



*Combi-King® Electric Boilerless
and Symbiotic Steam System
Combination Oven Series*

Series: ETE & EHE Installation Manual

Revised 10.19.2018
SS-IM-001.03





DEAR CUSTOMER

Congratulations on the purchase of your new Combi-King® Combination Oven. By purchasing this new oven, you have entered into a new era of cooking. With the new technology and simplicity built into the Combi-King® Combination Oven, you will receive excellent results in no time at all. The oven's ease and simplicity of operation will help you realize savings in training dollars.

With the Combi-King one touch, simply identify the relevant food, push start, and you are cooking. The simplicity of operation guarantees consistently produced products without having to set times, temperatures, and finishes.

For the Chef, the Combi-King offers a wide array of functions and steps that once tested can be saved and recreated by experienced kitchen staff as well as the first time operator.

BKI Worldwide, Inc. is a wholly owned subsidiary of Standex International Corporation.

NOTICE

Please read the operations manual in full before starting up the appliance to make sure all the benefits and safety information is understood.

For more information, culinary support, and customer service please contact 1- 800-927-6887

Appliance Model _____

S/N _____

Dealer _____

Installer _____

Date of Install _____



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INTRODUCTION/SAFETY INFORMATION

Intended Use

BKI® Combi-King® Combination Ovens are solely intended for use in commercial kitchens.

The units may only be used for cooking food using the correct racks, containers, baking sheets, and slide in pans. Roll in rack dollies and cassettes must only be supplied by BKI.

Units should only be used with purest quality drinking water for unit protection. The owner of the oven should test water for filtration needs. Water quality needs can be found in the manual under "Water Quality."

Your new Combi-King® oven should not be used for the following purposes, among others:

- As a dishwasher
- Drying towels, paper, or dishes
- As a storage container
- Heating brines, oils, or other chemicals
- Heating closed containers (i.e. canned goods)
- Heating flammable liquids
- Deep frying
- Cleaning air filters or equipment parts



Safety Precautions

Always follow recommended safety precautions listed in this manual. To the left is the safety alert symbol. When you see this symbol on your equipment, be alert to the potential for personal injury or property damage.

Safety Signs and Messages

The following safety signs and messages are placed in this manual to provide instructions and identify specific areas where potential hazards exist and special precautions should be taken. Know and understand the meaning of these instructions, signs, and messages.

DANGER

This message indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

WARNING

This message indicates a potentially hazardous situation, which, if not avoided, could result in death or serious injury.

CAUTION

This message indicates a potentially hazardous situation, which, if not avoided, may result in minor or moderate injury. It may also be used to alert against unsafe practices.

NOTICE

This message is used when special information, instructions or identification are required relating to procedures, equipment, tools, capacities and other special data.

WARNING

California Residents Only

WARNING: This product can expose you to chemicals including chromium which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

SAFETY INFORMATION—SAFE WORK PRACTICES

Beware of High Voltage

This equipment uses high voltage. Serious injury can occur if you or any untrained or unauthorized person installs, services, or repairs this equipment. ALWAYS use an AUTHORIZED SERVICE AGENT to service your equipment.



Beware of Hot Surfaces—DO NOT Touch

The door on this unit reaches temperatures that can cause burns. Use caution when opening and closing the door. Do not touch any of the surfaces when the unit is heated.



Protect Children

Keep children away from this equipment. Children may not understand that this equipment is dangerous for them and others.



NEVER allow children to play near or operate your equipment.

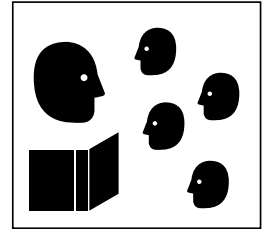
Be Prepared for Emergencies

Be prepared for fires, injuries, or other emergencies. Keep a first aid kit and a fire extinguisher near the equipment. You must use a 40-pound type BC fire extinguisher and keep it within 25 feet of your equipment. Keep emergency numbers for doctors, ambulance services, hospitals, and the fire department near your telephone.



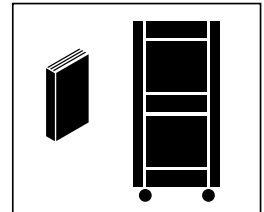
Know Your Responsibilities as an Employer

- Make certain your employees know how to operate the equipment.
- Make certain your employees are aware of the safety precautions on the equipment and in this manual.
- Make certain that you have thoroughly trained your employees about operating the equipment safely.
- Make certain the equipment is in proper working condition. If you make unauthorized modifications to the equipment, you will reduce the function and safety of the equipment as well as void the warranty.



Keep this Manual With the Equipment

This manual is an important part of your equipment. Always keep it nearby for easy access.



If you need to replace this manual, contact:

BKI

Technical Services Department
2812 Grandview Dr.
Simpsonville, SC 29680

Or call toll free: 1-800-927-6887

Outside the U.S., call 864-963-3471

Or visit www.bkideas.com



SAFETY INFORMATION—SPECIFIC PRECAUTIONS

⚠ CAUTION

Equipotential Ground Plane

When a high current flows through a conductor, differences in potential appear between the conductor and nearby metallic surfaces near the appliance. As a result, sparks may be produced between the appliance and surrounding metal surfaces. These sparks could cause serious injury, damage, or fire.

BKI provides an Equipotential ground terminal for the connection of a bonding conductor after the installation of the appliance per IEC60417-1. This terminal is located on the inside of the Power Entry Supply box near the Earth connection and is marked with this symbol



⚠ WARNING

Disconnect power before servicing.

⚠ WARNING

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

⚠ WARNING

DO NOT connect Combi oven drain connection to any drain material that cannot sustain 175° F.

NOTICE

For Your Safety

DO NOT store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

NOTICE

For Your Safety

All service must be performed by a qualified BKI authorized technician.

NOTICE

For Your Safety

This manual is a part of your new Combi-King® Combination oven. You must keep and maintain it for the entire life span of your Combi-King and pass it on to the next owner of the unit.

Retain this manual for reference, keep it where you can use it.

This manual may be subject to new technical developments, modifications, and unforeseen errors.

DO NOT operate or attempt to operate this appliance or any accessories without reading completely and fully understanding this manual.



SAFETY INFORMATION

General Safety Guidelines for Installers, Users, and Service Technicians

- Read, understand, and follow the instructions, and heed and obey the warnings of the Installation Manual, the Operator's Manual, and the labels on the Combi oven, accessories, and supporting products.
- Improper installation, maintenance, cleaning, or modifications to the Combi oven can lead to injury or death of the operator(s), and equipment and property damage.
- **Steam** – To avoid steam burns, open the Combi door by turning the handle to the left or clockwise ("airing") position and waiting for the steam and condensate to clear. Then, turn to the right or counterclockwise and slowly open the door. Never breathe steam, superheated steam, or hot air.
NOTE: The cooking program is interrupted whenever the door is opened.
- **Heat** – The Combi, cooking containers, shelves, and inner door and anything else inside the cooking compartment are HOT, as are many of the component parts. Wear DRY heatproof gloves or mitts.
- **Exhaust Vents** – The top of the Combi, and the gas and steam exhaust vents are very hot during operation and remain hot for some time. Never breathe gas or steam from the exhaust vents.
Use extreme caution when working on or near this area and component parts.
- **Scalds** – DO NOT place containers with liquid contents or contents that become liquid on oven racks higher than you can see. You must be able to see into the container. Cover containers (individual or on trolleys) containing hot or hot liquid items to help prevent spills during transport. Observe and heed, and obey the additional warning labels posted on the Combi.
- **Grease Spatter** – Hot grease will spatter and cause burns if sprayed with water. Locate fryers and similar appliances outside the range of the Combi hand shower.
- **Electric Shock** – Use the hand shower only on the inside of the oven. Use of the hand shower, hoses, power cleaners, or pressure washers on the outside of the Combi can cause electric shock and/or damage to electrical and electronic components.
- **Cleaning and Daily Maintenance** – Wait for the Combi to cool before cleaning and performing daily maintenance. **DO NOT** spray water in a hot cooking compartment. Do not use hoses, power cleaners, pressure washers, or harsh or abrasive cleaning agents inside OR outside the cooking compartment.
- **Cleaning Agents** – Use only BKI approved cleaning and descaling products. Follow the instructions and heed and obey the warnings on the labels. Other products can damage the Combi, cause injury, or present health hazards.
- Wear appropriate shoes/boots to the work area to help protect feet and to help prevent slips and falls.
- Use non-slip, draining, anti-fatigue FLOOR MATS (not included) rated for use in wet, greasy, and dry work areas to help prevent slipping and / or falling injuries. Obtain the best mats for your needs from your local supplier.



HEALTH AND SANITATION PRACTICES

BKI® Combi Ovens are manufactured to comply with health regulations and are tested and certified to UL®, cUL®, and NSF® standards. You must operate the equipment properly using only quality products and use meat thermometers to insure meats are thoroughly cooked.

