

Kebab-grill Metos GR80E

The electric gyros grill GR 80 E enables you to cook a spit of kebab or gyros meat of 40 kg thanks to 5 heating elements with independant regulation of full or half-power. The fire stones behind the heating elements enables to accumulate the heat on the meat to be cooked.

To cook the meat evenly, you can move the pilaster and heat source and regulate each zone to adjust the cooking to the height and diameter of the carrot-shaped piece of meat. The spit is easy to place with one hand only.

The bottom plate is fully hermetic: the motor is protected fromany infiltration of fat or juice of meat. Mounted on ball-bearings, it does neither bear the weight of the meat nor the user's strong handling: it is protected from any torsion.

Fitted with a large stamped juice collector with a removable drip ray for an easy cleaning.

Features:

- on/off switch
- a spit 800mm
- 5 Armoured heating element
- 3 Zone Control
- Ceramic Stone
- Wide Drip tray
- Thermostat
- Stainless steel construction
- Easy to clean
- 40kg Meat Capacity

Delivered without any accessory.





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| Product capacity | 40 kg |
|----------------------------|-------------------|
| Item width mm | 580 |
| Item depth mm | 660 |
| Item height mm | 1035 |
| Package volume | 0.445 |
| Unit of volume | m3 |
| Package volume | 0.445 m3 |
| Package length | 60 |
| Package width | 70 |
| Package height | 106 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 60x70x106 cm |
| Net weight | 35 |
| Net weight | 35 kg |
| Gross weight | 38 |
| Package weight | 38 kg |
| Unit of weight | kg |
| Connection power kW | 7.2 |
| Connection voltage V | 400 |
| Number of phases | 3NPE |
| Туре | electric |
| Operation type | electromechanical |