

Since the original Autodoner design in 1971 our focus has been to produce equipment that is high quality, durable, easy to operate and maintain. We back this up with strong customer service /support.

After 40 years of Food Service experience and open dialogue with our customer partners many upgrades have been made and new Autodoner models introduced .As a result the Autodoner Brand has become the industry standard for cooking Gyros, Shawarma, Doner-Kebab, and Tacos al Pastor .

## G200



A gas machine designed for the operator using small to medium cones, with all the features of the large machine! The G200 is a two burner, dual gas knob controlled vertical broiler; Allowing you temperature control and all around savings. This machine comes equipped with all the accessories needed for optimal use.

- **Gas:** Gas or L.P,
- **Electrical:** 120V/60HZ/1AMP
- **Capacity:** 25 lbs
- **Dimensions:** L-17", W-17", H-28.5"
- **Shipping Weight:** 70 lbs

## G300



New and most definitely improved, the G300 model is the next generation of our all-time favorite classic the 3PG. The G300 is designed for operators using medium to large cones. Just like the 3PG this machine is a dual gas knob control broiler, it has been redesigned to have an easier to clean cabinet, and a new pivoting skewer holder. This machine comes equipped with all the accessories needed for optimal use.

- **Gas:** Gas or L.P,
- **Electrical:** 120V/60HZ/1AMP
- **Capacity:** 45lbs Suggested Capacity-65lbs MAX
- **Dimensions:** L-17", W-17", H-32.5"
- **Shipping Weight:** 75 lbs

## G400



One of our most powerful vertical broilers the G400 is a dual gas control vertical broiler designed with 18" burners, offers the best uniform burn. It has an easy to clean, compact cabinet designed for operators using large and extra-large cones. This machine comes equipped with all the accessories needed for optimal use.

- **Gas:** Gas or L.P,
- **Electrical:** 120V/60HZ/1AMP
- **Capacity:** 65 lbs
- **Dimensions:** L-17", W-17", H-32.5"
- **Shipping Weight:** 75 lbs

## G500



At 35" tall, our newest model stands alone! 3 individually controlled horizontal burners provide top, middle, and bottom heat control. The G500 is designed for the operator using extra-large cones, this machine combines old-world style with time-proven Autodoner® engineering. This machine comes equipped with all the accessories needed for optimal use.

- **Gas:** Gas or L.P,
- **Electrical:** 120V/60HZ/1AMP
- **Capacity:** 85 lbs
- **Dimensions:** L-17", W-19.25", H-35"
- **Shipping Weight:** 80 lbs

## 3PG



The Original Autodoner® has been our number one gas fired vertical broiler for the past 40 years. It has been redesigned over the years and continues to be our leading Autodoner®. The 3PG was originated for operators using medium to large cones. It is a dual gas knob control broiler, which comes equipped with all the accessories needed for optimal use.

- **Gas:** Gas or L.P,
- **Electrical:** 120V/60HZ/1AMP
- **Capacity:** 45lbs Suggested Capacity-65lbs MAX
- **Dimensions:** L-17", W-17", H-32.5"
- **Shipping Weight:** 75 lbs

## 3PGM



One of the first Autodoner® created, this single burner vertical broiler was designed for small to medium cones. This machine comes equipped with all the accessories needed for optimal use.

- **Gas:** Gas or L.P,
- **Electrical:** 120V/60HZ/1AMP
- **Capacity:** 30 lbs
- **Dimensions:** L-17", W-17", H-32.5"
- **Shipping Weight:** 70 lbs

## E200



Just like the gas fired G200 version, an electric machine designed for the operator using small to medium cones, with all the features of the large machine. The E200 has 3 separate heating elements and switches that offer temperature control and savings. This machine comes equipped with all the accessories needed for optimal use.

- **Electrical:** 208V/60HZ; Single Phase; 20 AMPS or 240V/60HZ; Single Phase; 17.5 AMPS
- **Capacity:** 25 lbs
- **Dimensions:** L-17", W-17", H-28.5"
- **Shipping Weight:** 60 lbs

## 3PE



The Original Autodoner® has been our number one electric vertical broiler for the past 40 years. The 3PE was designed for operators using medium to large cones. Having 3 separate heating elements and switches it offers temperature control and savings. This machine comes equipped with all the accessories needed for optimal use.

- **Electrical:** 208V/60HZ; Single Phase; 26 and AMPS 240V/60HZ; Single Phase; 21 AMPS
- **Capacity:** 65 lbs
- **Dimensions:** L-17", W-17", H-32.5"
- **Shipping Weight:** 70 lbs

## 3PEM



Also known as the Mini- Autodoner®, this machine is one of a kind. It has been designed for small cones, ideal for a deli and or small restaurants. This machine comes equipped with all the accessories needed for optimal use.

- **Electrical:** 120V/60HZ; Single Phase; 14 AMPS and 220V/60HZ; Single Phase; 11 AMPS
- **Capacity:** 12 lbs
- **Dimensions:** L-11", W-12", H-20.5"
- **Shipping Weight:** 26 lbs

## SUPER GYROS KNIFE

Now anybody can slice gyro cones like a professional! The Super Gyros Knife is offered in two different models; Plastic and Metal which were made for the operator to easily slice, just like using a deli meat slicer. It is a very simple and easy to clean knife, and is also has 50% less parts and maintenance costs than the other gyros knives on the market. All new knives come with an extra blade and a sharpening stone.

\*Super Gyros Knife- Metal

The Metal model offers an adjustment knob to comfortably adjust the thickness of the slice desired.

\*Super Gyros Knife-Plastic

On the Plastic model manually adjust the blade guard up or down to properly adjust to the thickness desired.

- **Input:** AC 120V/60HZ/1
- **Output:** DC 30V-3000mA
- **Shipping Weight:** 9 lbs.

## PARTY-QUE

New charcoal Party-Que rotisserie is perfect for home use and or picnics. The Party-Que is made of heavy-duty galvanized construction, making it rust resistant. It is Ideal for roasting pigs, whole lambs, or even a dozen chickens.

**Model 350-with legs**

- **Electrical:** 120V/60HZ - 3AMPS
- **Capacity:** 65 lbs.
- **Dimensions:** L-54", W-24", H-25"
- **Shipping Weight:** 60 lbs.