Food Handling

- Wash hands thoroughly in warm, soapy water after handling raw poultry or meats.
- Clean and sanitize all utensils and surfaces that have been in contact with raw products. Clean and sanitize the meat forks or baskets between cooking.
- Never place cooked meats on the same surfaces used to prepare raw meats, unless the area has been thoroughly cleaned and sanitized.

Storage of Raw Meats

- Designate an area or shelf strictly for the storage of all raw meats to be used in the oven.
- Raw product must always be stored at temperatures below 38° F. (3° C.).
- Never store or mix raw foods above cooked foods, as **this is a health hazard**. The drippings from raw foods contaminate cooked or processed foods.
- All chicken and chicken parts to be stored overnight must be thoroughly iced down and refrigerated.

Coding Cooked Foods

- All products cooked during the day should be sold the same day.

NOTE: Follow your company's procedures for the handling of any leftover product.

Storage of Prepared Foods

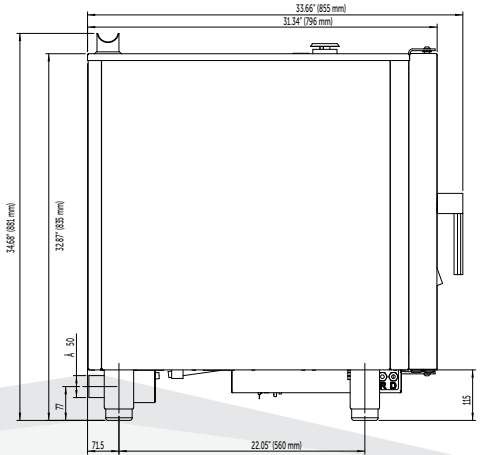
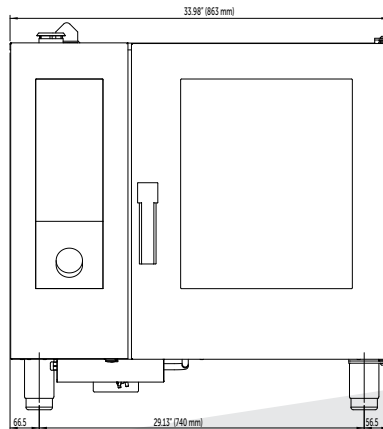
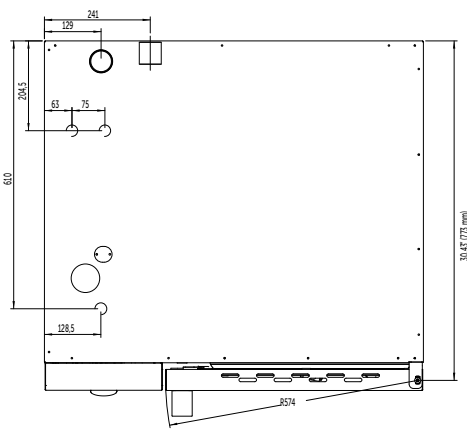
- Cold foods should be kept at or below 38° F. (3° C.).
- Hot foods must be maintained to meet local health codes, usually a minimum 145° F (63°).



COMBI-KING® COMBINATION OVEN – SYMBIOTIC STEAM SYSTEM – TOUCHSCREEN CONTROLS

Model EHE061R

EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Dimension	Uncrated	Crated
Height	34.68" (881 mm)	40.25" (1023 mm)
Width	33.98" (863 mm)	36.75" (934 mm)
Depth	33.66" (855 mm)	36" (915 mm)
Weight	236 lb (107 kg)	282 lb (128 kg)

REQUIRED CLEARANCES

Left	0" (20" (508 mm) for service)
Right	0"
Front	23" (585 mm) for door swing
Back	3" (75 mm) for plumbing

CONNECTIONS

3/4" GHT cold water for wash
3/4" GHT treated water for cooking as per BKI water requirements below
2" (50 mm) drain

ELECTRICAL OPTIONS

Volts	Phase	Cycle/Hz	kW	Amps	Wires
208	3	60	11.2	34	3+Grnd

NOTE: Cord and plug are NOT included with the unit

WATER REQUIREMENTS

Pressure (min-max): 35 • 87 PSI
 Hardness (CaCO3) = Less than 7.5 GPG (Grains per Gallon)
 TDS (Total Dissolved Solids)= Less than 100.0 mg/L (Milligrams per Liter)
 Free Chlorine = Less than 0.5 mg/L (Milligrams per Liter)
 Chlorides =Less than 20 mg/L (Milligrams per Liter)
 Chloramines = Less than 0.5 mg/L (Milligrams per Liter)
 Total Alkalinity= Less than 20 mg/L (Milligrams per Liter)
 Total Silica = Less than 10mg/L (Milligrams per Liter) pH level= 7.0 to 8.0
 Conductivity (Boiler Models only) = Minimum of 20 µS/ecm (microSiemens per cm)

- Not maintaining water quality to factory requirements voids warranty

PAN CAPACITY

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

OPTIONS & ACCESSORIES

- Stands
- Stacking system
- Electrical cord and plug (various types)
- Hot & cold smoker
- Rack configuration for baking trays (600mm x 400mm)
- Reversible doors (consult with factory about additional width considerations)
- Core probe
- Tablet detergent
- Water filtration systems
- Culinary components



Visit bkideas.com to view all accessories available for this model.

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9.26.2018

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 Specifications are subject to change without notice.

BKI Worldwide, Inc.
 2812 Grandview Drive
 Simpsonville, SC 29680
 Telephone: (864) 963-3471
 Toll Free: (800) 927-6887

Dimensions nominal.
 Shipping Class: #110
 FOB Simpsonville, SC

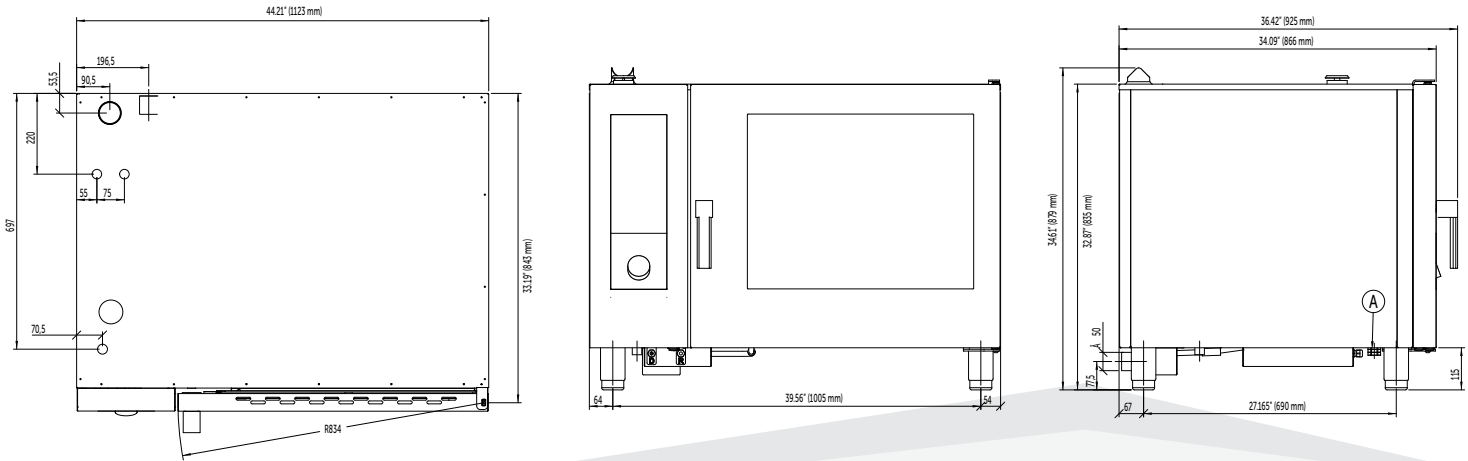




COMBI-KING® COMBINATION OVEN – SYMBIOTIC STEAM SYSTEM – TOUCHSCREEN CONTROLS

Model EHE062R

EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Dimension	Uncrated	Crated
Height	34.61" (879 mm)	40.25" (1022 mm)
Width	44.21" (1123 mm)	45.5" (1156 mm)
Depth	36.42" (925 mm)	38.5" (978 mm)
Weight	386 lb (175 kg)	430 lb (195 kg)

REQUIRED CLEARANCES

Left	0" (20" (508 mm) for service)
Right	0"
Front	28" (705 mm) for door swing
Back	3" (75 mm) for plumbing

CONNECTIONS

3/4" GHT cold water for wash
 3/4" GHT treated water for cooking as per BKI water requirements below
 2" (50 mm) drain

ELECTRICAL OPTIONS

Volts	Phase	Cycle/Hz	kW	Amps	Wires
208	3	60	21.2	62	3+Grnd
480	3	60	21.4	27	3+Grnd

NOTE: Cord and plug are NOT included with the unit

WATER REQUIREMENTS

Pressure (min-max): 35 • 87 PSI
 Hardness (CaCO3) = Less than 7.5 GPG (Grains per Gallon)
 TDS (Total Dissolved Solids)= Less than 100.0 mg/L (Milligrams per Liter)
 Free Chlorine = Less than 0.5 mg/L (Milligrams per Liter)
 Chlorides =Less than 20 mg/L (Milligrams per Liter)
 Chloramines = Less than 0.5 mg/L (Milligrams per Liter)
 Total Alkalinity= Less than 20 mg/L (Milligrams per Liter)
 Total Silica = Less than 10mg/L (Milligrams per Liter) pH level= 7.0 to 8.0
 Conductivity (Boiler Models only) = Minimum of 20 µS/ecm (microSiemens per cm)

- Not maintaining water quality to factory requirements voids warranty

PAN CAPACITY

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

OPTIONS & ACCESSORIES

- Stands
- Stacking system
- Electrical cord and plug (various types)
- Hot & cold smoker
- Rack configuration for baking trays (600mm x 400mm)
- Reversible doors (consult with factory about additional width considerations)
- Core probe
- Tablet detergent
- Water filtration systems
- Culinary components



Visit bkideas.com to view all accessories available for this model.

