



PDE 503N

Electric Gyro Machine

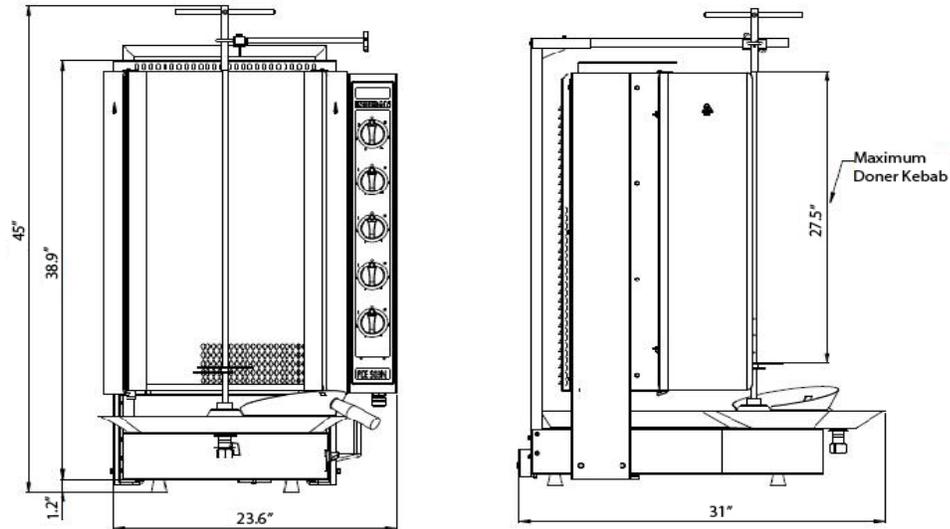


Bottom Motor, 15 Burners, Robax Glass

Atlantic Supermarket Equipment

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PDE 503N**DRAWING****SPECIFICATIONS**

Burners	15
Width	23.6"
Depth	31"
Height	45"
Electrical for Burners (hard-wire)	208V/3P/60Hz/29A
Electrical for Motor	120V/1P/60Hz/1A
Meat Cap.	165-198 lb.
Skewer Length	33.2"
Skewer Length in Use	27.5"
Net Weight	152 lb.

FEATURES

- ✓ The motor is very well insulated to avoid any water or grease contact.
- ✓ The back burner body can be moved back and forth to cook faster or slower.
- ✓ The skewer can be leaned towards or away from the burners to cook top or bottom of the cone faster.
- ✓ Provides easy cleaning, excellent look, healthy and uniform cooking experience.
- ✓ Unique design allows the motor to keep rotating during slicing without any stress on the motor.
- ✓ The drain valve allows for excess oils to be poured hassle-free.
- ✓ The motor can be rotated in either clockwise or counter-clockwise directions.
- ✓ Heat shields on both sides helps to preserve heat and save energy.
- ✓ The meat base on the skewer is adjustable to allow cooking small or large cones.