



2021

Product Guide & Price List

Effective 1.1.2021



FKG-TC shown

ULTIMATE Performance

Is it time to up your game in your food offerings?

BKI PRESSURE FRYERS - if you've never tried them, you and your customers are in for a treat!

The results from pressure frying are delicious! As pressure builds up in the vat, moisture in the protein is trapped, leaving you with perfectly tender and moist meat while retaining a crispy exterior. Food coming out of the pressure fryer has a longer holding "life" too, which is perfect for grocery deli grab-n-go displays.

Available in gas (FKG) or electric (FKM) models with multiple control options. See pages 6 & 7 for details and pricing.





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DEEP FRYERS

PRESSURE & OPEN VAT – ELECTRIC & GAS – MANUAL & COMPUTERIZED CONTROLS – AUTO-LIFT

BKI® fryers are simple, safe, and economical. Our high-quality construction stands up to the heaviest use while our exceptional pricing provides the best value in the industry.

BKI offers a wide range of fryer types and sizes for every type of operation. Models are available in pressure and open styles with auto-lift, with or without filter systems, and manual, touchpad or touchscreen controls.

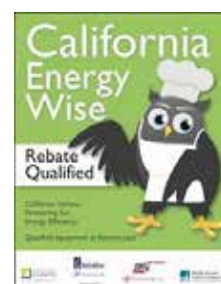


AUTOLIFT BASKET ensures that food is removed from the oil at the precise moment it is completely cooked. The auto-lift feature also keeps employees safely away from hot splattering oil. Standard on all BLF and BLG models.



PATENTED QUICK-DISCONNECT FILTRATION SYSTEM keeps oil fresh and extends its usable life. This keeps your food tasting great every time. With the push of a button and the twist of a handle, filtering oil is easy and safe. A cold zone in the vat collects breading fall-off, keeping oil fresh and clean. The patented quick-disconnect allows for easy removal of the filtering vat. Standard on BLF, BLG, FKM & FKG models. AFS models feature automatic filtration.

SUPERIOR EFFICIENCY is realized by the placement of the heating elements and igniter box completely inside the vat with oil flowing freely around them. BKI fryers offer outstanding efficiency and faster recovery times than less efficient competitive fryers.



CHOOSE your control



MANUAL CONTROL is easy to use plus the lower initial cost will get you cooking fast. Standard on all F models.



TOUCHPAD CONTROL provides programmable one touch cooking so you know your product is cooked perfectly everytime. Standard on all FC models.



TOUCHSCREEN CONTROL WITH TRAINING CENTRAL reduces time spent on employee training to save you money. In minutes, new employees will be managing virtually every operation simply by following intuitive, step-by-step onscreen instructions. Standard on all TC models.

X-LARGE VOLUME DEEP FRYER - AUTOMATIC FILTRATION SYSTEM - ELECTRIC OPERATION TOUCHSCREEN CONTROLS - TRAINING CENTRAL™

Series AFS

We took our best selling BLF-TC and FKM-TC models and added a new automatic filtration system (AFS) that completely removes the operator from the filtration process, keeps your oil clean, extends oil life, and enhances product quality.

- Automatic filtration can be programmed after every cook cycle or at regular intervals
- Automatic oil level top-off with onboard oil reservoir
- Rugged auto-lift for precise cooking
- 7" LCD touchscreen control with Training Central
- USB for uploading recipes
- 8 head, 24 lb (11 kg) load capacity
- Heavy-duty, aluminum oil vat lid with rolled edges
- 3 casters for easy mobility
- Stainless steel construction
- Electric operation
- Basket lift or rack system
- Assembled in USA



TOUCHSCREEN CONTROLS WITH BASKET LIFT & AUTO FILTER SYSTEM

| PRODUCT CAPACITY | | | OIL CAPACITY | | DIMENSIONS (H X W X D) | | SHIP WEIGHT | | ELECTRICAL | | PRICE |
|------------------|-----|----|--------------|----|------------------------|--------------------|-------------|-----|------------|----|----------|
| MODEL | LB. | KG | LB. | KG | IN. | MM | LB. | KG | VOLTS | KW | |
| BLF-AFS-B | 24 | 11 | 75 | 34 | 40.06 x 24.25 x 39.5* | 1021 x 616 x 1003* | 370 | 168 | 208 | 17 | \$26,155 |
| | | | | | | | | | 240 | 17 | |
| | | | | | | | | | 480 | 17 | |

* Height is 50.75" (1289 mm) with auto-lift at full height.

* Height is 50.75" (1289 mm) with auto-lift at full height.

TOUCHSCREEN CONTROLS WITH BASKET RACK & AUTO FILTER SYSTEM

| PRODUCT CAPACITY | | | OIL CAPACITY | | DIMENSIONS (H X W X D) | | SHIP WEIGHT | | ELECTRICAL | | PRICE |
|---|-----|----|--------------|----|------------------------|--------------------|-------------|-----|------------|----|----------|
| MODEL | LB. | KG | LB. | KG | IN. | MM | LB. | KG | VOLTS | KW | |
| BLF-AFS-R | 24 | 11 | 75 | 34 | 40.06 x 24.25 x 39.5* | 1021 x 616 x 1003* | 370 | 168 | 208 | 17 | \$27,670 |
| * Height is 50.75" (1289 mm) with auto-lift at full height. | | | | | | | | | 240 | 17 | |
| | | | | | | | | | 480 | 17 | |

* Height is 50.75" (1289 mm) with auto-lift at full height.

TOUCHSCREEN CONTROLS WITH AUTO FILTER SYSTEM

| PRODUCT CAPACITY | | | OIL CAPACITY | | DIMENSIONS (H X W X D) | | SHIP WEIGHT | | ELECTRICAL | | PRICE |
|---|-----|-----|--------------|----|------------------------|-----------------------|-------------|-----|------------|----|----------|
| MODEL | LB. | KG | LB. | KG | IN. | MM | LB. | KG | VOLTS | KW | |
| FKM-AFS-B | 18 | 8.2 | 75 | 34 | 49.5 x 24.25 x 38* | 1257.3 x 616 x 195.1* | 400 | 181 | 208 | 17 | |
| * Height is 62.25" (1581 mm) with the lid open. | | | | | | | | | 240 | 17 | \$30,220 |
| | | | | | | | | | 480 | 17 | |

* Height is 62.25" (1581 mm) with the lid open.



Dimensions nominal | Shipping Class: #85 | Products shown are subject to change without notification |
FOB Essex Junction, VT

AUTOMATIC FILTRATION SYSTEM

Optimize workflow and customer engagement

After every fry cycle, or when defined by the operator, the AFS fryer runs through the filtration process which takes as little as five minutes. With the fryer taking care of the filtering process, employees can now use that time to engage with customers and sell more products to increase your bottom line.

Save a vat full of money on oil

As you cook products, impurities from batter and build up in the oil which degrades the oil. Automatically filtering out these impurities will ensure longer oil life and reduce the number of times you need to change your oil.

Consistently great tasting food

You have a great recipe for southern fried chicken, with the AFS system your customers know it will taste great each and every time. You will increase customer loyalty and repeat purchases when impurities are automatically filtered out of the oil.



BLF-AFS Series



FKM-AFS-B

OPEN OR PRESSURE VAT?

Auto-lift fryers feature an open vat which is unbeatable for producing extra-crispy exteriors and tender interiors on a variety of fried foods. Pressure vats seal in moisture and provide a longer holding life — perfect for grocery deli grab-n-go displays.

AUTO-LIFT PRODUCT BASKET OR RACK SYSTEM

Our rack system on the BLF-AFS model holds up to 24 pounds of product. It maximizes the space within the vat allowing oil to freely flow around the product to produce a perfectly crisp and uniform brown exterior.

Choose from the BLF-AFS-R with basket rack system or the BLF-AFS-B with the Auto-Lift basket.



Basket Lift



BLF-AFS-R Basket Rack

ELECTRIC – X-LARGE VOLUME FRYER – PRESSURE – MANUAL, TOUCHPAD, TOUCHSCREEN CONTROLS

Series FKM

The amazing efficiency and fast recovery times of the FKM series electric fryers are realized by the placement of the heating elements completely inside the vat with oil flowing freely around them.

- Choose from manual or touchpad controls, or touchscreen controls with Training Central
- USB for uploading recipes - FKM-TC model only
- Heavy-duty, aluminum oil vat lid with rolled edges
- Electric operation
- Utilizes controlled low pressure
- Pressure-regulated lid interlock system
- 5" casters for easy mobility
- Stainless steel construction
- Built-in filtration
- Assembled in USA



TOUCHSCREEN CONTROLS WITH FILTER SYSTEM

| PRODUCT CAPACITY | | | OIL CAPACITY | | DIMENSIONS (H X W X D) | | SHIP WEIGHT | | ELECTRICAL | | PRICE |
|------------------|-----|-----|--------------|----|------------------------|------------------------|-------------|-----|------------|------|----------|
| MODEL | LB. | KG | LB. | KG | IN. | MM | LB. | KG | VOLTS | KW | |
| FKM-TC | 18 | 8.2 | 75 | 34 | 49.5 x 24.25 x 38 * | 1257.3 x 616 x 965.1 * | 400 | 181 | 208 | 17 | \$27,605 |
| | | | | | | | | | 240 | 17 | |
| | | | | | | | | | 380 | 14.3 | |
| | | | | | | | | | 230/400 | 15.6 | |
| | | | | | | | | | 240/415 | 17 | |
| | | | | | | | | | 240/480 | 17 | |

* Height is 62.25" (1581 mm) with the lid open.
See page 10 for options & accessories

TOUCHPAD CONTROLS WITH FILTER SYSTEM

| PRODUCT CAPACITY | | | OIL CAPACITY | | DIMENSIONS (H X W X D) | | SHIP WEIGHT | | ELECTRICAL | | PRICE |
|------------------|-----|-----|--------------|----|------------------------|------------------------|-------------|-----|------------|------|----------|
| MODEL | LB. | KG | LB. | KG | IN. | MM | LB. | KG | VOLTS | KW | |
| FKM-FC | 18 | 8.2 | 75 | 34 | 49.5 x 24.25 x 38 * | 1257.3 x 616 x 965.1 * | 400 | 181 | 208 | 17 | \$26,790 |
| | | | | | | | | | 220 | 14.3 | |
| | | | | | | | | | 240 | 17 | |
| | | | | | | | | | 220/380 | 14.3 | |
| | | | | | | | | | 230/400 | 15.6 | |
| | | | | | | | | | 240/415 | 17 | |
| | | | | | | | | | 240/4 | 17 | |

* Height is 62.25" (1581 mm) with the lid open.
See page 10 for options & accessories

MANUAL CONTROLS WITH FILTER SYSTEM

| PRODUCT CAPACITY | | | OIL CAPACITY | | DIMENSIONS (H X W X D) | | SHIP WEIGHT | | ELECTRICAL | | PRICE |
|------------------|-----|-----|--------------|----|------------------------|------------------------|-------------|-----|------------|------|----------|
| MODEL | LB. | KG | LB. | KG | IN. | MM | LB. | KG | VOLTS | KW | |
| FKM-F | 18 | 8.2 | 75 | 34 | 49.5 x 24.25 x 38 * | 1257.3 x 616 x 965.1 * | 400 | 181 | 208 | 17 | \$23,350 |
| | | | | | | | | | 220 | 14.3 | |
| | | | | | | | | | 240 | 17 | |
| | | | | | | | | | 220/380 | 14.3 | |
| | | | | | | | | | 230/400 | 15.6 | |
| | | | | | | | | | 240/415 | 17 | |
| | | | | | | | | | 240/4 | 17 | |

* Height is 62.25" (1581 mm) with the lid open.
See page 10 for options & accessories



Dimensions nominal | Shipping Class: #85 | Accessories may change shipping weight | Products shown are subject to change without notification | FOB Essex Junction, VT

GAS – X-LARGE VOLUME FRYER – PRESSURE – TOUCHPAD OR TOUCHSCREEN CONTROLS

Series FK^G

The workhorse of pressure fryers, this extra-large gas-operated pressure fryer is designed for simple operation, long life, and high volume. The results from pressure frying are delicious! As pressure builds up in the vat, moisture in the protein is trapped, leaving you with perfectly tender and moist meat while retaining a crispy exterior. Food coming out of the pressure fryer has a longer holding "life" too, which is perfect for grocery deli grab-n-go displays.

- Choose touchpad controls or touchscreen controls with Training Central
- USB for uploading recipes
- Heavy-duty aluminum oil vat lid with rolled edges
- Gas operation
- Up to 70,000 BTUH
- Utilizes controlled low pressure
- Pressure-regulated lid interlock system
- 5" casters for easy mobility
- Stainless steel construction
- Built-in filtration
- Assembled in USA



TOUCHSCREEN CONTROLS WITH FILTER SYSTEM

| MODEL | PRODUCT CAPACITY | | OIL CAPACITY | | DIMENSIONS (H X W X D) | | SHIP WEIGHT | | GAS | ELECTRICAL | | | PRICE |
|---|------------------|-----|--------------|----|------------------------|-----------------------|-------------|-----|-----------|------------|------|----|-----------------|
| | LB. | KG | LB. | KG | IN. | MM | LB. | KG | BTU/HR | VOLTS | AMPS | KW | |
| FKG-TC | 18 | 8.2 | 75 | 34 | 51.75 x 24.31 x 41.31 | 1312.3 x 616.8 x 1048 | 440 | 200 | 66,000 NG | 120 | 5.6 | .6 | \$29,995 |
| See page 10 for options and accessories | | | | | | | | | 70,000 LP | | | | |

TOUCHPAD CONTROLS WITH FILTER SYSTEM

| MODEL | PRODUCT CAPACITY | | OIL CAPACITY | | DIMENSIONS (H X W X D) | | SHIP WEIGHT | | GAS | ELECTRICAL | | | PRICE |
|---------------------------------------|------------------|-----|--------------|----|------------------------|-----------------------|-------------|-----|-----------|------------|------|----|-----------------|
| | LB. | KG | LB. | KG | IN. | MM | LB. | KG | BTU/HR | VOLTS | AMPS | KW | |
| FKG-FC | 18 | 8.2 | 75 | 34 | 51.75 x 24.31 x 41.31 | 1312.3 x 616.8 x 1048 | 440 | 200 | 66,000 NG | 120 | 5.6 | .6 | \$29,180 |
| See page 10 for options & accessories | | | | | | | | | 70,000 LP | | | | |



Dimensions nominal | Shipping Class: #85 | Products shown are subject to change without notification | FOB Essex Junction, VT

ELECTRIC – X-LARGE VOLUME FRYER – AUTO-LIFT – MANUAL, TOUCHPAD, TOUCHSCREEN CONTROLS

Series BLF

Want an easy way to create consistently delicious food every single time? Then you actually want a BKI® BLF fryer. These extra-large electric auto-lift fryers are designed for long life, high product volume and simple operation.

