

#### TECNOSERVICE'21 srl

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## **TECHNICAL CARD**

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	2,8
net weight (Kg)	21,5
gross weight (Kg)	56,5
breadth (mm)	510
depth (mm)	530
height (mm)	750

#### PROFESSIONAL DESCRIPTION

# **ELECTRIC GYROS with 4 RESISTANCES:**

- Structure, spit rod and stainless steel meat scoop;
- ceramic-coated infrared heating elements with high-temperature resistant protective glass for easy cleaning and lower consumption;
- $\circ \ \ \text{sector resistor regulation;}$
- adjusting the distance between the spit rod and the resistors;
- stainless steel cooking residue collection drawer;
- o max. permitted meat diameter 470 mm;
- o 3 power levels.

## TECHNICAL DATA:

o Power Kw: 2.8 kW

Power supply: 230V/1N/50HzUseful cooking height: 280-320 mm

 $\circ~$  Meat capacity and diameter: 5-10 kg - Ø 470 mm

• Number of resistors: 4

 $\circ$  Machine dimensions (lxwxh mm): 510 x 530 x 750h mm - 510 x 530 x 1220h mm with filter hood

Net weight (kg): 21Gross weight (Kg): 32

## **CE MARK**

CODE	DESCRIPTION	PRICE/DELIVERY
FM-GYR40	Electric gyros in stainless steel with 4 heating elements, max cooking height 320 mm, load capacity 10 kg, V.230/1, Kw.2.8, weight 21.5 kg, dim.mm.510x530x750h	1/AT l l l