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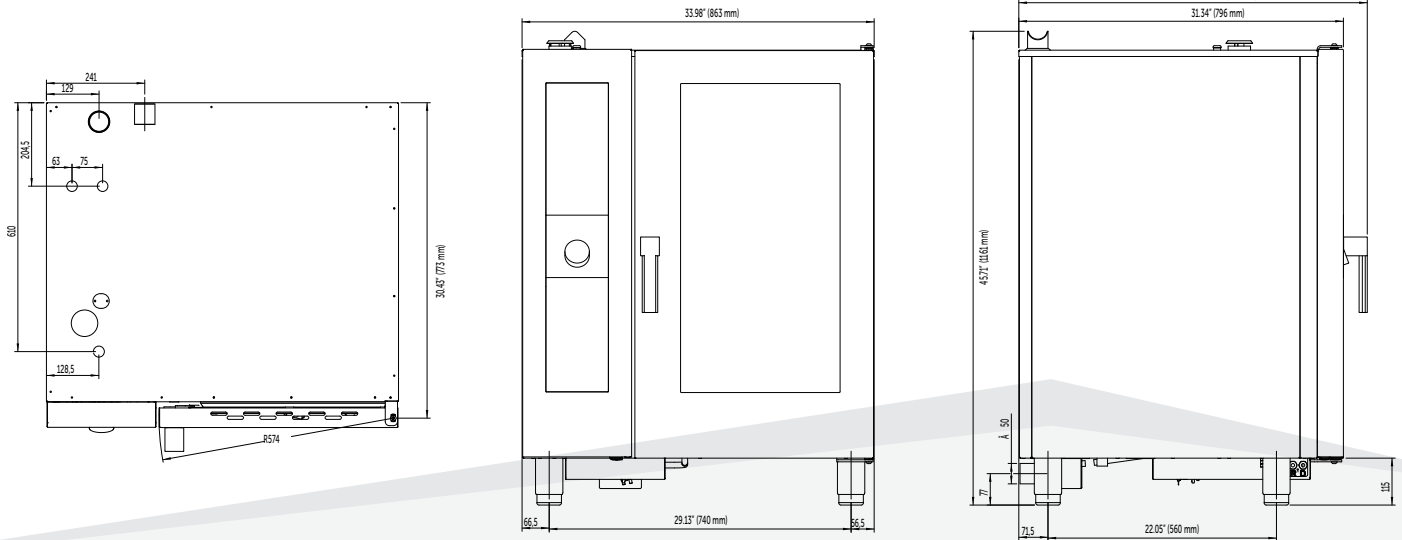




COMBI-KING® COMBINATION OVEN – SYMBIOTIC STEAM SYSTEM – TOUCHSCREEN CONTROLS

Model EHE101R

EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Dimension	Uncrated	Crated
Height	45.71" (1161 mm)	51.25" (1302 mm)
Width	33.98" (863 mm)	36.75" (934 mm)
Depth	33.66" (855 mm)	36" (915 mm)
Weight	309 lb (140 kg)	360 lb (163 kg)

REQUIRED CLEARANCES

Left	0" (20" (508 mm) for service)
Right	0"
Front	23" (585 mm) for door swing
Back	3" (75 mm) for plumbing

CONNECTIONS

3/4" GHT cold water for wash
 3/4" GHT treated water for cooking as per BKI water requirements below
 2" (50 mm) drain

ELECTRICAL OPTIONS

Volts	Phase	Cycle/Hz	kW	Amps	Wires
208	3	60	15.5	46	3+Grnd

NOTE: Cord and plug are NOT included with the unit

WATER REQUIREMENTS

Pressure (min-max): 35 • 87 PSI
 Hardness (CaCO3) = Less than 7.5 GPG (Grains per Gallon)
 TDS (Total Dissolved Solids)= Less than 100.0 mg/L (Milligrams per Liter)
 Free Chlorine = Less than 0.5 mg/L (Milligrams per Liter)
 Chlorides = Less than 20 mg/L (Milligrams per Liter)
 Chloramines = Less than 0.5 mg/L (Milligrams per Liter)
 Total Alkalinity= Less than 20 mg/L (Milligrams per Liter)
 Total Silica = Less than 10mg/L (Milligrams per Liter) pH level= 7.0 to 8.0
 Conductivity (Boiler Models only) = Minimum of 20 µS/ecm (microSiemens per cm)

• Not maintaining water quality to factory requirements voids warranty

PAN CAPACITY

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

OPTIONS & ACCESSORIES

- Stands
- Stacking system
- Electrical cord and plug (various types)
- Hot & cold smoker
- Rack configuration for baking trays (600mm x 400mm)
- Reversible doors (consult with factory about additional width considerations)
- Core probe
- Tablet detergent
- Water filtration systems
- Culinary components



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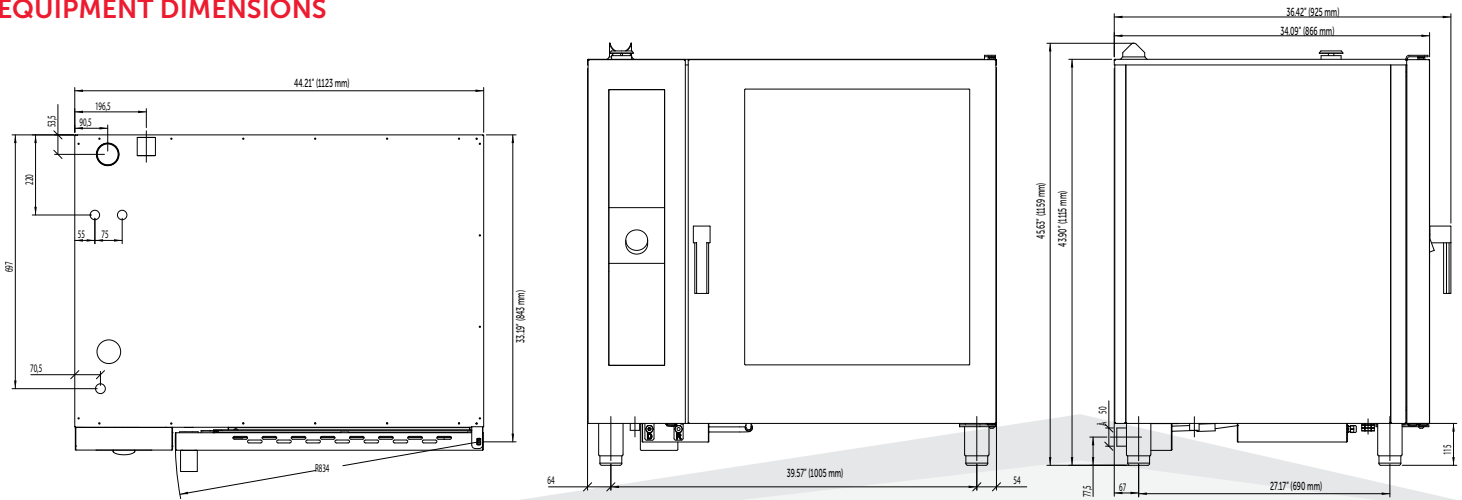




COMBI-KING® COMBINATION OVEN – SYMBIOTIC STEAM SYSTEM – TOUCHSCREEN CONTROLS

Model EHE102R

EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Dimension	Uncrated	Crated
Height	45.63" (1159 mm)	51.25" (1302 mm)
Width	44.21" (1123 mm)	45.5" (1156 mm)
Depth	36.42" (925 mm)	38.5" (978 mm)
Weight	419 lb (190 kg)	468 lb (213 kg)

REQUIRED CLEARANCES

Left	0" (20" (508 mm) for service)
Right	0"
Front	28" (705 mm) for door swing
Back	3" (75 mm) for plumbing

