



The Alkadur Doner Robot

Kebap Lift

Knife Sharpener



Company Profile

**We are the avant garde of
robot systems and catering!**

We, Alkadur RobotSystems GmbH, are an innovative enterprise. Thanks to our robot systems, we have assumed a leading position in the catering market. Our top engineers and technicians have designed a state-of-the-art doner robot for catering establishments. By means of special sensors, the robot is able to prepare and cut doner meat in portions perfectly.

As a highlight in the TV show TV Total, our doner robot attracted the special attention of the public. Under the

**Alkadur –
a strong brand on the world market**

Thanks to our technical expertise, our flexibility and our focus on the customers' concerns, Alkadur RobotSystem GmbH has assumed the position of the world's leading enterprise in the market of robot systems for the catering branch. Our systems prove themselves with technical sophistication and innovative ideas. Our trend-setting marketing, customer-oriented services as well as the direct customer consultation service complete our work.

nickname 'der Gerät' our robot system has become everybody's darling within a very short time.

Being the leading robot-based doner cutting technology firm, we have managed to score in all aspects, be it in the fields of electronics or precision mechanics or in the further development of our systems.

You can find more information on our website:
<http://www.alkadur.com/en>

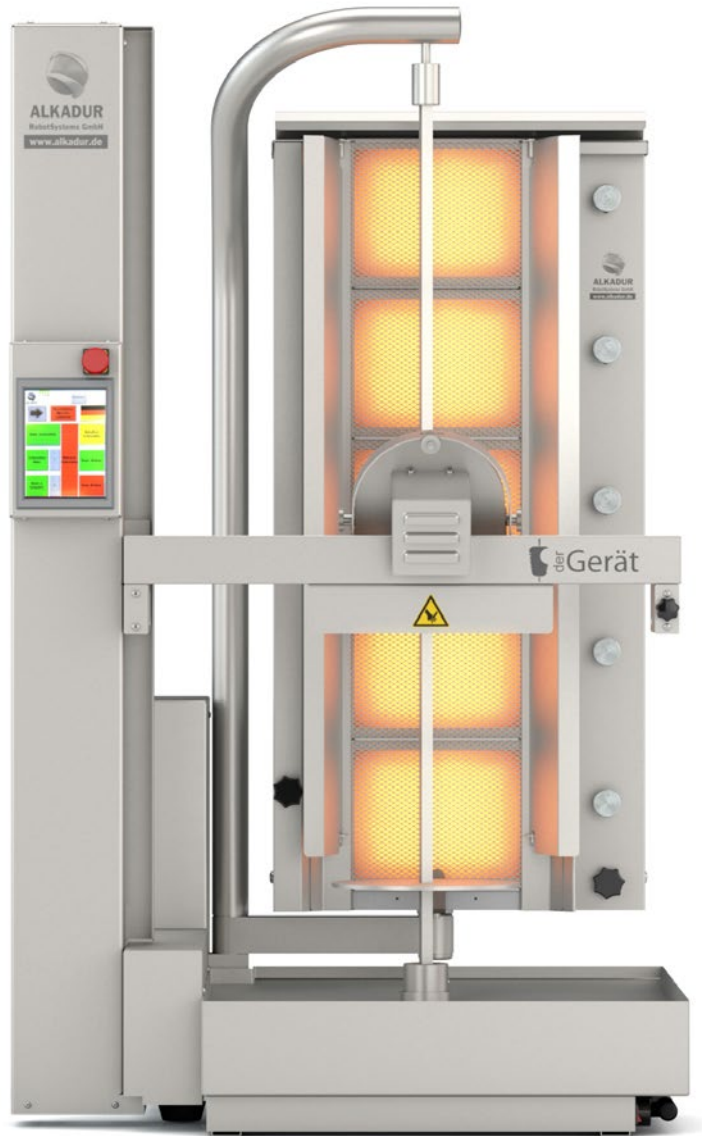


Duran Kabakyer
CEO



Duran Kabakyer, inventor and CEO of ALKADUR RobotSystems GmbH

der Gerät

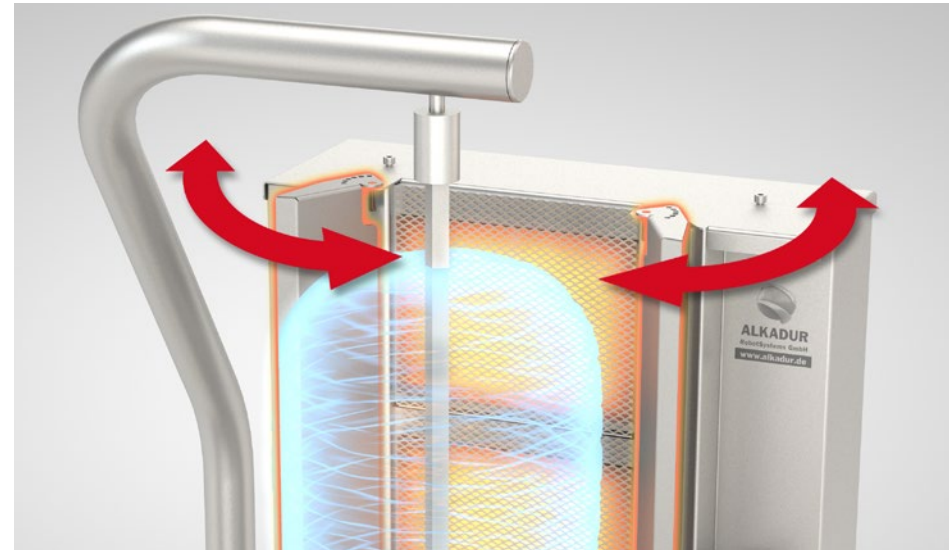


the original: 'der Gerät' doner robot

'der Gerät' – We are the only ones to provide the original!

