



# PDG 114MN

Natural Gas Gyro Machine



Bottom Motor, 4 Double Burners

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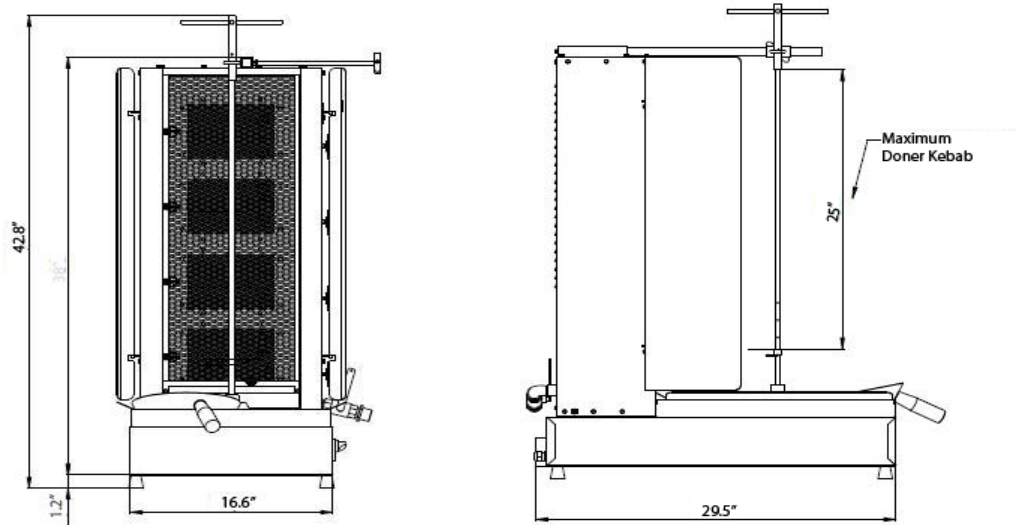
Atlantic Supermarket Equipment

849 Newark Turnpike, Suite 101, Kearny, NJ 07032

Tel: 201-467-8222 | Fax: 201-624-7444 | [info@inoksanUSA.com](mailto:info@inoksanUSA.com) | [www.inoksanUSA.com](http://www.inoksanUSA.com)

## PDG 114MN

### DRAWING



### SPECIFICATIONS

<b>Burners</b>	4 Double
<b>Width</b>	16.6'''
<b>Depth</b>	29.5"
<b>Height</b>	43"
<b>Power</b>	40,945 BTU
<b>Electrical</b>	120V/1P/60Hz/1A
<b>Meat Cap.</b>	132-165 lb.
<b>Skewer Length</b>	31"
<b>Skewer Length in Use</b>	25"
<b>Gas Inlet</b>	½"
<b>Net Weight</b>	97 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.