CONNECTIONS

3/4" GHT cold water for wash
 3/4" GHT treated water for cooking as per BKI water requirements below
 2" (50 mm) drain

ELECTRICAL OPTIONS

Volts	Phase	Cycle/Hz	kW	Amps	Wires
208	3	60	27.8	83	3+Grnd
480	3	60	28.3	37	3+Grnd

NOTE: Cord and plug are NOT included with the unit

PAN CAPACITY

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

WATER REQUIREMENTS

Pressure (min-max): 35 • 87 PSI
 Hardness (CaCO3) = Less than 7.5 GPG (Grains per Gallon)
 TDS (Total Dissolved Solids)= Less than 100.0 mg/L (Milligrams per Liter)
 Free Chlorine = Less than 0.5 mg/L (Milligrams per Liter)
 Chlorides =Less than 20 mg/L (Milligrams per Liter)
 Chloramines = Less than 0.5 mg/L (Milligrams per Liter)
 Total Alkalinity= Less than 20 mg/L (Milligrams per Liter)
 Total Silica = Less than 10mg/L (Milligrams per Liter) pH level= 7.0 to 8.0
 Conductivity (Boiler Models only) = Minimum of 20 µS/ecm (microSiemens per cm)

• Not maintaining water quality to factory requirements voids warranty

OPTIONS & ACCESSORIES

- Stands
- Stacking system
- Electrical cord and plug (various types)
- Hot & cold smoker
- Rack configuration for baking trays (600mm x 400mm)
- Reversible doors (consult with factory about additional width considerations)
- Core probe
- Tablet detergent
- Water filtration systems
- Culinary components



Visit bkideas.com to view all accessories available for this model.

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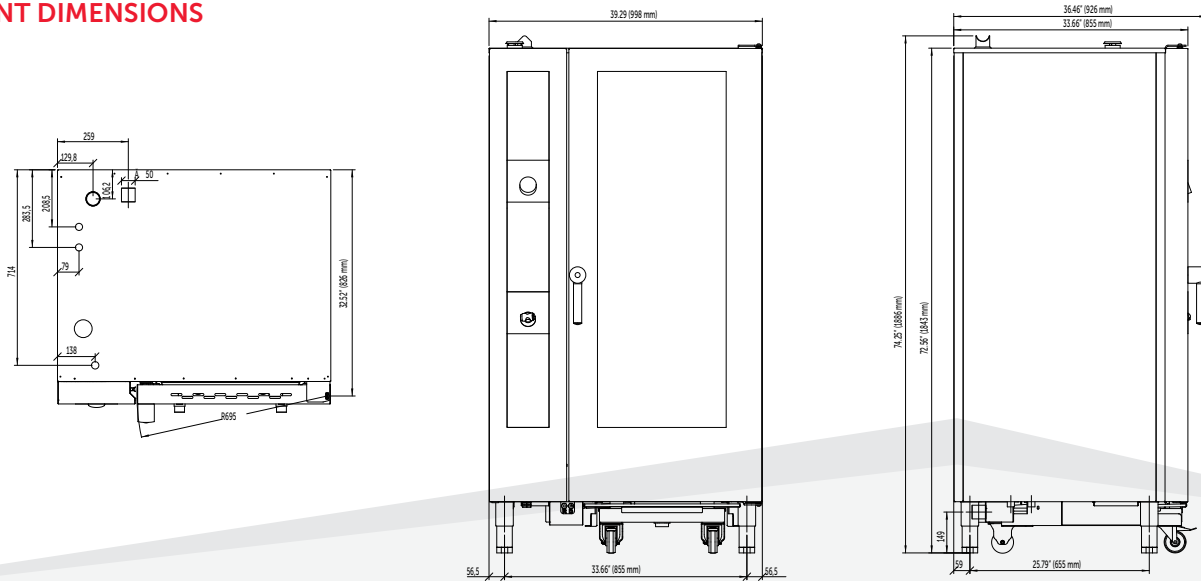




COMBI-KING® COMBINATION OVEN – SYMBIOTIC STEAM SYSTEM – TOUCHSCREEN CONTROLS

Model EHE201R

EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Dimension	Uncrated	Crated
Height	74.25" (1886 mm)	83" (2108 mm)
Width	39.29" (998 mm)	45.5" (1156 mm)
Depth	36.46" (926 mm)	41.75" (1061 mm)
Weight	715 lb (325 kg)	781 lb (355 kg)

REQUIRED CLEARANCES

Left	0" (20" (508 mm) for service)
Right	0"
Front	39.3" (1000 mm) for trolley exit
Back	3" (75 mm) for plumbing

CONNECTIONS

3/4" GHT cold water for wash
3/4" GHT treated water for cooking as per BKI water requirements below
2" (50 mm) drain

ELECTRICAL OPTIONS

Volts	Phase	Cycle/Hz	kW	Amps	Wires
208	3	60	31	93	3+Grnd

NOTE: Cord and plug are NOT included with the unit

WATER REQUIREMENTS

Pressure (min-max): 35 • 87 PSI
 Hardness (CaCO3) = Less than 7.5 GPG (Grains per Gallon)
 TDS (Total Dissolved Solids)= Less than 100.0 mg/L (Milligrams per Liter)
 Free Chlorine = Less than 0.5 mg/L (Milligrams per Liter)
 Chlorides = Less than 20 mg/L (Milligrams per Liter)
 Chloramines = Less than 0.5 mg/L (Milligrams per Liter)
 Total Alkalinity= Less than 20 mg/L (Milligrams per Liter)
 Total Silica = Less than 10mg/L (Milligrams per Liter) pH level= 7.0 to 8.0
 Conductivity (Boiler Models only) = Minimum of 20 µS/ecm (microSiemens per cm)

- Not maintaining water quality to factory requirements voids warranty

PAN CAPACITY

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

OPTIONS & ACCESSORIES

- Hot & cold smoker
- Electrical cord and plug (various types)
- Trolley configuration for baking trays (600mm x 400mm)
- Leveling plate for trolley
- Core probe
- Tablet detergent
- Water filtration systems
- Culinary components



Visit bkideas.com to view all accessories available for this model.

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 Toll Free: (800) 927-6887

Dimensions nominal.
 Shipping Class: #110
 FOB Simpsonville, SC



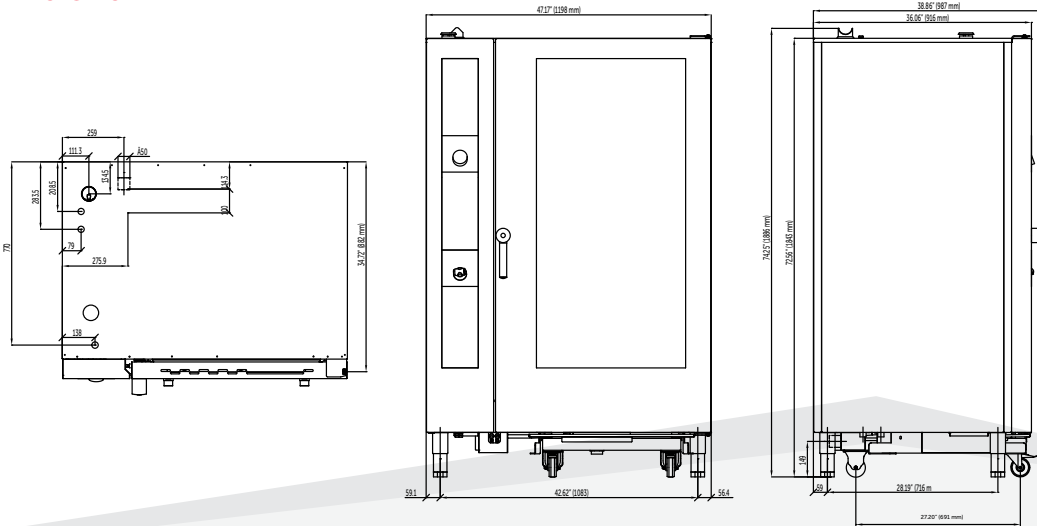
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 Specifications are subject to change without notice.