Alkadur RobotSystems GmbH is the world's first provider of the doner robot 'der Gerät'. In co-operation with German engineers and with the spirit of pioneers, we designed an ultra modern robot which is unique in the catering sector. 'der Gerät' perfectly prepares any kind of doner meat and even cuts it into the desired portions.

Never before has preparing doners been easier, faster and above all more hygienic! Combining more than 30 years of experience in preparing and cutting doner meat, 'der Gerät' has enabled us in the position to offer an efficient and convincing system to our customers.



Swivelling shielding plates help to reduce the heat radiation and thus create a better working environment.



Made in Germany

der Gerät – Masterpiece of engineering Made in Germany

The TV show 'TV total' made the doner robot a star. Since 'der Gerät' was presented by its inventor Duran Kabakyer, the doner robot has enjoyed real cult status. In Germany as well as abroad, 'der Gerät' has become very popular. At international catering fairs, we regularly inspire our customers with 'der Gerät', our masterpiece Made in Germany. Since our responsibilities even include the fields of distribution and marketing, it is not surprising that we have been awarded the Founder's Prize of the *Schwäbische Zeitung*. Our principle of first-hand consulting, marketing and distribution guarantees very close proximity to our customers.

der Gerät – Functionality

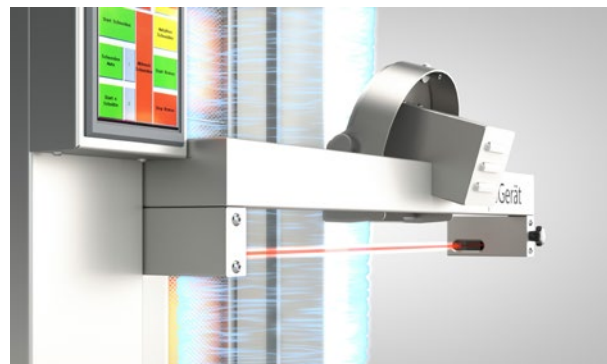
The Alkadur doner robot cuts by means of integrated optical sensors. All cutting and roasting processes are controlled by the PLC. The latest model DCR-VG2.1 is able to cut doner meat-on-the-spit with a max. diameter of 60 cm and a max. height of 75 cm. The weight of the meat-on-the-spit is then approx. 120 kg. Thanks to sophisticated technology, the energy consumption of the robot does not exceed 0.2 kWh. All types of meat can be cut excellently, whether veal, mince, chicken, turkey or mixed.

der Gerät – Further development at the highest level

It is not only because of the TV show 'TV Total' that since 2011, the doner robot has become the audience's darling. But we do not want to rest on our laurels. Technical perfection while continually developing our products is the goal we aim at. Trend-setting ideas on how to improve the operation and functioning of our doner robot is our basis. Innovation and state-of-the-art-technologies is our philosophy. Our latest models work even more precisely, quietly and efficiently. Compared with the previous model, the new robot is equipped with a clearly organized touchscreen simplifying program selection. In the future, we will always be working on providing the top quality products that our customers have come to expect.



Upgrading the conventional gas barbecue helps to reduce gas consumption by 30% – 40%,



Sensors ensure optimal preparation and portioning of the doner meat.



Duran Kabakyer, inventor and CEO of
ALKADUR Robotsystems GmbH

Advantages



The doner robot – a convincing investment

Maximize your profits and save a lot of money! Set up 'der Gerät' and put it into operation immediately. The unique sensor technology of the doner robot automatically controls all workflow steps from the roasting process to the ready doner meat. 'der Gerät' requires just minimum amounts of current – power consumption is approx. 0.25 kWh. Admittedly, purchasing a doner robot is a big investment. But thanks to its excellent performance, it makes a rapid impact and will raise your sales over the long term. This convincing investment is completed by a one-year manufacturer's warranty and a five-year warranty extension.

Economic Advantages

- Save personnel costs with 'der Gerät'
- Keeping a constant eye on costs and quality!
- Optimal usage of capacities
- Reduce gas consumption by 30-40%
- Arouse curiosity with 'der Gerät'

Technical Advantages

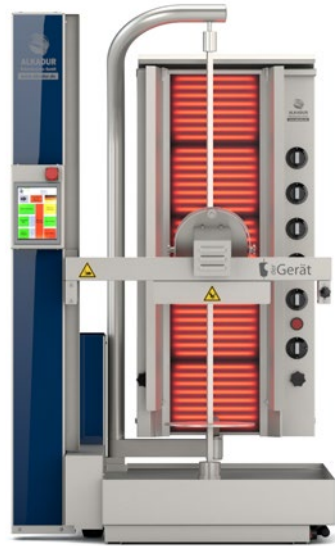
- Prepare doners hygienically and safely
- Touchscreen ensures easy handling
- Saving energy made easy!
- Individual controlling of modern cutting processes
- Optimum cutting results thanks to advanced sensor technology