- Choose basic touchpad controls or touchscreen controls with Training Central
- USB for uploading recipes
- Optional heavy-duty, aluminum oil vat lid with rolled edges
- Electric operation
- 75 lb (34 kg) oil capacity
- Auto-lift basket for precise cooking
- 5" casters for easy mobility
- Stainless steel construction
- Built-in filtration
- Assembled in USA



TOUCHSCREEN CONTROLS WITH FILTER SYSTEM

| MODEL | PRODUCT CAPACITY | | OIL CAPACITY | | DIMENSIONS (H X W X D) | | SHIP WEIGHT | | ELECTRICAL | | PRICE |
|---------------|------------------|-----|--------------|----|------------------------|---------------------------|-------------|-----|------------|------|-----------------|
| | LB. | KG | LB. | KG | IN. | MM | LB. | KG | VOLTS | KW | |
| BLF-TC | 18 | 8.2 | 75 | 34 | 40.19 x 24.25 x 39.5 * | 1020.8 x 615.9 x 1003.3 * | 335 | 152 | 208 | 17 | \$24,180 |
| | | | | | | | | | 220 | 14.3 | |
| | | | | | | | | | 240 | 17 | |
| | | | | | | | | | 220/380 | 14.3 | |
| | | | | | | | | | 230/400 | 15.6 | |
| | | | | | | | | | 240/415 | 17 | |

* Height is 50.5" (1283 mm) with auto-lift at full height.
See page 10 for options & accessories

TOUCHPAD CONTROLS WITH FILTER SYSTEM

| MODEL | PRODUCT CAPACITY | | OIL CAPACITY | | DIMENSIONS (H X W X D) | | SHIP WEIGHT | | ELECTRICAL | | PRICE |
|---------------|------------------|-----|--------------|----|------------------------|---------------------------|-------------|-----|------------|------|-----------------|
| | LB. | KG | LB. | KG | IN. | MM | LB. | KG | VOLTS | KW | |
| BLF-FC | 18 | 8.2 | 75 | 34 | 40.19 x 24.25 x 39.5 * | 1020.8 x 615.9 x 1003.3 * | 335 | 152 | 208 | 17 | \$23,375 |
| | | | | | | | | | 220 | 14.3 | |
| | | | | | | | | | 240 | 17 | |

* Height is 50.5" (1283 mm) with auto-lift at full height.
See page 10 for options & accessories

MANUAL CONTROLS WITH FILTER SYSTEM

| MODEL | PRODUCT CAPACITY | | OIL CAPACITY | | DIMENSIONS (H X W X D) | | SHIP WEIGHT | | ELECTRICAL | | PRICE |
|--------------|------------------|-----|--------------|----|------------------------|---------------------------|-------------|-----|------------|------|-----------------|
| | LB. | KG | LB. | KG | IN. | MM | LB. | KG | VOLTS | KW | |
| BLF-F | 18 | 8.2 | 75 | 34 | 40.19 x 24.25 x 39.5 * | 1020.8 x 615.9 x 1003.3 * | 335 | 152 | 208 | 17 | \$20,895 |
| | | | | | | | | | 220 | 14.3 | |
| | | | | | | | | | 240 | 17 | |

* Height is 50.5" (1283 mm) with auto-lift at full height.
See page 10 for options & accessories



Dimensions nominal | Shipping Class: #85 | Products shown are subject to change without notification |
FOB Essex Junction, VT

GAS – X-LARGE VOLUME FRYER – AUTO-LIFT – TOUCHPAD OR TOUCHSCREEN CONTROLS

Series BLG

This extra-large, gas auto-lift fryer is designed for simple operation, long life, and high product volume. Open-vat fryers are perfect for producing extra-crispy exteriors and tender interiors on a variety of fried foods.

- Choose touchpad controls or touchscreen controls with Training Central
- USB for uploading recipes (FKG-TC model only)
- Optional heavy-duty, aluminum oil vat lid with rolled edges
- Gas operation
- 75 lb (34 kg) oil capacity
- Auto-lift basket for precise cooking
- 5" casters for easy mobility
- Stainless steel construction
- Built-in filtration
- Standard with basket, brush set and 5 filters
- Assembled in USA



TOUCHSCREEN CONTROLS WITH FILTER SYSTEM

| MODEL | PRODUCT CAPACITY | | OIL CAPACITY | | DIMENSIONS (H X W X D) | | SHIP WEIGHT | | GAS | ELECTRICAL | | | PRICE |
|---------------|------------------|-----|--------------|----|------------------------|-------------------------|-------------|-----|-----------|------------|------|----|-----------------|
| | LB. | KG | LB. | KG | IN. | MM | LB. | KG | BTU/HR | VOLTS | AMPS | KW | |
| BLG-TC | 18 | 8.2 | 75 | 34 | 51.6 x 24.3 x 41.3 * | 1311.4 x 616.8 x 1048 * | 400 | 181 | 66,000 NG | 120 | 5.6 | .6 | \$26,240 |
| | | | | | | | | | 70,000 LP | | | | |

*Height is 62.25" (1581 mm) with auto-lift at full height.
See page 10 for options & accessories

TOUCHPAD CONTROLS WITH FILTER SYSTEM

| MODEL | PRODUCT CAPACITY | | OIL CAPACITY | | DIMENSIONS (H X W X D) | | SHIP WEIGHT | | GAS | ELECTRICAL | | | PRICE |
|---------------|------------------|-----|--------------|----|------------------------|-------------------------|-------------|-----|-----------|------------|------|----|-----------------|
| | LB. | KG | LB. | KG | IN. | MM | LB. | KG | BTU/HR | VOLTS | AMPS | KW | |
| BLG-FC | 18 | 8.2 | 75 | 34 | 51.6 x 24.3 x 41.3 * | 1311.4 x 616.8 x 1048 * | 400 | 181 | 66,000 NG | 120 | 5.6 | .6 | \$25,430 |
| | | | | | | | | | 70,000 LP | | | | |

*Height is 62.25" (1581 mm) with auto-lift at full height.
See page 10 for options & accessories



Dimensions nominal | Shipping Class: #85 |
Products shown are subject to change without notification |
FOB Essex Junction, VT

Fryer Options & Accessories

BOIL OUT VAT

| | ITEM | AFS | BLF | BLG | FKM | FKG | PRICE |
|----------------------------|----------|-----|-----|-----|-----|-----|---------|
| Boil-Out Vat | 192001A | | • | • | • | • | \$1,120 |
| 6' Boil-Out Vat Drain Hose | H0145-06 | | • | • | • | • | \$50 |

FILTER ACCESSORIES

| | | | | | | | |
|----------------------------------|--------|--|---|---|---|---|-------|
| Filter Vat Dolly | SB7650 | | • | • | • | • | \$470 |
| Filter Paper (100 each per case) | FI0007 | | • | • | • | • | \$160 |
| Filter Rinse Hose Assembly | SB2332 | | • | • | • | • | \$790 |

BRUSHES

| | | | | | | | |
|--|-------|--|---|---|---|---|-------|
| Brush, Pot Scrubber, High Temp., White | B1102 | | • | • | • | • | \$430 |
| Brush, Pot Scrubber, White. For use during boil out only | B0049 | | • | • | • | • | \$50 |
| Brush, Black, Long | B0051 | | | • | • | • | \$15 |
| Brush, Black, Short | B0052 | | | | • | • | \$15 |
| Brush, L-Tipped | B0063 | | • | • | • | • | \$30 |
| Brush, White Drain | B0075 | | • | • | • | • | \$30 |

BASKETS, LIDS & FRYING ACCESSORIES

| | | | | | | | |
|-------------------------------------|------------|---|---|---|---|---|-------|
| Bail Handle Basket (FKM) | B0114 | | | | • | | \$560 |
| Bail Handle Basket (BLF) | B0112 | | • | • | | | \$660 |
| BLF Lid Cover Assembly | AN16007300 | | • | • | | | \$390 |
| BLF Grande Basket | B0121 | | • | • | | | \$630 |
| FKM-F Grande Basket | B0128 | | | | • | | \$590 |
| Insulated Mitt, Neoprene, 18", pair | G0089 | • | • | • | • | • | \$135 |
| Pot Stir Stick | P0149 | • | • | • | • | • | \$85 |

FRYER LIFTS

| | | | | | | | |
|--|------------|--|---|---|---|--|-----------|
| Kit, EZ-Lift System for 2 Fryers (Does Not Include Fryer)* | AN3101090S | | • | • | • | | \$ 15,134 |
| Kit, EZ-Lift System for 1 Fryer w/Lift Mounted on Right (Does Not Include Fryer)* | AN3101130S | | • | • | • | | \$9,427 |
| Kit, EZ-Lift System for (1) Fryer w/Lift Mounted on Left (Does Not Include Fryer)* | AN3101140S | | • | • | • | | \$9,427 |

*Call factory for pricing of EZ-Lift installed at factory

GAS FRYER ACCESSORIES

| | | | | | | | |
|------------------------------------|---------|--|--|---|--|---|---------|
| Restraining Device | FT0279 | | | • | | • | \$90 |
| Connector, Gas, MGC-75, 3/4" x 48" | 2092643 | | | • | | • | \$1,030 |
| 3/4" NPT, 72" Gas Hose Assembly | H0048 | | | • | | • | \$850 |
| Cord Set, 120V | CS0017 | | | • | | • | \$150 |

ELECTRIC FRYER ACCESSORIES

| | | | | | | | |
|--------------------|--------|--|---|--|---|--|-------|
| Cord Set, 208/240V | SB7655 | | • | | • | | \$350 |
|--------------------|--------|--|---|--|---|--|-------|

Dimensions nominal | Shipping Class: #125 | Products shown are subject to change without notification | FOB Essex Junction, VT

Fryer Options & Accessories



BREADING TABLE

The BT-24M breeding table is compact and portable. Our breeding system is designed to produce a consistent product while reducing breeding costs. A spring-loaded hinged marinade basket makes delivering raw product into the breeding lug easy. A hand sifter separates dough balls, promoting consistency in the sifted breeding.

- Fully assembled stainless steel construction
- 4 locking casters
- Sifter drawer with lower receiving pan
- Lug shelf for raw chicken
- Optional spring-loaded hinged marinade basket
- Hinged shelf that can be mounted left or right



BREADING TABLE

| DIMENSIONS (H X W X D) | | | SHIP WEIGHT | | PRICE |
|------------------------|-----------------------|------------------|-------------|----|----------------|
| MODEL | IN. | MM | LB. | KG | |
| BT-24M | 58.38 x 24.13 x 33.25 | 1486 x 618 x 847 | 190 | 86 | \$6,330 |



LANDING TABLE

The LTS landing table is designed to easily transport product from your fryer.

- Large (21" W x 27" L x 3" D) landing area
- Fully assembled stainless steel construction
- Platform tray holds multiple product batches
- Six tray slides hold standard 18" x 26" sheet pans for additional product holding
- Detachable landing platform tray and tray slides for easy cleaning
- Four 3" swivel casters, two locking, for high mobility in tight spaces
- Stainless steel construction

LANDING TABLE DUMP STATION

| DIMENSIONS (H X W X D) | | | SHIP WEIGHT | | PRICE |
|------------------------|------------------|-----------------|-------------|----|----------------|
| MODEL | IN. | MM | LB. | KG | |
| LTS | 36.3 x 23.5 x 27 | 922 x 597 x 686 | 125 | 57 | \$3,010 |



OIL CADDY

BKI's extra-large capacity portable waste oil pick-up and disposal caddy tanks are constructed of tough stainless steel.

- 75 or 150 lb oil capacity
- Stainless steel construction
- Bi-directional vane pump
- Portable - removable tank cover and 8-inch wheels

OIL CADDY

| OIL CAPACITY | | | DIMENSIONS (H X W X D) | | | | SHIP WEIGHT | | PRICE |
|--------------|-----|----|------------------------|------------------|-----|----|-------------|----|----------------|
| MODEL | LB. | KG | IN. | MM | LB. | KG | LB. | KG | |
| OC-90 | 150 | 68 | 48 x 21.06 x 18 | 1219 x 535 x 457 | 110 | 50 | | | \$2,605 |

FOOD WARMERS

COUNTERTOP – SINGLE OR DOUBLE SHELVES – AVAILABLE IN MULTIPLE WIDTHS

Your customers want delicious grab and go foods—and they want them now! Luckily, BKL® has an answer for you

BKL offers a large range of food warmers for retail, convenience stores, food service, quick service, and institutions.

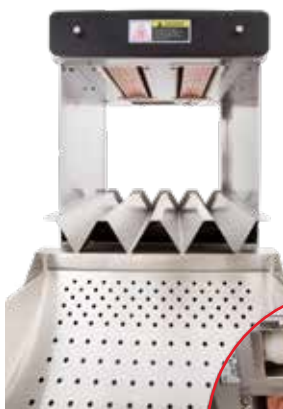
Our warming shelves are designed to hold food at safe temperatures with infinite controls and rapid preheat temperatures up to 212°F.

BKL warmers are manufactured of stainless steel for ease of cleaning and available in five lengths from 24 up to 72 inches.

Truthfully, we have everything and anything you need. Are you ready to give your customers exactly what they want—when they want it?



SM51 horizontal shelf food warmer shown



BKI FRIED FOOD WARMERS = INCREASED PROFITABILITY

CERAMIC INFRARED HEAT from above greatly increases the holding times of a variety of fast foods—at the same time maintaining food texture and enhancing food flavors—to increase your operation's profitability.



CRISPY fried foods

SM SERIES COUNTERTOP FOOD WARMERS

PASS-THROUGH DESIGN allows for the kitchen to load fresh food easily from the back while customers pull from the front of the warmer.

MULTIPLE SIZES SM series food warmers come in a range of widths from 24 to 75 inches to meet your particular needs

INDIVIDUAL THERMOSTATIC CONTROLS for top and bottom heat allow you to dial in the perfect holding temperatures for sandwiches and other impulse-buy hot food items.



SLANTED SHELVES allow new items keep moving to the front of the unit.

OR

HORIZONTAL SHELVES allow you to serve foods that are best kept flat.

HOT & FRESH food to go

COUNTERTOP OR FREESTANDING MOBILE BASE FRIED FOOD WARMERS

Series WS

The BKI® WS Series mobile fried food warmers were developed for quick-serve retailers and convenience stores. This warmer uses radiant heat to extend the freshness of a variety of fried foods, so you can keep nuggets, fingers, fries, and wedges crispy and delicious for longer.

Each unit can hold a full-size 12" x 20" steam table pan with 10 pounds of holding capacity. This model also features a rotating top that allows you to swivel the top heat 90° for easier dumping and to minimize the chance of burn. Flat surfaces and easily removable parts make cleaning a breeze.

- 10 lb holding capacity
- Removable parts and flat surfaces for easy cleaning
- Bin accepts a 12" x 20" steam table pan
- In-counter or full cabinet with 6" casters
- Built in the USA

**WS-13 COUNTERTOP FRIED FOOD WARMER**

| MODEL | DIMENSIONS (H X W X D) | | SHIP WEIGHT | | ELECTRICAL | | PRICE |
|--------------|------------------------|-----------------|-------------|----|------------|-----|----------------|
| | IN. | MM | LB. | KG | VOLTS | KW | |
| WS-13 | 21 x 14.25 x 24 | 533 x 362 x 610 | 50 | 23 | 120 | 1.0 | \$1,090 |

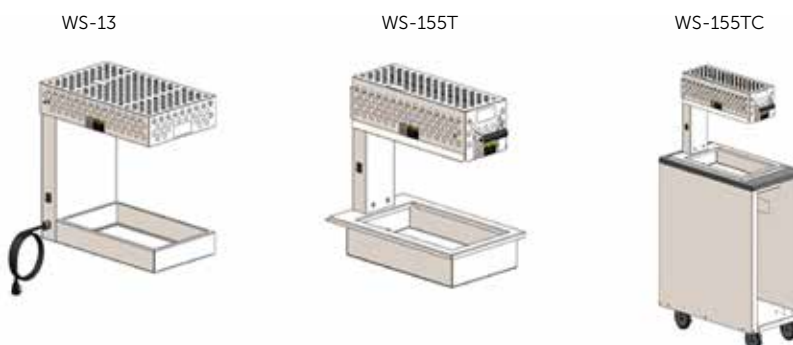
WS-15 FREESTANDING MOBILE BASE FRIED FOOD WARMER MODELS

| MODEL | DIMENSIONS (H X W X D) | | SHIP WEIGHT | | ELECTRICAL | | PRICE |
|-----------------|------------------------|------------------|-------------|----|------------|-----|----------------|
| | IN. | MM | LB. | KG | VOLTS | KW | |
| WS-15ST | 22.25 x 15.36 x 26.75 | 565 x 391 x 680 | 138 | 63 | 120 | 1.1 | \$2,290 |
| WS-15STC | 55.36 x 18 x 32.5 | 1407 x 457 x 826 | 145 | 66 | 120 | 1.1 | \$3,040 |

WS-15ST model includes a rotating top for easy dumping. WS-15STC model Includes a full cabinet and 6" casters

ACCESSORIES & OPTIONS

| MODEL | COUNTERTOP | BUILT-IN COUNTER | TABLETOP ADAPTOR |
|----------|------------|------------------|------------------|
| WS-13 | available | N/A | N/A |
| WS-15ST | N/A | available | N/A |
| WS-15STC | N/A | N/A | \$440 |



Dimensions nominal | Shipping Class: #100 | Available in 15-amp or 20-amp service; specify when ordering | Products shown are subject to change without notification | FOB Essex Junction, VT

COUNTERTOP FRIED FOOD WARMER

Series UW

The BKI® countertop fried food warmer keeps fried foods hot and crispy on the outside and moist and delicious inside. The convected air heating technology doubles the holding time of fries, chicken tenders, appetizers, and more.