COMBI-KING® COMBINATION OVEN – SYMBIOTIC STEAM SYSTEM – TOUCHSCREEN CONTROLS

Model EHE202R

EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Dimension	Uncrated	Crated
Height	74.25" (1886 mm)	83" (2108 mm)
Width	47.17" (1198 mm)	52" (1321 mm)
Depth	38.86" (987 mm)	44.5" (1131 mm)
Weight	794 lb (361 kg)	860 lb (391 kg)

REQUIRED CLEARANCES

Left	0" (20" (508 mm) for service)
Right	0"
Front	43.4" (1100 mm) for trolley exit
Back	3" (75 mm) for plumbing

CONNECTIONS

3/4" GHT cold water for wash
3/4" GHT treated water for cooking as per BKI water requirements below
2" (50 mm) drain

ELECTRICAL OPTIONS

Volts	Phase	Cycle/Hz	kW	Amps	Wires
208	3	60	53.6	157	3+Grnd
480	3	60	54.1	69	3+Grnd

NOTE: Cord and plug are NOT included with the unit

PAN CAPACITY

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

WATER REQUIREMENTS

- Pressure (min-max): 35 • 87 PSI
- Hardness (CaCO3) = Less than 7.5 GPG (Grains per Gallon)
- TDS (Total Dissolved Solids)= Less than 100.0 mg/L (Milligrams per Liter)
- Free Chlorine = Less than 0.5 mg/L (Milligrams per Liter)
- Chlorides = Less than 20 mg/L (Milligrams per Liter)
- Chloramines = Less than 0.5 mg/L (Milligrams per Liter)
- Total Alkalinity= Less than 20 mg/L (Milligrams per Liter)
- Total Silica = Less than 10mg/L (Milligrams per Liter) pH level= 7.0 to 8.0
- Conductivity (Boiler Models only) = Minimum of 20 µS/ecm (microSiemens per cm)

• Not maintaining water quality to factory requirements voids warranty

OPTIONS & ACCESSORIES

- Hot & cold smoker
- Electrical cord and plug (various types)
- Trolley configuration for baking trays (600mm x 400mm)
- Leveling plate for trolley
- Core probe
- Tablet detergent
- Water filtration systems
- Culinary components



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Shipping Class: #110
FOB Simpsonville, SC

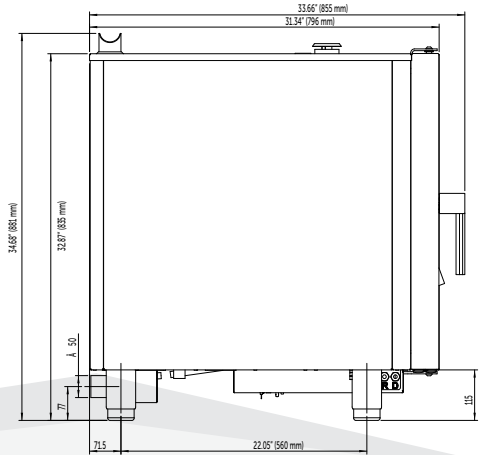
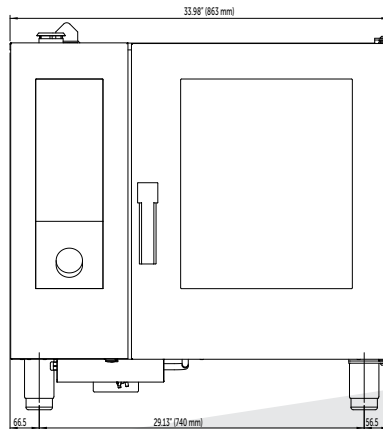
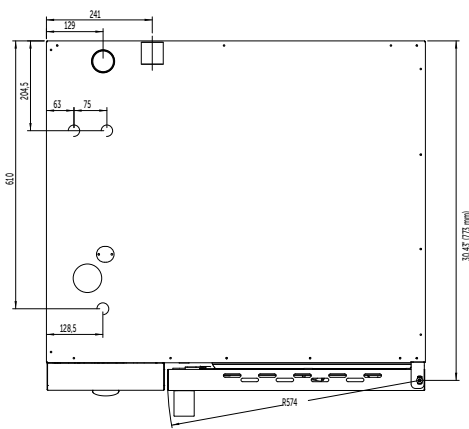




COMBI-KING® COMBINATION OVEN – BOILERLESS – TOUCHSCREEN CONTROLS

Model ETEo61R

EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Dimension	Uncrated	Crated
Height	34.68" (881 mm)	40.25" (1023 mm)
Width	33.98" (863 mm)	36.75" (934 mm)
Depth	33.66" (855 mm)	36" (915 mm)
Weight	236 lb (107 kg)	282 lb (128 kg)

REQUIRED CLEARANCES

Left	0" (20" (508 mm) for service)
Right	0"
Front	23" (585 mm) for door swing
Back	3" (75 mm) for plumbing

CONNECTIONS

3/4" GHT cold water for wash
3/4" GHT treated water for cooking as per BKI water requirements below
2" (50 mm) drain

ELECTRICAL OPTIONS

Volts	Phase	Cycle/Hz	kW	Amps	Wires
208	3	60	10.4	29.5	3+Grnd

NOTE: Cord and plug are NOT included with the unit

WATER REQUIREMENTS

Pressure (min-max): 35 • 87 PSI
 Hardness (CaCO3) = Less than 7.5 GPG (Grains per Gallon)
 TDS (Total Dissolved Solids)= Less than 100.0 mg/L (Milligrams per Liter)
 Free Chlorine = Less than 0.5 mg/L (Milligrams per Liter)
 Chlorides =Less than 20 mg/L (Milligrams per Liter)
 Chloramines = Less than 0.5 mg/L (Milligrams per Liter)
 Total Alkalinity= Less than 20 mg/L (Milligrams per Liter)
 Total Silica = Less than 10mg/L (Milligrams per Liter) pH level= 7.0 to 8.0
 Conductivity (Boiler Models only) = Minimum of 20 µS/ecm (microSiemens per cm)

- Not maintaining water quality to factory requirements voids warranty

PAN CAPACITY

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

OPTIONS & ACCESSORIES

- Stands
- Stacking system
- Electrical cord and plug (various types)
- Hot & cold smoker
- Rack configuration for baking trays (600mm x 400mm)
- Reversible doors (consult with factory about additional width considerations)
- Core probe
- Tablet detergent
- Water filtration systems
- Culinary components



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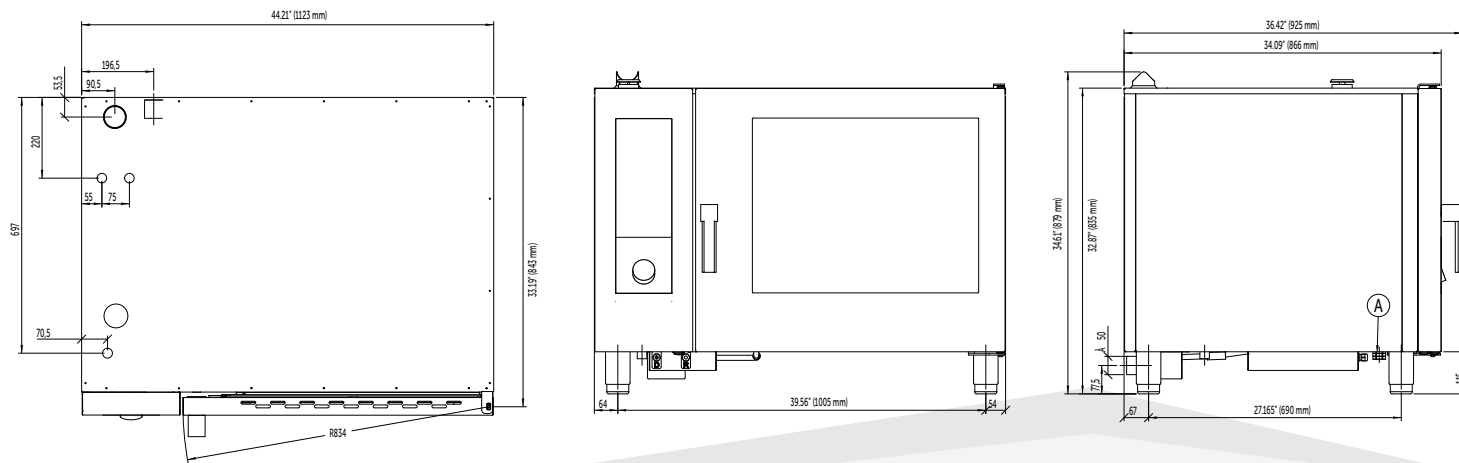




COMBI-KING® COMBINATION OVEN – BOILERLESS – TOUCHSCREEN CONTROLS

Model ETEo62R

EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Dimension	Uncrated	Crated
Height	34.61" (879 mm)	40.25" (1022 mm)
Width	44.21" (1123 mm)	45.5" (1156 mm)
Depth	36.42" (925 mm)	38.5" (978 mm)
Weight	386 lb (176 kg)	430 lb (195 kg)

REQUIRED CLEARANCES

Left	0" (20" (508 mm) for service)
Right	0"
Front	28" (705 mm) for door swing
Back	3" (75 mm) for plumbing

CONNECTIONS

3/4" GHT cold water for wash
 3/4" GHT treated water for cooking as per BKI water requirements below
 2" (50 mm) drain

ELECTRICAL OPTIONS

Volts	Phase	Cycle/Hz	kW	Amps	Wires
208	3	60	20.4	57	3+Grnd
480	3	60	20.4	25	3+Grnd