der Gerät | Masterpiece



Stainless Steel



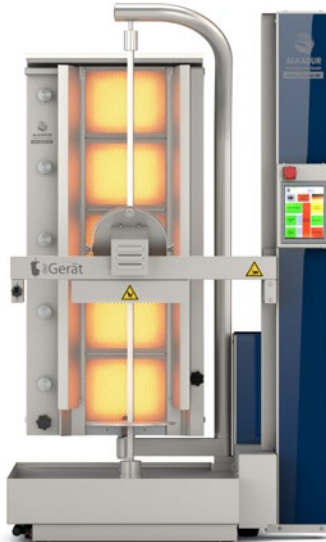
Magic Blue



Diamond Black



Stainless Steel

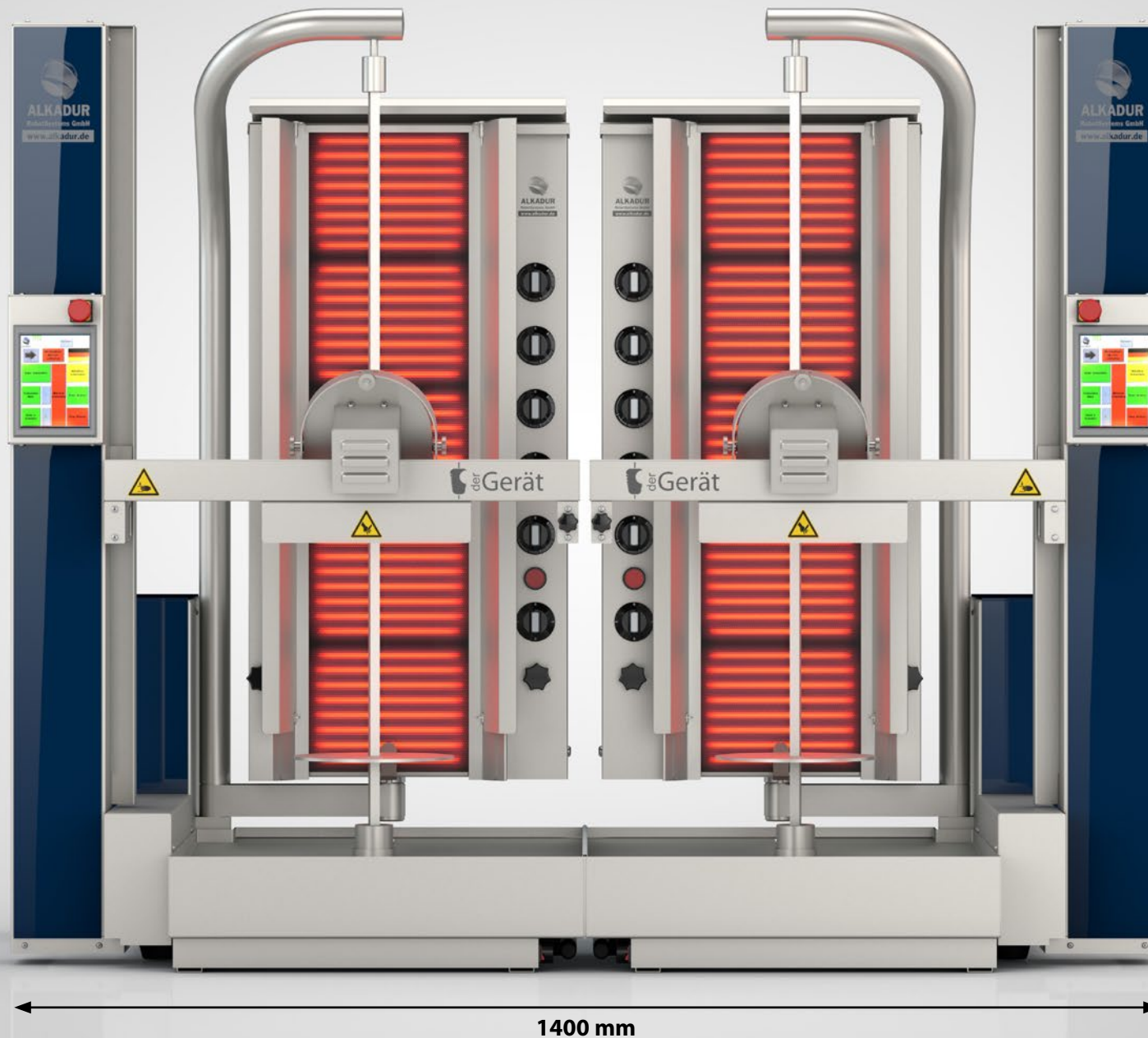


Magic Blue



Diamond Black

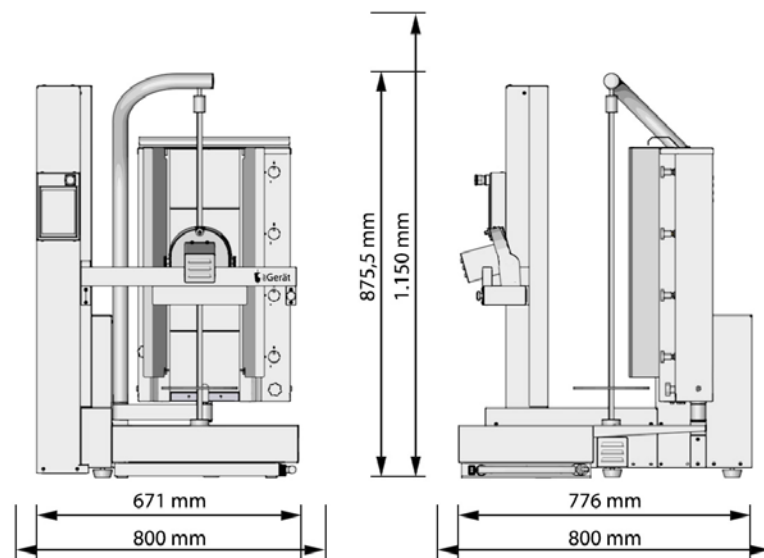
der Gerät | Masterpiece



DER GERÄT | MASTERPIECE



der Gerät DCR-3S & DCR-5S | Masterpiece S



Technical description: der Gerät DCR-3S & DCR-5S

Spit loading weight:	60 kg
Foot print (W x D x H):	800 x 800 x 1,150 mm
Dimension of spits (D x H):	550 x 600 mm
Total machine weight:	70 kg
Input power:	max. 0.25 kWh (Robot)
Supply voltage:	110V/230V / 1Ph / 50/60 Hz / PE
Control voltage:	48V
Noise level:	approx. 70 dB
Drive axis:	4-Axis

