

GAS FIRED

GENERAL FEATURES

- Body is made of AISI 304 Cr-Ni stainless steel.
- 1 cycle/min high performance, heat insulated motor.
- Fused socket outlet for electrical knife.
- Meat turning direction selector switch ensures easiness for left or right handed cut.
- All machines delivered with 1 pc. Skewer, 1 pc. Shovel, 1 pc. Fat tray, 2 pc. Fixing pins in standard carton box.
- Machines are designed to ensure inclined cut of the meat.
- Each döner kebab machine has a large fat tray to collect much fat and prevent dripping of sliced meat. Each fat tray has a perforated plate in order to hide the fat.
- Each heater can be replaced separately.
- All machines should be connected with the right gas type and electric value indicated in the chart.
- Water never should be splashed to the heater when machine is on.
- The machine should have a clear surrounding of at least 25cm. From the back and sides.
- The machines must be cleaned everyday with lukewarm soapy water and damp cloth.
- Machines should be placed under an exhaust hood to avoid smell and smoke.
- In case of any failure please contact your nearest Inoksan dealer (F.E.D.).
- Inoksan reserves the right to alter the specifications without notice.

ELECTRIC

WITH CERAN GLASS

GENERAL FEATURES

- The specially designed ceran glass placed in front of the heater prevents exhaust and crude gas (NO, CO, CO²) from penetrating the meat, improving quality & taste.
- Flat external surface of the glass ensure a large hygienic and clean cooking surface and prevents fat splashing on the heaters.
- Ceran glass internal surface is enlarged by special design to absorb the heat in order to increase productivity.
- Machine burning should be started from the bottom by automatic ignition.
- The body can be moved forwards and backwards.
- Foot pedal is optional.
- Meat turning direction selector switch ensures easiness for left or right handed cut.



PDG 403 (GAS)



PDE 403 (ELECTRIC)



PDE 503 (ELECTRIC)

Model	PDG 403 (GAS)	PDE 403 (ELECTRIC)	PDE 503 (ELECTRIC)
Width	559mm	632mm	632mm
Depth	789mm	789mm	789mm
Height	1112mm	1016mm	1166mm
Skewer length in use	715mm	620mm	770mm
Heat Capacity	12 kW	7.3kW	9.1kW
Max. Weight of meat	60-75 Kg	60-75Kg	75/90Kg
Gas Inlet	1/2"	N/A	N/A
Gas Pressure LPG (G30/31)	30/50 mbar	N/A	N/A
NG (G20/25)	20/25 mbar	N/A	N/A
Tension	230 V, 50 Hz	230V or 400V, 3N	230V or 400V, 3N
Cable Cut	3x1.5 mm ²	3x2.5 mm ²	3x2.5 mm ²
Heater	Horizontal 4 Ad/Pcs/St	5x1.5 mm ²	5x1.5 mm ²
Frequency	Motor 50/60 Hz	50Hz	50Hz
Net Weight	44Kg	43Kg	47Kg