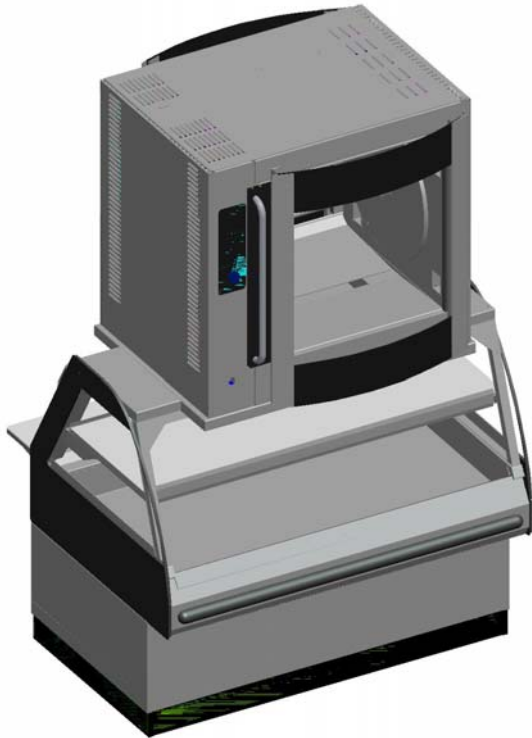




Fresh ideas in foodservice equipment



Unit shown as VGG-8 rotisserie over a five well, self-serve heated display on a standard base (VGG-8/SSWG-5)

Configuration Highlights:

- 3, 4, and 5 well units available in self-serve surface warmer or tiered surface warmer configuration
- Display models include available options of a stainless steel or painted finish base, pedestal base, and protective bumper
- Option of glass or solid end panels on all cases
- Multiple display units can be connected, providing a "continuous run" look, by using available joining kit accessory
- VGG-8 has choice of curved or flat dual paned glass doors

Global Series Rotisserie/Heated Display Combination

VGG-8/SSWG & TSWG, Three, Four and Five Well "Combos"

The BKI Global Series of rotisserie/heated display combinations are designed and engineered to provide operators maximum profitability by offering efficient production combined with maximum merchandising capability; all in a compact system.

BKI Combo units are available in a variety of rotisserie capacities and display case sizes. Further versatility is offered with the choice of a standard self-serve surface warmer or larger capacity tiered surface warmer display.

All Global Series display merchandisers offer reliable and precise holding temperatures by providing upper and lower heat control from one centralized "TouchTEC" control.

Standard Features:

- Single, centralized control positioned on service side canopy for easy operator access and monitoring
- Centralized TouchTEC control sets both the tiered shelf and lower well independent heaters, enabling the operator to consistently hold packaged food items at their optimum temperature
- TouchTEC control provides precise and consistent temperature settings with built in program lock capability
- Recessed, shatter resistant, fluorescent lighting is not used as a heating source, providing maximum visibility and effective merchandising of displayed food items at all times
- VGG-8 rotisserie provides up to 40- 3lb. chickens per load capacity
- 15 cook and hold program cycles allow a wide variety of rotisserie menu items to be offered
- VGG-8, dual paned "cool door" technology offers visually appealing merchandising while providing protection to the operator
- All units are shipped with the choice of 8 meat forks or V spits, surface warmer racks, and insulated oven mitts

Available Accessories

- Digital read out food probe and receptacle
- Sliding base doors for floor standing units
- Stainless steel cutting board
- VGG-8 goosier baskets
- VGG-8 meat baskets

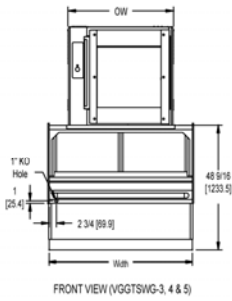
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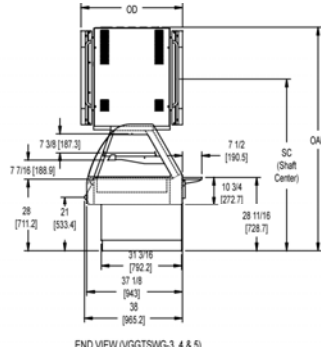
 **Standex**
Food Service Equipment Group

VGG-8/SSWG & TSWG

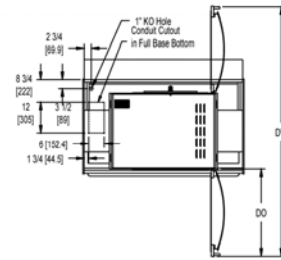
Dimensions: inches [millimeters]



FRONT VIEW (VGGTSWG-3, 4 & 5)



