



GRAVITY CHARCOAL OVEN



PROJECT
ITEM NO.
NOTES
MODEL NUMBER

FEATURES & BENEFITS

☐ DUAL FUEL HEATING SYSTEM	☐ 60% OF HEAT GENERATED FROM CHARCOAL, 40% FROM HEATING ELEMENT
☐ 9-PAN CAPACITY	☐ VERSATILE FOR HIGH-VOLUME COOKING
☐ MAXIMUM TEMPERATURE OF 450°F	☐ ENSURES CONSISTENT CHARCOAL FLAVORED RESULTS
☐ EFFICIENT CHARCOAL COMBUSTION	☐ DECREASES CHARCOAL USAGE VERSUS TRADITIONAL CHARCOAL SMOKING
☐ SLOW-COOK, OVERNIGHT FEATURE	☐ MAXIMIZES KITCHEN IDLE TIMES
☐ INTUITIVE CONTROL PANEL	☐ EASY TO OPERATE AND TRAIN STAFF ON
☐ STAINLESS STEEL CONSTRUCTION	☐ OFFERS A PREMIUM LOOK THAT CONVEYS DURABILITY

CONFIGURATIONS

MODEL	UNIT OVERALL DIMENSIONS			PRODUCT WEIGHT lbs (kg)	VOLTS	WATTS	AMPS	PHASE	Hz
	HEIGHT in (mm)	DEPTH in (mm)	WIDTH in (mm)						
☐ DSO	78.00 (1981.20)	39.00 (990.60)	42.50 (1079.50)	350 (159)	208	9000	45.5 / 27.0	1 / 3	60
☐ DSO	78.00 (1981.20)	39.00 (990.60)	42.50 (1079.50)	350 (159)	240	9000	39.5 / 23.0	1 / 3	60

DUAL FUEL HEATING SYSTEM

The Gravity Charcoal Oven helps operators by combining charcoal flavor with efficient and consistent end-product. The 60% heat from charcoal provides the authentic smoky flavor allowing the operator to serve high-quality food. The 40% heat from element makes this oven have an efficient charcoal combustion system to decrease charcoal usage. With both heating element and charcoal at 100%, it is used for pre-heating and heat recovery when opening the door.

PRODUCT DESCRIPTION

The Gravity Charcoal Oven features dual heating technology, with 60% of its heat generated from charcoal and 40% from the heating element. Having the heat come from charcoal preserves the authentic flavor profile. The heating element adds efficiency for faster pre-heat and distributes even heat across the end-product. This oven offers a 9-pan capacity and can reach temperatures up to 450°F, making it versatile for high-volume cooking that maintains flavors only charcoal can provide. The oven also features a slow-cooking mode allowing chefs to utilize the oven during off-peak hours and infuse their end-product with a rich, smoky charcoal flavor. This oven is a solution to highly demanded, rich charcoal flavored end-product with predictable and consistent end results.

WARRANTY

ONE YEAR PARTS & LABOR LIMITED WARRANTY

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE FOR PRODUCT IMPROVEMENT AND INNOVATION

KCL & REVIT DRAWINGS UPON REQUEST

REVISION C | 02/21/2025

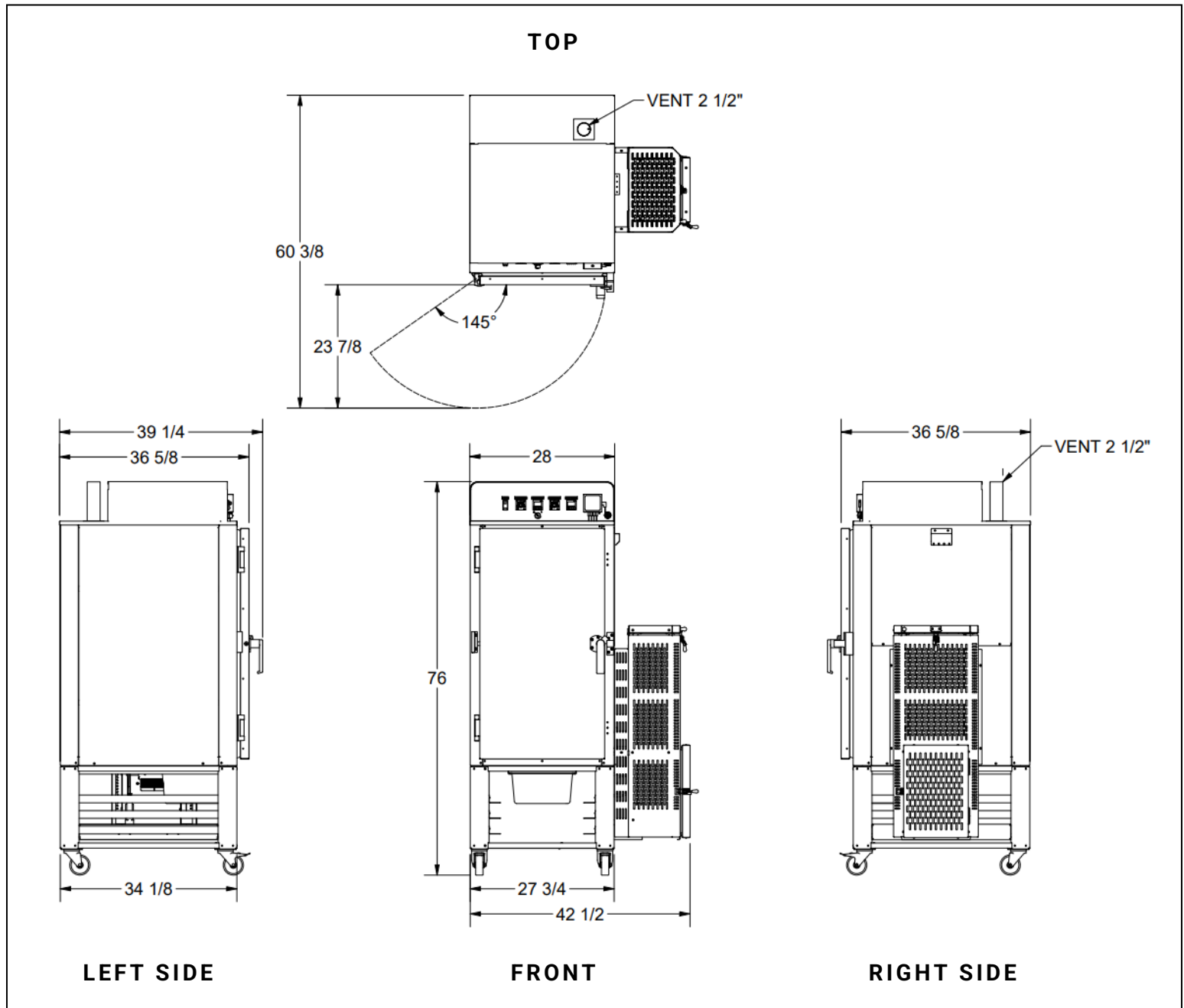
DOYON & NU-VU

5600 13TH STREET, MENOMINEE, MI 49858

906.863.4401 | 800.338.9886

WWW.DOYON.COM

DRAWINGS



Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Doyon & NU-VU exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using these specifications. By using the information provided, the user assumes all risks in connection with such use.