



Chefmerica™

**HIGH PERFORMANCE
ENERGY SAVING
BURNERS**

INTRODUCING THREE & FOUR BURNER VERTICAL GYRO BROILERS

The **Chefmerica™** Vertical Gyro Broilers are designed for display cooking for fast food Mediterranean Cafes and Restaurants. Our broilers produce high quality broiling for crisp, juicy flavors that your customers will love.

EXCLUSIVE FEATURES

- Gas or Propane fired (Included both orifices)
- Heavy duty Stainless Steel AISI 304 High Quantity
- Heating system are constructed of individual infrared high efficiency burner
- Burners can operate individual
- Exclusive E-Z slide dual skewer rail system can boil meats closer or further away from burner
- Available in 3 or 4 Burner Units
- Drip Pan and Burner Controls included
- Automatic friction drive stops rotation during slicing, allowing quick and easy carving
- 120 volt plug included for motor rotation (NEMA 5-15P)
- 1 Year Parts & Labor
- 24/7 Nationwide Service
- ETL, NSF Approved



UNI-GYRO 3B

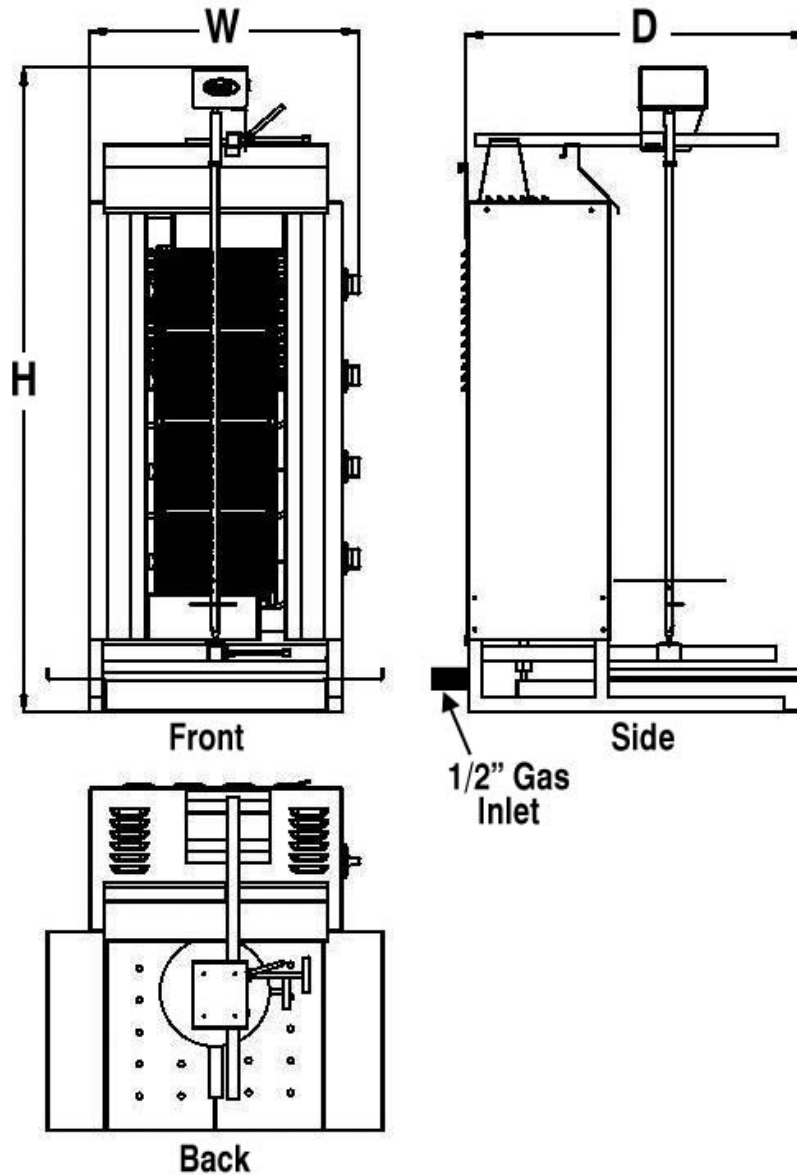


UNI-GYRO 4B



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THREE & FOUR BURNER VERTICAL GYRO BROILERS



SIZE SPECIFICATIONS							
MODEL	W	D	H	SPIT HT.	POWER (BTU)	MEAT CAPACITY	SHIP WEIGHT
UNI-GYRO-3B	18"	22"	39"	24"	34.140	90 lbs.	62 lbs.
UNI-GYRO-4B	18"	22"	45"	30"	44.382	176 lbs.	70 lbs.

Electrical Specifications 110V (NEMA 5-15P Plug Included)
Clearance: 3" front to back. 12" from side of machine