

Kebab-grill Metos GR60E



Product information

SKU	4000979
Product name	Kebab-grill Metos GR60E
Dimensions	580 × 660 × 860 mm
Weight	31,000 kg
Capacity	25 kg
Technical information	400 V, 5,8 kW, 3NPE

Description

The Metos Kebab Grill GR60E is intended for demanding use in professional kitchens with a capacity of 25 kg. The GR40E model is electrically heated. The grill has four, separately adjustable heating elements. The effective heating elements and the heat-storing stone plate, behind the elements, consistently enable the desired uniform cooking result. They also improve the grill's energy efficiency and help minimize potential waste. The spit, located in the centre, is 600 mm tall and it is designed for cooking kebab and gyros meat. The heat elements, equipped with a quick adjustment function, can be easily and one-handedly moved to the desired distance from the meat. The spit can also be operated manually when the pin, which is located at the top, is removed.

When designing the grill, special attention has been paid towards the durability of its structure and the ease of cleaning the device. Due to the compact base plate, the motor and its bearing are safe from grease and dust. The large grease collector tank and the drip tray enable quick

and simple cleaning routines. The collector tank, the drip tray and the spit are all made of stainless steel. They are also easily removable and dishwasher safe.

- grill designed for Kebab and Gyros meat
 - a compact, table-top model
 - spit height 600 mm
 - meat capacity 25 kg
 - four separately adjustable heat elements, adjustment 50% or 100%
 - the stone plate behind the heating element reserves heat and provides an even cooking result
 - full base width drip tray
 - structure of stainless steel
 - easily removable and dishwasher safe drip tray, grease collector tank and spit
 - standard delivery does not include electric Kebab knife
- ACCESSORIES:
- electric knife for Kebab and Gyros meat