- Extends the holding time of fried food
- Safety cut-off feature
- Removable parts for easy cleaning
- 100% hand built in the U.S.A



UW-17 FRIED FOOD WARMER NO OVERHEAD HEAT

| MODEL | DIMENSIONS (H X W X D) | | SHIP WEIGHT | | ELECTRICAL | | PRICE |
|-------|------------------------|-----------------|-------------|----|------------|-----|---------|
| | IN. | MM | LB. | KG | VOLTS | KW | |
| UW-17 | 8.3 x 20 x 27.5 | 211 x 510 x 699 | 75 | 34 | 120 | 1.0 | \$3,090 |



Dimensions nominal | Shipping Class: #100 | *Available in 220V; specify when ordering | **Specify left- or right-hand access when ordering | Products shown are subject to change without notification | FOB Essex Junction, VT



COUNTERTOP FRIED FOOD WARMER

Series FW

The BKI FW-15 fried food warmers are designed to deliver consistent results for the quick serve market, including retail and convenience stores. These compact units combine convection and radiant heat technologies to extend freshness of a variety of fried foods including nuggets, fingers, fries, and wedges.

Cooling or intake air is supplied from the bottom, below the countertop surface, where the air is clean and will not clog motors and electronics. Installation of these units required cutting through the countertop for the chute as well as the fry dump.

- Doubles the holding time of fried food
- Safety cut-off feature prevents overheating
- Durable stainless steel parts are easy to remove for cleaning
- Removable parts for easy cleaning
- Lighted canopy for easy viewing and visually pleasing display
- Overhead radiant heat and convected air base heat
- 100% hand built in the U.S.A.



IN COUNTER FRIED FOOD WARMER WITH PASS-THROUGH

| DIMENSIONS (H X W X D) | | | SHIP WEIGHT | | ELECTRICAL | | PRICE |
|------------------------|-----------------------|-----------------|-------------|----|------------|------|----------------|
| MODEL | IN. | MM | LB. | KG | VOLTS | KW | |
| FW-15 | 21.13 x 18.63 x 35.38 | 536 x 473 x 899 | 70 | 32 | 120 or 208 | 1.84 | \$4,345 |

ACCESSORIES & OPTIONS

| MODEL | LIST PRICE |
|-----------------------------|------------|
| TABLETOP ADAPTER (for FW15) | \$440 |



Dimensions nominal | Shipping Class: #100 | *Available in 220V; specify when ordering | **Specify left- or right-hand access when ordering | Products shown are subject to change without notification | FOB Essex Junction, VT



Ready to put your best foot forward—with your tastiest food served right where your customers want it? Then you're ready for the BKI® fried food warmers.

CRISPY fried foods

Just the way your customers like it!

There is nothing worse than offering fried food that is soggy or dried out. BKI® fried food warmers will keep your fried foods hot and crispy on the outside and moist and delicious inside.

Our high quality fried food warmers are 100% hand-built in the USA to ensure long life, durability and most importantly, customer loyalty.



COUNTERTOP FOOD WARMER – SINGLE & DOUBLE – HORIZONTAL & SLANTED SHELVES

Series SM

The BKI® SM series of countertop warmers feature a pass-through design, single or double, horizontal or slanted shelves, and ceramic infrared top heat combined with base bottom heat to keep food fresh and hot for extended times.

- Choose from 24" to 75" widths
- Top ceramic infrared heating element
- Horizontal or slanted shelves with stainless steel construction
- Single and double tier
- Pass-through for easy loading of product
- Illuminated chamber
- Individual thermostatic control for top and bottom heat
- Right or left controls for slant shelf models
- Made in USA



SM SINGLE HORIZONTAL SHELF PASS-THROUGH COUNTEROP WARMER MODELS

| MODEL | CHUTE DIMENSIONS | | DIMENSIONS (H X W X D) | | SHIP WEIGHT | | ELECTRICAL | | PRICE |
|--------------|------------------|------|------------------------|------------------|-------------|----|------------|------|----------------|
| | IN. | MM | IN. | MM | LB. | KG | VOLTS | KW | |
| SM-27 | 23 | 584 | 17.5 x 27 x 25 | 445 x 686 x 635 | 150 | 68 | 120 | 1.02 | \$4,285 |
| SM-39 | 35 | 889 | 17.5 x 39 x 25 | 445 x 991 x 635 | 180 | 82 | 120 | 1.5 | \$5,040 |
| | | | | | | | 208 | 1.4 | |
| | | | | | | | 240 | 1.7 | |
| SM-51 | 47 | 1194 | 17.5 x 51 x 25 | 445 x 1295 x 635 | 210 | 95 | 120 | 1.08 | \$5,485 |
| | | | | | | | 208 | 2.0 | |
| | | | | | | | 240 | 2.04 | |

SM DOUBLE HORIZONTAL SHELF PASS-THROUGH COUNTEROP WARMER MODELS

| MODEL | CHUTE DIMENSIONS | | DIMENSIONS (H X W X D) | | SHIP WEIGHT | | ELECTRICAL | | PRICE |
|----------------|------------------|------|------------------------|------------------|-------------|----|------------|------|----------------|
| | IN. | MM | IN. | MM | LB. | KG | VOLTS | KW | |
| 2TSM-51 | 47 | 1194 | 29.75 x 51 x 25 | 756 x 1295 x 635 | 190 | 86 | 120 | 2.16 | \$9,490 |
| | | | | | | | 208 | 4.0 | |
| | | | | | | | 240 | 4.08 | |

SM-2624



SM-5024



2TSM-2624



2TSM-5024



SM-3824



SM-6224



2TSM-3824



2TSM-6224



Series SM

SM SINGLE SLANTED SHELF PASS-THROUGH COUNTERTOP WARMER MODELS

| MODEL | CONTROLS | CHUTE DIMENSIONS | | DIMENSIONS (H X W X D) | | SHIP WEIGHT | | ELECTRICAL | | PRICE |
|----------|------------|------------------|------|------------------------|------------------|-------------|-----|------------|------|---------|
| | | IN. | MM | IN. | MM | LB. | KG | VOLTS | KW | |
| SM-2624R | Right side | 24 | 610 | 17.5 x 26 x 24 | 445 x 660 x 610 | 140 | 64 | 120 | 0.54 | \$4,060 |
| SM-2624L | Left side | 24 | 610 | 17.5 x 26 x 24 | 445 x 660 x 610 | 140 | 64 | 120 | 0.54 | \$4,060 |
| SM-3824R | Right side | 36 | 914 | 17.5 x 38 x 24 | 445 x 965 x 610 | 150 | 68 | 120 | 0.86 | \$4,160 |
| SM-3824L | Left side | 36 | 914 | 17.5 x 38 x 24 | 445 x 965 x 610 | 150 | 68 | 120 | 0.86 | \$4,160 |
| SM-5024R | Right side | 48 | 1219 | 17.5 x 50 x 24 | 445 x 1270 x 610 | 180 | 82 | 120 | 0.91 | \$4,445 |
| | | | | | | | | 208 | 0.91 | |
| SM-5024L | Left side | 48 | 1219 | 17.5 x 50 x 24 | 445 x 1270 x 610 | 180 | 82 | 120 | 0.91 | \$4,445 |
| | | | | | | | | 208 | 0.91 | |
| SM-6224R | Right side | 60 | 1524 | 17.5 x 62 x 24 | 445 x 1575 x 610 | 250 | 113 | 120 | 1.23 | \$4,815 |
| | | | | | | | | 208 | 1.23 | |
| SM-6224L | Left side | 60 | 1524 | 17.5 x 62 x 24 | 445 x 1575 x 610 | 250 | 113 | 120 | 1.23 | \$4,815 |
| | | | | | | | | 208 | 1.23 | |

SM DOUBLE SLANTED SHELF PASS-THROUGH COUNTERTOP WARMER MODELS

| MODEL | CONTROLS | CHUTE DIMENSIONS | | DIMENSIONS (H X W X D) | | SHIP WEIGHT | | ELECTRICAL | | PRICE |
|------------|------------|------------------|------|------------------------|------------------|-------------|-----|------------|------|---------|
| | | IN. | MM | IN. | MM | LB. | KG | VOLTS | KW | |
| 2TSM-2624R | Right side | 24 | 610 | 29.75 x 26 x 24 | 756 x 660 x 610 | 180 | 82 | 120 | 1.09 | \$7,060 |
| 2TSM-2624L | Left side | 24 | 610 | 29.75 x 26 x 24 | 756 x 660 x 610 | 180 | 82 | 120 | 1.09 | \$7,060 |
| 2TSM-3824R | Right side | 36 | 914 | 29.75 x 38 x 24 | 756 x 965 x 610 | 190 | 86 | 120 | 1.09 | \$7,210 |
| | | | | | | | | 208 | 1.09 | |
| 2TSM-3824L | Left side | 36 | 914 | 29.75 x 38 x 24 | 756 x 965 x 610 | 190 | 86 | 120 | 1.09 | \$7,210 |
| | | | | | | | | 208 | 1.09 | |
| 2TSM-5024R | Right side | 48 | 1219 | 29.75 x 50 x 24 | 756 x 1270 x 610 | 250 | 113 | 102 | 1.83 | \$7,760 |
| | | | | | | | | 208 | 1.83 | |
| 2TSM-5024L | Left side | 48 | 1219 | 29.75 x 50 x 24 | 756 x 1270 x 610 | 250 | 113 | 102 | 1.83 | \$7,760 |
| | | | | | | | | 208 | 1.83 | |
| 2TSM-6224R | Right side | 60 | 1524 | 29.75 x 62 x 24 | 756 x 1575 x 610 | 320 | 145 | 120 | 2.46 | \$8,320 |
| | | | | | | | | 208 | 2.46 | |
| 2TSM-6224L | Left side | 60 | 1524 | 29.75 x 62 x 24 | 756 x 1575 x 610 | 320 | 145 | 120 | 2.46 | \$8,320 |
| | | | | | | | | 208 | 2.46 | |



Dimensions nominal | Shipping Class: #100 | 4" legs included | Available in 15 amp or 20 amp service; Specify when ordering | Products shown are subject to change without notification | FOB Essex Junction, VT

ROTISSERIES

ELECTRIC – TOUCHSCREEN CONTROLS – CURVED & FLAT DOORS – PASS-THROUGH & SOLID BACK

BKI® pioneered the commercial rotisserie and is still the reigning industry leader. BKI offers electric rotisseries that are easy to operate and safe to use.

Our rotisseries deliver perfect results every time. Superior design and innovative features include cool-door technology, fast cooking times, and quick recovery.

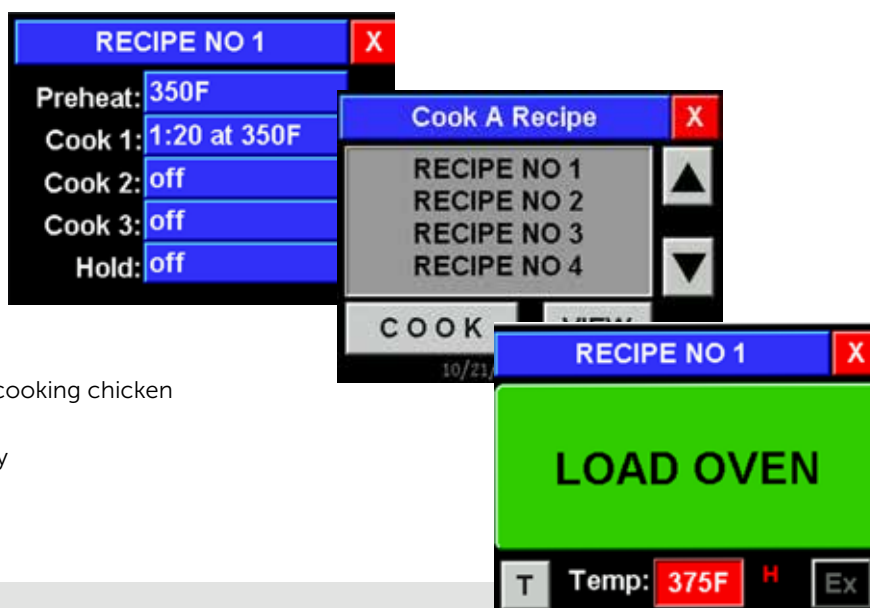
With smart features, high capacity and beautifully consistent results, you'll find the VGG series can revolutionize your business!



VGG-8F-PT shown
with optional VGH-8
ventless hood

THE BRIGHT TOUCH SCREEN

Our touchscreen display makes operation a breeze with true one-touch cooking. Store up to 15 customizable menu programs that can be locked to protect important settings. Select English or Spanish with the new bilingual feature.



ADDITIONAL CONTROL BENEFITS

- Reduce chance of combustion by cooking chicken by-products
- Easier to clean at the end of the day
- Energy savings



ROTATING ROTORS allow drippings to fall on the product directly below creating a glorious self-basting process that is absolutely delicious. Though chicken is one of the most widely used products in a rotisserie, we enjoy cooking roasts, duck, lamb and many other mouth-watering options.

INNOVATIVE SAFETY FEATURES include cool-door technology and sensors that stop rotation when the door is opened.

CONFIGURE YOUR ROTISSERIE

PASS-THROUGH MODELS allow the back of the kitchen to load raw product and the front kitchen to pull cooked product, reducing the risk of contamination.

OR

SOLID BACK MODELS do not require clearance for doors on both front and back of the oven making it a better choice for tighter spaces.

CURVE DOOR MODELS are designed to attract customers with features including a convex glass picture window for high visibility and lighted interiors for a theater effect.

OR

FLAT DOOR MODELS may not have the drama of their curved siblings, but they will be a workhorse for you behind the scenes. And they also feature LED lighting and a bright stainless interior.



HIGH-CAPACITY ROTISERIES – SOLID BACK OR PASS-THROUGH – CURVED OR FLAT GLASS DOORS

Series VGG

Whether poultry, pork, beef, vegetables, or your own specialty, the VGG rotisserie is sure to maximize customer satisfaction and produce uniform, consistent results every time.

- Touchscreen controls with 15 program modes with pre-heat and hold capability
- Lighted cavity to attract customer attention
- Easy-to-clean interior
- Electric operation
- Solid back or pass-through design
- Curved or flat glass doors
- V-Spit
- Cool door for safety
- LED Lights and bright stainless interior
- Made in USA



FLAT GLASS MODELS WITH SOLID BACK

| MODEL | PRODUCT CAPACITY*** | | | DIMENSIONS (H X W X D) | | SHIP WEIGHT | | ELECTRICAL | | PRICE |
|----------|---------------------|---------|---------|------------------------|-------------------|-------------|-----|-------------|--------------|----------|
| | MEAT FORKS | V-SPITS | BASKETS | IN. | MM | LB. | KG | VOLTS | KW | |
| VGG-8-F | 40 | 32 | 8 | 45.5 x 41 x 35.25 | 1156 x 1041 x 895 | 540 | 245 | 208-220-240 | 11.1-10.3-12 | \$20,450 |
| VGG-16-F | 80 | 64 | 16 | 79.05 x 41 x 35.25 | 2008 x 1041 x 895 | 960 | 435 | 208-220-240 | 11.1-10.3-12 | \$36,990 |

FLAT GLASS MODELS WITH PASS-THROUGH

| MODEL | PRODUCT CAPACITY*** | | | DIMENSIONS (H X W X D) | | SHIP WEIGHT | | ELECTRICAL | | PRICE |
|-------------|---------------------|---------|---------|------------------------|--------------------|-------------|-----|-------------|--------------|----------|
| | MEAT FORKS | V-SPITS | BASKETS | IN. | MM | LB. | KG | VOLTS | KW | |
| VGG-8-F-PT | 40 | 32 | 8 | 45 X 41.38 X 39.38 | 1156 X 1051 X 1000 | 540 | 245 | 208-220-240 | 11.1-10.3-12 | \$22,070 |
| VGG-16-F-PT | 80 | 64 | 16 | 79.06 X 41.38 X 39.38 | 2008 X 1051 X 1000 | 960 | 435 | 208-220-240 | 11.1-10.3-12 | \$40,920 |

