

PROJECT	QUANTITY	ITEM NO
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CombiKing™ 20-PAN COMBINATION OVENS

⚡ Model PE102 - Digital Control - BoilerLess
TE102 - Touch Control - BoilerLess



Shown on optional stand.



Touch Control



Digital Control

General Information

The BKI CombiKing™ combination oven gives you the flexibility of using moist heat, dry heat, or a combination of both to product the optimal cooking conditions for a wide variety of foods.

Four primary cooking modes employ a variety of built-in features that give you perfect results.

- Steaming/Moist heat:
86-518°F (30-270°C)
Low and High temperature steaming
- Convection cooking/Dry heat:
86-572°F (30-300°C)

Traditional convection oven cooking

- Combination Dry & Moist heat:
86-356°F (30-270°C)

Precisely controlled heat and humidity for optimal food quality and high speed production through Automatic or Manual humidity control between 0 and 100% RH.

- Rethermalization/Dry, Moist, or combination:
86-356°F (30-180°C)

Optimal balanced conditions with special fan speeds for multiple banquet applications.

BKI's technologically advanced METEO SYSTEM represents the latest development in finely tuned humidity control. Constant monitoring and micro-adjusting to oven/product conditions ensures the optimal balance between heat and humidity, resulting in the perfect end product. Select humidity levels from 0-100% relative humidity, the quick response system generates the perfect volume of steam in the cavity without the de-liming and maintenance issues associated with traditional boiler systems.

CombiKing™ comes standard with programmable digital control with easy to use MasterDial, including full array of pre-programmed menu selections for automated cooking or the control can easily be programmed by the operator, 100 programs with up to 9 steps per program. Optional true Touch Screen control further simplifies operation and expands possibilities with 200 programs, 9 steps per program. Unit includes core temperature probe with external connection port for automatic probe cooking. USB port for easy program update and transfer is standard.

Standard Features:

- Proprietary fast injection steam generation without boilers.
- METEO SYSTEM oven climate control with micro-variable humidity adjustment from 0-100% relative humidity.
- Programmable digital control panel with easy to read LED displays.
- Manual or automatic cooking:
 - o Create and save up to 100 custom programs with up to 9 steps each.
 - o Select from broad range of pre-programmed menu options encompassing all major food categories.
 - o Manually change your cooking parameters "on the fly" during a cooking cycle.
- Simple MasterDial control allows operator to flow through menu options with simple press to select and initiate cooking cycle.
- Easy to convert between fahrenheit or centigrade temperature, and between 12 hour or 24 hour (military) time displays.
- Precision Temp core temperature probe for automatic probe cooking.
- Multiple languages pre-programmed for operation and service.
- Ultra-even temperature balance throughout oven with auto-reversing fan function.
- 6 fan speeds to balance speed with high quality finish regardless of whether baking, rethermalizing, or banquet cooking.
- USB port for fast, easy uploading and downloading of programs, diagnostic messages, and HACCP data.
- Handy spray hose for quick rinsing and/or manual oven cleaning.
- Interior cabinet of highest quality corrosion resistant chrome-nickel stainless steel.
- Innovative Cool-Touch vented double glass door design with integral double latch handle for safe heat and steam management.

Options:

- True Touch Screen Control simplifies operation, expands programming possibilities with 200 programs, up to 9 steps per program, puts control and information at your finger-tips.
- Automated Washing System with multiple wash levels for mild to heavy cleaning needs, with recycling system to save energy, water and chemicals.
- Stacking Option allows maximization of production capacity in minimal space/foot print
- Pass-thru Option increases production efficiency, minimizes potential cross-contamination, and introduces dramatic merchandising effect.
- Grease-Separator Option moves grease out of the oven and separates from waste water discharge, reducing air contamination(smoke) and grease down the drain.
- Ventless Hood allows workspace flexibility and/or production capacity expansion where additional exhaust hood space is not a viable option.



