



Patented Robax Glass Technology



GAS MODELS

PDG 500NR

PDG 400NR

PDG 300NR

ELECTRIC MODELS

PDE 503

PDE 403

PDE 303

What is Robax Glass?

Robax Glass is a German-made glass-ceramics material that is mechanically very strong and can sustain repeated and quick temperature changes. Inoksan has the patent to use the Robax Glass in gyro machines.

How does it work?

There are gas or electric burners behind the Robax Glass. The burners heat the Robax glass and the Robax glass cooks the meat. Robax glass has a very high heat transfer ratio with minimal heat losses.

Has this product been tested?

Robax Glass gyro machines have been manufactured and sold since 2004 by Inoksan, so it is a mature technology.

Does it cook slower?

Robax Glass machines have very powerful burners, however it will cook slightly slower than the wire mesh models. If you purchase a Robax glass machine and want to switch to a wire mesh machine later, you simply need to order the wire mesh and swap it with the Robax Glass.



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What are the benefits?

Easy Cleaning

Cleaning the gyro machine at the end of the day is a labor intensive task. Also, one of the main reasons of burner failures is due to physical damage during cleaning or cooking. You can cut your labor hours and avoid burner failures with the Robax Glass machines.

Looks Beautiful

Robax Glass gyro machines are visually very exquisite. We all know that making Gyro is entertainment since customers love to watch while it's cooking. The aesthetics of the Robax Glass add another layer of joy to the experience.

Healthy

Robax Glass prevents any flames or un-burned gas from touching your gyro meat. Standard burners cannot burn all the gas injected, therefore un-burned gas particles will end up sticking to the gyro meat. There are numerous university reports that tested traditional burners and documented the amount of un-burned gas on gyro meat. Use Robax Glass gyro machines and stay healthy!

Uniform Cooking

Because heat is dispersed homogeneously on the surface of Robax Glass, your gyro is cooked uniformly. This results in a great looking product and also avoids over-cooked or under-cooked meat spots.