



# PDG 113MN

Natural Gas Gyro Machine



Bottom Motor, 3 Double Burners

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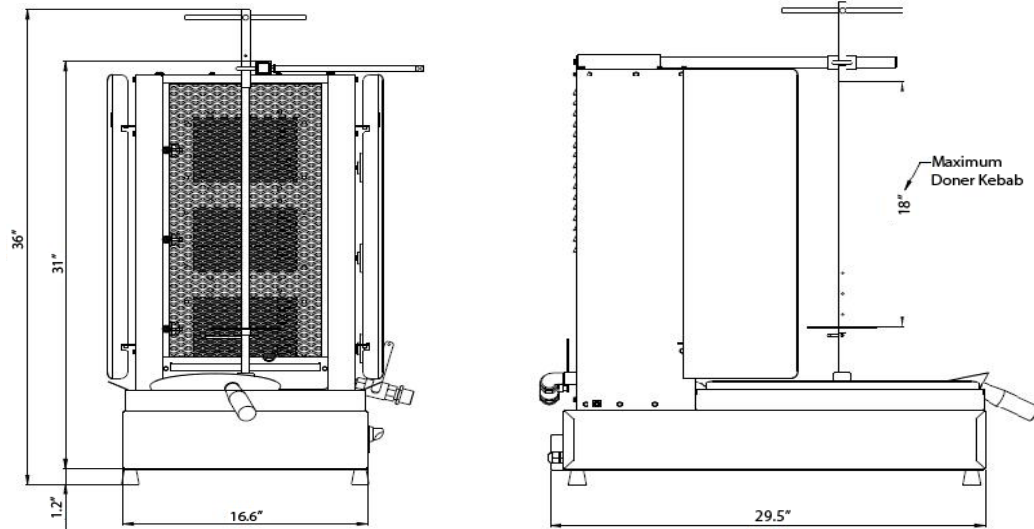
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### DRAWING



### SPECIFICATIONS

<b>Burners</b>	3 Double
<b>Width</b>	18.7"
<b>Depth</b>	29.5"
<b>Height</b>	36"
<b>Power</b>	30,709 BTU
<b>Electrical</b>	120V/1P/60Hz/1A
<b>Meat Cap.</b>	132 lb.
<b>Skewer Length</b>	24.1"
<b>Skewer Length in Use</b>	18"
<b>Gas Inlet</b>	1/2"
<b>Net Weight</b>	88 lb.
<b>Shipping Weight</b>	161 lb.
<b>Shipping Dimensions</b>	31"(L) x 28"(D) x 43"(H)

### 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.