



TECHNICAL DATA SHEET

FAST FOOD EQUIPMENT DONER MACHINES



AIM DMT4

- 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. 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.



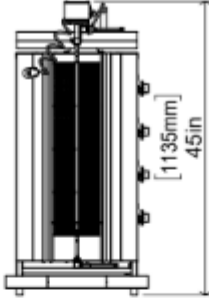
FAST FOOD EQUIPMENT DMT4





TECHNICAL DATA SHEET

ÖN / FRONT



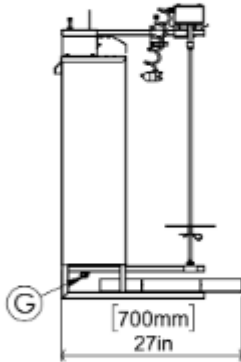
Model: AIM DMT4
Gas Entry: R 1/2"
Dimension: 630x825x1140
Net Weight (kg): 35
Meat Capacity (kg): 60

GAS INFORMATION

NG	G20 20 mbar	G20 25 mbar	G25 25 mbar
QUANTITY OF HEAT (KW) (HI)	13,6	15,2	13,2
GAS CONSUMPTION	1,436 m3/h	1,608 m3/h	1,624 m3/h

LPG	G30 30 mbar	G30 37 mbar	G30 50 mbar	G31 37 mbar
QUANTITY OF HEAT (KW) (HI)	12	12,8	14	12
GAS CONSUMPTION	0,944 g/h	1,008 g/h	1,104 g/h	0,932 g/h

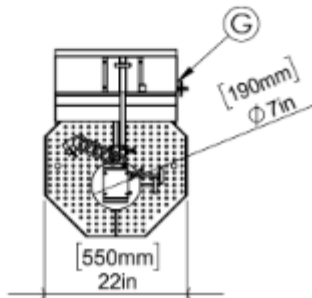
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PACKAGE INFORMATION

Dimension: 640x780x1310
Package Weight (kg): 47
Volume (m³): 0,65 m³

ÜST / TOP



FAST FOOD EQUIPMENT DMT4

