

DUCK OVENS



DRO-810

The Luus Duck Oven is heavy duty, easy to use, and suitable for roasting duck, pork, and other meats. With an 85mj/hr burner and generous internal chamber, this unit allows chefs to roast up to 12 ducks at one time, maximising efficiency and making it a must for larger asian-style restaurants.

Standard Features:

- Powerful 85mj/hr burner with Flame Failure and Pilot as standard
- Over temperature safety cut-off
- 12 duck roasting capacity
- Hanging rail allows excess fat to drip to drainage area
- Oil release and overflow valves
- 3 piece design for easy installation, cleaning and maintenance
- Easy lift-off lid for access to hang rail
- Temperature gauge
- Stainless steel exterior
- Heavy duty construction



85mj Burner

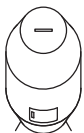


Easy Top Access



Temperature Gauge

Specifications



DRO-810 Duck Oven

Dimensions 810 x 810 x 1500 high
Gas connection (G) 3/4" BSP female
Gas output 85mj/hr (Available in Nat gas only)

