



*Fresh ideas in foodservice equipment*



BKI's DRG-40 Gas Rotisserie shown above

### Agency Approvals:



# Gas Rotisserie

**Model: DRG-40**

## *Computer Controlled, Gas-Fired Double Revolving Rotisserie Oven*

Designed for theater, the DRG's attractive ambient flame combined with ample capacity-up to 48 chickens per hour-will heat up any supermarket's appeal and profitability.

Cook meats and vegetables to satisfy peak demand and enjoy the efficiencies gas delivers. The DRG offers innovative features including Cool Door technology, push-button water fill, easy to clean parts and an array of accessories that extend its versatility

### Standard Features:

- 40 - 3lb/1.36kg chickens using meat forks;  
32 - 3lb/1.36kg chickens using V-Spits
- Efficient gas operation
- Large capacity
- Cool door for safety
- Push button water fill
- Easy cleaning rotor system
- Ambient flame with ceramic logs
- Ceramic Infrared burners
- Single stage cook and hold computer with 5 customizable cook programs
- 5" locking casters

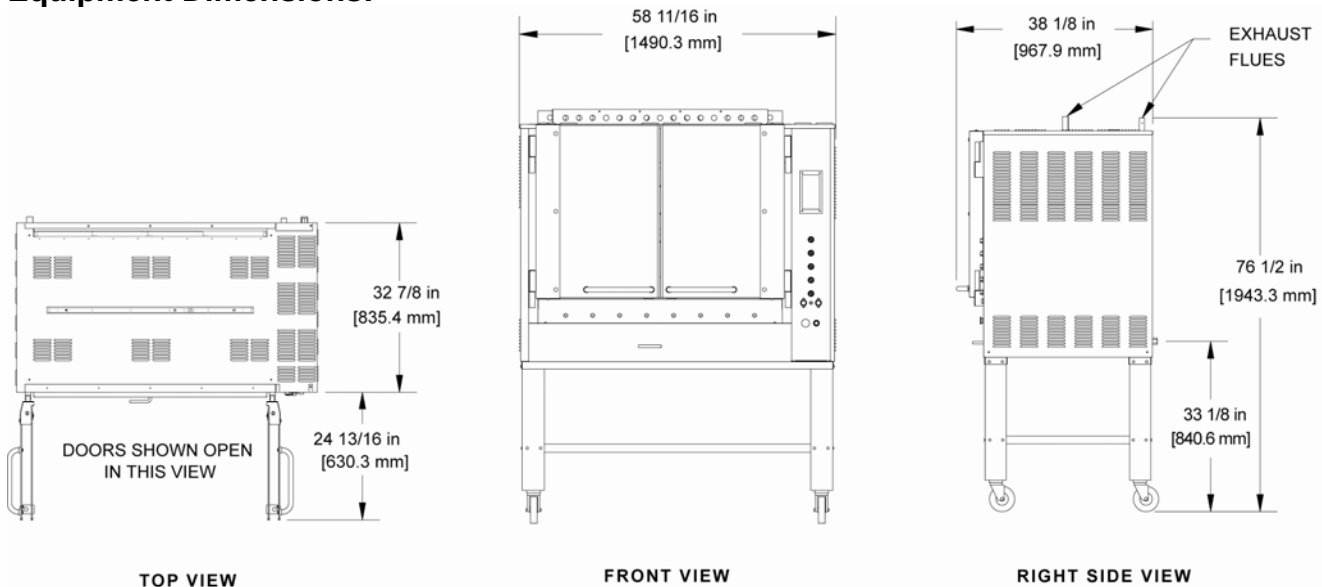
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# Gas Rotisserie (DRG-40)

## Equipment Dimensions:



## Mechanical Specifications:

Dimension	Uncrated	Crated
Height	76.5" (1943.3 mm)	85" (2162.8 mm)
Width	58 11/16" (1490.3 mm)	45" (1145 mm)
Depth	38 1/8" (967.9 mm)	64" (1628.5 mm)
Floor Space	16.1 sq. ft (1.5 sq. m)	20 sq. ft (1.86 sq. m)
Weight	1395 lb. (632.8 kg)	1410 lb. (639.6 kg)

## Electrical Specifications:

Volts	Amps	Breaker	KW	Phase
120	1.84	15	.22	1

## Gas Specifications:

Gas Type	BTU	Supply Pressure (min)	Supply Pressure (max)	Upper Manifold Pressure	Lower Manifold Pressure	Upper Burner Orifice Size	Lower Burner Orifice Size
Natural	135K/Hr	7"w.c.	14"w.c.	5"w.c.	5"w.c.	#30	#42
LP	120K/Hr.	11"w.c.	14"w.c.	10"w.c.	5"w.c.	#46	#53

## Accessories

• BASKET, MEAT LARGE CLAMSHELL (FOR DUAL SHAFT); (MB0015)
• BASKET, MEAT LARGE CLAMSHELL (FOR SINGLE SHAFT); (MB0021)
• BASKET, MEAT SM CLAMSHELL (FOR DUAL SHAFT); (MB0011)
• BASKET, MEAT SM CLAMSHELL (FOR SINGLE SHAFT); (MB0020)
• VEE SPIT 2 BIRD DRG (FOR DUAL SHAFT); (MF0031)
• VEE SPIT 3 BIRD DRG (FOR DUAL SHAFT); (MF0021)
• VEE SPIT 6 BIRD DRG (FOR SINGLE SHAFT); (MF0028)
• INSULATED MITT 13" (G0052)
• HOSE, 60" GAS CONNECTOR W/ RESTRAINT (FT0279); H0136
• RESTRAINT (ONLY); FT0279
• PERMATEX INDUST. SUPERLUBE; L0200
• Stand (AB4411400D)

## Options

• SPLIT-SHAFT OR SINGLE-SHAFT ROTOR
• LP or NATURAL GAS
• WITH OR WITHOUT STAND

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