NOTE: Cord and plug are NOT included with the unit

WATER REQUIREMENTS

Pressure (min-max): 35 • 87 PSI
 Hardness (CaCO3) = Less than 7.5 GPG (Grains per Gallon)
 TDS (Total Dissolved Solids)= Less than 100.0 mg/L (Milligrams per Liter)
 Free Chlorine = Less than 0.5 mg/L (Milligrams per Liter)
 Chlorides =Less than 20 mg/L (Milligrams per Liter)
 Chloramines = Less than 0.5 mg/L (Milligrams per Liter)
 Total Alkalinity= Less than 20 mg/L (Milligrams per Liter)
 Total Silica = Less than 10mg/L (Milligrams per Liter) pH level= 7.0 to 8.0
 Conductivity (Boiler Models only) = Minimum of 20 µS/ecm (microSiemens per cm)

• Not maintaining water quality to factory requirements voids warranty

PAN CAPACITY

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

OPTIONS & ACCESSORIES

- Stands
- Stacking system
- Electrical cord and plug (various types)
- Hot & cold smoker
- Rack configuration for baking trays (600mm x 400mm)
- Reversible doors (consult with factory about additional width considerations)
- Core probe
- Tablet detergent
- Water filtration systems
- Culinary components



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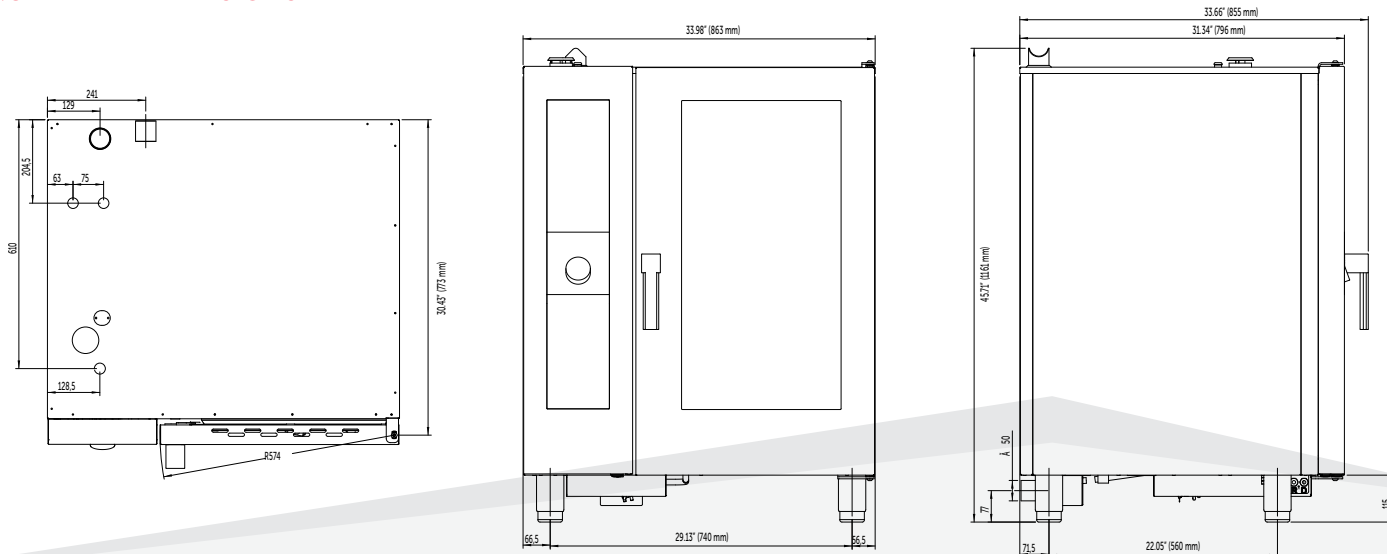




COMBI-KING® COMBINATION OVEN – BOILERLESS – TOUCHSCREEN CONTROLS

Model ETE101R

EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Dimension	Uncrated	Crated
Height	45.71" (1161 mm)	51.25" (1302 mm)
Width	33.98" (863 mm)	36.75" (934 mm)
Depth	33.66" (855 mm)	36" (915 mm)
Weight	309 lb (141 kg)	360 lb (163 kg)

REQUIRED CLEARANCES

Left	0" (20" (508 mm) for service)
Right	0"
Front	23" (585 mm) for door swing
Back	3" (75 mm) for plumbing

CONNECTIONS

3/4" GHT cold water for wash
3/4" GHT treated water for cooking as per BKI water requirements below
2" (50 mm) drain

ELECTRICAL OPTIONS

Volts	Phase	Cycle/Hz	kW	Amps	Wires
208	3	60	14.7	42	3+Grnd

NOTE: Cord and plug are NOT included with the unit

WATER REQUIREMENTS

- Pressure (min-max): 35 • 87 PSI
- Hardness (CaCO3) = Less than 7.5 GPG (Grains per Gallon)
- TDS (Total Dissolved Solids)= Less than 100.0 mg/L (Milligrams per Liter)
- Free Chlorine = Less than 0.5 mg/L (Milligrams per Liter)
- Chlorides = Less than 20 mg/L (Milligrams per Liter)
- Chloramines = Less than 0.5 mg/L (Milligrams per Liter)
- Total Alkalinity= Less than 20 mg/L (Milligrams per Liter)
- Total Silica = Less than 10mg/L (Milligrams per Liter) pH level= 7.0 to 8.0
- Conductivity (Boiler Models only) = Minimum of 20 µS/ecm (microSiemens per cm)

• Not maintaining water quality to factory requirements voids warranty

PAN CAPACITY

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

OPTIONS & ACCESSORIES

- Stands
- Stacking system
- Electrical cord and plug (various types)
- Hot & cold smoker
- Rack configuration for baking trays (600mm x 400mm)
- Reversible doors (consult with factory about additional width considerations)
- Core probe
- Tablet detergent
- Water filtration systems
- Culinary components



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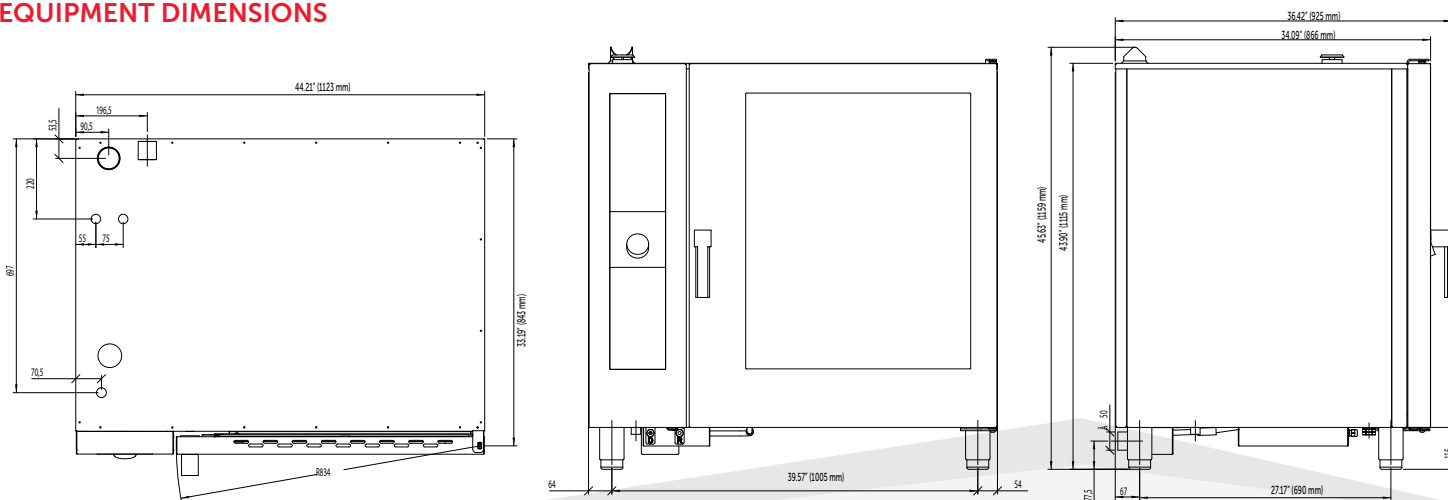




COMBI-KING® COMBINATION OVEN – BOILERLESS – TOUCHSCREEN CONTROLS

Model ETE102R

EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Dimension	Uncrated	Crated
Height	45.63" (1159 mm)	51.25" (1302 mm)
Width	44.21" (1123 mm)	45.5" (1156 mm)
Depth	36.42" (925 mm)	38.5" (978 mm)
Weight	419 lb (191 kg)	468 lb (213 kg)

REQUIRED CLEARANCES

Left	0" (20" (508 mm) for service)
Right	0"
Front	28" (705 mm) for door swing
Back	3" (75 mm) for plumbing

CONNECTIONS

3/4" GHT cold water for wash
 3/4" GHT treated water for cooking as per BKI water requirements below
 2" (50 mm) drain

