



## 904B

The most economical choice in our series with the motor in the base. The horizontal position of the burners offers fast grilling times covering the needs of a restaurant, hotel or food stand that serves gyros among other dishes.

A new generation gas grill, it is carefully designed so as to fully protect the motor from grease, heat and the weight of the loaded spit.

A ball bearing system keeps the meat in place without straining the motor. A large oil drip tray ensures quick and easy cleaning as well as immediate access to the motor for maintenance.

### Technical Data

Burners: 4x2.7 kW

Infrared burner: single ceramic

Burner position: horizontal, 150x105mm

Burner protection grid: 1850°C

Individual burner control

Control knobs: 4 thermo-magnetic valves

Progressive control knobs

Safety control device: thermocouple

Spit length: 700 mm

Usable spit length: 620 mm

Spit top fixing mechanism: stopper

Burner-to-meat distance adjustment mechanism: sliding body

Removable grease collector

Removable oil drip tray (optional)

Motor position: in the base, 230V/14W, 2rpm

Ignition: manual

Material : stainless steel / iron / galvanized steel

Types of gas: G20: 20mbar, G30/G31: 28-30/37mbar, G30/G31: 50mbar

Net weight: 41.5 kg - Gross weight: 46 kg

Packaging dimensions: 570 x 700 x 980mm

### Product family

Doner Kebab Grill

### Type

4 infrared gas burners

### Max meat weight

40 kg

### Power

10.8 kW

### Dimensions

540 x 670 x 940 mm

### Power supply

Gas: LPG, natural gas

### Accessories

Heat resistant glass (pair)

Shovel

Spit base: stainless steel with ball bearings

Spit: 12x12 stainless steel

Spit disk: stainless steel with reinforced outer edge