Masterpiece S electro



Barbecue:	4 heating elements
Power:	6.4 kW/h
Supply voltage:	400 V / 50-60 Hz / AC 3 / N / PE 16A

Masterpiece S natural gas



Barbecue natural gas:	4 heating elements
Power:	10 up to 12.4 kW/h
Consumption:	max. 1.48 m³/h / 1.28 kg/h
Gas type:	Natural gas 25 mbar

Masterpiece S propane



Barbecue propane:	4 heating elements
Power:	10 up to 12.4 kW/h
Consumption:	max. 1.48 m³/h / 1.28 kg/h
Gas type:	Propane LPG 50 mbar

der Gerät DCR-3S & DCR-5S | Masterpiece S

Masterpiece S electro

Full performance from the plug.

With the short version, the device also fits into smaller restaurants.

Masterpiece S natural gas

Full power with natural gas.

With the short version, the device also fits into smaller restaurants.

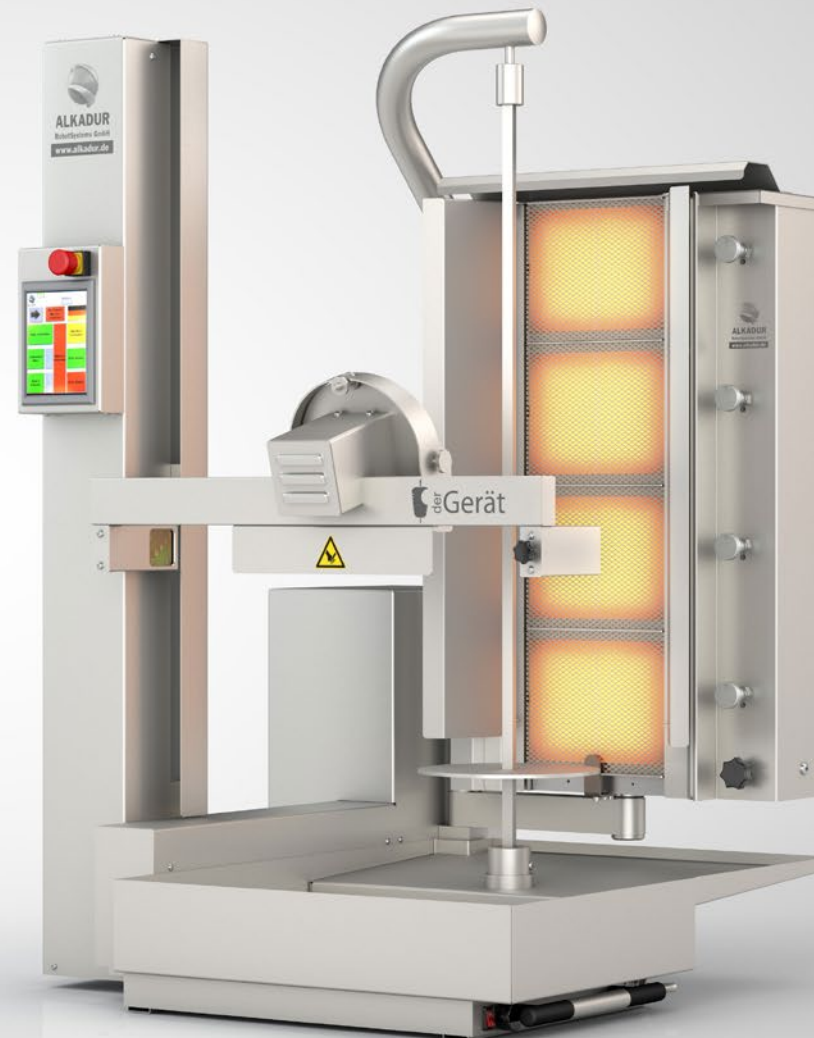
Masterpiece S propane

Full power with propane.

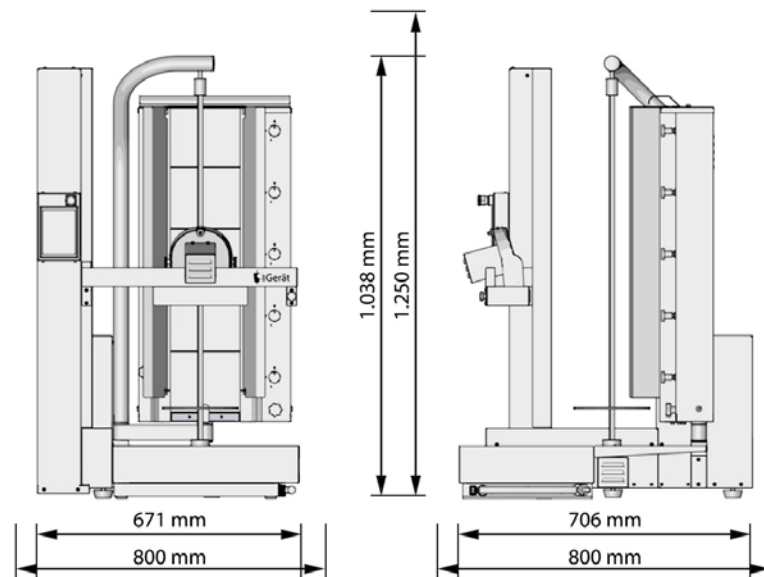
With the short version, the device also fits into smaller restaurants.