ELECTRICAL OPTIONS

Volts	Phase	Cycle/Hz	kW	Amps	Wires
208	3	60	25.8 kw	73	3+Grnd
480	3	60	25.8 kw	31.5	3+Grnd

NOTE: Cord and plug are NOT included with the unit

WATER REQUIREMENTS

Pressure (min-max): 35 • 87 PSI
 Hardness (CaCO3) = Less than 7.5 GPG (Grains per Gallon)
 TDS (Total Dissolved Solids)= Less than 100.0 mg/L (Milligrams per Liter)
 Free Chlorine = Less than 0.5 mg/L (Milligrams per Liter)
 Chlorides = Less than 20 mg/L (Milligrams per Liter)
 Chloramines = Less than 0.5 mg/L (Milligrams per Liter)
 Total Alkalinity= Less than 20 mg/L (Milligrams per Liter)
 Total Silica = Less than 10mg/L (Milligrams per Liter) pH level= 7.0 to 8.0
 Conductivity (Boiler Models only) = Minimum of 20 µS/ecm (microSiemens per cm)

• Not maintaining water quality to factory requirements voids warranty

PAN CAPACITY

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

OPTIONS & ACCESSORIES

- Stands
- Stacking system
- Electrical cord and plug (various types)
- Hot & cold smoker
- Rack configuration for baking trays (600mm x 400mm)
- Reversible doors (consult with factory about additional width considerations)
- Core probe
- Tablet detergent
- Water filtration systems
- Culinary components



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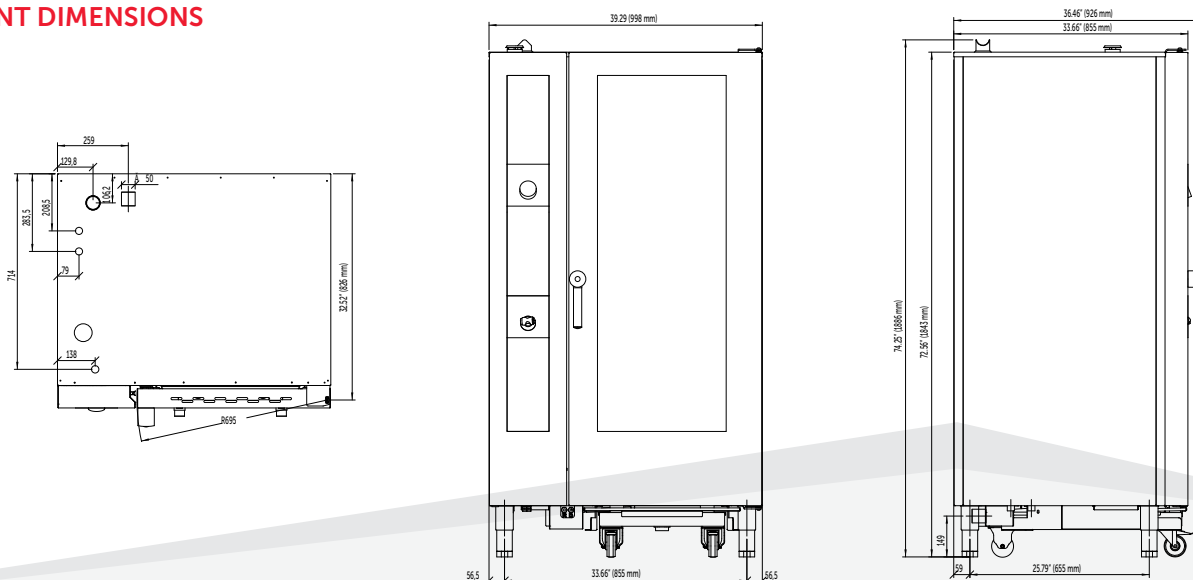




COMBI-KING® COMBINATION OVEN – BOILERLESS – TOUCHSCREEN CONTROLS

Model ETE201R

EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Dimension	Uncrated	Crated
Height	74.25" (1886 mm)	83" (2108 mm)
Width	39.29" (998 mm)	45.5" (1156 mm)
Depth	36.46" (926 mm)	41.75" (1061 mm)
Weight	715 lb (325 kg)	781 lb (355 kg)

REQUIRED CLEARANCES

Left	0" (20" (508 mm) for service)
Right	0"
Front	40" (1016 mm) for trolley exit
Back	3" (75 mm) for plumbing

CONNECTIONS

3/4" GHT cold water for wash
3/4" GHT treated water for cooking as per BKI water requirements below
2" (50 mm) drain

ELECTRICAL OPTIONS

Volts	Phase	Cycle/Hz	kW	Amps	Wires
208	3	60	29	81	3+Grnd

NOTE: Cord and plug are NOT included with the unit

WATER REQUIREMENTS

Pressure (min-max): 35 • 87 PSI
 Hardness (CaCO3) = Less than 7.5 GPG (Grains per Gallon)
 TDS (Total Dissolved Solids)= Less than 100.0 mg/L (Milligrams per Liter)
 Free Chlorine = Less than 0.5 mg/L (Milligrams per Liter)
 Chlorides = Less than 20 mg/L (Milligrams per Liter)
 Chloramines = Less than 0.5 mg/L (Milligrams per Liter)
 Total Alkalinity= Less than 20 mg/L (Milligrams per Liter)
 Total Silica = Less than 10mg/L (Milligrams per Liter) pH level= 7.0 to 8.0
 Conductivity (Boiler Models only) = Minimum of 20 µS/ecm (microSiemens per cm)

- Not maintaining water quality to factory requirements voids warranty

PAN CAPACITY

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

OPTIONS & ACCESSORIES

- Hot & cold smoker
- Electrical cord and plug (various types)
- Trolley configuration for baking trays (600mm x 400mm)
- Leveling plate for trolley
- Core probe
- Tablet detergent
- Water filtration systems
- Culinary components



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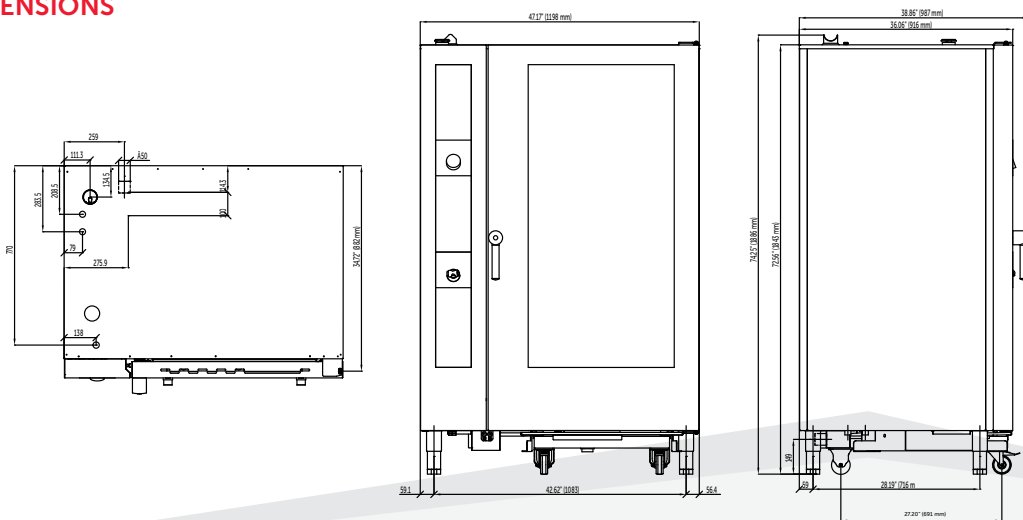
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COMBI-KING® COMBINATION OVEN – BOILERLESS – TOUCHSCREEN CONTROLS

Model ETE202R

EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Dimension	Uncrated	Crated
Height	74.25" (1886 mm)	83" (2108 mm)
Width	47.17" (1198 mm)	52" (1321 mm)
Depth	38.86" (987 mm)	44.5" (1131 mm)
Weight	794 lb (361 kg)	860 lb (391 kg)

REQUIRED CLEARANCES

Left	0" (20" (508 mm) for service)
Right	0"
Front	44" (1118 mm) for trolley exit
Back	3" (75 mm) for plumbing

CONNECTIONS

3/4" GHT cold water for wash
3/4" GHT treated water for cooking as per BKI water requirements below
2" (50 mm) drain

ELECTRICAL OPTIONS

Volts	Phase	Cycle/Hz	kW	Amps	Wires
208	3	60	51.6	146	3+Grnd
480	3	60	51.6	63	3+Grnd

NOTE: Cord and plug are NOT included with the unit

WATER REQUIREMENTS

Pressure (min-max): 35 • 87 PSI
 Hardness (CaCO3) = Less than 7.5 GPG (Grains per Gallon)
 TDS (Total Dissolved Solids)= Less than 100.0 mg/L (Milligrams per Liter)
 Free Chlorine = Less than 0.5 mg/L (Milligrams per Liter)
 Chlorides = Less than 20 mg/L (Milligrams per Liter)
 Chloramines = Less than 0.5 mg/L (Milligrams per Liter)
 Total Alkalinity= Less than 20 mg/L (Milligrams per Liter)
 Total Silica = Less than 10mg/L (Milligrams per Liter) pH level= 7.0 to 8.0
 Conductivity (Boiler Models only) = Minimum of 20 µS/ecm (microSiemens per cm)

• Not maintaining water quality to factory requirements voids warranty

PAN CAPACITY

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

OPTIONS & ACCESSORIES

- Hot & cold smoker
- Electrical cord and plug (various types)
- Trolley configuration for baking trays (600mm x 400mm)
- Leveling plate for trolley
- Core probe
- Tablet detergent
- Water filtration systems
- Culinary components



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PRE-INSTALLATION CHECKLIST

The following points are a listing of requirements that should be verified prior to the installation of the BKI® Combi Oven. For more specific installation requirements, refer to instruction manual that comes with the oven.