CURVED GLASS MODELS WITH SOLID BACK

| MODEL | PRODUCT CAPACITY*** | | | DIMENSIONS (H X W X D) | | SHIP WEIGHT | | ELECTRICAL | | PRICE |
|----------|---------------------|---------|---------|------------------------|--------------------|-------------|-----|-------------|--------------|----------|
| | MEAT FORKS | V-SPITS | BASKETS | IN. | MM | LB. | KG | VOLTS | KW | |
| VGG-8-C | 40 | 32 | 8 | 45 x 41.38 x 39.38 | 1156 x 1051 x 1000 | 540 | 245 | 208-220-240 | 11.1-10.3-12 | \$21,730 |
| VGG-16-C | 80 | 64 | 16 | 79.06 x 41.38 x 39.38 | 2008 x 1051 x 1000 | 960 | 435 | 208-220-240 | 11.1-10.3-12 | \$41,570 |

CURVED GLASS MODELS WITH PASS-THROUGH

| MODEL | PRODUCT CAPACITY*** | | | DIMENSIONS (H X W X D) | | SHIP WEIGHT | | ELECTRICAL | | PRICE |
|-------------|---------------------|---------|---------|------------------------|--------------------|-------------|-----|-------------|--------------|----------|
| | MEAT FORKS | V-SPITS | BASKETS | IN. | MM | LB. | KG | VOLTS | KW | |
| VGG-8-C-PT | 40 | 32 | 8 | 45 x 41.38 x 39.38 | 1156 x 1051 x 1000 | 540 | 245 | 208-220-240 | 11.1-10.3-12 | \$22,820 |
| VGG-16-C-PT | 80 | 64 | 16 | 79.06 x 41 x 39.38 | 2008 x 1041 x 1000 | 960 | 435 | 208-220-240 | 11.1-10.3-12 | \$43,760 |



Dimensions nominal | Shipping Class: #110 for VGG-5/VGG-8 and class #77.5 for VGG-16 units | *Height includes legs | **Per oven—VGG-16 is double stacked—Each rotisserie requires a separate electrical connection | ***Based on 3-lb. chickens | †For use with any VGG-8 or VGG-16 model | Products shown are subject to change without notification | FOB Essex Junction, VT

Rotisserie Options & Accessories

STANDS & CARTS

| | ITEM | PRICE |
|----------------------------|---------|---------|
| Stand With Casters | 551600A | \$2,450 |
| Stand with Adjustable Legs | 551608A | \$2,580 |

COOKING ACCESSORIES

| | | |
|----------------------------------|--------|-------|
| Neoprene Insulated Gloves | G0089 | \$135 |
| Meat Fork-VGG-8/16 | MF0032 | \$220 |
| Meat Basket w/4 Goosers VGG-8/16 | MB0037 | \$200 |
| Meat Basket Flat-VGG-8/16 | MB0038 | \$220 |
| V-Spit-VGG-8/16 | MF0038 | \$260 |

VENTLESS HOOD

Adding a ventless hood to one of our rotisseries helps clear the air of airborne grease particles.

- Patented two-stage filtration
- Signal light alerts operator to change filter
- Appliance receptacle
- Stainless steel exterior
- Fire extinguishing system
- Two-stage filtration keeps grease-laden particles from returning to the air
- Signal light alerts operator to replace dirty filters, check filter placement, and latch doors
- Safety shut-off if hood door/filter is ajar or hood power is cut off



VGH VENTLESS HOOD FOR VGG SERIES ROTISSERIES

| MODEL | DIMENSIONS (H X W X D) | | | SHIP WEIGHT | | ELECTRICAL | | NOTES | PRICE |
|-------|------------------------|-----------------------|-------------------|-------------|-----|------------|-----|---------------|----------|
| | CFM | IN. | MM | LB. | KG | VOLTS | KW | | |
| VGH-8 | 730 | 16.75 X 40.63 X 40.38 | 425 X 1032 X 1026 | 228 | 103 | 208-240 | .75 | VGG-8/16 ONLY | \$10,730 |



DIMENSIONS NOMINAL | SHIPPING CLASS: #150 | AVAILABLE IN 60 HZ OR 50 HZ; 1Ø OR 3Ø FIELD CONNECTION

*Plus kW of appliance under hood | Products shown are subject to change without notification | FOB Essex Junction, VT



VGG-8F-PT shown
with optional VGH-8
ventless hood

REVOLVING Revolution

Ideal for extremely high-volume supermarkets and restaurants, the BKI® VGG series of rotisseries have a massive cooking capacity that will meet growing customer demand and improve profitability.

These rotisseries can cook up to up to 80 3-lb (1.36 kg) chickens in 75 minutes. The results are so delicious—moist and tender inside and perfectly golden brown outside—that you'll find you need every bit of this high capacity so your customers don't have to go home empty handed!





Mouth Watering RESULTS



Though chicken is one of the most widely used products in a rotisserie, we enjoy cooking roasts, duck, lamb and many other mouth-watering options.

The rotating rotors allow drippings to fall on the product directly below creating a glorious self-basting process that is absolutely delicious.



COMBI OVENS

COUNTERTOP TO ROLL-IN – ELECTRIC & GAS – BOILERLESS & BOILER BASED – TOUCHSCREEN

BKI combi ovens are characterized by quality and simplicity. They uniquely combine form and function; blending beauty and functionality effortlessly together.

BKI Combi ovens are designed to improve your product quality and increase yield while decreasing your labor and cleaning costs.



STACKABLE for maximum flexibility. BKI makes it possible for you to double your capacity without using more of your valuable floor space.



HOODINI[★]

VENTLESS OVEN SOLUTION HOODINI™

Every kitchen has a limited amount of space for equipment that needs a ventilation system. With the Hoodini™ ventless hood your oven can break free.

This solution is free of consumables. You are not required to buy any filters or call any service companies to change them.

This ventless solution is available on all stand alone oven sizes from the CombiSlim ovens to the largest tabletop model.

There are no restrictions on products and recipes that you can cook in these ovens.

See 36 for more information.

PERFECT results every time

ROAST
GRILL
STEAM
COMBI
BAKE
POACH
BLANCH
OVEN-FRY
SOUS VIDE



COMBINATION OVENS – BOILERBASED & BOILERLESS – TOUCHSCREEN CONTROLS

The BKI Combi Advantage

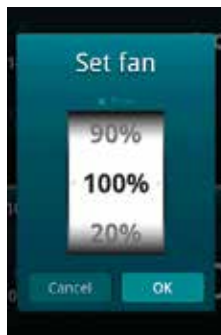
- Program 500 recipes with up to 15 steps each. Recipes can be stored in categories like chicken, beef and fish for easy retrieval
- Dual steam technology uses a powerful steam generator in steam mode when you need it, and boilerless technology when you don't. This reduces boiler run time, decreasing scale build up, so your combi lasts for years
- CombiOptima measures and controls the cooking environment to give you the results you want
- SmartChef automatically selects the optimum settings for an effortless cooking process
- Rack timing ensures flexibility and accuracy. Integrated timers let you know when individual products are ready to be served
- 9 speed auto reversing fan and cavity vent for even & consistent baking and roasting
- Low temperature cook & hold or Delta-T will reduce meat shrinkage by up to 27%
- Detachable core temperature probe
- One Touch Deliming - You initiate deliming, the oven automatically pumps in the correct amount of solution. (Not needed on boilerless ovens)
- Bright halogen lights for superior visibility
- USB slot for easy recipe transfer and recording of HACCP logs and software
- Automated CombiWash, closed circuit cleaning system features very low water and detergent consumption
- Field reversible right hinged door (optional kit required on 61, 62, 101 & 102 models, no kit required for CombiSlim ovens, n/a on 202)
- Stands, stacking kits and shelves included
- Includes Factory Paid start-up, see page 49 for details.



COMBI TOUCHSCREEN - ANDROID BASED CONTROL WORKS LIKE A SMART PHONE

**User Friendly**

Easy to use, icon driven interface!

**9 Speed Fan**

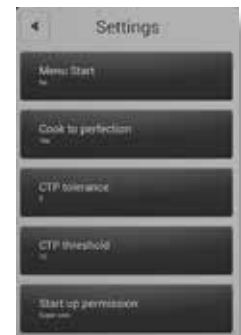
Auto reversing for total control of your product quality!

**Easy to Use**

Stores 500 recipes with up to 15 steps each!

**Rack Timing**

The perfect solution for your busy kitchen!

**Cook to Perfection**

CTP Load compensation for great results every time!

COUNTERTOP – BOILERLESS – ELECTRIC – TOUCHSCREEN CONTROLS

CombiSlim-Ovens

If you have a cafe or a smaller kitchen where the space is limited. BKL Combi's CombiSlim is the obvious choice. CombiSlim is a completely unique oven size on the market. The ovens do not take up much space - with a width of only 20.2" they can fit into even the smallest kitchens. It is small but effective. Despite its small size, CombiSlim has the same features as a large combi oven. In other words, it has all the features you need in a smaller kitchen. For whatever is on your menu, CombiSlim has something for you.

- Injection steam
- Easy to use BKL Combi touchscreen control
- 2-piece rack
- Field reversible door
- Stainless steel liner

CAPACITY

CLBKI-6E - 5 shelves

- (5) 60 mm GN 1/1 pans
- (4) 12" x 20" x 2½" North American hotel pans
- (6) half size sheet pans

CLBKI-10E - 10 shelves

- (10) 60 mm GN 1/1 pans
- (6) 12" x 20" x 2½" North American hotel pans
- (10) half size sheet pans



CLBKI BOILERLESS COMBISLIM ELECTRIC COMBINATION OVENS

| MODEL | CRATED DIMENSIONS (H X W X D) | | SHIP WEIGHT | | ELECTRICAL | | | PRICE |
|--|-------------------------------|----------------------|-------------|-----|------------|-------|------|-----------------|
| | IN. | MM | LB. | KG | PHASE | VOLTS | KW | |
| CLBKI-6E | 35.43 x 22.05 x 37.01 | 900 x 560 x 940 | 205 | 93 | 1 Ø 3 | 208 | 6.9 | \$16,660 |
| Includes: One base section, 2 piece rack system, and 5 wire shelves | | | | | 1 Ø 3 | 240 | 9.2 | |
| CLBKI-10E | 41.73 x 22.05 x 37.01 | 1060 x 560 x 940 | 245 | 111 | 3 | 208 | 10.4 | \$20,090 |
| Includes: One base section, 2 piece rack system, and 10 wire shelves | | | | | 3 | 240 | 13.8 | |
| | | | | | 3 | 480 | 12.4 | |
| CLBKI-6-6E | (2) 35.43 x 22.05 x 37.01 | (2) 900 x 560 x 940 | 470 | 213 | 1 Ø 3 | 208 | 13.8 | \$33,320 |
| Includes: Double stack CLBKI-6E combi ovens with stand and 10 wire shelves | | | | | 1 Ø 3 | 240 | 18.4 | |
| CLBKI-6-10E | (1) 35.43 x 22.05 x 37.01 | (1) 900 x 560 x 940 | 495 | 225 | 1 Ø 3 | 208 | 17.3 | \$36,750 |
| | (1) 41.73 x 22.05 x 37.01 | (1) 1060 x 560 x 940 | | | 1 Ø 3 | 240 | 23 | |

Includes: CLBKI-6E stacked on CLBKI-10E with stand and 15 wire shelves

STANDS (included in oven price)

| MODEL | CRATED DIMENSIONS (H X W X D) | | SHIP WEIGHT | |
|-------------|-------------------------------|-------------------|-------------|----|
| | IN. | MM | LB. | KG |
| CLBKI-6-6E | 49 x 45 x 27 | 1245 x 1143 x 686 | | |
| CLBKI-6-10E | 57 x 45 x 27 | 1448 x 1143 x 686 | | |



Dimensions nominal | Products shown are subject to change without notification | FOB Essex Junction, VT

FLOOR MODEL – BOILER BASED & BOILERLESS – GAS & ELECTRIC – TOUCHSCREEN CONTROLS

Model 61 Series



61 CAPACITY PER SECTION

Standard 2 piece rack system with 3.35" (85mm) spacing

- (5) 12" x 20" x 2½" North American hotel pans
- Includes 5 wire shelves

Optional 2 piece rack system with 2.56" (65mm) spacing

- (6) 60 mm GN 1/1 pans
- Includes 6 wire shelves

STANDS (included in oven price)

| MODELS | CRATED DIMENSIONS (H X W X D) | | SHIP WEIGHT | |
|--------|---------------------------------|------------------|-------------|----|
| | IN. | MM | LB. | KG |
| 61 | 36 x 42 x 35 | 914 x 1067 x 889 | 125 | 57 |
| 61-61 | Ships in crate with bottom oven | | | |

ELECTRIC 61 COMBINATION OVENS

| MODEL | STEAM GENERATION | CRATED DIMENSIONS (H X W X D) | | SHIP WEIGHT | | | ELECTRICAL | | | PRICE |
|--|------------------|-------------------------------|-----------------------|-------------|-----|------|------------|-------|----|-----------------|
| | | IN. | MM | LB. | KG | CUBE | PHASE | VOLTS | KW | |
| CBKI-61E | boiler based | 40 x 47 x 38 | 1016 x 1194 x 965 | 435 | 197 | 34 | 3 | 208 | 9 | \$20,160 |
| Includes: One base section, 2 piece rack system with 3.35" (85mm) spacing, 5 wire shelves, stand | | | | | | | 3 | 240 | 9 | |
| | | | | | | | 3 | 480 | 9 | |
| CBKI-61-61E | boiler based | (2) 40 x 47 x 38 | (2) 1016 x 1194 x 965 | 740 | 336 | N/A | 3 | 208 | 18 | \$38,570 |
| Includes: Two CBKI-61E base sections, two 2 piece rack systems with 3.35" (85mm) spacing, 10 wire shelves, on casters | | | | | | | 3 | 240 | 18 | |
| | | | | | | | 3 | 480 | 18 | |
| CLBKI-61E | boilerless | 40 x 47 x 38 | 1016 x 1194 x 965 | 425 | 193 | 34 | 3 | 208 | 9 | \$20,160 |
| Includes: One base section, 2 piece rack system with 3.35" (85mm) spacing, 5 wire shelves, stand | | | | | | | 3 | 240 | 9 | |
| | | | | | | | 3 | 480 | 9 | |
| CLBKI-61-61E | boilerless | (2) 40 x 47 x 38 | (2) 1016 x 1194 x 965 | 720 | 327 | N/A | 3 | 208 | 18 | \$38,570 |
| Includes: Two CLBKI-61E base sections, two 2 piece rack systems with 3.35" (85mm) spacing, 10 wire shelves, on casters | | | | | | | 3 | 240 | 18 | |
| | | | | | | | 3 | 480 | 18 | |

GAS 61 COMBINATION OVENS

| MODEL | STEAM GENERATION | CRATED DIMENSIONS (H X W X D) | | SHIP WEIGHT | | | GAS | ELECTRICAL | | PRICE |
|--|------------------|-------------------------------|-----------------------|-------------|-----|------|---------|------------|------|-----------------|
| | | IN. | MM | LB. | KG | CUBE | | VOLTS | AMPS | |
| CBKI-61G | boiler based | 40 x 47 x 38 | 1016 x 1194 x 965 | 505 | 229 | 34 | 58,000 | 115 | 9 | \$23,716 |
| Includes: One base section, 2 piece rack system with 3.35" (85mm) spacing, 5 wire shelves, stand | | | | | | | | | | |
| CBKI-61-61G | boiler based | (2) 40 x 47 x 38 | (2) 1016 x 1194 x 965 | 1010 | 458 | N/A | 116,000 | 115 ea | 9 ea | \$46,529 |
| Includes: Two CBKI-61G base sections, two 2 piece rack systems with 3.35" (85mm) spacing, 10 wire shelves, on casters | | | | | | | | | | |
| CLBKI-61G | boilerless | 40 x 47 x 38 | 1016 x 1194 x 965 | 505 | 229 | 34 | 58,000 | 115 | 9 | \$23,716 |
| Includes: One base section, 2 piece rack system with 3.35" (85mm) spacing, 5 wire shelves, stand | | | | | | | | | | |
| CLBKI-61-61G | boilerless | (2) 40 x 47 x 38 | (2) 1016 x 1194 x 965 | 880 | 399 | N/A | 116,000 | 115 ea | 9 ea | \$46,529 |
| Includes: Two CLBKI-61G base sections, two 2 piece rack systems with 3.35" (85mm) spacing, 10 wire shelves, on casters | | | | | | | | | | |



Dimensions nominal | Products shown are subject to change without notification | FOB Essex Junction, VT

