



TECHNICAL DATA SHEET

FAST FOOD EQUIPMENT DONER MACHINES



AIM DMB3

- Long lasting with stainless steel construction durable, easy to clean and hygienic.
- Providing convenience to the user in every way has ergonomic design.
- Thermocouple system in the device is available. Thanks to the thermocouple when the flame of the radiator is extinguished the gas is automatically cut off.
- 1-0-2 control located on the device button and the spit rotation via the device can be controlled. Clock in position 1 clockwise, clockwise at position 2 allows reverse rotation. 0 position turns off the skewer rotation motor of the device.
- The body of the device is movable and the rotary meat can be zoomed to the desired extent.
- Oils poured into the lower body, the tray oil drainage thanks to its inclined easily evacuated by transferring to the drawer is provided.
- Manual skewer in case of power failure use by taking it to the rotation position is available.
- Wings and trays of the device are optional.
- Natural Gas (NG) and Liquid Propane Gas (LPG) can be used. Reserve for this conversion to other gas type in the bag injectors are available. This process should be done by a competent person.

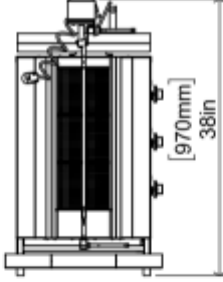


FAST FOOD EQUIPMENT DMB3

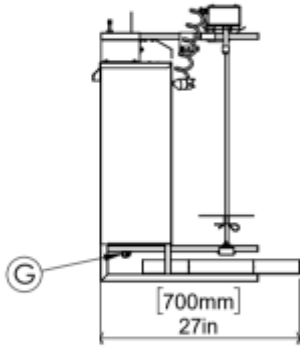


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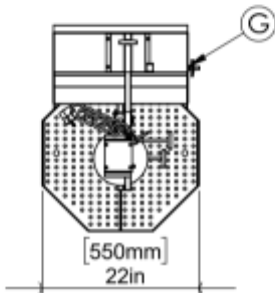
ÖN / FRONT



SAĞ / RIGHT



ÜST / TOP



Model: AIM DMB3

Gas Entry: R 1/2"

Dimension: 545x715x960

Net Weight (kg): 38

Meat Capacity (kg): 40

GAS INFORMATION

LPG	G30	G30	G30	G31
	30 mbar	37 mbar	50 mbar	37 mbar
QUANTITY OF HEAT (KW) (HI)	9	9,6	10,5	9
GAS CONSUMPTION	0,708 g/h	0,756 g/h	0,828 g/h	0,699 g/h

NG	G20	G20	G25
	20 mbar	25 mbar	25 mbar
QUANTITY OF HEAT (KW) (HI)	10,2	11,4	9,9
GAS CONSUMPTION	1,077 m3/h	1,206 m3/h	1,218 m3/h

PACKAGE INFORMATION

Dimension: 640x780x1160

Package Weight (kg): 50

Volume (m³): 0,58 m³

