



PDG 113MN

Natural Gas Gyro Machine



Bottom Motor, 3 Double Burners

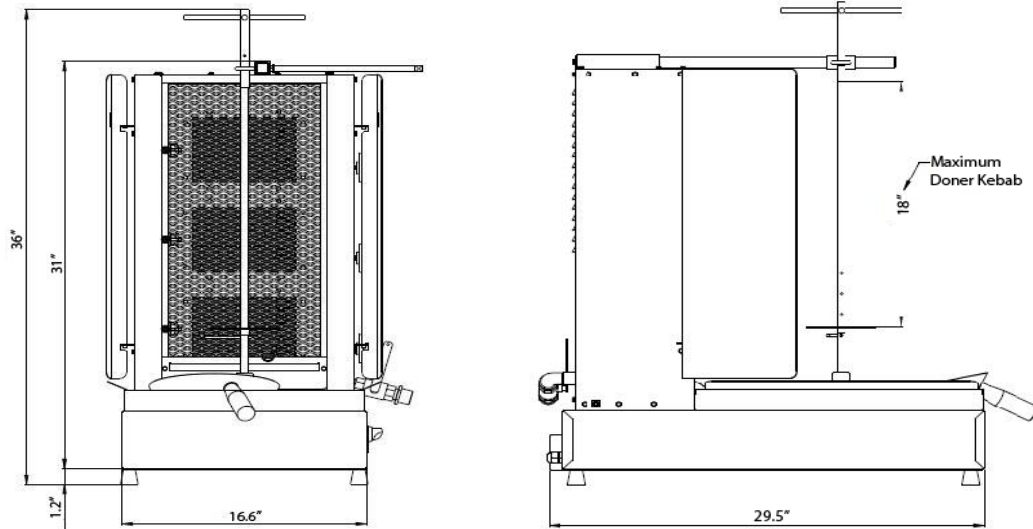
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PDG 113MN

DRAWING



SPECIFICATIONS

| | |
|-----------------------------|-----------------|
| Burners | 3 Double |
| Width | 16.6" |
| Depth | 29.5" |
| Height | 36" |
| Power | 30,709 BTU |
| Electrical | 120V/1P/60Hz/1A |
| Meat Cap. | 99-132 lb. |
| Skewer Length | 24.1" |
| Skewer Length in Use | 18" |
| Gas Inlet | 1/2" |
| Net Weight | 88 lb. |

FEATURES

- ✓ The motor is very well insulated to avoid any water or grease contact.
- ✓ 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 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.