Model 101 Series

101 CAPACITY PER SECTION

Standard 2 piece rack system with 3.35" (85mm) spacing

- (8) 12" x 20" x 2½" North American hotel pans
- Includes 8 wire shelves

Optional 2 piece rack system with 2.56" (65mm) spacing

- (10) 60 mm GN 1/1 pans
- Includes 10 wire shelves

STANDS (included in oven price)

| MODELS | CRATED DIMENSIONS (H X W X D) | | SHIP WEIGHT | |
|--------|---------------------------------|------------------|-------------|----|
| | IN. | MM | LB. | KG |
| 101 | 36 x 42 x 35 | 914 x 1067 x 889 | 125 | 57 |
| 61-101 | Ships in crate with bottom oven | | | |



ELECTRIC 101 COMBINATION OVENS

| MODEL | STEAM GENERATION | CRATED DIMENSIONS (H X W X D) | | SHIP WEIGHT | | | ELECTRICAL | | | PRICE |
|--|------------------|-------------------------------|-----------------------|-------------|-----|------|------------|-------|----|----------|
| | | IN. | MM | LB. | KG | CUBE | PHASE | VOLTS | KW | |
| CBKI-101E | boiler based | 40 x 47 x 38 | 1016 x 1194 x 965 | 545 | 247 | 42 | 3 | 208 | 18 | \$27,062 |
| Includes: One base section, 2 piece rack system with 3.35" (85mm) spacing, 8 wire shelves, stand | | | | | | | 3 | 240 | 18 | |
| | | | | | | | 3 | 480 | 18 | |
| CBKI-61-101E | boiler based | (2) 40 x 47 x 38 | (2) 1016 x 1194 x 965 | 850 | 386 | N/A | 3 | 208 | 27 | \$45,472 |
| Includes: CBKI-61E stacked on CBKI-101E, two 2 piece rack systems with 3.35" (85mm) spacing, 13 wire shelves, on casters | | | | | | | 3 | 240 | 27 | |
| | | | | | | | 3 | 480 | 27 | |
| CLBKI-101E | boilerless | 40 x 47 x 38 | 1016 x 1194 x 965 | 535 | 243 | 42 | 3 | 208 | 18 | \$27,062 |
| Includes: One base section, 2 piece rack system with 3.35" (85mm) spacing, 8 wire shelves, stand | | | | | | | 3 | 240 | 18 | |
| | | | | | | | 3 | 480 | 18 | |
| CLBKI-61-101E | boilerless | (2) 40 x 47 x 38 | (2) 1016 x 1194 x 965 | 830 | 376 | N/A | 3 | 208 | 27 | \$45,472 |
| Includes: CLBKI-61E stacked on CLBKI-101E, two 2 piece rack systems with 3.35" (85mm) spacing, 13 wire shelves, on casters | | | | | | | 3 | 240 | 27 | |
| | | | | | | | 3 | 480 | 27 | |

GAS 101 COMBINATION OVENS

| MODEL | STEAM GENERATION | CRATED DIMENSIONS (H X W X D) | | SHIP WEIGHT | | | GAS | ELECTRICAL PER SECTION | | PRICE |
|--|------------------|-------------------------------|-----------------------|-------------|-----|------|---------|------------------------|------|----------|
| | | IN. | MM | LB. | KG | CUBE | | VOLTS | AMPS | |
| CBKI-101G | boiler based | 40 x 47 x 38 | 1016 x 1194 x 965 | 599 | 272 | 42 | 87,000 | 115 | 9 | \$30,870 |
| Includes: One base section, 2 piece rack system with 3.35" (85mm) spacing, 8 wire shelves, stand | | | | | | | | | | |
| CBKI-61-101G | boiler based | (2) 40 x 47 x 38 | (2) 1016 x 1194 x 965 | 1104 | 501 | N/A | 145,000 | 115 | 9 | \$69,860 |
| Includes: CBKI-61G stacked on CBKI-101G, two 2 piece rack systems with 3.35" (85mm) spacing, 13 wire shelves, on casters | | | | | | | | | | |
| CLBKI-101G | boilerless | 40 x 47 x 38 | 1016 x 1194 x 965 | 599 | 272 | 42 | 87,000 | 115 | 9 | \$30,870 |
| Includes: One base section, 2 piece rack system with 3.35" (85mm) spacing, 8 wire shelves, stand | | | | | | | | | | |
| CLBKI-61-101G | boilerless | (2) 40 x 47 x 38 | (2) 1016 x 1194 x 965 | 894 | 405 | N/A | 145,000 | 115 | 9 | \$64,232 |
| Includes: CLBKI-61G stacked on CLBKI-101G, two 2 piece rack systems with 3.35" (85mm) spacing, 13 wire shelves, on casters | | | | | | | | | | |



Dimensions nominal | Products shown are subject to change without notification | FOB Essex Junction, VT

FLOOR MODEL – BOILER BASED & BOILERLESS – GAS & ELECTRIC – TOUCHSCREEN CONTROLS

Model 62 Series

**62 CAPACITY PER SECTION**

Standard pan cassette with 3.35" (85mm) spacing

- (10) 12" x 20" x 2½" North American hotel pans
- (5) 18" x 26" sheet pans
- Includes 5 wire shelves

Optional pan cassette with 2.56" (65mm) spacing

- (12) 60 mm GN 1/1 pans
- (6) 18" x 26" sheet pans
- Includes 6 wire shelves

STANDS (included in oven price)

| MODELS | CRATED DIMENSIONS (H X W X D) | | SHIP WEIGHT | |
|--------|---------------------------------|------------------|-------------|----|
| | IN. | MM | LB. | KG |
| 62 | 36 x 42 x 35 | 914 x 1067 x 889 | 140 | 64 |
| 62-62 | Ships in crate with bottom oven | | | |

ELECTRIC 62 COMBINATION OVENS

| MODEL | STEAM GENERATION | CRATED DIMENSIONS (H X W X D) | | SHIP WEIGHT | | | ELECTRICAL | | | PRICE |
|--|------------------|-------------------------------|----------------------|-------------|-----|------|------------|-------|----|-----------------|
| | | IN. | MM | LB. | KG | CUBE | PHASE | VOLTS | KW | |
| CBKI-62E | boiler based | 33.5 x 38.5 x 45 | 851 x 978 x 1143 | 550 | 249 | 36 | 3 | 208 | 21 | \$29,484 |
| Includes: One base section, pan cassette with 3.35" (85mm) spacing, 5 wire shelves, stand | | | | | | | 3 | 240 | 21 | |
| | | | | | | | 3 | 480 | 21 | |
| CBKI-62-62E | boiler based | (2) 33.5 x 38.5 x 45 | (2) 851 x 978 x 1143 | 1020 | 463 | N/A | 3 | 208 | 42 | \$57,176 |
| Includes: Two CBKI-62E base sections, piece pan cassettes with 3.35" (85mm) spacing, 10 wire shelves, on casters | | | | | | | 3 | 240 | 42 | |
| | | | | | | | 3 | 480 | 42 | |
| CLBKI-62E | boilerless | 33.5 x 38.5 x 45 | 851 x 978 x 1143 | 540 | 245 | 36 | 3 | 208 | 21 | \$29,484 |
| Includes: One base section, pan cassette with 3.35" (85mm) spacing, 5 wire shelves, stand | | | | | | | 3 | 240 | 21 | |
| | | | | | | | 3 | 480 | 21 | |
| CLBKI-62-62E | boilerless | (2) 33.5 x 38.5 x 45 | (2) 851 x 978 x 1143 | 945 | 429 | N/A | 3 | 208 | 42 | \$57,176 |
| Includes: Two CLBKI-62E base sections, two pan cassettes with 3.35" (85mm) spacing, 10 wire shelves, on casters | | | | | | | 3 | 240 | 42 | |
| | | | | | | | 3 | 480 | 42 | |

GAS 62 COMBINATION OVENS

| MODEL | STEAM GENERATION | CRATED DIMENSIONS (H X W X D) | | SHIP WEIGHT | | | GAS | ELECTRICAL | | PRICE |
|--|------------------|-------------------------------|----------------------|-------------|-----|------|---------|------------|------|-----------------|
| | | IN. | MM | LB. | KG | CUBE | | VOLTS | AMPS | |
| CBKI-62G | boiler based | 33.5 x 38.5 x 45 | 851 x 978 x 1143 | 540 | 245 | 36 | 81,800 | 115 | 9 | \$34,202 |
| Includes: One base section, pan cassette with 3.35" (85mm) spacing, 5 wire shelves, stand | | | | | | | | | | |
| CBKI-62-62G | boiler based | (2) 33.5 x 38.5 x 45 | (2) 851 x 978 x 1143 | 1080 | 490 | N/A | 163,600 | 115 ea | 9 ea | \$67,914 |
| Includes: Two CBKI-62G base sections, two pan cassettes with 3.35" (85mm) spacing, 10 wire shelves, on casters | | | | | | | | | | |
| CLBKI-62G | boilerless | 33.5 x 38.5 x 45 | 851 x 978 x 1143 | 540 | 245 | 36 | 81,800 | 115 | 9 | \$34,202 |
| Includes: One base section, pan cassette with 3.35" (85mm) spacing, 5 wire shelves, stand | | | | | | | | | | |
| CLBKI-62-62G | boilerless | (2) 33.5 x 38.5 x 45 | (2) 851 x 978 x 1143 | 925 | 420 | N/A | 163,600 | 115 ea | 9 ea | \$67,914 |
| Includes: Two CLBKI-62G base sections, pan cassettes with 3.35" (85mm) spacing, 10 wire shelves, on casters | | | | | | | | | | |



Dimensions nominal | Products shown are subject to change without notification | FOB Essex Junction, VT

Model 102 Series

102 CAPACITY PER SECTION

Standard pan cassette with 3.35" (85mm) spacing

- (16) 12" x 20" x 2½" North American hotel pans
- (8) 18" x 26" sheet pans
- Includes 8 wire shelves

Optional pan cassette with 2.56" (65mm) spacing

- (20) 60 mm GN 1/1 pans
- (10) 18" x 26" sheet pans
- Includes 10 wire shelves

STANDS (included in oven price)

| MODELS | CRATED DIMENSIONS (H X W X D) | | SHIP WEIGHT | |
|--------|---------------------------------|------------------|-------------|----|
| | IN. | MM | LB. | KG |
| 102 | 36 x 42 x 35 | 914 x 1067 x 889 | 140 | 64 |
| 62-102 | Ships in crate with bottom oven | | | |



ELECTRIC 102 COMBINATION OVENS

| MODEL | STEAM GENERATION | CRATED DIMENSIONS (H X W X D) | | SHIP WEIGHT | | | ELECTRICAL | | | PRICE |
|---|------------------|-------------------------------|----------------------|-------------|-----|------|------------|-------|----|-----------------|
| | | IN. | MM | LB. | KG | CUBE | PHASE | VOLTS | KW | |
| CBKI-102E | boiler based | 40 x 47 x 48 | 1016 x 1194 x 1219 | 725 | 329 | 69 | 3 | 208 | 27 | \$35,420 |
| Includes: One base section, pan cassette with 3.35" (85mm) spacing, 8 wire shelves, stand | | | | | | | 3 | 240 | 27 | |
| | | | | | | | 3 | 480 | 27 | |
| CBKI-62-102E | boiler based | (1) 33.5 x 38.5 x 45 | (1) 851 x 978 x 1143 | 550 | 249 | 36 | 3 | 208 | 48 | \$63,224 |
| | | | | | | | 3 | 240 | 48 | |
| Includes: CBKI-62E stacked on CBKI-102E, pan cassettes with 3.35" (85mm) spacing, 13 wire shelves, on casters | | | | | | | 3 | 480 | 48 | |
| CLBKI-102E | boilerless | 40 x 47 x 48 | 1016 x 1194 x 1219 | 715 | 324 | 69 | 3 | 208 | 27 | \$35,000 |
| Includes: One base section, pan cassette with 3.35" (85mm) spacing, 8 wire shelves, stand | | | | | | | 3 | 240 | 27 | |
| | | | | | | | 3 | 480 | 27 | |
| CLBKI-62-102E | boilerless | (1) 33.5 x 38.5 x 45 | (1) 851 x 978 x 1143 | 550 | 249 | 36 | 3 | 208 | 48 | \$63,224 |
| | | | | | | | 3 | 240 | 48 | |
| Includes: CLBKI-62E stacked on CLBKI-102E, pan cassettes with 3.35" (85mm) spacing, 13 wire shelves, on casters | | | | | | | 3 | 480 | 48 | |

GAS 102 COMBINATION OVENS

| MODEL | STEAM GENERATION | CRATED DIMENSIONS (H X W X D) | | SHIP WEIGHT | | | GAS | ELECTRICAL PER SECTION | | PRICE |
|---|------------------|-------------------------------|----------------------|-------------|-----|------|---------|------------------------|------|-----------------|
| | | IN. | MM | LB. | KG | CUBE | | VOLTS | AMPS | |
| CBKI-102G | boiler based | 40 x 47 x 48 | 1016 x 1194 x 1219 | 640 | 290 | 69 | 95,500 | 115 | 9 | \$43,120 |
| Includes: One base section, pan cassette with 3.35" (85mm) spacing, 8 wire shelves, stand | | | | | | | | | | |
| CBKI-62-102G | boiler based | (1) 33.5 x 38.5 x 45 | (1) 851 x 978 x 1143 | 540 | 245 | 36 | 177,300 | 115 ea | 9 | \$77,252 |
| | | | | | | | 640 | 290 | 69 | |
| Includes: CBKI-62G stacked on CBKI-102G, pan cassettes with 3.35" (85mm) spacing, 13 wire shelves, on casters | | | | | | | | | | |
| CLBKI-102G | boilerless | 40 x 47 x 48 | 1016 x 1194 x 1219 | 640 | 290 | 69 | 95,500 | 115 | 9 | \$41,685 |
| Includes: One base section, pan cassette with 3.35" (85mm) spacing, 8 wire shelves, stand | | | | | | | | | | |
| CLBKI-62-102G | boilerless | (1) 33.5 x 38.5 x 45 | (1) 851 x 978 x 1143 | 540 | 245 | 36 | 177,300 | 115 ea | 9 | \$75,670 |
| | | | | | | | 640 | 290 | 69 | |
| Includes: CLBKI-62G stacked on CLBKI-102G, pan cassettes with 3.35" (85mm) spacing, 13 wire shelves, on casters | | | | | | | | | | |

FLOOR MODEL – BOILER BASED & BOILERLESS – GAS & ELECTRIC – TOUCHSCREEN CONTROLS

Model 202 Series



202 CAPACITY PER SECTION

Standard transport cart with 3.35" (85mm) spacing

- (30) 12" x 20" x 2½" North American hotel pans
- (15) 18" x 26" sheet pans
- Includes 15 wire shelves

Optional transport cart with 2.64" (67mm) spacing

- (40) 60 mm GN 1/1 pans
- (20) 18" x 26" sheet pans
- Includes 20 wire shelves

ELECTRIC 202 COMBINATION OVENS

| MODEL | STEAM GENERATION | CRATED DIMENSIONS (H X W X D) | | SHIP WEIGHT | | | ELECTRICAL | | | PRICE |
|-------------------|------------------|-------------------------------|--------------------|-------------|-----|------|------------|-------|----|-----------------|
| | | IN. | MM | LB. | KG | CUBE | PHASE | VOLTS | KW | |
| CBKI-202E | boiler based | 81 x 49 x 41 | 2057 x 1245 x 1041 | 816 | 370 | 70 | 3 | 208 | 60 | \$61,418 |
| | | | | | | | 3 | 240 | 60 | |
| | | | | | | | 3 | 480 | 60 | |
| CLBKI-202E | boilerless | 81 x 49 x 41 | 2057 x 1245 x 1041 | 796 | 361 | 70 | 3 | 208 | 60 | \$59,038 |
| | | | | | | | 3 | 240 | 60 | |
| | | | | | | | 3 | 480 | 60 | |

Includes: One base section, transport cart with 3.35" (85mm) spacing, 15 wire shelves

Includes: One base section, transport cart with 3.35" (85mm) spacing, 15 wire shelves

GAS 62 COMBINATION OVENS

| MODEL | STEAM GENERATION | CRATED DIMENSIONS (H X W X D) | | SHIP WEIGHT | | | GAS | ELECTRICAL | | PRICE |
|-------------------|------------------|-------------------------------|--------------------|-------------|-----|------|---------|------------|------|-----------------|
| | | IN. | MM | LB. | KG | CUBE | | VOLTS | AMPS | |
| CBKI-202G | boiler based | 81 x 49 x 41 | 2057 x 1245 x 1041 | 928 | 421 | 70 | 190,000 | 115 | 17 | \$69,356 |
| | | | | | | | | | | |
| CLBKI-202G | boilerless | 81 x 49 x 41 | 2057 x 1245 x 1041 | 928 | 421 | 70 | 190,000 | 115 | 17 | \$65,506 |
| | | | | | | | | | | |

Includes: One base section, transport cart with 3.35" (85mm) spacing, 15 wire shelves

Includes: One base section, transport cart with 3.35" (85mm) spacing, 15 wire shelves



Dimensions nominal | Products shown are subject to change without notification | FOB Essex Junction, VT

COOK – CHILL – SERVE

Combi Banquet System

Do you want to reduce your labor and serve high quality food faster? Then the BKI Combi Banquet System is the tool for you. The banquet system is ideal for use in hotels, restaurants, conference centers, anywhere there is a need to serve plated meals to many guests in one sitting. With the BKI banquet system, your staff avoids stress during peak hours since the meals are prepared and plated in advance.

