

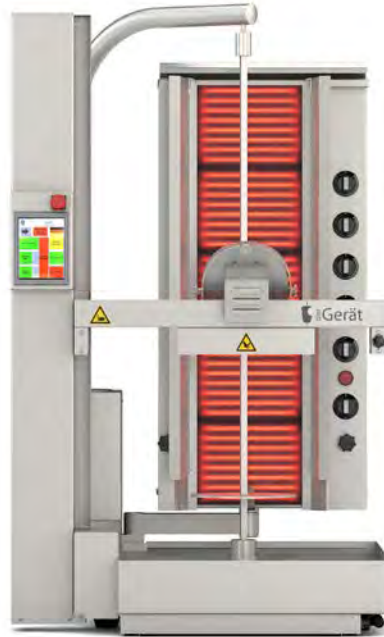
KEY FEATURES

- Doner Kebab Robot / Kebab Lift and Knife Sharpener
- Perfectly prepares any kind of doner meat and even cuts into the desired portions
- Easier/Faster and more hygienic
- Engineered and manufactured in Germany
- Saving on labour costs
- Keeping a constant eye on costs and quality
- Reduces gas consumption by 30-40%
- Touch screen easy handling
- Individual controlling of modern cutting process

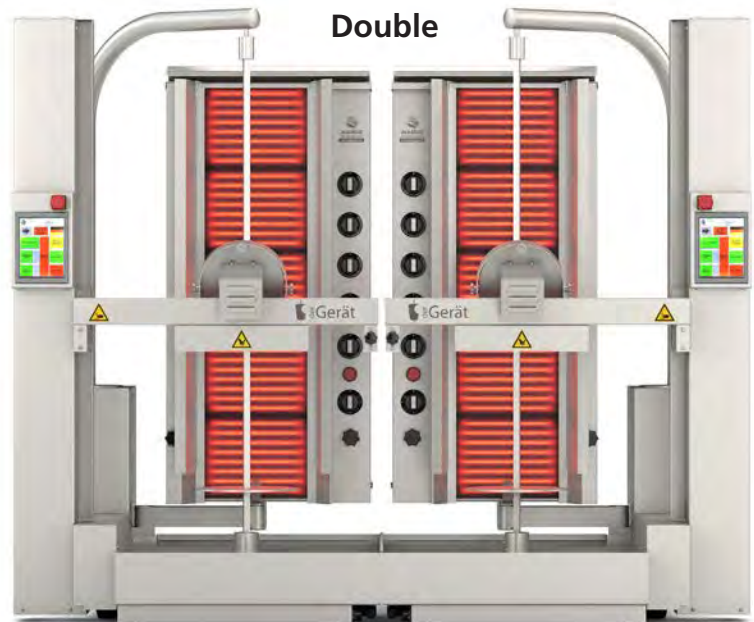
Robotic Kebab Machines



Single



Double



Optional Extras



Kebab Lift



Knife Sharpener

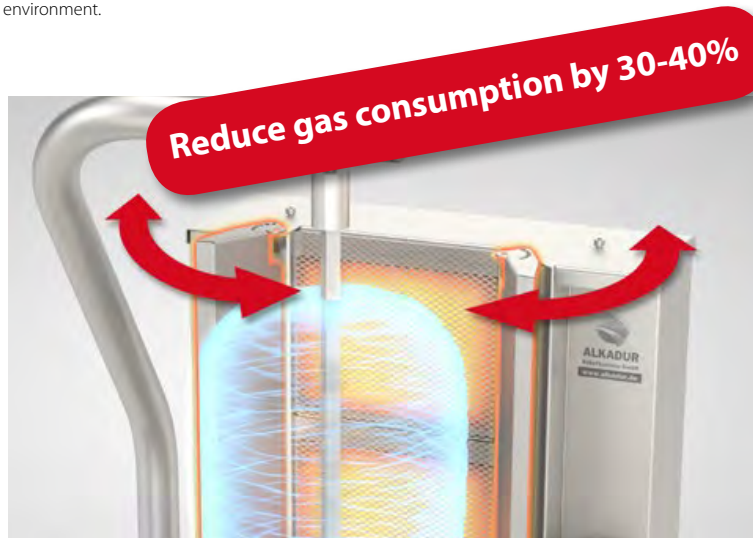


Model	Dimensions (W x D x H)	Spit Loading Weight	Input Power (Robot)	Supply Voltage	Control Voltage	Drive Axis	See Price List
Masterpiece S	800 x 800 x 1150	60 kg	max. 0.25 kWh	110V/230V / 1Ph / 50/60 Hz / PE	48V	4 Axis	
Masterpiece L	800 x 800 x 1250	110 kg	max. 0.25 kWh	110V/230V / 1Ph / 50/60 Hz / PE	48V	4 Axis	
Masterpiece XL	800 x 800 x 1460	160 kg	max. 0.25 kWh	110V/230V / 1Ph / 50/60 Hz / PE	48V	4 Axis	

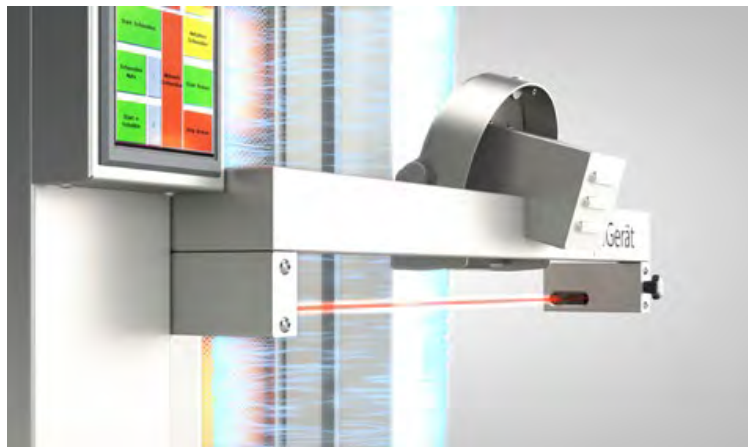
Robotic Kebab Machines



Swivelling shielding plates help to reduce the heat radiation and thus create a better working environment.



Upgrading the conventional gas barbecue helps to reduce gas consumption by 30% – 40%,



Sensors ensure optimal preparation and portioning of the doner meat.



Stainless Steel



Magic Blue



Diamond Black