



K+ SERIES: DR-800 Duck Oven

Project: _____ Item: _____



DR-800

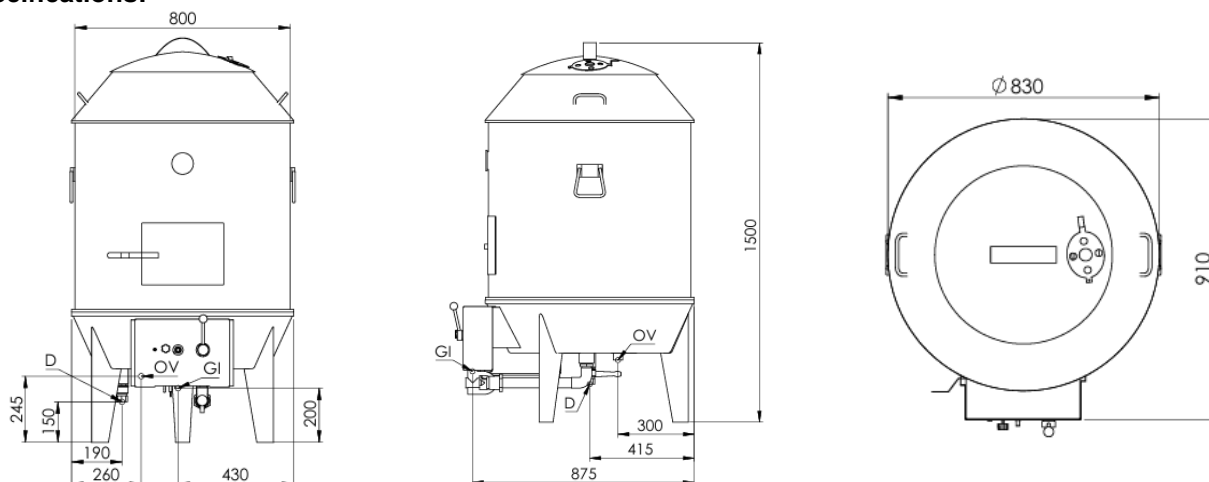
Standard Features:

- AISI grade stainless steel
- 73MJ Cast iron ring burner
- Heavy duty stainless steel lever action gas control
- 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
- Flame failure device and pilot included as standard
- External temperature display
- Easy top access via lift-off lid
- Front access to all components makes service easy

Options:

- NG/LPG - Available in Natural or LP Gas

Specifications:



MODEL	DIAMETER (mm)	HEIGHT (mm)	NET WEIGHT (kg)	GAS CONSUMPTION (MJ/h)	
				NG	LPG
DR-800	830	1500	75	73	60

Connections:

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

- Gas regulator is supplied within the unit
- 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 specifications and the design of the product without notice.

Approval Number: GMK 10702



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