Masterpiece benefits:

- Narrow design
- Economical workspace
- Extreme space-saving in the double version
- Next level in robotics technology 4.0
- High performance in the double version
- Optionally without front glass



der Gerät DCR-2L & DCR-4L | Masterpiece L



Technical description: der Gerät DCR-2L & DCR-4L

Spit loading weight:	110 kg
Foot print (W x D x H):	800 x 800 x 1,250 mm
Dimension of spits (D x H):	550 x 750 mm
Total machine weight:	70 kg
Input power:	max. 0.25 kWh (Robot)
Supply voltage:	110V/230V / 1Ph / 50/60 Hz / PE
Control voltage:	48V
Noise level:	approx. 70 dB
Drive axis:	4-Axis

Masterpiece L Elektro



Barbecue:	5 heating elements
Power:	8 kW/h
Supply voltage:	400 V / 50-60 Hz / AC 3 / N / PE 16A

Masterpiece L natural gas



Barbecue natural gas:	5 heating elements
Power:	12 up to 15.5 kW/h
Consumption:	max. 1.85 m³/h / 1.60 kg/h
Gas type:	Natural gas 25 mbar

Masterpiece L propane



Barbecue propane:	5 heating elements
Power:	12 up to 15.5 kW/h
Consumption:	max. 1.85 m³/h / 1.60 kg/h
Gas type:	Propane LPG 50 mbar

der Gerät DCR-2L & DCR-4L | Masterpiece L

Masterpiece L electro

Full performance from the plug.

Masterpiece L natural gas

Full power with natural gas.

Masterpiece L propane

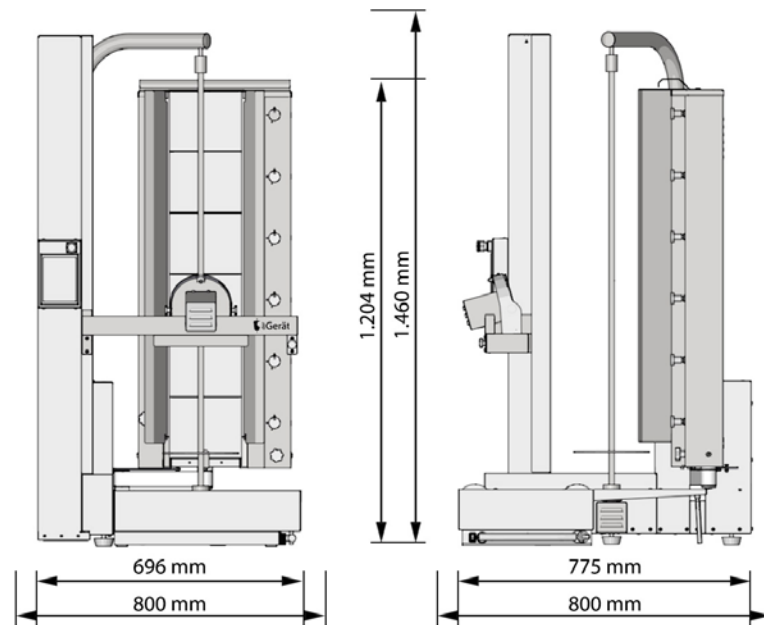
Full power with propane.

Masterpiece benefits:

- Narrow design
- Economical workspace
- Extreme space-saving in the double version
- Next level in robotics technology 4.0
- High performance in the double version
- Optionally without front glass



der Gerät DCR-6XL & DCR-7XL | Masterpiece XL



Technical description: der Gerät DCR-6XL & DCR-7XL

Spit loading weight:	160 kg
Foot print (W x D x H):	800 x 800 x 1,460 mm
Dimension of spits (D x H):	550 x 950 mm
Total machine weight:	75 kg
Input power:	max. 0.25 kWh (Robot)
Supply voltage:	110V/230V / 1Ph / 50/60 Hz / PE
Control voltage:	48V
Noise level:	approx. 70 dB
Drive axis:	4-Axis



Masterpiece XL Elektro



Barbecue:	6 heating elements
Power:	9,6 kW/h
Supply voltage:	400 V / 50-60 Hz / AC 3 / N / PE 16A



Masterpiece XL natural gas



Barbecue natural gas:	6 heating elements
Power:	15 up to 18.6 kW/h
Consumption:	max. 2.22 m³/h / 1.92 kg/h
Gas type:	Natural gas 25 mbar



Masterpiece XL propane



Barbecue propane:	6 heating elements
Power:	15 up to 18.6 kW/h
Consumption:	max. 2.22 m³/h / 1.92 kg/h
Gas type:	Propane LPG 50 mbar

der Gerät DCR-6XL & DCR-7XL | Masterpiece XL

Masterpiece XL electro

Full performance from the plug.

