

## 906B



A well designed doner kebab machine able to grill up to 80 kg of meat to suit high demands of busy kebab shops. Six very powerful infrared burners in horizontal position guarantee fast, thorough and healthy grilling due to the heavy duty ceramic tiles that can resist temperatures up to 1250° C.

The motor is ideally placed in the base to protect it from the heavy weight of the meat, therefore offering durability and particular ease of operation.

High quality, solid materials have been used to ensure long hours of use, reducing maintenance requirements. A powerful, yet energy-saving machine it is the perfect choice for experienced professionals .

### Technical Data

Burners: 6x2.7 kW

Infrared burner: single ceramic

Burner position: horizontal, 150x105mm

Burner protection grid: 1850°C

Individual burner control

Control knobs: 6 thermo-magnetic valves

Progressive control knobs

Safety control device: thermocouple

Spit length: 870 mm

Usable spit length: 800 mm

Spit top fixing mechanism: stopper

Removable grease collector

Removable oil drip tray (optional)

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

Ignition: manual

Material : stainless steel / iron / galvanised steel

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

Net weight: 46 kg - Gross weight: 50 kg

Packaging dimensions: 570 x 700 x 1150mm

Product family	Doner Kebab Grill
Type	6 infrared gas burners
Max meat weight	80 - 100 kg
Power	16.2 kW
Dimensions	540 x 670 x 1100 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