

GYROS GRILLS



Gyros Grill

Ubert gas-driven Gyros Grills are equipped with infrared ceramic radiators. These special radiators achieve a very high and selective temperature, which is especially important with grilling of gyros meat. The grill product is crispy on the outside, but stays tasty, tender and juicy.

GG 110



GG 150



Available models:	GG 110	GG 130	GG 150
Surface area:	420 x 500 mm	420 x 500 mm	420 x 500 mm
Total unit height:	795 mm	920 mm	1125 mm
Spit length:	570 mm	695 mm	895 mm
Heating power:	approx. 6 kW	approx. 8 kW	approx. 10 kW
Max. loading weight (meat):	approx. 15 kg	approx. 40 kg	approx. 60 kg

Gyros Grill

The electrical Ubert Gyros Grill is equipped with special tube heating elements, which provide for the high surface temperatures. The temperature of each heating zone can be adjusted by a 4-step-control. A good use of the energy and heat storing is achieved by a special ceramic rear wall. Additionally this particular rear wall is used as heat reflection surface.

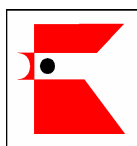
GG 140



GG 160



Available models:	GG 120	GG 140	GG 160
Surface area:	420 x 500 mm	420 x 500 mm	420 x 500 mm
Total unit height:	795 mm	920 mm	1125 mm
Spit length:	570 mm	695 mm	895 mm
Heating power:	3.9/4.5 kW 230/400 V	5.2/6.0 kW 400 V	7.8/9.0 kW 400 V
Max. loading weight (meat):	approx. 15 kg	approx. 40 kg	approx. 60 kg



ubert®

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