



## TECHNICAL DATA SHEET

### FAST FOOD EQUIPMENT DONER MACHINES



#### AIM DMT3

- 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.
- 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 spit rotation motor of the device.
- The movable motor located at the bottom of the device. Thanks to the skewer bearing, the rotation can be adjusted to the desired can be zoomed to the extent.
- Stainless steel meat collection tray is available. Also, thanks to the perforated tray allows the oil to drain.
- 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.



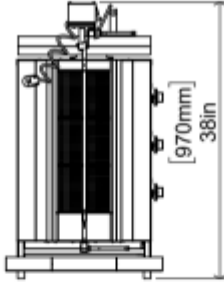
FAST FOOD EQUIPMENT DMT3





## TECHNICAL DATA SHEET

ÖN / FRONT

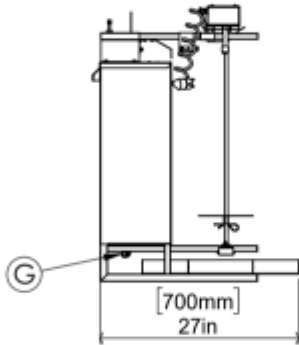


Model: AIM DMT3  
Gas Entry: R 1/2"  
Dimension: 630x825x975  
Cooking Area(mm): 495x596  
Net Weight (kg): 30  
Thermostat Working Range: 50 °C min; 300 °C max  
Meat Capacity (kg): 40

### GAS INFORMATION

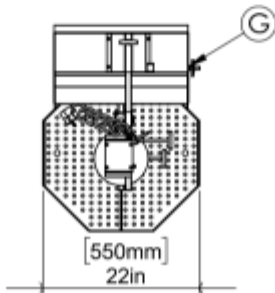
NG	G20	G20	G25
	20 mbar	25 mbar	25 mbar
QUANTITY OF HEAT (KW) (HI)	10,2	11,4	9,9
GAS CONSUMPTION	1,077 m3/h	1,206 m3/h	1,218 m3/h

SAG / RIGHT



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

ÜST / TOP



### PACKAGE INFORMATION

Dimension: 640x780x1160  
Package Weight (kg): 42  
Volume (m<sup>3</sup>): 0,58 m<sup>3</sup>



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