



## TECHNICAL DATA SHEET

### FAST FOOD EQUIPMENT DONER MACHINES



#### AIM DMB5

- 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.

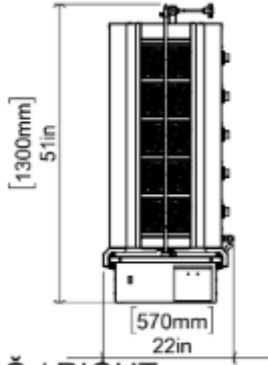


FAST FOOD EQUIPMENT DMB5

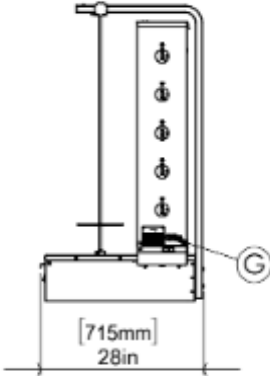


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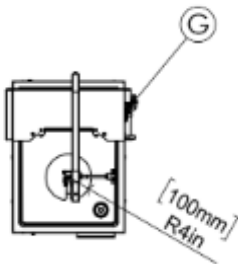
ÖN / FRONT



SAĞ / RIGHT



ÜST / TOP



Model: AIM DMB5

Gas Entry: R 1/2"

Dimension: 570x715x1300

Net Weight (kg): 48

Meat Capacity (kg): 80

### GAS INFORMATION

NG	G20 20 mbar	G20 25 mbar	G25 25 mbar
QUANTITY OF HEAT (KW) (HI)	17	19	16,5
GAS CONSUMPTION	1,795 m3/h	2,010 m3/h	2,030 m3/h

LPG	G30 30 mbar	G30 37 mbar	G30 50 mbar	G31 37 mbar
QUANTITY OF HEAT (KW) (HI)	15	16	17,5	15
GAS CONSUMPTION	1,180 g/h	1,260 g/h	1,380 g/h	1,165 g/h

### PACKAGE INFORMATION

Dimension: 640x780x1500

Package Weight (kg): 60

Volume (m<sup>3</sup>): 0,75 m<sup>3</sup>