Masterpiece XL natural gas

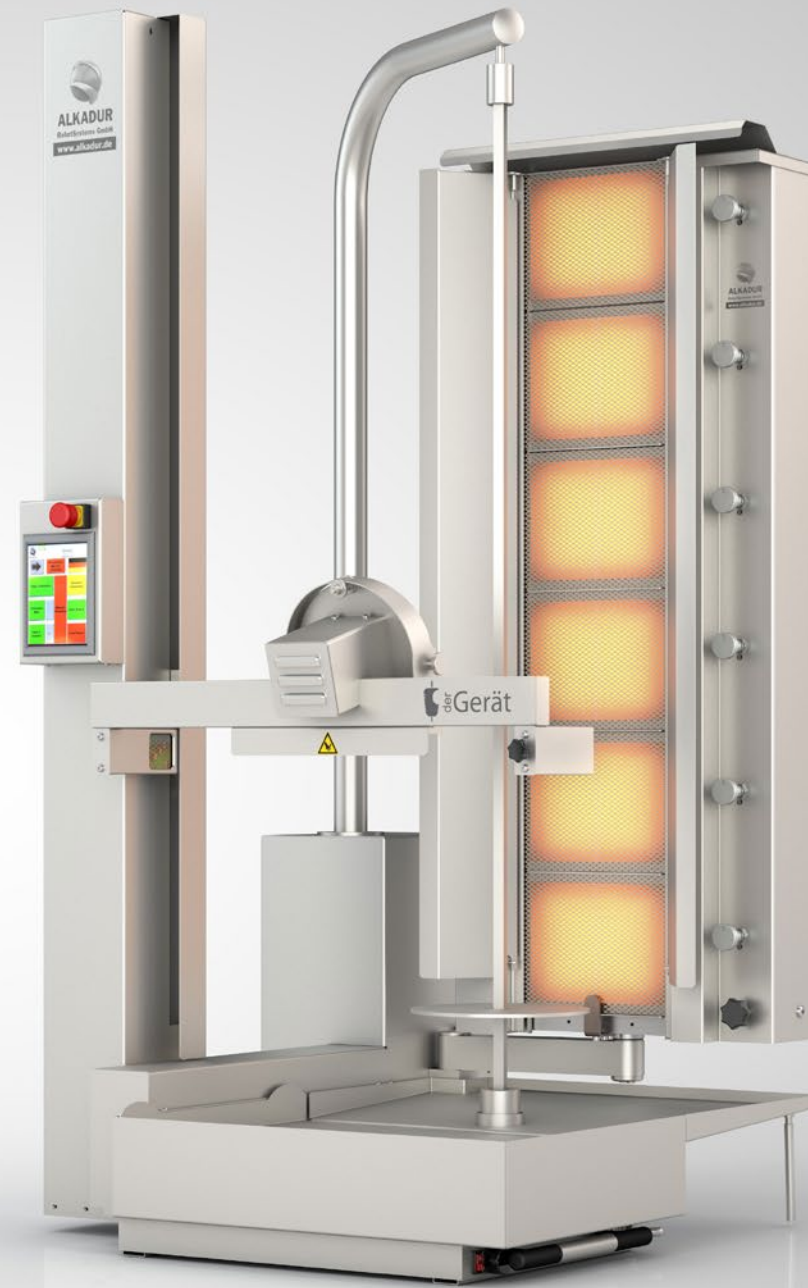
Full power with natural gas.

Masterpiece XL propane

Full power with propane.

Masterpiece benefits:

- Narrow design
- Economical workspace
- Extreme space-saving in the double version
- Next level in robotics technology 4.0
- High performance in the double version
- Optionally without front glass



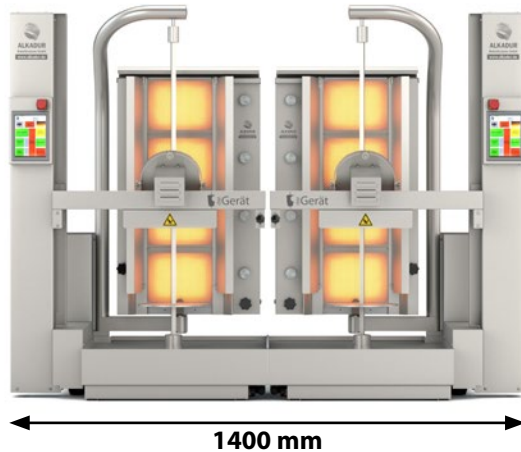
DER GERÄT DCR-6XL & DCR-7XL | MASTERPIECE XL



