



# PDG 400NR

Natural Gas Gyro Machine



Bottom Motor, 8 Burners

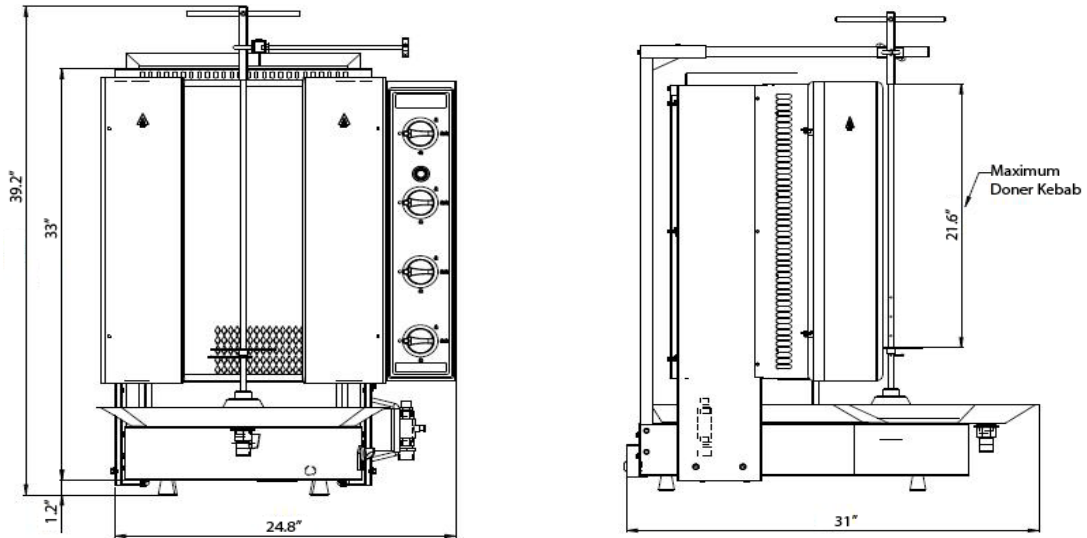
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## PDG 400NR

### DRAWING



### SPECIFICATIONS

<b>Burners</b>	8
<b>Width</b>	24.8"
<b>Depth</b>	31"
<b>Height</b>	39.2"
<b>Power</b>	62,400 BTU
<b>Electrical</b>	120V/1P/60Hz/1A
<b>Meat Cap.</b>	132-165 lb.
<b>Skewer Length</b>	27.3"
<b>Skewer Length in Use</b>	21.6"
<b>Gas Inlet</b>	½"
<b>Net Weight</b>	121 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.