PROJECT		ITEM NO

CombiKing™ 6-PAN COMBINATION OVENS

Model MG061 - Digital Control - Boiler
HG061 - Touch Control - Boiler

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 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:
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:
86-518°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 STEAMTUNER™ and METEO SYSTEM™ is the latest in finely tuned moisture control. Ultra-high efficiency boiler and chamber injection steam technologies reduce energy and water use, cooking times, and allow operator to balance steam humidity and moisture content for ultimate cooking control. Constant monitoring and micro-adjusting ensures the optimal heat/moisture balance, resulting in product perfection. 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 cavity without the maintenance issues associated with traditional boiler systems.

CombiKing™ innovative PRE-MIX BURNER SYSTEM is paired with the latest generation heat exchanger positioned inside the cooking chamber. This high-efficiency system/exchanger design optimizes combustion and output, resulting in dramatically reduced pre-heat, recovery, cooking time and energy demand in comparison to industry standard atmospheric design.

CombiKing™ comes standard with programmable digital control (100 programs, 9 steps per) with easy to use MasterDial, plus full array of pre-programmed menu selections for automated cooking. Optional true Touch Screen control further simplifies operation and expands possibilities with 200 programs, 9 steps per program. Unit includes core temperature probe for automated cooking. USB port for easy program update and transfer is standard.

Standard Features:

- Patented STEAMTUNER™ system utilizing ultra-high efficiency boiler and chamber injection steam technologies reducing energy and water consumption, cooking times, and allowing operator to balance both relative humidity and steam moisture content for ultimate cooking environment control.
- 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 Celsius 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.
- USBport 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.

BKI North America
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Fresh ideas in foodservice equipment

Specifications subject to change without notice.

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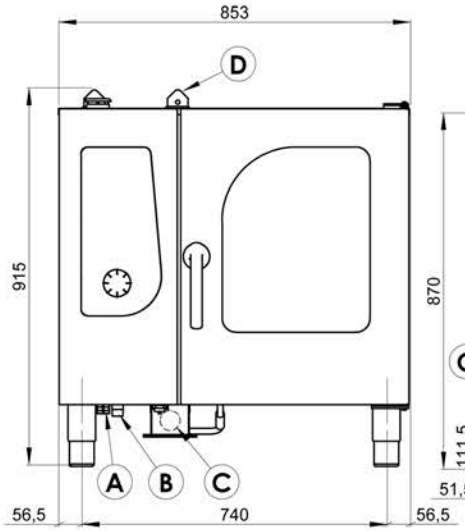

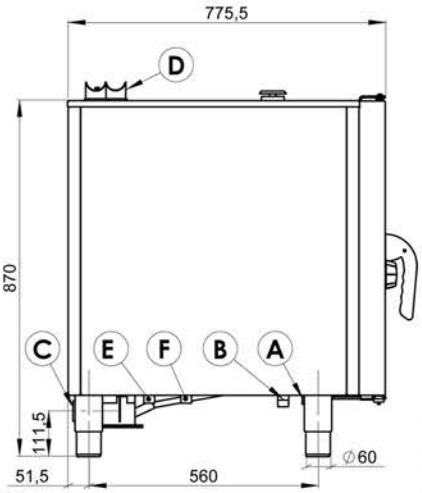

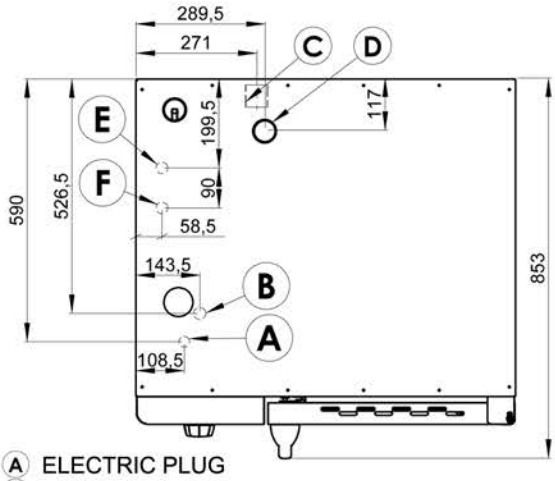

(A) ELECTRIC PLUG
(B) GAS INLET R3/4
(C) WATER DRAIN 50mm
(D) EXHAUST FUMES 50mm
(E) WATER INLET G3/4
(F) SOFT WATER INLET G3/4

Dimensions
Height: 36" (915 mm)
Width: 33.6" (853 mm)
Depth: 30.5" (776 mm)

Required Clearances
Left: 19.7" (500 mm)
Rigth: 2" (50 mm)
Back: 2" (50 mm)
Front: 21" (530 mm)

Crated Dimensions
Width: 37" (940 mm)
Depth: 36" (918 mm)
Height: 42" (1070 mm)
Volume: 34.2 cu ft (0.97 m³)

Heating
Electric Connected load: 1.2 kw

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

Pan Capacity
6 ea. 12" x 20" x 2.5" (65 mm) Steam table pans
6 ea. 13" x 18" half size sheet pan

Net Weight: 298 lbs (135 kg)

Ship Weight: 344 lbs (156 kg)

BTU/h Gas: 41,000

Water 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)

Electrical

Volts	Phase	Cycle/Hz	Watts	Amps	Wire + Grnd
120	1	60	1.2 kw	10	2
230	1N	50	1.4 kw	6	2

Bidding Specifications:

- Provide BKI CombiKing™ combination oven model MG061 Digital control or HG061 Touch screen gas units.
- Ovens are designed to cook with moist heat (moisture control system), dry heat (convection), or combination of modes.
- Unit shall operate with combination STEAMTUNER™ and METEO SYSTEM™ moisture control utilizing ultra-high efficiency boiler and chamber injection steam technologies.
- Unit shall operate with PRE-MIX BURNER SYSTEM, and with high efficiency heat exchanger located in cooing chamber using either NG or LP fuel.
- 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 6 half sized (13"x18") sheet pans or 6 steam table pans 2.5" deep.
- 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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