

PROJECT	QUANTITY	ITEM NO
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CombiKing™ *Compact*

Half Size Combination Oven

Model – KT101

Touch Control - BoilerLess 



General Information

The BKI CombiKing™ - *Compact* combination oven gives you the flexibility of using moist heat, dry heat, or a combination of both to produce 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: 122-518°F (50-270°C). Low and High temperature steaming.

•Convection cooking/Dry heat: 122-572°F (50-300°C). Traditional convection oven cooking.

•Combination Dry & Moist heat 122-518°F (50-270°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: 122-356°F (50-180°C). Optimal balanced conditions with special fan speeds for multiple banquet applications.

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

CombiKing™ - *Compact* comes standard with true TOUCH SCREEN control, simple operation, and 200 programs with up to 9 steps per program. Unit also includes core temperature cooking probe with external connection port for automatic probe cooking and HACCP recording. USB port for easy program update and transfer is standard.



- 1 On/Off
- 2 TOUCH SCREEN panel:
Cooking mode selection: convection-steam-convection/steam.
Delta T cooking.
Temperature control from 122° to 518°F.
Probe cooking.
Time control.
Fan speed control.
Humidity control METEO SYSTEM.
Moisture air-valve opening.
- 3 Back key.
- 4 Main menu key.
- 5 Timed light key.
- 6 Cooking cycle start/stop key.
- 7 Single control by means of just one master control knob

Standard Features:

- Patented STEAMTUNER™ system utilizing ultra-high efficiency injection steam technology reducing energy and water consumption, cooking times and allowing operator to balance both relative humidity and steam moisture content for ultimate cooking control.
- METEO SYSTEM™ oven climate control with micro-variable humidity adjustment from 0-100% relative humidity.
- Proprietary fast injection steam generation without boiler.
- Exclusive TOUCH SCREEN CONTROL with 200 programs capability with 9 steps per program putting control and information at your fingertips.
- Simple Master Knob control allows operator to flow through menu options with simple press to select and initiate cooking cycle.
- Easy to convert between Fahrenheit or Celsius temperature, and between 12 hour or 24 hour (military) time displays.
- Precision Temp core temperature probe for automatic probe cooking and HACCP recording.
- 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, rethermalization, 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.
- Cool-touch double glass door with "safety venting" double latch door and automatic fan-stop for operator safety.

Options/Accessories:

- Automated washing system with multiple wash levels for mild to heavy cleaning needs, with recycling system to save energy, water and chemicals.
- Hinged left.
- Stacking option allows maximization of production capacity in minimal space/foot print.
- Chicken racks – 6 or 8 chicken
- Wire shelves
- Fry Basket
- Chemical storage rack
- Multiple floor stand options with shelves, racks and casters.



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Specifications subject to change without notice.

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CombiKing™ Compact

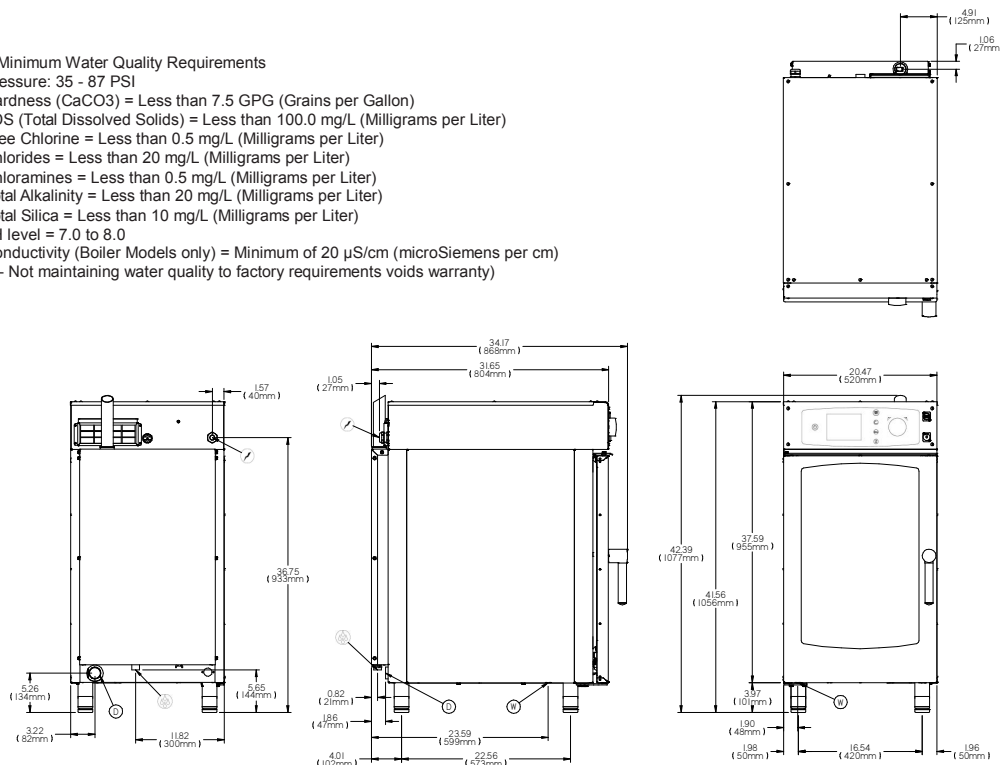
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*BKI Minimum Water Quality Requirements

