

Gas oven 8 vs. Gas grill 8



Bakes up to 8 Kurtos in one bake.
Bakes approximately 60 Kurtos per hour.

Kurtos are moved one time during baking (from the bottom of the oven to top of the oven).

Most vendors use the Gas oven 8 inside a small catering trailer or tent with adequate ventilation. Ideal for locations with limited space (H50cm x L65cm x W60cm).

Fitted with 2 x gas burners. Each burner's consumption is 0.33kg of gas per hour.

Both the gas burners need to be lit, to be able to bake successfully – even to bake one Kurtos. The gas oven will not work or bake if only one gas burner is lit. During quiet periods the vendor can turn the gas supply down to preserve the gas.

Burners are powered by bottled LPG gas (Propane / Butane)

Fitted with 8 individual motors.

Motors can be powered by the mains electric, a portable generator or a re-chargeable battery if used with an inverter to drop the voltage down to 12 volts.

Available in 220v/240v or 110v/120v.



Bakes up to 8 Kurtos in one bake.

Bakes approximately 90 Kurtos per hour. **Up to 50% faster than Gas oven 8.**

Kurtos **do not need to be moved**. Kurtos bake from start to finish in the same position.

Most vendors use the Gas grill 8 outside in view of people passing by so that a potential customer can visually see the Kurtos baking in front of them.

Fitted with 4 x gas burners. Each burner's consumption is 0.24kg of gas per hour.

Only one gas burner needs to be lit to be able to bake. One lit gas burner will allow you to bake 1 or 2 Kurtos. Two lit gas burners will enable you to bake 3 or 4 Kurtos etc. **During quiet periods the vendor does not need to have all 4 burners lit which saves on gas consumption.**

Burners are powered by bottled LPG gas. (Propane / Butane)

Fitted with 8 individual motors.

Motors can be powered by the mains electric, a portable generator or a re-chargeable battery if used with an inverter to drop the voltage down to 12 volts.

Available in 220v/240v or 110v/120v.