

STANDARD SERIES

GAS VERTICAL BROILERS



S3G

Meat Capacity
(80 LB)



S4G

Meat Capacity
(120 LB)



S5G

Meat Capacity
(200 LB)

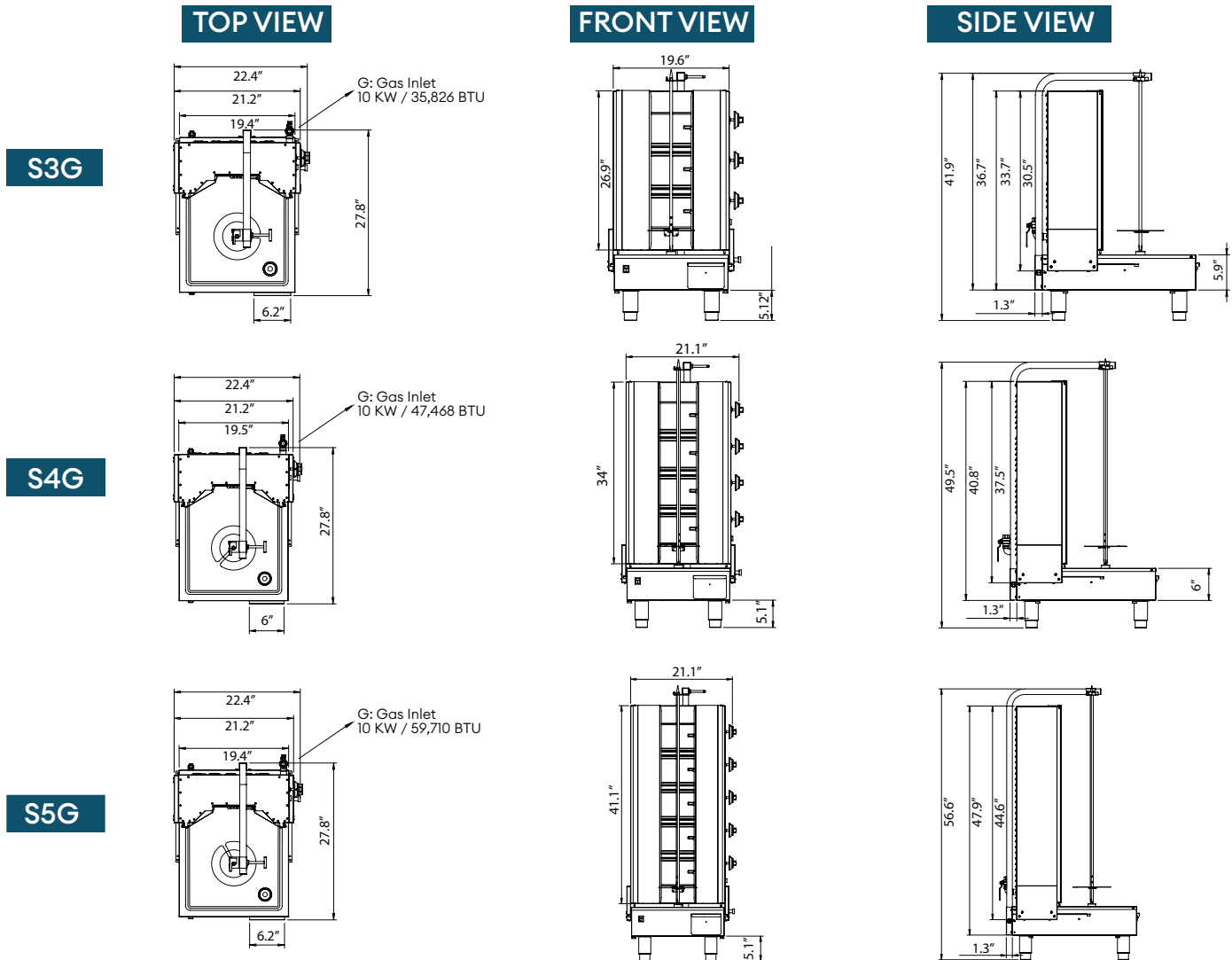


- Pegasus Standard Series Heavy Duty Gas Vertical Broilers are culinary champions, constructed entirely from 304 stainless steel.
- Featuring ceramic infrared burners, these broilers ensure precise heat distribution for perfect gyros, doner kebab, shawarma, and al pastor.
- Whether you're a professional chef or a cooking enthusiast, this gas gyro machine is your go-to solution for achieving mouthwatering results every time.
- Elevate your cooking experience with this robust and innovative appliance, bringing the authentic flavors of street food into your kitchen effortlessly.

FEATURES

- Natural Gas (field convertible to LP).
- Ceramic infrared burners.
- LP conversion kit is included.
- Adjustable stainless steel shields.
- Catch pan and skewer set included.
- Burner structure moves back and forth on a rail.
- Large grease pan.
- Heavy-gauge stainless steel body.
- Dual-direction powerful 120V motor.
- One year limited warranty (USA & Canada only).

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TECHNICAL SPECIFICATIONS:

	BTU	Gas Inlet Pressure	Meat Capacity	Dimensions (W x H x D)	Shipping Dimensions (W x H x D)	Shipping Weight
S3G	35,826	NG - 4" w.c LP - 10" w.c	80 lb	22.4" x 41.9" x 27.8"	26" x 45" x 31"	145 lb
S4G	47,468	NG - 4" w.c LP - 10" w.c	120 lb	22.4" x 49.5" x 27.8"	26" x 53" x 30"	165 lb
S5G	59,710	NG - 4" w.c LP - 10" w.c	200 lb	22.4" x 56.6" x 27.8"	26" x 59" x 31"	175 lb

REQUIRED CLEARANCES:

	Non-Combustible	Combustible
Left	1" (25.4 mm)	N/A
Right	12" (304.8 mm)	N/A
Back	3" (76.2 mm)	N/A



Galaxy Group reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions are nominal.