END VIEW (VGGTSWG-3, 4 & 5)

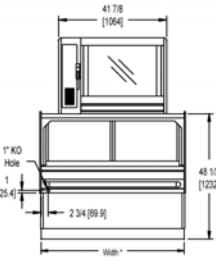


TOP VIEW (VGGTSWG-3, 4 & 5)

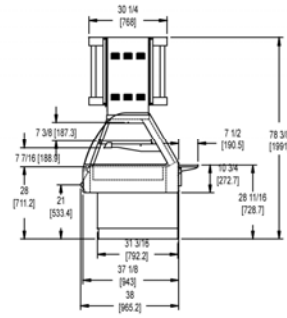
VGG DIMENSIONS

	OAH	SC	OD	OW	DW	DO
VGG-5	80 1/2 [2045]	63 3/8 [1610]	32 1/4 [819]	36 1/4 [921]	81 5/8 [2073]	29 [734]
VGG-8	86 11/16 [2202]	66 9/16 [1691]	33 3/8 [1000]	41 [1041]	96 7/16 [2450]	33 1/2 [851]

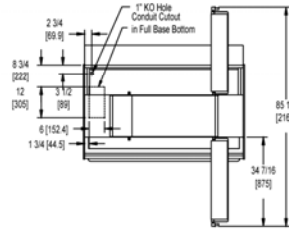
* Add 1/2 [12.7] for each Glass End
Add 3/4 [19.1] for each Solid End



FRONT VIEW (DRTSWG-3, 4 & 5)



END VIEW (DRTSWG-3, 4 & 5)



TOP VIEW (DRTSWG-3, 4 & 5)

Mechanical Specifications:

	TSWG-3	TSWG-4	TSWG-5
Width	42 in. [1067 mm]	55 ½ in. [1410 mm]	69 in. [1753 mm]
Shipping Cube	95 sq. ft. (2.7 sq. m)	115 sq. ft. (3.3 sq. m)	135 sq. ft. (3.8 sq. m)
Floor Space	11.1 sq. ft. [1.0 sq. M]	14.6 sq. ft. [1.4 sq. M]	18.2 sq. ft. [1.7 sq. M]
Shipping Wt. (Floor or Pedestal)	945 lb. [430 kg]	1000lb. [454 kg]	1050 lb. [476 kg]

Electrical Options:

	MERCHANDISERS														
	TSWG-3					TSWG-4					TSWG-5				
	208	220	240	230/400	240/415	208	220	240	230/400	240/415	208	220	240	230/400	240/415
Volts	208	220	240	230/400	240/415	208	220	240	230/400	240/415	208	220	240	230/400	240/415
Phase	3/1	3/1	3/1	3/1	3/1	3/1	3/1	3/1	3/1	3/1	3/1	3/1	3/1	3/1	3/1
Amps	13.3/20.1	11.9/17.8	12.8/19.2	9.7/18.5	10.1/19.2	17.6/26.3	15.7/23.4	17.1/25.3	11.3/24.4	11.7/25.3	19.9/32.6	17.8/28.8	19.2/31.2	12.6/30.0	13.1/31.2
kW	4.2	3.9	4.6	4.3	4.6	5.5	5.1	6.1	5.6	6.1	6.8	6.3	7.5	6.9	7.5
Breaker	20/30	15/25	20/25	15/15	15/25	15/25	15/25	15/25	10/35	10/35	25/40	25/35	25/35	20/40	20/40
Wires	3/2	3/2	3/2	4/2	4/2	3/2	3/2	3/2	4/2	4/2	3/2	3/2	3/2	4/2	4/2

	OVENS														
	VGG-5					VGG-8					DR-34				
	208	220	240	230/400	240/415	208	220	240	230/400	240/415	208	220	240	230/400	240/415
Volts	208	220	240	230/400	240/415	208	220	240	230/400	240/415	208	220	240	230/400	240/415
Phase	3/1	3/1	3/1	3	3	3	3	3	3	3	3/1	3/1	3/1	N/A	N/A
Amps	17.2/29.3	13.8/23.5	16.3/27.8	9.3	9.7	29.7	26.4	28.7	15.9	16.5	20.0/31.6	22.4/33.4	17.3/27.4	N/A	N/A
kW	6.1	5.2	6.7	6.4	6.7	10.6	9.9	11.8	10.8	11.7	6.6	7.4	6.6	N/A	N/A
Breaker	25/40	20/35	25/40	15	15	40	35	40	20	25	25/35	30/40	20/30	N/A	N/A
Wires	3/2	3/2	3/2	4	4	3	3	3	4	4	3/2	3/2	3/2	N/A	N/A



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