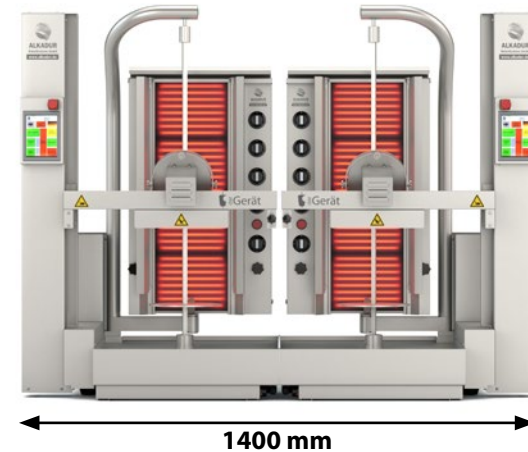
der Gerät - all models at a glance

🔥 der Gerät DCR-3S & DCR-5S | Masterpiece S natural Gas

🔥 der Gerät DCR-3S & DCR-5S | Masterpiece S propane

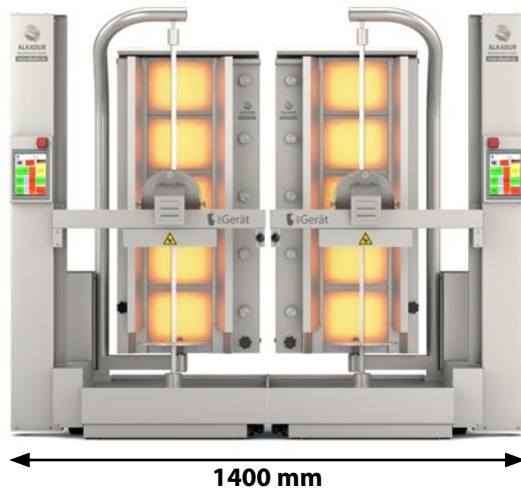


🔌 der Gerät DCR-3S & DCR-5S | Masterpiece S Electro

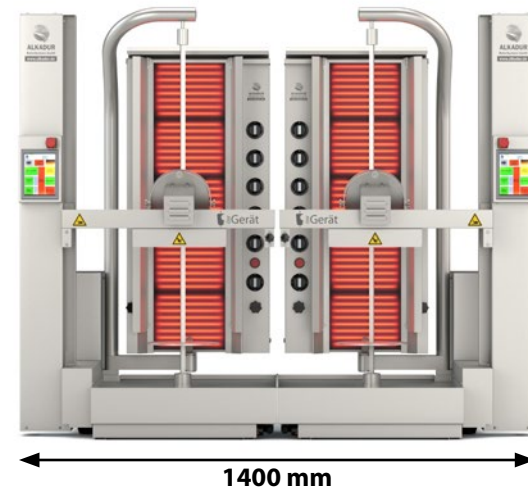


🔥 der Gerät DCR-2L & DCR-4L | Masterpiece L natural Gas

🔥 der Gerät DCR-2L & DCR-4L | Masterpiece L propane



🔌 der Gerät DCR-2L & DCR-4L | Masterpiece L Electro

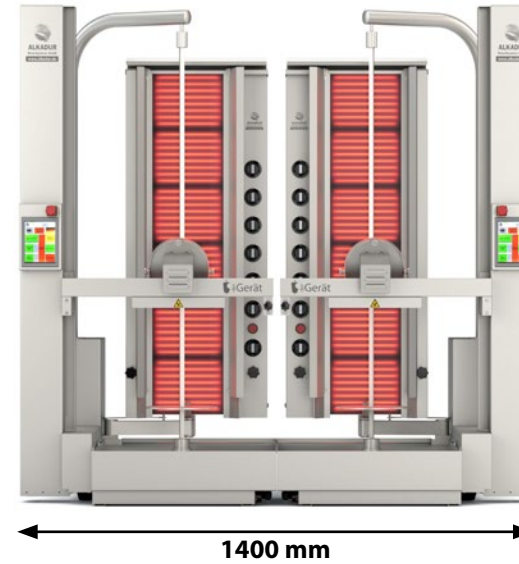
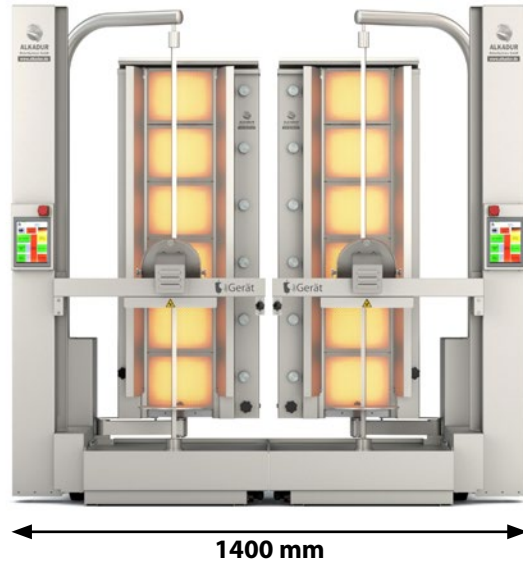


der Gerät - all models at a glance

🔥 der Gerät DCR-6XL & DCR-7XL | Masterpiece XL natural Gas

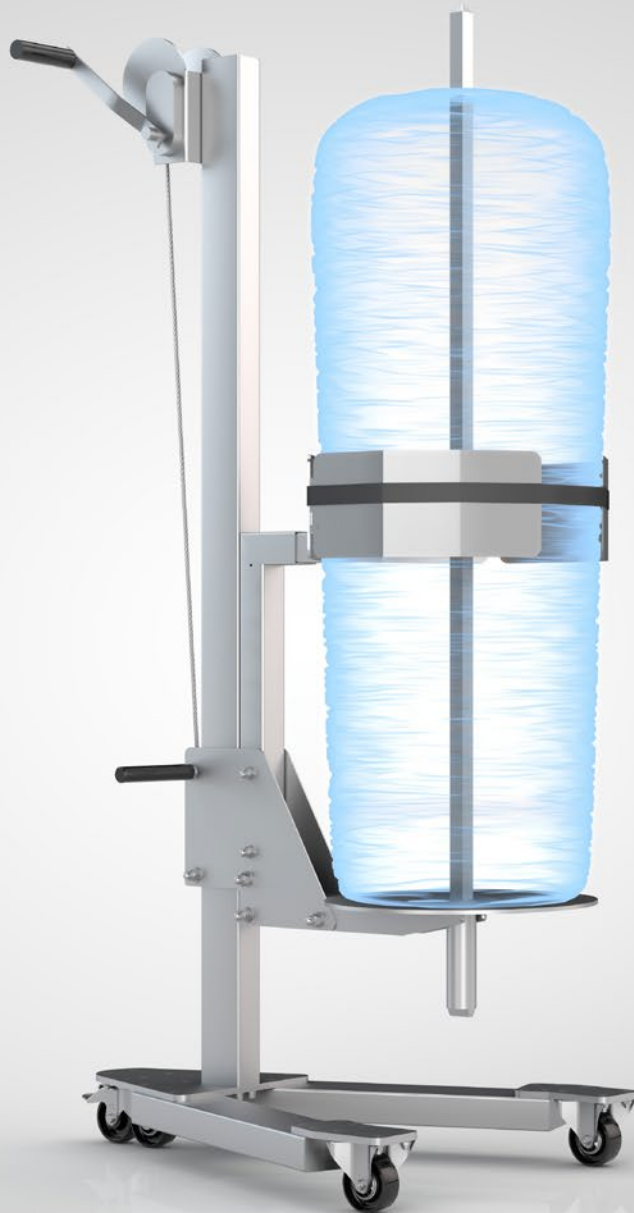
🔥 der Gerät DCR-6XL & DCR-7XL | Masterpiece XL propane

🔌 der Gerät DCR-6XL & DCR-7XL | Masterpiece XL Electro





Alkadur Kebap Lift KLE-1



The Alkadur Kebap Lift KLE-1 will facilitate the installation of kebab skewers weighting up to 150kg.