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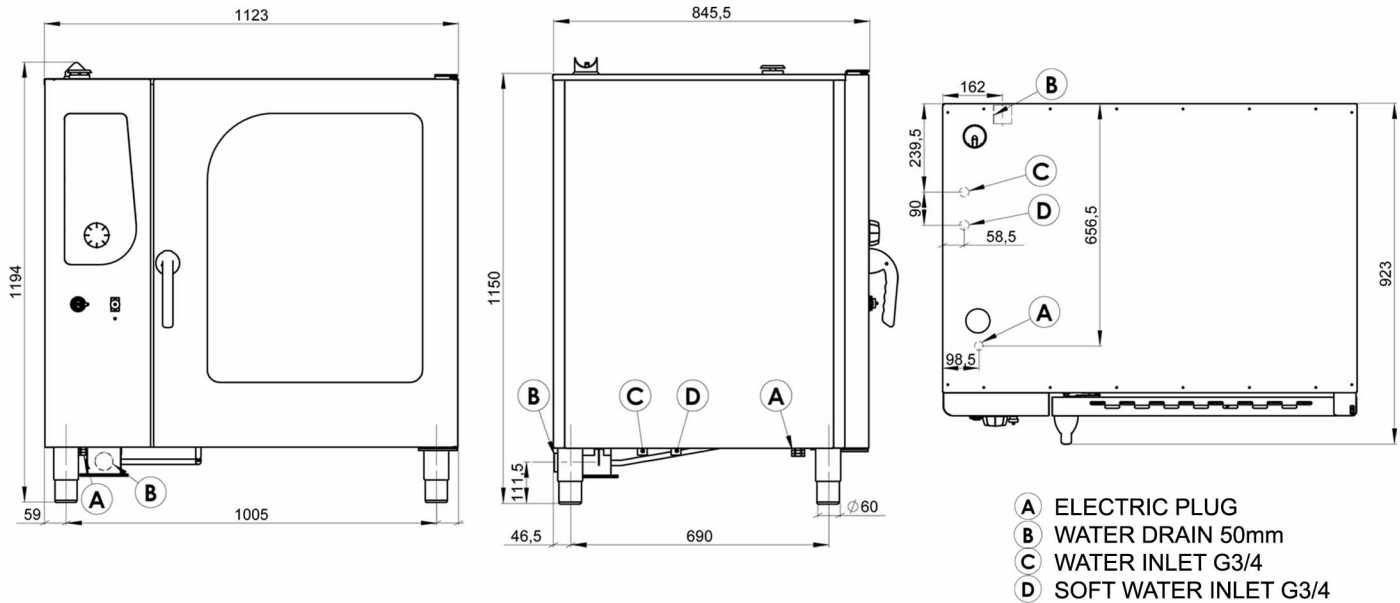


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Dimensions

Height: 47" (1194 mm)
Width: 44.2" (1123 mm)
Depth: 33.3" (846 mm)

Required Clearances

Left: 19.7" (500 mm)
Right: 2" (50 mm)
Back: 2" (50 mm)
Front: 31" (790 mm)

Crated Dimensions

Width: 46" (1172 mm)
Depth: 38.5" (977 mm)
Height: 50.4" (1280 mm)
Volume: 51.8 cu ft (1.47 m³)

Heating

Electric Connected load: 25.8 kw

Water Connections

3/4 in. standard cold water connection
3/4 in. soft water connection
2 in. (50 mm) drain

Pan Capacity

20 ea. 12" x 20" x 2.5" (65 mm) Steam table pans
20 ea. 13" x 18" half size sheet pan
10 ea. 18" x 26" full size sheet pan

Electrical

Volts	Phase	Cycle/Hz	Watts	Amps	Wire + Grnd
208	3	60	25.8 kw	73	3
400	3N	50	25.8 kw	40	4

Net Weight: 419 lbs (190 kg)

Ship Weight: 468 lbs (212 kg)

Bidding Specifications

- Provide BKI CombiKing™ combination oven model PE102 Digital control or TE102 Touch screen electric units.
- Ovens are designed to cook with moist heat (moisture control system), dry heat (convection), or combination of modes.
- Unit shall operate with boilerless METEO SYSTEM™ humidity control.
- Unit will display temperature and time and other data.
- Unit will be programmable with up to 9 cooking steps in sequence.
- Unit will be equipped with an auto reversing fan that moves air in alternating directions for even browning.
- Unit will be supplied standard with a semi-automatic cleaning system.
- Unit will be supplied with a stainless steel coved corner chamber, full door gasket, and hinged double pane glass door.
- Unit will have a minimum 86°F (30°C), maximum 572°F (300°C) operating temperature range.
- Unit will accommodate up to 20 half sized (13x18) sheet pans or 20 steam table pans 2.5" deep, or 10 full size (18"x26") sheet pans.
- Unit door will have double safety latch and a condensate drip pan with central drain access.
- Unit will be supplied with a USB port standard on all units.



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Specifications subject to change without notice.