



K+ SERIES: DR-800 Duck Oven

Project: _____ Item: _____



DR-800

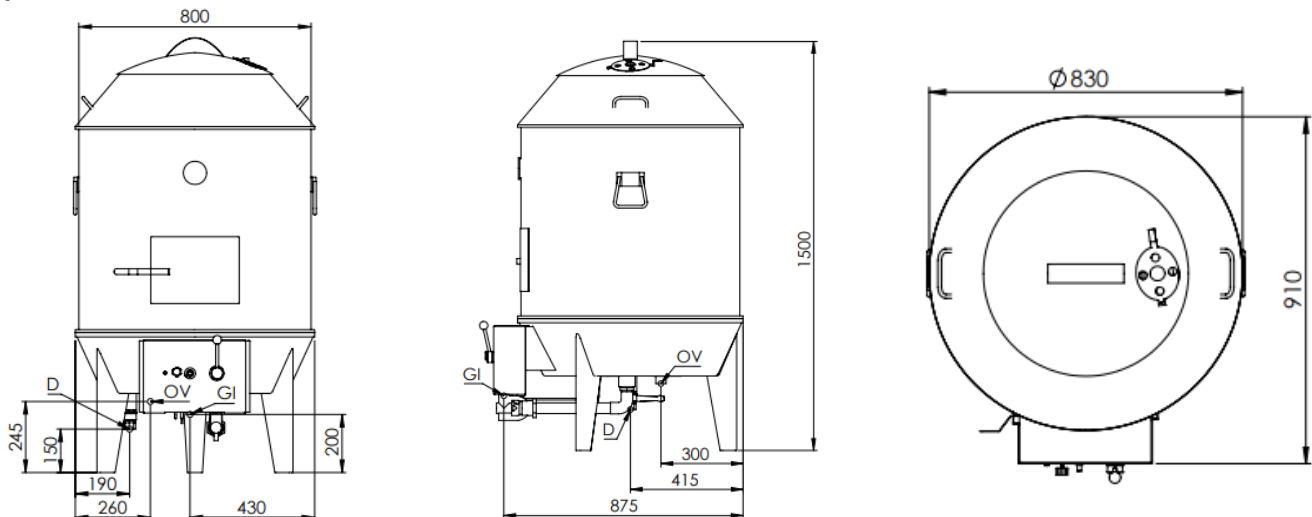
Standard Features:

- AISI Grade Stainless Steel
- 73MJ Cast iron ring burner
- Lever Action Gas Control
- Flame Failure & Pilot - Included as standard
- Double insulated skin increases cooking efficiency
- Volcanic rocks included to distribute heat evenly throughout
- Easily accessible internal duck hanging rail
- Equipped with overheat safety device
- External temperature display
- Easy top access via lift-off lid
- Access to all components makes service easy

Options:

- Natural or LPG Gas

Specifications:



MODEL	DIAMETER (mm)	HEIGHT (mm)	NET WEIGHT (kg)	GAS CONSUMPTION (Mj/h)	
				NG	LPG
DR-800	830	1500	-	73	60

Connections:

GAS (GI) (BSP)	DRAIN (D) (BSP)	OVERFLOW (OV)	SUPPLY PRESSURE (kPa)	
			NG	LPG
3/4" (M)	1" (M)	1 1/2" Pipe	1.0	2.6

- Gas regulator is included with the unit
- **Must** be installed by an authorised installer in accordance to **AS/NZS5601 refer to current version**

Due to ongoing Product Development, Product Improvement and Research, B+S Commercial Kitchens reserves the right to alter specification without notice.

Approval Number: GMK 10702



B+S Commercial Kitchens
57 Plateau Road Reservoir VIC 3073 Australia | +61 3 9469 4754
info@bscommercialkitchens.com | www.bscommercialkitchens.com

