling operations, maximizing kitchen efficiency.

Innovative Double-Deck Cooking Solution

This 37L Double-deck Rotisserie Oven is a patented, innovative kitchen appliance designed for high efficiency and versatility. Featuring a unique plug-in structure with four aluminum alloy pillars for enhanced durability, it allows for simultaneous cooking across two independent chambers. Whether you are roasting poultry on the rotisserie or baking a 9-inch pizza, this unit provides precise control and professional results in a compact footprint.

Key Performance Metrics

Performance Metrics

37 L

Total Capacity

240 °C

Max Temperature

60 min

Timer Limit

Technical Specifications

Heating Element Configuration

- 2 groups of Stainless Steel heating elements
- 2 groups of Quartz heating elements

Capacity

37 Liters

Temperature Range

60°C - 240°C (140°F - 465°F)

Design & Construction

Structural Design

Unique plug-in structure with 4 aluminum alloy pillars

Pizza Capacity

Fits up to 9-inch pizza in upper chamber

Visibility

Wide view glass windows

Operation & Functions

Cooking Modes

Off, Broil, Bake, Rotisserie

Chamber Operation

Chambers can work together or separately

Timer Function

60 minutes with auto shut-off end bell

Maintenance

Cleaning Features

- Removable crumb tray
- Removable drip tray

Product Certifications

Intellectual Property

Patented Product