



VIMITEX
TECHNOLOGY AND QUALITY

904TR

Ideal machine for a high volume kebab shop with a steady flow of customers. It features 4 large infrared burners with double ceramic tiles which help sear the meat faster, speeding up the cooking time.

Each burner is precisely controlled by thermo-magnetic valves for better temperature adjustment. The motor is fully protected inside the base which is designed and reinforced to withstand over 100 kg of meat.

Technical Data

Burners: 4x3.5 kW

Ceramic infrared burner: double (2 x 132x92mm)

Burner position: horizontal, 185x132mm

Burner protection grid: 1850°C

Individual burner control

Control knobs: 4 thermo-magnetic valves

Progressive control knobs

Safety control device: thermocouple

Spit length: 810 mm

Usable spit length: 740 mm

Spit top fixing mechanism: stopper

Burner-to-meat distance adjustment mechanism: sliding body

Removable grease collector

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: 39 kg - Gross weight: 45 kg

Packaging dimensions: 560 x 700 x 1150mm

Product family

Doner Kebab Grill

Type

4 infrared gas burners

Max meat weight

80 - 100 kg

Power

14 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