Think cook chill. Prepare your food ahead of time, plate it in the morning when you can pay attention to detail. Load the plates on the BKI banquet cart and hold in your refrigerator until service time. Then just roll the cart into your BKI Combi for a quick 8 to 10 minute retherm and cover it with the insulated hood to keep warm. When it's time to serve, simply sauce and garnish. **Now how many people do you need to do that?**

The plate cassette is designed to ensure optimum circulation of heat and steam in the oven chamber so that your food is reheated as gently as possible.

The optional insulated thermal cart cover will keep food hot for up to twenty minutes. The thermal cover is full length for superior heat retention and features heavy duty closures.



TRANSPORT CARTS

| | 61 | 62 | 101 | 102 | 202 |
|---|---------|---------|---------|---------|---------|
| Transport cart | \$3,500 | \$3,822 | \$3,500 | \$3,822 | — |
| TC-202 cart w/pan cassette and 2.64" (67mm) spacing | — | — | — | — | \$5,243 |
| TC-202 cart w/pan cassette and 3.35" (85mm) spacing | — | — | — | — | \$5,243 |
| TC-202 cart w/plate cassette and 2.64" (67mm) spacing | — | — | — | — | \$9,058 |
| TC-202 cart w/plate cassette and 3.35" (85mm) spacing | — | — | — | — | \$9,058 |

PAN & PLATE CASSETTES

| | | | | | |
|---|---------|---------|---------|---------|---|
| Pan cassette w/ 2.56" (65mm) spacing* | \$1,183 | \$1,799 | \$1,365 | \$1,799 | — |
| Pan cassette w/ 3.35" (85mm) spacing* | \$1,183 | \$1,799 | \$1,365 | \$1,799 | — |
| Plate cassette w/ 2.56" (65mm) spacing* | \$2,856 | \$5,362 | \$3,108 | \$5,362 | — |
| Plate cassette w/ 3.35" (85mm) spacing* | \$2,856 | \$5,362 | \$3,108 | \$5,362 | — |

MISCELLANEOUS

| | | | | | |
|-------------------------|---------|---------|---------|---------|---------|
| Rack support platform** | \$357 | Std. | \$357 | Std. | — |
| Insulated thermal cover | \$1,848 | \$1,946 | \$1,904 | \$1,974 | \$2,142 |

* Can be used with the transport cart for sizes 61, 62, 101 and 102 ovens. Pan cassettes do not include wire racks, must order separately.

** Required with cassette and/or plate rack on 61 and 101, standard in 62, 102 and 202.

PLATE CASSETTE CAPACITIES

| Vertical Spacing | 61 | 62 | 101 | 102 | 202 |
|--|-----------|-----------|-----------|-----------|-------------|
| Plate cassette w/ 2.56" (65mm) spacing | 20 plates | 39 plates | 32 plates | 63 plates | 117 plates* |
| Plate cassette w/ 3.35" (85mm) spacing | 17 plates | 33 plates | 27 plates | 51 plates | 99 plates |

* Vertical spacing for 202 model is 2.64" (67mm)

BOILERLESS – ELECTRIC – VENTLESS HOOD

Hoodini Combi-Ovens



Hoodini is the ultimate in ventless hood technology. The Hoodini™ hood, designed for the BKL Combi, lets you place your oven just about anywhere. The Hoodini removes smoke, odor, and moisture from the oven cavity. Oven fry bacon or roast chickens and breathe easy.

- Ventless hood combines catalytic system with condensing system
- Condenser removes steam exhaust
- Catalyst removes smoke and fumes
- No filters to change
- Integrated hood - no fire suppression required
- Top clearance required = Zero inches!
- Door is not on timed lock (unlike the competition)
- Not for use with any smoker box
- Bacon, pepperoni, chicken, no problem, there is so little particulate left in the cavity that cleanup is a snap

HOODINI^{***}

VENTILATION
SYSTEM

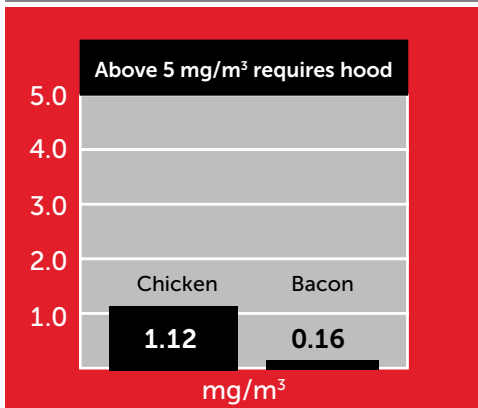
Results for CLBKI-6E-H

Raw Chicken - 1.12 mg/m³:

2 whole chickens/pan for a total of 10 chickens per load (5 trays). Bone-in, skin-on for 8-hour period

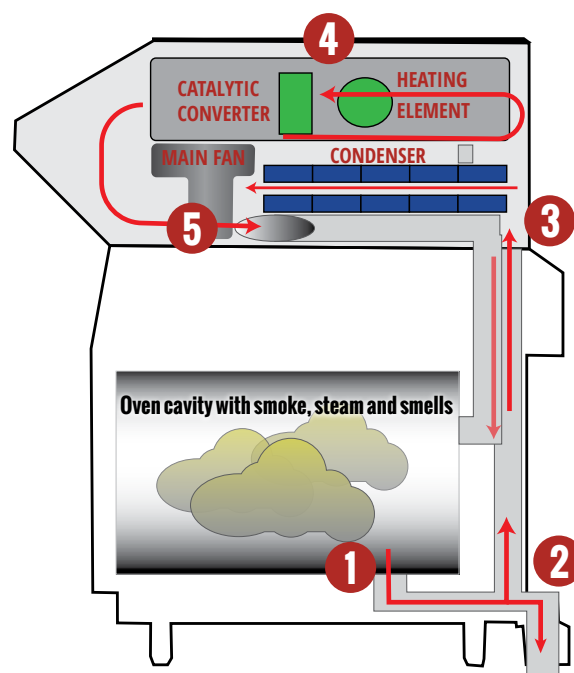
Raw Bacon - 0.16 mg/m³:

10 strips/pan, for a total of 50 strips per load (5 trays). 8 hour duration



HOW DOES HOODINI WORK?

- 1** Main fan starts and pulls cooking vapors out of oven cavity.
- 2** Heavy particles drop towards the drain. Lighter particles get pulled towards the condenser.
- 3** Vapor gets drawn over the condenser. As it cools, water particles form and drip towards the drain.
- 4** Remaining vapor gets super heated, then passes through the platinum and palladium coated catalytic converter where gases are further reduced to carbon dioxide and water.
- 5** These harmless gases are returned to the oven cavity to start the cycle over again.



HOODINI COMBINATION OVENS

| MODEL | STEAM GENERATION | CRATED DIMENSIONS (H X W X D) | | SHIP WEIGHT | | | ELECTRICAL | | | PRICE |
|---|------------------|-------------------------------|--------------------|-------------|-----|------|------------|-------|------|----------|
| | | IN. | MM | LB. | KG | CUBE | PHASE | VOLTS | KW | |
| CBKI-6E-H | boilerless | 49.75 x 27 x 45 | 1264 x 686 x 1143 | 340 | 154 | | 1 or 3 | 208 | 6.9 | \$24,494 |
| Includes: One base section with 2 piece rack system, with 5 wire shelves and Hoodini ventless hood | | | | | | | 1 or 3 | 240 | 9.2 | |
| CBKI-10E-H | boilerless | 57.75 x 27 x 45 | 1467 x 686 x 1143 | 425 | 193 | | 3 | 208 | 10.4 | \$26,600 |
| Includes: One base section with 2 piece rack system, with 10 wire shelves and Hoodini ventless hood | | | | | | | 3 | 240 | 13.8 | |
| | | | | | | | 3 | 480 | 12.4 | |
| CLBKI-61E-H | boilerless | 61 x 54 x 49 | 1549 x 1371 x 1245 | 525 | 239 | | 3 | 208 | 9 | \$29,708 |
| Includes: One base section, 2 piece rack system with 3.35" (85mm) spacing, with 5 wire shelves, stand and Hoodini ventless hood | | | | | | | 3 | 240 | 9 | |
| | | | | | | | 3 | 480 | 9 | |
| CLBKI-101E-H | boilerless | 61 x 54 x 49 | 1549 x 1371 x 1245 | 590 | 268 | | 3 | 208 | 18 | \$36,596 |
| Includes: One base section, 2 piece rack system with 3.35" (85mm) spacing, with 8 wire shelves, stand and Hoodini ventless hood | | | | | | | 3 | 240 | 18 | |
| | | | | | | | 3 | 480 | 18 | |
| CLBKI-62E-H | boilerless | 61 x 54 x 49 | 1549 x 1371 x 1245 | 590 | 268 | | 3 | 208 | 21 | \$39,340 |
| Includes: One base section, pan cassette with 3.35" (85mm) spacing, with 5 wire shelves, stand and Hoodini ventless hood | | | | | | | 3 | 240 | 21 | |
| | | | | | | | 3 | 480 | 21 | |
| CLBKI-102E-H | boilerless | 61 x 54 x 49 | 1549 x 1371 x 1245 | 675 | 306 | | 3 | 208 | 27 | \$43,680 |
| Includes: One base section, pan cassette with 3.35" (85mm) spacing, with 8 wire shelves, stand and Hoodini ventless hood | | | | | | | 3 | 240 | 27 | |
| | | | | | | | 3 | 480 | 27 | |



Dimensions nominal | Products shown are subject to change without notification | FOB Essex Junction, VT

ZERO filters to change

FLOOR MODEL – BOILER BASED & BOILERLESS – TOUCHSCREEN CONTROLS

Pass-Through Combi-Ovens

AVOID CROSS CONTAMINATION

Choose our 2-door oven solution PassThrough to improve logistics in your kitchen and save time.

If you place the PassThrough oven between the kitchen and the serving area, the oven can be loaded from the kitchen side and unloaded from the opposite side when the products are ready. This way, you form a sharp separation between the products to be cooked and the products already cooked - thus preventing cross contamination, for example when you handle poultry.

PassThrough is available in all electric oven models in sizes 61 and 101 including stacked oven models..



Shown with optional fat separator

Pass-Through Combi-Ovens

ELECTRIC 61 PASS-THROUGH COMBINATION OVENS

| MODEL | STEAM GENERATION | CRATED DIMENSIONS (H X W X D) | | SHIP WEIGHT | | | ELECTRICAL | | | PRICE |
|---|------------------|-------------------------------|-----------------|-------------|-----|------|------------|-------|----|-----------------|
| | | IN. | MM | LB. | KG | CUBE | PHASE | VOLTS | KW | |
| CBKI-61E-PT | boiler based | 47 x 39 x 39 | 120 x 100 x 100 | 419 | 190 | – | 3 | 208 | 9 | \$29,120 |
| Includes: One base section with doors on front and back, reset button, 2 piece rack system with 3.35" (85mm) spacing, 5 wire shelves, stand | | | | | | | 3 | 240 | 9 | |
| | | | | | | | 3 | 480 | 9 | |
| CBKI-61-61E-PT | boiler based | 47 x 39 x 81 | 120 x 100 x 205 | 882 | 400 | – | 3 | 208 | 18 | \$56,490 |
| Includes: Two CBKI-61E-PT base sections, reset buttons, two 2 piece rack systems with 3.35" (85mm) spacing, 10 wire shelves, on casters | | | | | | | 3 | 240 | 18 | |
| | | | | | | | 3 | 480 | 18 | |
| CLBKI-61E-PT | boilerless | 47 x 39 x 39 | 120 x 100 x 100 | 419 | 190 | – | 3 | 208 | 9 | \$29,120 |
| Includes: One base section with doors on front and back, reset button, 2 piece rack system with 3.35" (85mm) spacing, 5 wire shelves, stand | | | | | | | 3 | 240 | 9 | |
| | | | | | | | 3 | 480 | 9 | |
| CLBKI-61-61E-PT | boilerless | 47 x 39 x 81 | 120 x 100 x 205 | 882 | 400 | – | 3 | 208 | 18 | \$56,350 |
| Includes: Two CLBKI-61E-PT base sections, reset buttons, two 2 piece rack systems with 3.35" (85mm) spacing, 10 wire shelves, on casters | | | | | | | 3 | 240 | 18 | |
| | | | | | | | 3 | 480 | 18 | |

ELECTRIC 101 PASS-THROUGH COMBINATION OVENS

| MODEL | STEAM GENERATION | CRATED DIMENSIONS (H X W X D) | | SHIP WEIGHT | | | ELECTRICAL | | | PRICE |
|---|------------------|-------------------------------|-----------------|-------------|-----|------|------------|-------|----|-----------------|
| | | IN. | MM | LB. | KG | CUBE | PHASE | VOLTS | KW | |
| CBKI-101E-PT | boiler based | 47 x 39 x 49 | 120 x 100 x 125 | 529 | 240 | – | 3 | 208 | 18 | \$36,022 |
| Includes: One base section with doors on front and back, reset button, 2 piece rack system with 3.35" (85mm) spacing, 8 wire shelves, stand | | | | | | | 3 | 240 | 18 | |
| | | | | | | | 3 | 480 | 18 | |
| CBKI-61-101E-PT | boiler based | 47 x 39 x 89 | 120 x 100 x 225 | 970 | 440 | – | 3 | 208 | 27 | \$65,142 |
| Includes: CBKI-61E-PT stacked on CBKI-101E-PT, reset buttons, two 2 piece rack systems with 3.35" (85mm) spacing, 13 wire shelves, on casters | | | | | | | 3 | 240 | 27 | |
| | | | | | | | 3 | 480 | 27 | |
| CLBKI-101E-PT | boilerless | 47 x 39 x 49 | 120 x 100 x 125 | 529 | 240 | – | 3 | 208 | 18 | \$36,022 |
| Includes: One base section with doors on front and back, reset button, 2 piece rack system with 3.35" (85mm) spacing, 8 wire shelves, stand | | | | | | | 3 | 240 | 18 | |
| | | | | | | | 3 | 480 | 18 | |
| CLBKI-61-101E-PT | boilerless | 47 x 39 x 89 | 120 x 100 x 225 | 970 | 440 | – | 3 | 208 | 27 | \$63,378 |
| Includes: CLBKI-61E-PT stacked on CLBKI-101E-PT, reset buttons, two 2 piece rack systems with 3.35" (85mm) spacing, 13 wire shelves, on casters | | | | | | | 3 | 240 | 27 | |
| | | | | | | | 3 | 480 | 27 | |



Dimensions nominal | Products shown are subject to change without notification | FOB Essex Junction, VT

Combi Options & Accessories

LEGS, STANDS & CASTERS

| | CombiSlim | 61 | 62 | 101 | 102 | 202 |
|---|-----------|---------|---------|---------|---------|-------|
| 31" tall stand w/runners & adjustable feet - COMBISLIM ONLY (N/A W/CASTERS) | \$1,694 | — | — | — | — | — |
| 31-1/2" tall stand w/ runners & adjustable feet | — | \$1,834 | \$1,834 | — | — | — |
| 21-1/2" tall stand w/ runners & adjustable feet | — | — | — | \$2,086 | \$2,086 | — |
| 5" legs w/adjustable leg feet | — | \$497 | \$497 | \$497 | — | — |
| 6-1/2" casters for stands | — | \$511 | \$511 | \$511 | \$511 | — |
| Bolt down/seismic feet | — | — | — | — | — | \$392 |
| Bolt down/seismic feet for stands | — | \$497 | \$497 | \$497 | \$497 | — |

SIDE SHIELD (PRICE PER SECTION)

| | | | | | | |
|---|---|-------|-------|-------|-------|-------|
| Side heat shield* | — | \$497 | \$553 | \$539 | \$602 | \$714 |
| * Stainless steel, to insure protection from grease, water or heat near control panel. Mounts on right side using 4" standoffs. | | | | | | |

CONDENSATE HOOD SYSTEM

| | | | | | | |
|---|---|---------|---------|---------|---------|---|
| Condensate hood with motor* | — | \$3,934 | \$6,923 | \$3,934 | \$6,923 | — |
| * For use with electric ovens only. US and Canada only, not available for general export. | | | | | | |

BKI Condensate Hood = Flexible Installation - Designed to capture escaping steam and vapor from your combi, turn it back into water, and wash it down the drain. The integrated motor is computer controlled with the operation of the combi. The variable speed motor adjusts to meet the needs of the escaping steam, vapor and opening and closing of the door. The Condensate Hood offers efficient, flexible ventilation with 93% steam condensation from your combi oven.

