



*Fresh ideas in foodservice equipment*



*Unit shown as VGG-5 rotisserie over a three well, tiered self-serve heated display on a standard base (VGG-5/TSWG-3)*

#### **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-5 has choice of curved or flat dual paned glass doors

# Global Series Rotisserie/Heated Display Combination

## VGG-5/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-5 rotisserie provides up to 20 - 3lb. chickens per load capacity
- 15 cook and hold program cycles allow a wide variety of rotisserie menu items to be offered
- VGG-5, dual paned "cool door" technology offers visually appealing merchandising while providing protection to the operator
- All units are shipped with the choice of 5 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-5 gooser baskets
- VGG-5 meat baskets

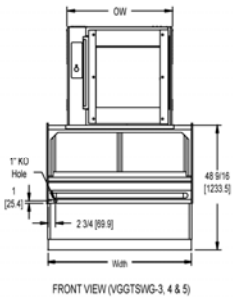
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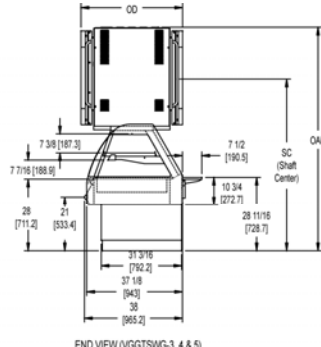
 **Standex**  
Food Service Equipment Group

# VGG-5/SSWG & TSWG

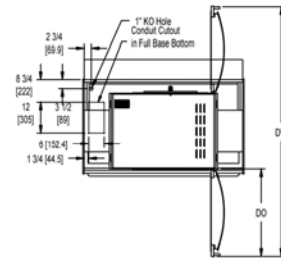
Dimensions: inches [millimeters]



FRONT VIEW (VGGTSWG-3, 4 & 5)



END VIEW (VGGTSWG-3, 4 & 5)

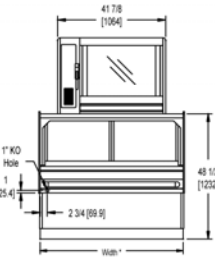


TOP VIEW (VGGTSWG-3, 4 & 5)

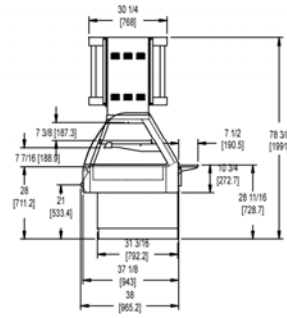
**VGG DIMENSIONS**

	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]

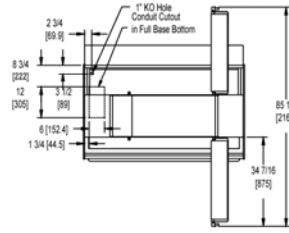
\* Add 1/2 [12.7] for each Glass End  
Add 3/4 [19.1] for each Solid End



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
<b>Width</b>	42 in. [1067 mm]	55 ½ in. [1410 mm]	69 in. [1753 mm]
<b>Shipping Cube</b>	95 sq. ft. (2.7 sq. m)	115 sq. ft. (3.3 sq. m)	135 sq. ft. (3.8 sq. m)
<b>Floor Space</b>	11.1 sq. ft. [1.0 sq. M]	14.6 sq. ft. [1.4 sq. M]	18.2 sq. ft. [1.7 sq. M]
<b>Shipping Wt. (Floor or Pedestal)</b>	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
<b>Volts</b>	208	220	240	230/400	240/415	208	220	240	230/400	240/415	208	220	240	230/400	240/415
<b>Phase</b>	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
<b>Amps</b>	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
<b>kW</b>	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
<b>Breaker</b>	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
<b>Wires</b>	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
<b>Volts</b>	208	220	240	230/400	240/415	208	220	240	230/400	240/415	208	220	240	230/400	240/415
<b>Phase</b>	3/1	3/1	3/1	3	3	3	3	3	3	3	3/1	3/1	3/1	N/A	N/A
<b>Amps</b>	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
<b>kW</b>	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
<b>Breaker</b>	25/40	20/35	25/40	15	15	40	35	40	20	25	25/35	30/40	20/30	N/A	N/A
<b>Wires</b>	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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