You can easily lift the kebab skewer to a height of 112 cm. Heavy-duty wheels ensure a quick and easy handling.

Featuring

- Premium stainless steel design
- Maximum durability
- Heavy-duty wheels for convenient positioning
- Wide basis for maximum stability

Technical Details

- Ultimate load: 150 kg
- Size: 995 x 805 x 1735 mm
- Weight: 75kg

Knife Sharpener CSE-2



The Alkadur Knife Sharpener CSE-2 ensures precise and clean cuts throughout the operating life of the blade.

The preset grinding angle reduces material wear and thus leads to considerable cost savings.



Featuring

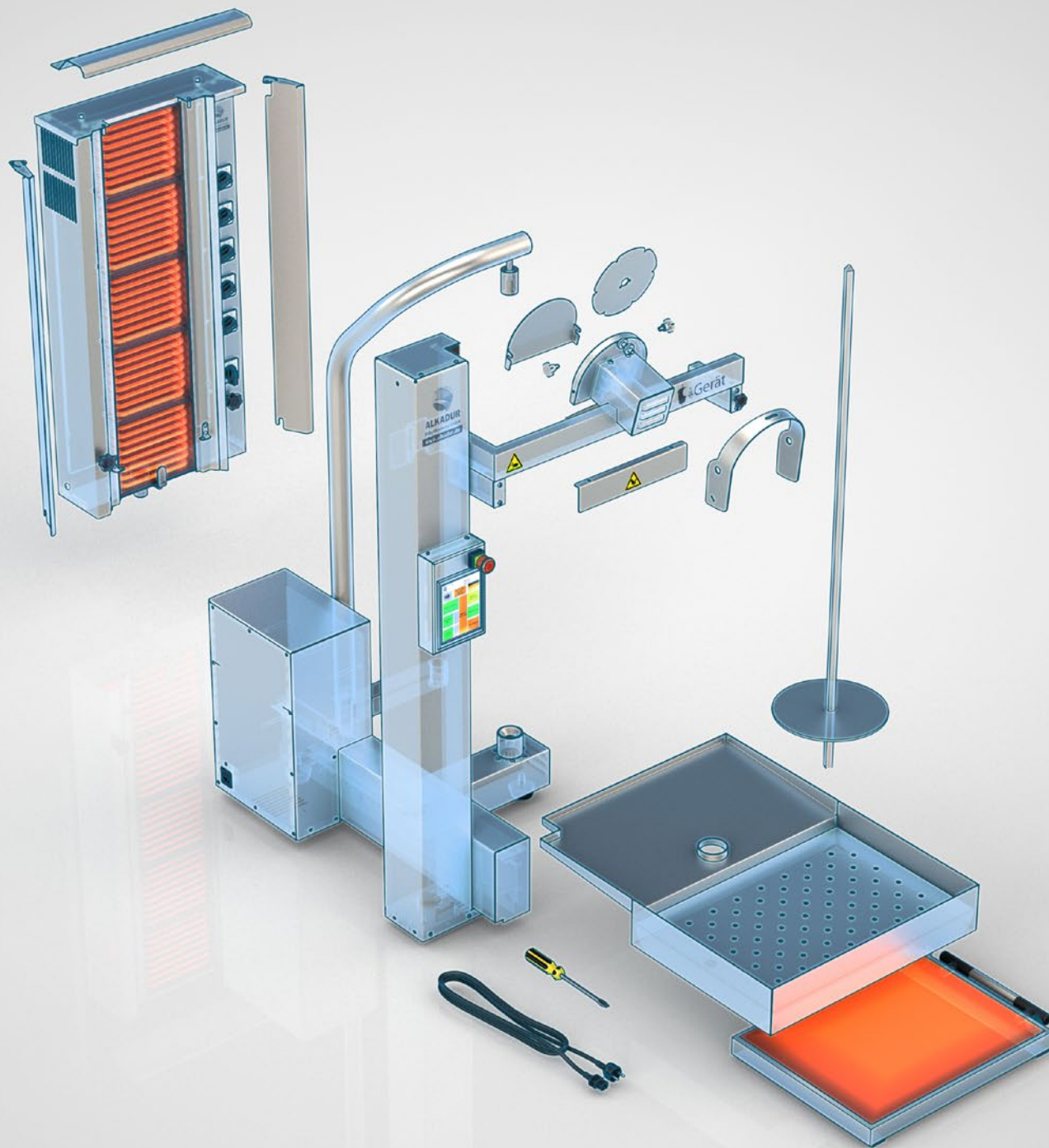
- Accurate grinding angle
- Consistently sharp blades
- Precise and clean cuts
- Minimal material wear
- Cost savings in blade purchases
- Simple handling
- Compact design

Technical Details

- Voltage: 110 V-230 V /50-60 Hz
- Size: 258 x 268 x 213 mm
- Weight: 9,8 kg



EXPLODED DRAWING



Save more than 90% of your personnel costs

Savings

	Döner Robot	Doner cutting personnel
Operating time	12 h	12 h
Hourly rate	0.75 €	8.50 €
Electricity costs	0.06 €	-
Payroll-related costs (20%)	-	1.70 €
Total costs / day	9.72 €	122.40 €
Total costs / month	291.60 €	3,672.00 €
Savings	92.06 %	





ALKADUR®
RobotSystems GmbH



derGerät

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