Easy to Install - Available for electric ovens. Can be added at any time during or after installation.



FAT SEPARATION SYSTEM (MUST BE SPECIFIED AT TIME OF ORDER)

| | | | | | | |
|---|---|---------|---------|---------|---------|---|
| Integrated fat separation system for single section ovens | — | \$3,080 | \$3,080 | \$3,080 | \$3,080 | — |
| * For use with electric ovens only. Specialty item, contact factory for lead times. | | | | | | |

BKI's fat separation system is ideal for use in the preparation of very fatty product such as chicken and spare ribs. Tubes direct the fat into a separate container under the oven so it does not clog the drain. The container has a tube that can be easily opened to drain the fat.

Combi Options & Accessories

WIRE RACKS

| | CombiSlim | 61 | 62 | 101 | 102 | 202 |
|---|-----------|-------|-------|-------|-------|-------|
| Full size rack for 62, 102 and 202 models | — | — | \$301 | — | \$301 | \$301 |
| 12-15/16" x 19-3/4" half size rack | — | \$224 | — | \$224 | — | — |
| Rack for CombiSlim ovens - sizes 6 & 10 | \$175 | — | — | — | — | — |

CORE TEMPERATURE PROBE

| | | | | | | |
|-----------------|---|-------|-------|-------|-------|-------|
| Extra probe* | — | \$679 | \$679 | \$679 | \$679 | \$679 |
| Sous Vide probe | — | \$665 | \$665 | \$665 | \$665 | \$665 |

* One core probe is shipped standard. Order this probe if you would like an extra.

Detachable temperature probe (150-500°F/65-260°C) can be removed from the oven for cleaning, sanitizing and proper insertion into the product. The CBKI/CLBLI probe features 3 measuring points.



RIGHT HINGED DOOR CONVERSION KIT (PRICE PER SECTION)

| | | | | | | |
|---|---|-------|-------|-------|-------|---|
| Door hinged on right, controls remain on right* | — | \$500 | \$500 | \$500 | \$500 | — |
|---|---|-------|-------|-------|-------|---|

* Not required to convert CombiSlim ovens. N/A on 202

VOLTAGE OPTIONS (PRICE PER SECTION)

| | | | | | | |
|--|---|-------|-------|-------|-------|---------|
| 480 volt, 3 phase* (special order) Must be specified at time of order. | — | \$854 | \$854 | \$854 | \$854 | \$1,015 |
|--|---|-------|-------|-------|-------|---------|

PLUMBING OPTIONS

| | | | | | | |
|---------------------|-------|-------|-------|-------|-------|-------|
| Backflow preventer* | \$217 | \$217 | \$217 | \$217 | \$217 | \$217 |
|---------------------|-------|-------|-------|-------|-------|-------|

* Two per section needed for 61, 101, 102, 202, one per section needed for CombiSlim ovens


LIMITED EXTENDED WARRANTY (PRICE PER SECTION)

| | | | | | | |
|--------------------------------------|---------|---------|---------|---------|---------|---------|
| CLBKI-6E / CLBKI-10E - NET Price | \$1,575 | — | — | — | — | — |
| CLBKI-6E-H / CLBKI-10E-H - NET Price | \$1,862 | — | — | — | — | — |
| CBKI 61, 101, 62, 102 - NET Price | — | \$2,170 | \$2,170 | \$2,170 | \$2,170 | — |
| CBKI-202 - NET Price | — | — | — | — | — | \$2,940 |
| CLBKI 61, 101, 62, 102 - NET Price | — | \$1,862 | \$1,862 | \$1,862 | \$1,862 | — |
| CLBKI 202 - NET Price | — | — | — | — | — | \$2,667 |



One extra year maximum. Must be purchased at time of original equipment order

Combi Cooking Accessories




SMOKER BOX

| | DESCRIPTION | PRICE |
|---|---|----------------|
|  | BKI Smoker Box - Independently controlled from 5-60 minutes, the BKI smoker box burns flavored wood chips to produce wood flavored product. Removeable\ for easy cleaning. Wood chips not included. Not for use with Hoodini models. | \$1,599 |



FRY RACKS & BASKETS

| | DESCRIPTION | PRICE |
|---|---|--------------|
|  | Multi-Purpose Fry Rack - Full-size (14-1/2" x 24-1/2") wire mesh pan for cooking fried foods without adding cooking oil or sprays, 1/2" reinforced rim adds rigidity and helps to prevent overloading, welded stainless steel construction offers better air circulation than standard sheet metal pans with holes. Fits in 18"x26" full size sheet pan. | \$322 |
|  | Fry Basket - Crisp French fries without the use of fat - BKI's French fry basket is excellent for the preparation of fries, vegetables, fish, etc. The wire basket ensures optimum heat distribution for even results. You get crisp French fries easily without adding any fat at all. | \$287 |

SPECIALTY RACKS



| | DESCRIPTION | PRICE |
|---|--|--------------|
|  | Patented Chicken Roasting Rack - Half-size (13" x 18") wire shelf with protruding holders. Will accommodate (8) chickens/poultry. The spikes heat the product from the inside while the combi heats it from the outside. Fits perfectly inside a standard hotel pan to capture drippings for gravies and/or easy oven clean up. | \$203 |
|  | Spare Rib Rack - Full Hotel size wire rack with slots for full racks of ribs. Will accommodate 6 full racks. The rib rack optimizes space while still allowing for airflow for the perfect ribs. Ribs are placed upright. | \$753 |
|  | Potato Spikes - Bake potatoes in only 30 minutes with the enamel coated potato spikes. With 28 spikes, this accessory is perfect for the preparation of potatoes, chicken legs and tomatoes. The spikes heat the product from the inside while the oven heats it from the outside greatly speeding up the cooking process. | \$357 |

GRILLING




| | DESCRIPTION | PRICE |
|---|---|--------------|
|  | Combi Sheet/Pizza Grill - BKI's enamel coated oven sheet offers a wide variety of applications. One side is designed for grilling meat and vegetables. The other side is ideal for baking pizzas. The thickness of the sheet combined with the special coating produces perfect crisp pizza crust. | \$400 |
|  | Grilling Grid - BKI's enamel coated grilling grid is ideal for grilling meat, fish, poultry and vegetables right in your oven. The grilling grid ensures distinct grill marks, excellent taste and quick preparation. Thanks to the non-stick coating, it is easy to clean. | \$455 |

Combi Cooking Accessories

BAKING SHEETS

| | DESCRIPTION | PRICE |
|---|---|--------------|
|  | Silicone Baking Sheet - The sheets are 2 mm thick and have a silicone coating which makes them easy to clean. | \$119 |
|  | Perforated Baking Sheet - BKI's's perforated aluminium baking sheets ensure your bread has a crisp crust all the way around. The sheets are 2 mm thick and have a silicone coating which makes them easy to clean. | \$119 |

HOTEL PANS & MULTIPURPOSE TRAY

| | DESCRIPTION | PRICE |
|---|---|--------------|
|  | Enamel Hotel Pan - 12" x 20" x 2-1/2" North American hotel pan | \$455 |
|  | Edged Sear Sheet - shallow depth enamel coated hotel pan. The Edged Sear Sheet is perfect for searing meats, seafood, and vegetables while containing any liquids or breading. The quick heating sear sheet gives a great sear regardless of product size. Thanks to the non stick coating, it is easy to clean. | \$490 |
|  | Multipurpose Tray - BKI's's enamel coated multi-purpose tray is perfect for fried eggs, pancakes, etc. The non-stick coating, ensures perfect roasting and baking results and makes cleanup easy. | \$476 |

CHICKEN ROASTING SYSTEM - What do you need?

| OVEN | RACK SPACING | # CHICKENS | ACCESSORY | QTY |
|------|--------------|------------|--|------|
| 61 | 65 mm | 16 | Chicken Roasting Rack & Enamel Hotel Pan | 2 ea |
| | 85 mm | 16 | Chicken Roasting Rack & Enamel Hotel Pan | 2 ea |

| OVEN | RACK SPACING | # CHICKENS | ACCESSORY | QTY |
|------|--------------|------------|--|------|
| 62 | 65 mm | 32 | Chicken Roasting Rack & Enamel Hotel Pan | 4 ea |
| | 85 mm | 32 | Chicken Roasting Rack & Enamel Hotel Pan | 4 ea |

| OVEN | RACK SPACING | # CHICKENS | ACCESSORY | QTY |
|------|--------------|------------|--|------|
| 101 | 65 mm | 24 | Chicken Roasting Rack & Enamel Hotel Pan | 3 ea |
| | 85 mm | 24 | Chicken Roasting Rack & Enamel Hotel Pan | 3 ea |

| OVEN | RACK SPACING | # CHICKENS | ACCESSORY | QTY |
|------|--------------|------------|--|------|
| 102 | 65 mm | 48 | Chicken Roasting Rack & Enamel Hotel Pan | 6 ea |
| | 85 mm | 48 | Chicken Roasting Rack & Enamel Hotel Pan | 6 ea |

| OVEN | RACK SPACING | # CHICKENS | ACCESSORY | QTY |
|------|--------------|------------|--|-------|
| 202 | 65 mm | 112 | Chicken Roasting Rack & Enamel Hotel Pan | 14 ea |
| | 85 mm | 112 | Chicken Roasting Rack & Enamel Hotel Pan | 14 ea |

WATER TESTING – TREATMENT – FILTRATION

Water Treatment

WATER TREATMENT & TESTING POLICY It is the responsibility of the owner/operator/purchaser to verify that the incoming water supply is tested and complies with our water quality standard below. Non-compliance with standards may VOID the original equipment manufacturer's warranty.

- Total dissolved solids: 40-125 ppm
- Chlorides: < 25 PPM
- Chlorine: < 0.2 PPM
- Hardness: 35-100 PPM
- pH Factor: 7.0 - 8.5
- Chloramine: < 0.2 PPM
- Silica: < 13 PPM

It is important to get your water analyzed and your system in place prior to installation!!

Optipure offers both water filtration and water treatment systems for use with BKI Combi ovens. For detailed technical information on these systems visit www.optipurewater.com or call Optipure at 800-333-2556.

WATER TREATMENT SYSTEMS If your water is NOT within the quality guidelines above, refer to the table below to find the right Optipure water treatment system for your BKI Combi.

OptiPure OP Series systems utilize reverse osmosis (RO) to remove total dissolved solids (TDS) from water, including chlorides and hardness minerals. Then a select balance of minerals is introduced into the pure water to provide esirable "Optimized" water with a stable, non-aggressive nature that can significantly reduce water-related equipment problems including corrosion and scale.

| Optipure Model | For Use With Combi Models |
|----------------|--|
| OP175/16 | All 61, 101, 62, 102 and all CombiSlim ovens (single and double stack) |
| OP350/16 | All 202, 61-61, 62-62, 61-101, 62-102 |

WATER FILTRATION SYSTEMS If your water is within the quality guidelines above, use Optipure model QTCR-1 filtration system. The QTCR-1 reduces chorine/chloramines and sediment, inhibits scale and helps guard against corrosion. Use one QTCR-1 with any BKI Combi (single or double).



| Optipure Model | For Use With Combi Models | List Price |
|----------------|---|------------|
| OP175/16 | 175 GPD RO/mineral addition with 16 gal tank & RP (Qty 1 per unit) | \$6,076 |
| OP350/16 | 350 GPD RO/mineral addition with 16 gal tank & RP (Qty 1 per roll-in or double stack) | \$7,490 |
| QTCR-1 | Multi-stage water filtration system (Qty 1 per single or double stack unit) | \$840 |

These products are covered under warranty by Optipure for 1 year against defects in material and workmanship. Warranty does not include filters or membranes. Visit www.optipurewater.com for details.

SAVE TIME – SAVE MONEY – SAVE LABOR

Combiwash

NO CONTACT WITH CHEMICALS

Benefit from the automatic cleaning system CombiWash® and save precious time as well as money. With low consumption of water, energy, and liquid chemicals, your combi oven becomes perfectly clean. After a long work day, you simply select a cleaning level according to the usage of the oven, and CombiWash® automatically adds just the right amount of water, liquid detergent, and rinse aid – easy and hygienic. Also, you need not worry about getting in contact with chemicals because cleaning takes place in a closed circuit.



WORRY FREE COMBI INSTALLATION

Platinum Pro Program

The BKI Platinum Professional Installation Program is designed to offer our customers a worry free installation and start up experience when purchasing any of our Combi ovens. It includes: Staging, Site survey, Delivery, Installation, Connection of Utilities and Start up. Installation is provided by BKI Authorized Platinum Pro Providers and is available for Combi ovens at time of purchase.

* CombiSlim models not included



HOW DOES THE PROGRAM WORK?

- Add the option to the purchase order with the following required information. Note: Platinum Professional Installation must be ordered at time of equipment purchase.
 - Customer name
 - Customer ship to address
 - Customer contact
 - Contact phone
- Customer Service will get shipping address of Service Agent (ASA) from Technical Service.
- Customer Service will give a copy of the acknowledgement to
- Technical Service.
- Technical Service will contact the ASA to inform them of the oven shipment.
- The ASA will contact the customer to arrange site survey, installation and start-up.
- When complete, the ASA will contact the BKI sales team to demonstrate the unit.

CUSTOMER PROGRAM RESPONSIBILITIES

The customer is responsible for providing the following prior to installation:

- A water treatment system, if required to meet the factory water quality requirements. Installation of a water treatment system is NOT included with this program. Refer to 44 for information on BKI water quality requirements and water treatment options.
- 1/2" treated cold water line installed within 2' to 3' maximum from the rear of the oven. If a water treatment system is installed, the water supply must come from that system.
- Untreated water can be used for hand shower and quench
- Electrical disconnect and/or connection point within 2' to 3' from the rear of the oven
- Gas Oven Only - Gas service with a shut off within 2' to 3' from the rear of the oven
- An approved floor drain within 2' to 3' from the rear of the oven
- An approved and operational ventilation hood

1

STAGING

1. The equipment is shipped to the ASA and stored until the site is ready.
2. Storage of the oven is limited to 3 weeks.

2

SITE SURVEY

1. The ASA will perform a site survey to assure all requirements for a trouble free installation have been met. If there are any anomalies, the ASA will document and present them to the customer. The customer is responsible for resolving any non-compliance at the site prior to equipment delivery.
2. Additional charges may be applicable for non-compliance.

3

DELIVERY

1. The ASA will deliver the equipment to the site as scheduled, uncrate, stack if necessary, assemble stands and set in place.
2. The ASA will remove and dispose of all shipping material.
3. Removal and disposal of existing equipment is not included.

4

INSTALLATION

1. The ASA will complete the final assembly of the oven.
2. Installation of a water treatment system is NOT included with this program

5

CONNECTING UTILITIES

1. Connect Gas: The ASA will connect the gas hose from the oven to an appropriate gas line connection.
2. Connect Power: The ASA will hook up the oven to an approved disconnect device.
3. Connect Water: The ASA will connect the water hose to the appropriate water feed connection point.

6

START UP

1. The ASA will perform a Factory Start Up according to BKL recommended procedures.
2. The ASA will complete the Start Up Form.
 - i. One copy goes to the store
 - ii. One copy goes to the Mfg. Rep
 - iii. One copy goes to the ASA
4. The ASA will scan the form and send it to BKL.
5. The ASA will notify the BKL sales team of complete installation.
6. The BKL sales team will then schedule a demo at the customer site.

