



Designed for high-volume kitchens, this 20-burner gyro machine ensures consistent rotation and even heat distribution for perfectly cooked gyros every time. Built with robust materials, the DG20V combines reliability and ease of use to handle the daily orders of your restaurant while preserving authentic flavor.

FEATURES

- Features electronic ignition for quick and reliable start-up
- Built-in thermocouples for added safety
- 8 gas control valves with max. and min. settings for optimal temperature accuracy
- Adjustable levers to set the distance between the spit and burners
- User-friendly front control panel for easy operation
- Removable nets and oil containers for effortless cleaning



PARTS AND
LABOR

SPECIFICATIONS

Power: 119420 Btu/hr

Capacity: 308 lb (140 kg)

Spit height: 39.2" (100 cm)

Burner height: 31" (78 cm)

Type of gas: Natural gas or LP

Gas consumption

LP: 5.93 lb/h (2,69 kg/h)

Natural gas: 126 ft³/h (3,58 m³/h)

Gas connection: 1/2" G

Diameter of meat on the spit:

17" (44 cm)

Plates: 2

Burners per plate: 10

Dimensions:

Length: 28.7" (73 cm)

Width: 22.4" (57 cm)

Height: 45.6" (116 cm)

Weight: 135 lb (61 kg)

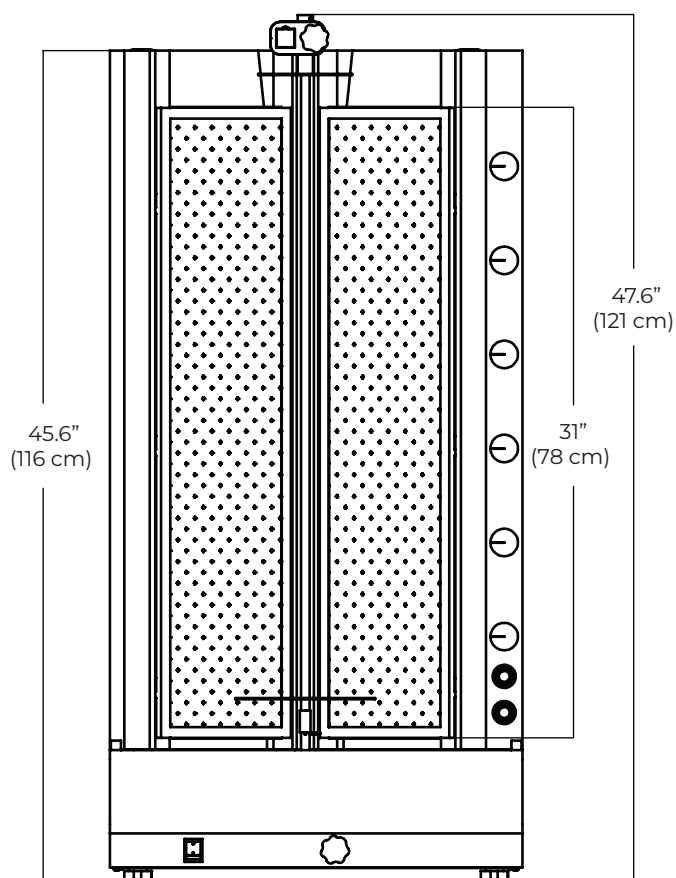
Connection: 

Included accessories

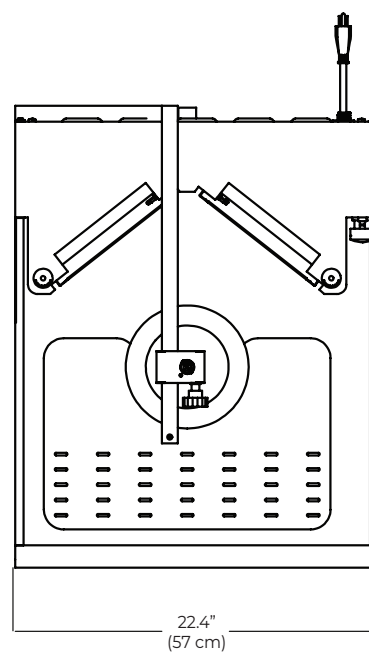
- Spit
- Meat Shovel



FRONTAL VIEW



TOP VIEW



SIDE VIEW

