

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

4E Electric Vertical Gyro/Kebab Shawarma Machine



FEATURES

- ▶ All stainless steel body
- ▶ Durable and easy to clean
- ▶ Heating elements can ensure excellent roasting
- ▶ Adjustable distance between burner and satay
- ▶ Motor speed is 2.5 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

Make delightful pieces of meat for your gyros or shawarmas with the Cookline 4E 40" electric gyro machine! This gyro machine highlights 3 heating elements 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 31 1/8" tall spit gives abundant help to your gyro cones.

• CE Mark



US Restaurant 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	25"L x 33"D x 44"H
Unit Weight	75 lb.
Shipping Weight	130 lb.

ELECTRICAL

Voltage	220/240
Hertz	60
Phase	1
Wattage	6000
Plug Type	Hardwired Connection
Power Cord Length	60"

COOKING

Temperature Range	122°F to 572°F
Cooking Area	7.5" Dia. x 27.25" H
Numbers of Elements	3
Burner Style	U-Shape
Spit Rotation Speed	2.5 R.P.M
Control Type	Manual
Max. Diameter of Meat	16"
Max. Pounds of Meat	120 lb.

CONSTRUCTION

Exterior Material	Stainless Steel
Features	ON/OFF Switch Adjustable Distance Base Stainless Steel Shovel

DIAGRAM

MODEL:4E

MFR MODEL:

