



İNOKSAN

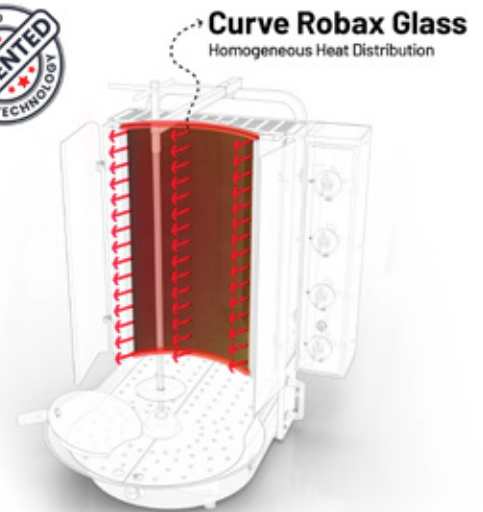
TURKISH FLAVOUR THAT WORLD ADMIRE

İNOKSAN MOVES TO 5 CONTINENT
WITH DONER KEBAB MACHINES

DONER KEBAB MACHINES



DONER KEBAB MACHINE WITH CURVE ROBAX GLASS PATENT REGISTERED BY INOKSAN COOKS DONER IN A HEALTHY WAY



The metal cage that covers the gas burners get old and broken in time which causes harmful gas ratios to increase and interfere with the meat more easily. Generally, controlling of these cages are not done properly; consequently, people have to consume unhealthy doner. But this problem is eliminated in Doner Kebab Machines manufactured by Inoksan, where the highest technology is used to offer a perfect cooking experience.

In Inoksan Doner Kebab Machines a shiny and easy-to-clean ceran glass is used instead of a metal cage to avoid having similar problems. It also enable homogeneous cooking where the whole surface is equally heated so that the meat doesn't get dry and doner is exceptionally delicious.



The special glass transmits the heat homogeneously and enables a more delicious cooking experience, it's efficient.



Can be easily cleaned due to the special structure of the glass, it's hygienic.



Avoids carcinogen effect since the meat doesn't interfere directly with fire; it's healthy.

THE PEAK OF COOKING TECHNOLOGY;

DONER KEBAB MACHINE WITH ROBAX GLASS

Delimit loss of meat,
taste, protein and time.
Maximize healthy way
of cooking.

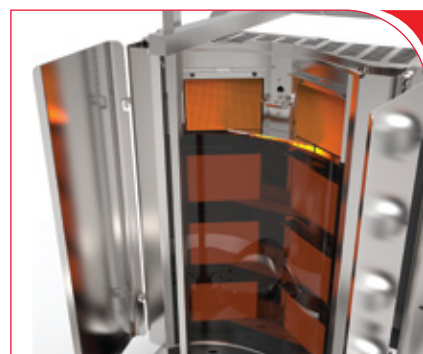
The specially designed robax glass placed in front of the heater prevents exhaust and crude gas (NO,CO,CO₂) from penetrating to the meat and ensures the second burning, reflect the heat %99,9 by ensuring homogenous and soft heat with perfect cooking quality.



Burners can be controlled
separately for heat saving.



The screw can be moved back
and forth according to
coneshaped meat.



Heaters provide high quality
burning, speacial glass transmits
the heat homogeneously.



Detachable separators prevent
heat from dissipating into the
surroundings and concentrate it
in the center.



The upper body can be moved
forward or backward toward the
meat using the handle.



PDG 300	PDG 400	PDG 500
 	 	 
DONER KEBAB MACHINE With Robax Glass / Motor At The Bottom / 6 Radiants	DONER KEBAB MACHINE With Robax Glass / Motor At The Bottom / 8 Radiants	DONER KEBAB MACHINE With Robax Glass / Motor At The Bottom / 10 Radiants

	Width (mm)	Depth (mm)	Height (mm)	Max. Meat Height(mm)	Heat Cap.(kW)	Meat Cap.(Kg)	Gas Inlet (Inch)	Power (V)	Weight (kg)
PDG 300	661	764	831	440	12	45-60	1/2"	220-230V/50-60 HZ	45
PDG 400	661	764	981	580	16	60-75	1/2"	220-230V/50-60 HZ	52
PDG 500	556	764	1131	680	20	75-90	1/2"	220-230V/50-60 HZ	61

PDE 303E	PDE 403E	PDE 503E
		
DONER KEBAB MACHINE With Robax Glass / Motor On The Top / 3 Levels	DONER KEBAB MACHINE With Robax Glass / Motor On The Top / 4 Levels	DONER KEBAB MACHINE With Robax Glass / Motor On The Top / 5 Levels

	Width (mm)	Depth (mm)	Height (mm)	Max. Meat Height(mm)	Heat Cap.(kW)	Meat Cap.(kg)	Power (v)	Weight (kg)
PDE 303E	608	598	855	440	5,4	45-60	380-400V/3N/AC/50-60 Hz	30
PDE 403E	608	598	1005	580	7,2	60-75	380-400V/3N/AC/50-60 Hz	34
PDE 503E	608	598	1151	680	9	75-90	380-400V/3N/AC/50-60 Hz	41

PDE 303	PDE 403	PDE 503
		
DONER KEBAB MACHINE With Robax Glass / Motor On The Top / 3 Levels	DONER KEBAB MACHINE With Robax Glass / Motor On The Top / 4 Levels	DONER KEBAB MACHINE With Robax Glass / Motor On The Top / 5 Levels

	Width (mm)	Depth (mm)	Height (mm)	Max. Meat Height(mm)	Heat Cap.(kW)	Meat Cap.(kg)	Power (v)	Weight (kg)
PDE 303	632	772	860	440	5,4	45-60	380-400V/3N/AC/50-60 Hz	40
PDE 403	632	772	982	580	7,2	60-75	380-400V/3N/AC/50-60 Hz	46
PDE 503	632	772	1132	680	9	75-90	380-400V/3N/AC/50-60 Hz	51

THE FASTEST, MOST SECURE AND HEALTHYWAY OF CUTTING DONER KEBAB

Cutting Doner Kebab was done with a large chopping knife in the traditional sense. However, this method is prohibited in accordance with international standards as a problematic and dangerous method for health. This machine emerged in this context; It is a proprietary technology that adds confidence and speed to the company.





Options

Description	
XP-DTG Tray extented kit	pc
XP-DK3 S/S wings for PD...3...	set
XP-DK4 S/S wings for PD...4...	set
XP-DK5 S/S wings for PD...5...	set

Automatic Doner Kebab Machines

	Description	Dimensions (cm)	Heat Cap.(kW)	Total (kW)	Meat Cap.(kg)	Max Meat Height(mm)	Weight (kg)
120-5ERR/L	PDE503ERR/L, Electric	780x930x1291	9	9.35	120	680	170
120-5GRR/L	PDG500RR/L, Gas	780x930x1291	20	20.35	120	680	166
120-BMR-5ERR/L	PDE503ERR/L, Electric with bain marie	780x930x1291	9	10.1	120	680	166
120-BMR-5GRR/L	PDG500RR/L, Gas with bain marie	780x930x1291	20	21.1	120	680	166
80-4ERR/L	PDE403ERR/L Electric	780x930x1165	7.3	7.65	80	580	159
80-4GRR/L	PDG400RR/L Gas	780x930x1165	16	16.35	80	580	159
80-BMR-4ERR/L	PDE403ERR/L Electric with bain marie	780x930x1165	7.3	8.4	80	580	1151
80-BMR-4GRR/L	PDG400RR/L Gas with bain marie	780x930x1165	16	17.1	80	580	159

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