



iNOKSAN

**TURKISH FLAVOUR
THAT WORLD
ADMIRE**

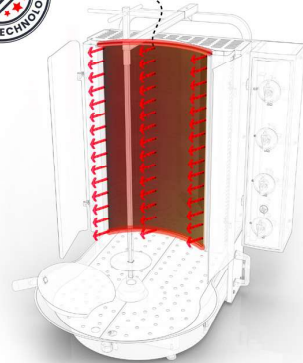
**DONER KEBAB
MACHINES**



Engineered for Chefs. Trusted Worldwide. Now Ready for the U.S. Market.



Curve Robax Glass
Homogeneous Heat Distribution



Why Choose Inoksan Doner Machines?

Unmatched Cooking Quality

- **Robax® curved glass**, with its patented design, ensures uniform heat distribution on the döner meat cone.
- **Consistent cooking** ensures perfectly cooked meat every time, resulting in juicy, flavorful slices that stay moist and tender.

Health & Safety First

- **Glass shield** blocks direct flame contact, keeping carcinogenic gases contained behind the curved glass.
- **NSF/UL certified** (model dependent) in compliance with the U.S. standards.

Energy Efficient By Design

- **Independently controlled burners** allow chefs to use only the heat they need, cutting energy costs.
- **Smart design** minimizes nutrient loss, preserving natural flavor and maximizing taste.

Chef-Friendly Design

- **Easily adjustable skewer system** accommodates meat cones of all sizes.
- **Perfect control** with sliding upper body that brings heat closer or further away.
- **Detachable heat shields** direct heat efficiently, reducing cook time and speeding up service.

Durable & Easy to Maintain

- **Heavy-duty stainless steel body** for long-lasting reliability in high-volume kitchens.
- **Smooth Robax® glass** is quick to clean and polished look even with high-volume operation.
- **Widely available spare parts**, with responsive after-sales support to keep your operation running smoothly.

Engineered for Any Foodservice Environment

- **Available in a range of sizes** to suit everything from compact restaurant kitchens to high-volume catering operations.
- **Built to perform reliably** in demanding commercial settings, from quick-service to full-service operations.

THE PEAK OF COOKING TECHNOLOGY;

DONER KEBAB MACHINE WITH ROBAX GLASS

Prevent loss of nutrients and time ensure healthy way of cooking.

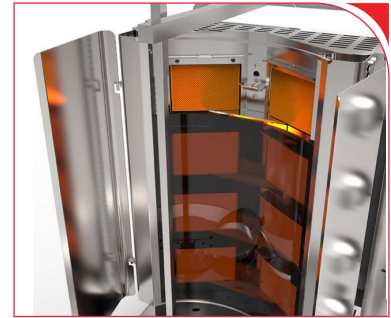
The specially designed robax glass placed in front of the heater prevents exhaust and crude gas (NO,CO,CO₂) from penetrating to the meat and ensures the seconder burning, reflect the heat %99,9 by ensuring homogenous and soft heat with perfect cooking quality.



Burners can be controlled separately for heat saving.



The screw can be moved back and forth according to coneshaped meat.



Heaters provide high quality burning, special glass transmits the heat homogeneously.



Detachable separators prevent heat from dissipating into the surroundings and concentrate it in the center.



The upper body can be moved forward or backward toward the meat using the handle.



	Width		Depth		Height		Max. Meat Height		Heat Cap.		Meat Cap.		Gas Inlet	Voltage	Weight	
	mm	inch	mm	inch	mm	inch	mm	inch	kW	Btu	Kg	Lb	inch	V	Kg	Lb
PDG 300 N	633	26,10"	788	31,02"	857	33,74"	405	16"	12	46800	45-60	99-132	1/2"	115 V	47,6	105,19
PDG 400 N	633	26,10"	788	31,02"	997	39,25"	545	21,6"	16	62400	60-75	132-165	1/2"	115 V	54,8	121,1
PDG 500 N	633	26,10"	788	31,02"	1147	45,15"	700	27,5"	20	78000	75-90	165-198	1/2"	115 V	63,6	140,55

Each Model is Available With Either A Robax Glass or Wire Mesh Option











Wire Mesh





Robax Glass

Description	
2024010840	Robax Glass for PDG300N
2024020840	Robax Glass for PDG400N
2024030840	Robax Glass for PDG500N
2024010841	Wire Mesh for PDG300N
2024020841	Wire Mesh for PDG400N
2024020841	Wire Mesh for PDG500N



PDG 112 MN	PDG 113 MN	PDG 114 MN	PDG 115 MN
 Gas	 Gas	 Gas	 Gas
			
DONER KEBAB MACHINE With Wire Mesh / Motor On The Top / 2 Levels	DONER KEBAB MACHINE With Wire Mesh / Motor On The Top / 3 Levels	DONER KEBAB MACHINE With Wire Mesh / Motor On The Top / 4 Levels	DONER KEBAB MACHINE With Wire Mesh / Motor On The Top / 5 Levels

	Width		Depth		Height		Max. Meat Height		Heat Cap.		Meat Cap.		Gas Inlet	Voltage	Weight	
	mm	inch	mm	inch	mm	inch	mm	inch	kW	Btu	Kg	Lb			Kg	Lb
PDG 112 MN	525	20,86"	728	28,64"	909	35,8"	480	18,8"	6	20428	35-50	80-113	1/2"	115 V	40,82	90
PDG 113 MN	525	20,86"	728	28,64"	996	39,2"	585	23,1"	9	30717	50-65	113-146	1/2"	115 V	45,13	99,5
PDG 114 MN	525	20,86"	728	28,64"	1173	46,2"	760	30"	12	40956	65-80	146-179	1/2"	115 V	49,44	109
PDG 115 MN	525	20,86"	728	28,64"	1350	53,2"	935	36,8"	15	51181	80-95	179-212	1/2"	115 V	53,75	118,5

PDG 102 MN	PDG 103 MN	PDG 104 MN	PDG 105 MN
 Gas	 Gas	 Gas	 Gas
			
DONER KEBAB MACHINE With Wire Mesh / Motor On The Top / 2 Levels	DONER KEBAB MACHINE With Wire Mesh / Motor On The Top / 3 Levels	DONER KEBAB MACHINE With Wire Mesh / Motor On The Top / 4 Levels	DONER KEBAB MACHINE With Wire Mesh / Motor On The Top / 5 Levels

	Width		Depth		Height		Max. Meat Height		Heat Cap.		Meat Cap.		Gas Inlet	Voltage	Weight	
	mm	inch	mm	inch	mm	inch	mm	inch	kW	Btu	Kg	Lb			Kg	Lb
PDG 102 MN	530	20,86"	769	30,27"	910	35,82"	380	15"	6	20428	30-45	66-99	1/2"	115 V	31	68,2
PDG 103 MN	530	20,86"	769	30,27"	973	38,3"	475	18,8"	9	30717	45-60	99-132	1/2"	115 V	33,8	74,36
PDG 104 MN	530	20,86"	769	30,27"	1148	45,20"	650	25,7"	12	40956	60-75	132-165	1/2"	115 V	37,8	83,16
PDG 105 MN	530	20,86"	769	30,27"	1323	52,08"	840	33"	15	51181	75-90	165-198	1/2"	115 V	41,9	92,4



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**This Kitchen
*Is Yours!***

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