Pressure: 35 - 87 PSI
 Hardness (CaCO₃) = Less than 7.5 GPG (Grains per Gallon)
 TDS (Total Dissolved Solids) = Less than 100.0 mg/L (Milligrams per Liter)
 Free Chlorine = Less than 0.5 mg/L (Milligrams per Liter)
 Chlorides = Less than 20 mg/L (Milligrams per Liter)
 Chloramines = Less than 0.5 mg/L (Milligrams per Liter)
 Total Alkalinity = Less than 20 mg/L (Milligrams per Liter)
 Total Silica = Less than 10 mg/L (Milligrams per Liter)
 pH level = 7.0 to 8.0
 Conductivity (Boiler Models only) = Minimum of 20 µS/cm (microSiemens per cm)
 (* - Not maintaining water quality to factory requirements voids warranty)



Dimensions:

Height: 42.4" (1,077mm)
 Width: 20.5" (520mm)
 Depth: 34.2" (868mm)

Crated Dimensions:

Height: 46.3" (1,175mm)
 Width: 22.8" (580mm)
 Depth: 36.2" (920mm)

Net Weight: 207 lbs (94 kg)

Ship Weight: 243 lbs (110 kg)



Water Connection:

G 3/4 treated water connection*



Drain Connection:

1.57 in. (40 mm) tube



Cleaning Detergent Connection:

(Optional)



Electrical:

Volts	Phase	Cycle	Watts	Amps	Wire + Grnd
208	3	60	13.8 kW	38.4	3
400	3N	50	13.8 kW	19.9	4

Pan Capacity:

6 - 12" x 20" x 2.5" steam table pans
 9 - 13" x 18" half size sheet pans

Required Clearances:

Left: 0" (0mm)
 Right: 0" (0mm)
 Back: 3" (76mm)
 Front: 16.9" (430mm)

Bidding Specifications:

- Provide BKI CombiKing™ – *Compact* combination oven model KT101 electric.
- Ovens are designed to cook with moist heat (moisture control system), dry heat (convection), or combination of modes.
- Unit shall operate with boilerless STEAMTUNER™ and METEO SYSTEM™ humidity control.
- Unit will display temperature and time and other data.
- Unit will be programmable with up to 200 programs, 9 possible cooking steps in sequence per program.
- Unit will be equipped with an auto reversing fan, six speeds that moves air in alternating directions for even browning.
- Unit will be equipped with operator selected multi-level automatic cleaning system.
- Unit will be supplied with a stainless steel covered corner chamber, full door gasket, and hinged double pane glass door.
- Unit will have a minimum 122°F (50°C), maximum 572°F (300°C) operating temperature range.
- Unit will accommodate up to 9 half size (13"x18") sheet pans or 6 full size steam table pans 2.5" deep.
- Unit door will have double safety latch and a condensate drip pan on door with central drain access.
- Unit will be supplied with exterior mounted core temperature cooking probe.
- Unit will be supplied with a USB port standard on all units.



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