



Duck Oven

The B+S Black series Duck Oven is constructed with a thick stainless steel skin, and has been specifically designed to produce a more evenly roasted duck, pork or other meat product. Volcanic rocks mounted on a grate above the powerful ring burner ensure the heat is radiated evenly throughout the oven chamber.

A lever handle gas control allows for greater regulation of flame setting, while flame failure and a safety overheat are fitted as standard.

| MODEL | DIAMETER (mm) | HEIGHT (mm) | GAS CONSUMPTION (Mj/h) NG |
|--------|------------------|----------------|------------------------------|
| DR-800 | 800 | 1550 | 60 |



APPROVED



WARRANTY

- AISI 304 grade stainless steel construction throughout
- Flame failure as standard
- Lever action gas control
- Volcanic rock help distribute heat evenly
- Oil drain and overflow valves
- Excess fat drain off provided by duck hanging rail
- Easily accessible duck hanging rail
- Overheat safety device
- Temperature display