WORRY FREE COMBI INSTALLATION

Platinum Pro Program

ELECTRIC SINGLE STACK OVENS

| | 61 | | 62 | | 101 | | 102 | | 202 | |
|-----------------|---------|---------|---------|---------|---------|---------|---------|---------|---------|---------|
| Voltage | 208-240 | 440-480 | 208-240 | 440-480 | 208-240 | 440-480 | 208-240 | 440-480 | 208-240 | 440-480 |
| Kit Number | 58446 | 58447 | 58448 | 58449 | 58450 | 58451 | 58452 | 58453 | 58454 | 58455 |
| PPI (NET)* | \$2,350 | \$2,350 | \$2,375 | \$2,375 | \$2,350 | \$2,400 | \$2,525 | \$2,400 | \$2,975 | \$2,750 |
| Parts Kit (NET) | \$596 | \$596 | \$625 | \$625 | \$605 | \$605 | \$895 | \$605 | \$1,125 | \$895 |

ELECTRIC DOUBLE STACK OVENS

| | 61/61 | | 62/62 | | 61/101 | | 62/102 | |
|-----------------|---------|---------|---------|---------|---------|---------|---------|---------|
| Voltage | 208-240 | 440-480 | 208-240 | 440-480 | 208-240 | 440-480 | 208-240 | 440-480 |
| Kit Number | 58456 | 58457 | 58458 | 58459 | 58460 | 58461 | 58462 | 58463 |
| PPI (NET)* | \$2,600 | \$2,600 | \$2,600 | \$2,600 | \$2,600 | \$2,600 | \$2,970 | \$2,970 |
| Parts Kit (NET) | \$750 | \$750 | \$805 | \$805 | \$750 | \$750 | \$1,240 | \$1,240 |

GAS SINGLE STACK OVENS

| | 61 | 62 | 101 | 102 | 202 |
|-----------------|---------|---------|---------|---------|---------|
| Voltage | 120 | 120 | 120 | 120 | 120 |
| Kit Number | 58442 | 58442 | 58442 | 58442 | 58635 |
| PPI (NET)* | \$2,415 | \$2,415 | \$2,415 | \$2,415 | \$2,549 |
| Parts Kit (NET) | \$682 | \$682 | \$682 | \$682 | \$695 |

GAS DOUBLE STACK OVENS

| | 61/61 | 62/62 | 61/101 | 62/102 |
|-----------------|---------|---------|---------|---------|
| Voltage | 120 | 120 | 120 | 120 |
| Kit Number | 58407 | 58407 | 58407 | 58407 |
| PPI (NET)* | \$3,175 | \$3,175 | \$3,175 | \$3,175 |
| Parts Kit (NET) | \$1,266 | \$1,330 | \$1,330 | \$1,330 |

* PPI price includes labor and parts kit

Unit prices based on man hours, with the exception of the mileage.

Travel price based on 2 men, 1 hour and 50 miles travel each way. Travel outside this scope will be charged extra to the customer. Pricing is based on normal business hours, 8:00-5:00, Monday-Friday. Ask for a quote for an overtime installation cost if required.

If for any reason the installation/startup is delayed due to a lack of functioning utilities, a return trip will be charged to the customer. Removal of doors, windows, counters, or equipment to get the oven(s) to the installation location is not included in pricing.

All pricing is based on ground floor installation with minimum of 45" of clearance access from the point of entry to the final oven location.

Additional man hours will be charged on a separate invoice to the customer.

Factory Paid Combi Startup

The BKI Paid Start-Up ensures our customers' experience is trouble-free from the start. This program is included with the purchase of all BKI Combi ovens.

A "START-UP" is a service performed by the Authorized Service And Parts Distributor (ASAP) and is paid for by the factory. The Technician will follow a detailed start-up form specific to the equipment which requires that many items are checked and adjusted as necessary to meet factory specifications. The form is completed in its entirety and returned to the factory.

PROGRAM REQUIREMENTS

- A Start-up must be called into an ASAP at least 5 days prior to requiring the service.
- The Start-up is to be completed prior to the customer using the equipment.
- All required utilities and associated supporting equipment such as hoods, drains, fire protection equipment, must be in place and operational prior to starting up the equipment. Confirm prior to scheduling a start-up.
- If a start-up is scheduled and the equipment or utilities are not ready, the customer will be charged for the unsuccessful service call.
- Start-ups are to be performed between the hours of 8:00 AM - 5:00 PM, Monday-Friday.
- A Start-up covers travel from the ASAP's facility to the site of 100 miles round trip. Travel in excess of the 100 miles is the responsibility of the customer.

To find a BKI Service Agent in your area visit www.bkideas.com

* When contacting an ASAP Distributor for either service described here, be prepared to provide an accurate address with a contact name and phone number(s) for the site.

** The training of customers on how to use the equipment is not the responsibility of the service agent. This responsibility rests with the Dealer or the Sales Representative.



How to Place an Order



REVIT & AUTOCAD SYMBOLS

CAD symbols for BKI equipment are available on our websites and on the KCL CADalog. Symbols include standard equipment in plan, side, front and 3-D views, layered to FEDA/FCSI recommended guidelines.

Contact Kochman Consultants, Ltd. (KCL) for a free 14 day trial version. Call KCL at (847) 470-1195 or visit their website at www.kclcad.com to download your trial version.



AUTOQUOTES™ PARTICIPANTS

In addition to brochures and FCSI/NAFEM formatted specification sheets, BKI participates in AutoQuotes quotation system and database.

For more information on this service, please contact AutoQuotes at 8800 W Baymeadows Way #500 Jacksonville, FL 32256; (904)384-2279

HOW TO PLACE AN ORDER

Resale Certificate Number: required from all Dealers.

All orders are subject to acceptance by the local representative and our office.

All orders must have the Dealer's name, address, phone number, purchase order number and purchase order dollar amount.

All orders must include a requested ship date, ship to address, job name, location and freight terms (i.e. 3rd party or prepaid & add to invoice).

All orders must include model number, voltage requirement, type of gas, altitude if installation is 2000 feet and over.

Legs, Stands and Casters are optional accessories for Counter/Stand models.

Specify any accessories you want to include with your order.

International Orders: In an ever expanding international marketplace, it is necessary for a domestic dealer, in limited situations, to become involved in an export opportunity that will result in a contractual sale. In this instance BKI must respond to its domestic dealer and, while recognizing the importance of our international distributor, ultimately ensure proper service to the customer after the sale.

Any orders shipping outside the continental US will be subject to an 8% EIAF (Export Infringement Administration Fee), and could be subject to other charges including special electrical or gas configuration charges and CE approval fees. Dealers in Canada will pay an 8% EIAF when shipping outside of their originating country.

International Warranty: The standard warranty for all equipment shipped outside of the U.S. or Canada is 1 year on parts only from the date of installation.

U.S. & Canada Warranty: The standard warranty for all equipment shipped within the U.S. and Canada is parts and labor from the date of

installation. See product descriptions for length of warranty. See BKI Limited Warranty on 52.

TERMS & CONDITIONS

Prices are U.S. dollars F.O.B. from origin and do not include charges for freight or installation.

Standard Payment terms: NET 30 Days. If not paid within terms the following additional charges apply:

- 1.0% if 30 days past due
- 5.0% if more than 90 days past due

Freight classification: Class 77.5, unless otherwise indicated.

A \$50 per day storage fee will be charged for orders not shipped from the BKI manufacturing facility on assigned ship date.

RETURN POLICY

Returns & Cancellations: BKI products cannot be returned without prior written factory authorization. The restocking charge is 25% for nonstandard equipment, 15% for standard equipment, plus any costs to recondition the equipment. No returns accepted after 30 days from date of invoice. Returns for credit must be freight prepaid. Orders cancelled or changed after production has started are subject to a charge of 25%.

Returned Goods Authorization (RGA) must accompany all returns. All returns must be shipped prepaid within 30 days of authorization and must be in proper crating. Repair of any shipping damages will be deducted from credit due.

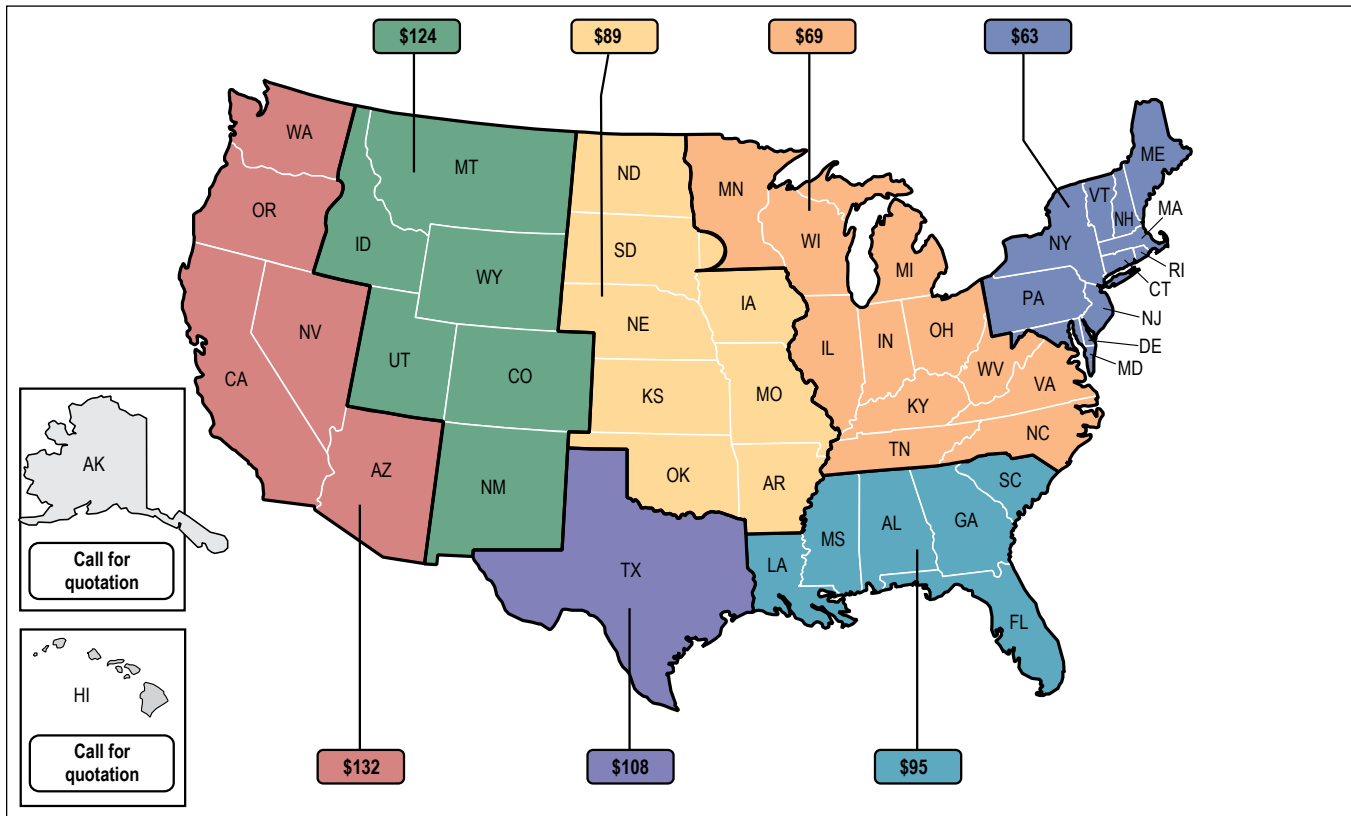
BKI reserves the right to refuse the return of non-standard products.

PRICES AND SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

The Company reserves the right to make substitutions of components without prior notice.

ERRORS: Descriptive, typographic or photographic are subject to correction.

Freight/Handling Rates



This program applies to customers located in the continental United States only. All other countries, call for quote.

ESTIMATING FREIGHT/HANDLING COST (Minimum Charge - \$185.00)

1. FREIGHT RATE: Locate state/rate on map you are shipping to.
2. MULTIPLIER: Total weight of shipment ÷ 150.
3. FREIGHT COST: FREIGHT RATE X MULTIPLIER.

EXAMPLE: FREIGHT RATE = \$58.00
 WEIGHT = 300 lbs.
 MULTIPLIER = 300 ÷ 150 = 2.0
 FREIGHT COST = \$58.00 X 2.0 = \$116.00

FREIGHT CLASSIFICATION

CLASS 77.5, unless otherwise shown on model pricing page in this book.

NOTES: RATES ONLY APPLY IF:

1. Freight ships from BKL warehouse.
2. BKL chooses freight carrier.
3. BKL must pre-pay and add freight to invoice.
4. Minimum freight charge = \$185.00.

EXTRA CHARGES

(ADD TO STANDARD DELIVERY CHARGES)

- Inside Delivery = \$125.00 per oven
- Lift Gate Delivery = \$125.00
- Construction Site Delivery = \$100.00
- Residential Delivery/Limited Access = \$100.00
- Redelivery fee = \$65.00
- All other requests, call for pricing.

FREIGHT DAMAGE: Regardless of who is paying for the freight, title passes to the consignee when the merchandise leaves our dock and thereafter travels at the risk of the purchaser. If freight damage is noticed or suspected, freight should be refused. DO NOT accept. In cases of concealed damage, save all packaging, immediately notify carrier of your findings and intention to file claim. All orders for replacement parts or units due to freight damage will be invoiced under our regular terms. Any reimbursements or credit must come from the freight company.

BKI Limited Warranty

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| WHAT IS COVERED | <p>This warranty covers defects in material and workmanship under normal use and applies only to the original purchaser, providing that:</p> <ul style="list-style-type: none"> • The equipment has not been accidentally or intentionally damaged, altered, or misused; • The equipment is properly installed, adjusted, operated, and maintained in accordance with national and local codes, and in accordance with the installation and operating instructions provided with this product. • The serial number rating plate affixed to the equipment has not been defaced or removed. |
| WHO IS COVERED | This warranty is extended to the original purchaser and applies only to equipment purchased for use in the U.S.A. |
| COVERAGE PERIOD | <p>Warranty claims must be received in writing by BKI within one (1) year from date of installation or within one (1) year and three (3) months from date of shipment from the factory, whichever comes first.</p> <ul style="list-style-type: none"> • All Combi Models: One (1) Year limited parts and labor. • Warranty period begins the date of dealer invoice to customer or 90 days after shipment date from BKI, whichever comes first. |
| WARRANTY COVERAGE | This warranty covers on-site labor, parts and reasonable travel time and travel expenses of the authorized service representative up to 100 miles round trip and two (2) hours' travel time and performed during regular, weekday business hours. |
| EXCEPTIONS | Any exceptions must be preapproved in advance in writing by BKI. The extended door warranty on convection ovens years three (3) through five (5) is a parts-only warranty and does not include labor, travel, mileage, or any other charges. |
| EXCLUSIONS | <ul style="list-style-type: none"> • Negligence or acts of God • Thermostat calibrations after 30 days from equipment installation date • Air and gas adjustments • Light bulbs • Gaskets, o-rings and seals • Glass and door adjustments • Glass • Fuses • Adjustments to burner flames and cleaning of pilot burners; tightening of screws or fasteners • Failures caused by erratic voltages or gas suppliers • Unauthorized repair by anyone other than a BKI Factory Authorized Service Center • Damage in shipment • Alteration, misuse, or improper installation • Thermostats and safety valves with broken capillary tubes • Freight costs other than normal UPS charges • Ordinary wear and tear • Failure to follow installation and/or operating instructions |
| INSTALLATION | Leveling, as well as proper installation and check out of all new equipment - per appropriate installation and use materials - is the responsibility of the dealer or installer, not the manufacturer. |
| REPLACEMENT PARTS | BKI genuine Factory OEM parts receive a 90-day materials warranty effective from the date of installation by a BKI Factory Authorized Service Center. |

This warranty is in lieu of all other warranties, expressed or implied, and all other obligations or liabilities on the manufacturer's part. BKI shall in no event be liable for any special, indirect, or consequential damages, nor in any event be liable for damages in excess of the purchase price of the unit. The repair or replacement of proven defective parts shall constitute a fulfillment of all obligations under the terms of this warranty.

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Creating great food while increasing your profit!

