



# PDE 503N

Electric Gyro Machine

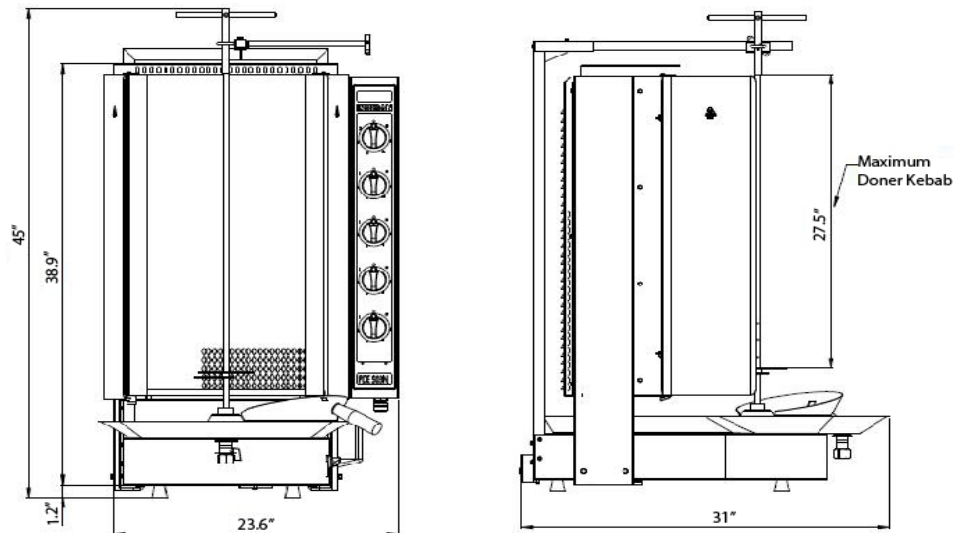


Bottom Motor, 15 Burners, Robax Glass

Atlantic Supermarket Equipment

849 Newark Turnpike, Suite 101, Kearny, NJ 07032

Tel: 201-467-8222 | Fax: 201-624-7444 | [info@inoksanUSA.com](mailto:info@inoksanUSA.com) | [www.inoksanUSA.com](http://www.inoksanUSA.com)

**PDE 503N****DRAWING****SPECIFICATIONS**

<b>Burners</b>	15
<b>Width</b>	23.6"
<b>Depth</b>	31"
<b>Height</b>	45"
<b>Electrical for Burners (hard-wire)</b>	208V/3P/60Hz/29A
<b>Electrical for Motor</b>	120V/1P/60Hz/1A
<b>Meat Cap.</b>	198 lb.
<b>Skewer Length</b>	33.2"
<b>Skewer Length in Use</b>	27.5"
<b>Net Weight</b>	152 lb.
<b>Shipping Weight</b>	220 lb.
<b>Shipping Dimensions</b>	31"(L) x 31"(D) x 51"(H)

**FEATURES**

- ✓ The motor is very well insulated to avoid any water or grease contact.
- ✓ The back burner body can be moved back and forth to cook faster or slower.
- ✓ The skewer can be leaned towards or away from the burners to cook top or bottom of the cone faster.
- ✓ Provides easy cleaning, excellent look, healthy and uniform cooking experience.
- ✓ Unique design allows the motor to keep rotating during slicing without any stress on the motor.
- ✓ The drain valve allows for excess oils to be poured hassle-free.
- ✓ The motor can be rotated in either clockwise or counter-clockwise directions.
- ✓ Heat shields on both sides helps to preserve heat and save energy.
- ✓ The meat base on the skewer is adjustable to allow cooking small or large cones.