



## OZSARAC HO4 SEMI AUTO KEBAB MACHINE BENCHTOP

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4 Burner  
Left or Right hand side handle  
LPG Or Natural Gas



#### Details

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The HO4 Kebab machine is an easy-to-use machine that cooks Doner meat, chicken, lamb and sucuk at an even temperature by using its drop bearing system to spin the meat in a circular motion as well as 4 infrared burners which allows fast, efficient servings of doner kebab. The heat sensor fail system with our machine is to prevent any gas to flow while not in use. The infrared burners can also be altered by rotating the valves on the side of the kebab machines which allows a slower cooking method.

THE MACHINES ARE BUILT IN SYDNEY, AUSTRALIA WITH ALL PARTS IN STOCK.

- \* 1 Year Parts and Labour Warranty
- \* Top part and bottom base can be separated as two parts if in need of repairs or change
- \* Includes Stainless Steel gas hose and Natural gas regulator (Only for natural gas Machines)
- \* Light Weight
- \* Easy and improved layout for serviceability
- \* Removeable stainless steel grill



- \* 10 amp plug
- \* Easy to clean stainless steel
- \* Fail safe system for safety of gas leaks
- \* Removeable stainless steel heat shields
- \* Stainless Steel Oil drain Tray
- \* Stainless Steel Oil filter Tray
- \* Stainless Steel Oil catch tray
- \* Adjustable heat valves
- \* Fail safe gas heat trigger

MODEL DEPTH WIDTH HEIGHT  
HO4-BMS (4 BURNER) 600 570 980

<b>GAS TYPE</b>	Natural Gas (NG)	Propane Gas (LPG)
<b>GAS CONSUMPTION</b>	10mj/per Burner	12mj/per Burner
<b>INJECTOR SIZE</b>	1.50mm	0.95mm
<b>TEST POINT PRESSURE KPA</b>	1.00kpa	2.65kpa
<b>TOTAL GAS CONSUMPTION</b>		
<b>4 BURNER (HO4-BMS)</b>	40mj	48mj
<b>5 BURNER (HO5-BMS)</b>	50mj	60mj
<b>MOTOR VOLTAGE</b>	240v	
<b>MOTO THERMISTOR</b>	110°C°	



### More Information

<b>SKU</b>	HO4BMS
<b>TEST</b>	No