

TECNOSERVICE'21 srl

by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA IT0200411413 Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



TECHNICAL CARD

Thermal input (Kw)	13,6
net weight (Kg)	32
gross weight (Kg)	67
breadth (mm)	480
depth (mm)	500
height (mm)	1105

PROFESSIONAL DESCRIPTION

GAS GYROS with 8 BURNERS :

- structure, shaft, spit and meat scoop in stainless steel;
- infrared burners with ceramic plate;
- removable burner protection net;
- sector burner regulation;
- o piezoelectric ignition;
- methane powered, LPG kit supplied;
- $\circ\;$ adjusting the distance between the spit rod and the resistors;
- stainless steel cooking residue collection drawer;
- gas connection 1/2"G.

TECHNICAL DATA:

o Power Kw: 13.6 kW

• Useful cooking height: 630-680 mm

• Meat capacity and diameter: 30-65 kg - Ø 500 mm

Kcal/h - BTU/h: 11,696 kcal/h 46,413 BTU/h

 \circ Methane: G20 = 1.27 m³/h - G25 = 1.48 m³/h

 \circ LPG: G30/G31 = 0.95 Kg/h

o Burners: 8

• Machine dimensions (lxwxh mm): 480 x 500 x 1105h mm - 480 x 500 x 1375h mm with filter hood

Net weight (kg): 32Gross weight (Kg): 67

CE MARK

CODE	DESCRIPTION	PRICE/DELIVERY
FM-GYR80M	Stainless steel GAS GYROS with 8 burners, max cooking height 680 mm, load capacity 65 kg, weight 32 kg, thermal power 13.6 kW, dim. mm. 480x500x1105h	