



HIGH-CAPACITY ROTISSERIES – SOLID BACK OR PASS-THROUGH – CURVED OR FLAT GLASS DOORS

Series: VGG

MECHANICAL SPECIFICATIONS

	VGG-5-F	VGG-5-F-PT	VGG-5-C	VGG-5-C-PT	VGG-8-F	VGG-8-F-PT
Height	39 3/4"	39 3/4"	39 3/4"	39 3/4"	45"	45"
Width	36 1/16"	36 1/16"	36 1/4"	36 1/16"	41 5/16"	41 5/16"
Depth	28"	32 1/8"	28"	32 1/8"	35 1/4"	35 1/4"
Weight	430 lb	430 lb	430 lb	430 lb	530 lb	530 lb

	VGG-8-C	VGG-8-C-PT	VGG-16-F	VGG-16-F-PT	VGG-16-C	VGG-16-C-PT
Height	45"	45"	79 1/16"	79 1/16"	79 1/16"	79 1/16"
Width	41 5/16"	41 5/16"	41 3/8"	41 3/8"	41 3/8"	41 3/8"
Depth	35 1/4"	39 3/8"	35 1/4"	39 3/8"	35 1/4"	39 3/8"
Weight	530 lb	530 lb	947 lb	947 lb	947 lb	947 lb

ELECTRICAL OPTIONS

	Volts	Amps	Breaker	kW	Wires	Phase
VGG-5-F,	208	29.3/17.2	40/25	6.1	2/3	1/3
VGG-5-F-PT,	220	23.5/13.8	30/20	5.2	2/3	1/3
VGG-5-C,	240	27.8/16.3	40/25	7.1	2/3	1/3
VGG-5-C-PT						
VGG-8-F,	208	29.7	40	10.6	4	3
VGG-8-F-PT,	220	26.4	35	9.9	4	3
VGG-8-C,	240	28.7	40	11.8	4	3
VGG-8-C-PT,						
VGG-16-F,						
VGG-16-F-PT,						
VGG-16-C,						
VGG-16-C-PT						

OPTIONS & ACCESSORIES

- Stands
- Stacking system
- Reversible doors
- Hot & cold smoker
- Culinary components
- Solid back or pass-through design
- Curved or flat glass doors

PRODUCT CAPACITY

	VGG-5-F	VGG-5-F-PT	VGG-5-C	VGG-5-C-PT	VGG-8-F	VGG-8-F-PT
Whole chicken 3-lb (1.36 kg)	20	20	20	20	40	40

	VGG-8-C	VGG-8-C-PT	VGG-16-F	VGG-16-F-PT	VGG-16-C	VGG-16-C-PT
	40	40	80	80	80	80



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Specifications are subject to change without notice.

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Visit bkideas.com to view all accessories for this model.

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High Capacity Rotisserie Oven Series

SERIES: VGG





TOUCHSCREEN CONTROLS

Double doors insulate to prevent burns; sensors stop rotation and cooking when door is opened.



ELECTRIC OPERATION

Energy efficiency and easy installation are a perfect pairing for your food service operation.



PRODUCT CAPACITY

Cook from 20, 40, or 80 chickens (3 - lb [1.36 kg]) in 75 minutes at the touch of a button.



COOL-DOOR SAFETY

Double doors insulate to prevent burns; sensors stop rotation and cooking when door is opened.



Revolving Revolution.

Ideal for extremely high-volume supermarkets and restaurants, the BKI® VGG series of rotisseries have a massive cooking capacity that will meet growing customer demand and improve profitability. These rotisseries can cook up to up to 80 3-lb (1.36 kg) chickens in 75 minutes. The results are so delicious—moist and tender inside and perfectly golden brown outside—that you'll find you need every bit of this high capacity so your customers don't have to go home empty handed!

Though chicken is one of the most widely used products in a rotisserie, we enjoy cooking roasts, duck, lamb and many other mouth-watering options. The rotating rotors allow drippings to fall on the product directly below creating a glorious self-basting process that is absolutely delicious.

The bright touch screen display makes operation a breeze with true one-touch cooking. Store up to 15 customizable menu programs that can be locked to protect important settings. Select English or Spanish with the new bilingual feature.

Innovative safety features include cool-door technology and sensors that stop rotation when the door is opened.

With smart features, high capacity and beautifully consistent results, you'll find the VGG series can revolutionize your business!

FEATURES AT A GLANCE

- Touchscreen controls
- LED lights illuminate cavity to attract customer attention
- Easy-to-clean bright annealed stainless steel interior
- Electric operation
- 15 program modes with pre-heat and hold capability
- Cool door for safety
- Solid back or pass-through design
- Curved or flat glass doors
- Assembled in USA



Call or visit our website to learn more about our innovative cooking equipment.

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