



GYRO GRILLS

CONCEPT

ELECTRIC VERTICAL BROILERS

Roast to perfection ... Gyros to Kebabs



GR 60E

shown with optional accessories

- Gyros grills available in 3 sizes with the capacity ranging from 33 lbs. to 88 lbs.
- Independently controlled heating zones
- Ceramic stones add improved heat efficiency
- Movable heater housing ensures controlled roasting
- Stationary spit mechanism with adjustable meat support platform for convenience
- All stainless steel construction
- One-piece stamped grease pan and removable drawer for easy cleaning
- Optional accessories: meat shovel, s/s bottom splash extension, s/s side heat deflectors, glass doors, kebab attachment



OLYMPUS

GR 40E 208/240 V

2 zones
3 heating elements



Shown with optional side heat reflectors and bottom splash extension

VESUVIUS

GR 60E 208/240 V

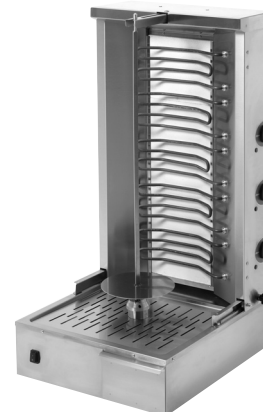
2 zones
4 heating elements



EVEREST

GR 80E 208/240 V

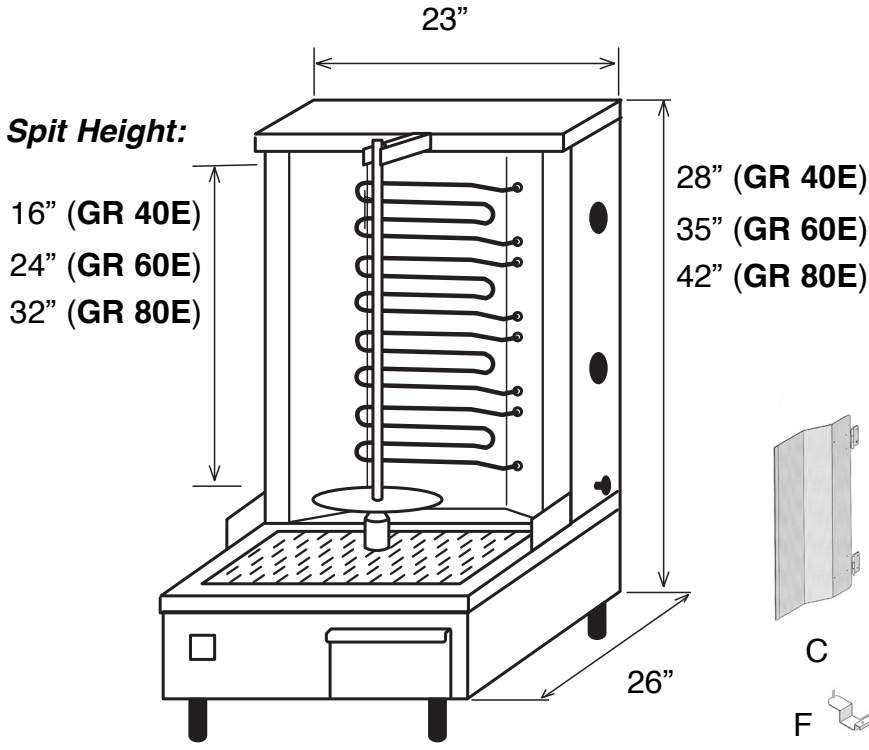
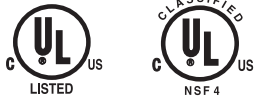
3 zones
5 heating elements



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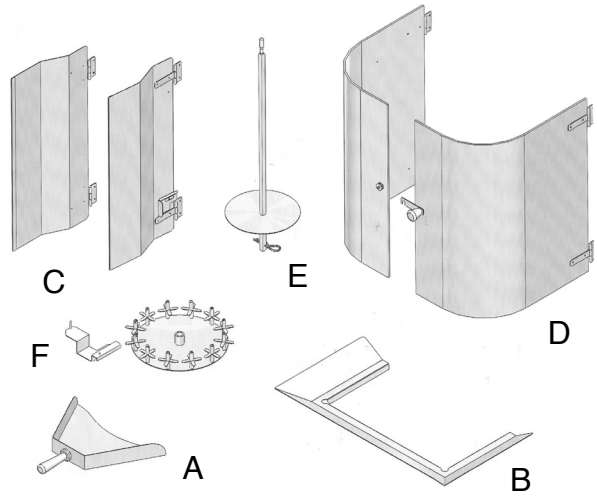
ELECTRIC VERTICAL BROILERS



Optional Accessories:

- A. meat shovel
- B. s/s bottom splash extension
- C. s/s side heat deflectors
- D. glass doors
- E. extra spit
- F. kebab skewer holder

NOTE: Glass doors and s/s side heat deflectors cannot be used together



SPECIFICATIONS

INSTALLATION CLEARANCE :
ALL MODELS 4" EACH SIDE AND BACK

MODEL	ZONES	ELECTRICAL	DIMENSIONS	CAPACITY	SHIPPING WEIGHT	NEMA PLUG
GR 40E	2	208/240V, 1PH, 3.6 KW, 15/18Amps	23"Wx26"Dx28"H (add 4" for legs)	33 lbs	115 lbs	L6-30P
GR 60E	2	208/240V, 3PH, 4.8KW, 12/14Amps	23"Wx26"Dx35"H (add 4" for legs)	55 lbs	125 lbs	L15-20P
GR 80E	3	208/240V, 3PH, 6.0KW, 15/17Amps	23Wx26"Dx42"H (add 4" for legs)	88 lbs	135 lbs	L15-30P

*All equipment must be plugged into a dedicated circuit of the proper ratings.

WARRANTY: Limited one-year parts and labor



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