

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

4G Gas Vertical Gyro/Kebab Shawarma Machine



FEATURES

- All stainless steel body
- Durable and easy to clean
- Infrared burner can ensure excellent roasting
- Adjustable distance between burner and satay
- Motor speed is 4 RPM
- Diameter of satay holder is no more than 16"
- Consistent surface temperature
- Oil inflow drain
- Collector drawer for oil, and leavings
- Simple controls and easy to operate
- Each burner is independently controlled
- Gas conversion kit included

Make delightful pieces of meat for your gyros or shawarmas with the Cookline 4G 40" gas gyro machine! This gyro machine highlights 52,000 BTUs of warming force and holds up to 120 lb. of meat at once, giving you an extensive amount of meat to work with for the duration of the day. Its 32-3/4" tall spit gives abundant help to your gyro cones.

• CE Mark



USR Brands Group is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

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TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	21"L x 24"D x 40"H
Packaging Dimensions	24"L x 30"D x 43"H
Unit Weight	70 lb.
Shipping Weight	110 lb.

ELECTRICAL

Voltage	120
Hertz	60
Phase	1
Wattage	15
Plug Type	NEMA 5-15P
Power Cord Length	60"

COOKING

Temperature Range	122°F to 572°F
Numbers of Burners	4
Burner BTU	13,000
Total BTU	52,000
Burner Style	Radiant
Spit Length	30"
Spit Rotation Speed	4 R.P.M
Control Type	Manual
Gas Inlet Size	1/2"
Gas Type	Natural Gas / Liquid Propane
Max. Diameter of Meat	16"
Max. Pounds of Meat	120 lb.

CONSTRUCTION

Exterior Material	Stainless Steel
Number of Control Knobs	4
ON/OFF Switch	Yes
Adjustable Distance Base	Yes
Stainless Steel Shovel	Yes

TECHNICAL DRAWING

MODEL: 4G

MFR MODEL:



NEMA 5-15P