- 1. Verify ventilation requirements. Will the installation use an existing hood or ventless hood?
- 2. Verify ventilation height requirements. What is the clearance under the hood?
- 3. If a ventilation hood is installed above the oven, it should project 19.69" (500 mm) over the front of the oven. The suction effect should be 400 to 800 m³/h (523 to 1046 yd³/h).
- 4. Verify the drain is accessible and will not be located directly under the oven.
- 5. Verify the drain for the oven is made of stainless steel or an equally temperature-resistant material, minimum 175° F.
- 6. Verify the drain for the oven is at least 1.97" (50 mm) in diameter and a fall of at least 3° or 5%.
- 7. Verify correct power supply (3 Phase, 4 wire, 208V or 480V, Amperage) is available and within 10 feet of oven location. Power cord exits oven on right hand side (facing the unit).
- 8. Verify proper Electrical Supply Voltage, Amperage, and Phase. Typical requirements are 208VAC or 480V, 3 Phase, 60 Hz with 4 wires (3 legs with a ground).

NOTE: There is no NEUTRAL.

- 9. Verify the installation area for the oven will have minimum clearances of 3" (75 mm) from the rear wall, 0" from any objects on the right side of the oven and 0" for clearance on the left side of the oven while in operation. The left side requires 20" (508 mm) clearance for servicing (page 23).

NOTE: High heat source equipment should not be located to the left of the oven.

- 10. Verify cold water supply to the oven will be between 40-60 PSI (flowing).
- 11. Verify the water concentrations:
 ___ Hardness (GPG of CaCO₃), ___ Iron, ___ pH, ___ TDS, ___ Chlorine, ___ Chloride.

NOTE: If water hardness exceeds the allowable limit noted, an approved water treatment system capable of removing Chlorine and Chloramines should be installed in the water supply line to the oven. Installing a water treatment system will extend the life the oven and minimize the potential for future corrosion.

Potential Install Location: _____ Store Number: _____

Customer Name: _____ Customer Title: _____

Phone Number: _____ Date: _____

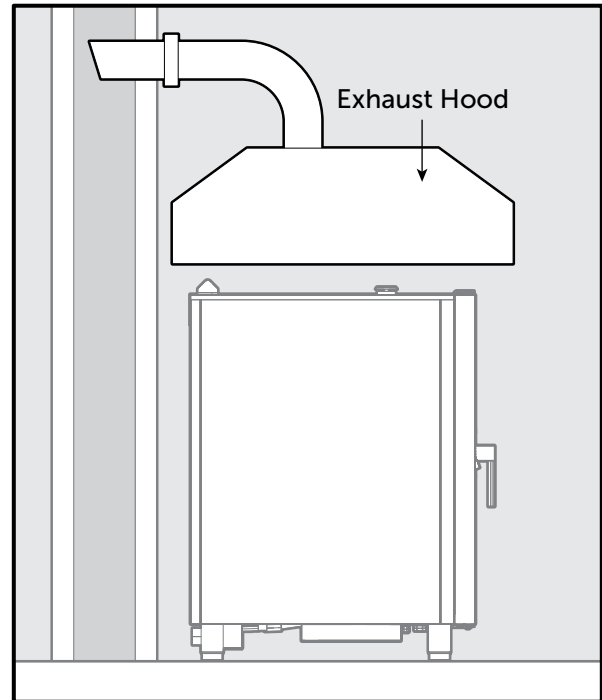


VENTILATION REQUIREMENTS

Some local codes may require the Combi oven to be located under an exhaust hood. Information on the construction and installation of ventilating hoods may be obtained from Vapor Removal from Cooking Equipment, NFPA Standard No. 96 (latest edition).

NOTE: all hood and ducting of ovens must comply to local codes interpreted by fire and building inspectors in the municipality where the oven is installed.

Ventilation hoods must ensure an adequate amount of incoming air during operation and must be operated whenever the Combination oven/steamer is used in order to avoid the accumulation of condensation in the hood area.





WATER QUALITY

As with all steam related products, water filtration and regular filter replacements may be necessary with the Combi. It is strongly recommended to have a water analysis performed prior to installing the Combi. Poor water quality can have a big impact on cook quality, performance, and longevity of the Combi. Varying combinations of pH; alkalinity; hardness; chlorides; total dissolved solids; and other chemical characteristics, when subjected to high temperatures, will cause water to have a tendency to either scale or corrode.

There are a number of different water filter/treatment systems available and each has its own benefits and specialties. Below are a different styles and their benefits. Multiple styles may need to be used to get the water to proper levels.

- **Particle Filter**

When the water contains sand, iron particles, or suspended matter, we recommend a 5-15 µm (micrometer) particle filter.

- **Active Carbon Filter**

When the level of chlorine (Cl) in the water exceeds 0.5 mg/L (ppm) (information available from the water company), an active carbon filter should be installed.

- **Phosphate Additive System**

A Phosphate Additive (Feeder) System is recommended for steam generator units only when a moderate level of scale (not containing chloride) is experienced. The system recommended is Kleensteam from Everpure.

- **Ion Exchange System**

An ion exchange system is recommended for a steam generator based unit when a high level of scale (not containing chloride) is experienced and for a spritzer based unit when any scale (not containing chloride) is experienced. Systems recommended: Claris from Everpure (H+ Ion Exchanger). Sodium ion exchangers (as used in dishwashers) must not be used.

- **Blended Reverse Osmosis (RO)**

When the water has a chloride (Cl) concentration above 20 mg/L (= 20 ppm), a blended RO system should be installed to avoid corrosion.

NOTE: Make sure a minimum conductivity of 20 µS/cm (microSiemens) remains in the water for steam generator units.

Water quality must conform to the below requirements. If water does not meet the minimum quality and damage to the oven is determined to be due to water quality, it will be considered non-warranty and will not be covered under the stated warranty policy.

BKI Minimum Water Quality Requirements

- Hardness (CaCO₃) = Less than 7.5 GPG (Grains per Gallon)
- TDS (Total Dissolved Solids) = Less than 100.0 mg/L (Milligrams per Liter)
- Free Chlorine = Less than 0.5 mg/L (Milligrams per Liter)
- Chlorides = Less than 20 mg/L (Milligrams per Liter)
- Chloramines = Less than 0.5 mg/L (Milligrams per Liter)
- Total Alkalinity = Less than 20 mg/L (Milligrams per Liter)
- Total Silica = Less than 10 mg/L (Milligrams per Liter)
- pH level = 7.0 to 8.0
- Conductivity (Boiler Models only) = Minimum of 20 µS/cm (microSiemens per cm)

Water Usage

Average Water Flow = 8.5 gal/hour at 36 psi inlet pressure for half size 6 grid oven; 9.8 gal/hour at 36 psi inlet pressure for half size 10 grid oven; 11.6 gal/hour at 36 psi inlet pressure for full size 10 grid oven; Peak Water consumption = 2.6 gal/min



INSTALLATION

General Information

⚠ WARNING

Serious injury, equipment damage or death could result if attempting to install this Combi oven yourself. Ensure that an authorized BKI service agent installs the Combi oven.

Only qualified, professional plumbers, pipe fitters, and electricians should install this equipment.

- The installation of this Combi must conform with:

- The Basic Plumbing Code of the Building Officials and Code Administrators International, Inc. (BOCA).
- The National Electrical Code, ANSI/NFPA 70 (latest edition), or the Canadian Electrical Code, CSA C22.2 as applicable.
- The Food Service Sanitation Manual of the Food and Drug Administration (FDA).
- All applicable national, state, and local laws, codes, and regulations.

⚠ WARNING

Death, injury, and equipment damage can result from improper lifting. Use adequate workers with training and experience lifting heavy equipment to place the Combi oven on the supporting surface.

Unpacking and Handling

It is the owners' responsibility to file all freight claims with the delivering truck line. Inspect all cartons and crates for damage as soon as they arrive. If damage to cartons or crates is found, or if a shortage is found, note this on the bill of lading (all copies) prior to signing.

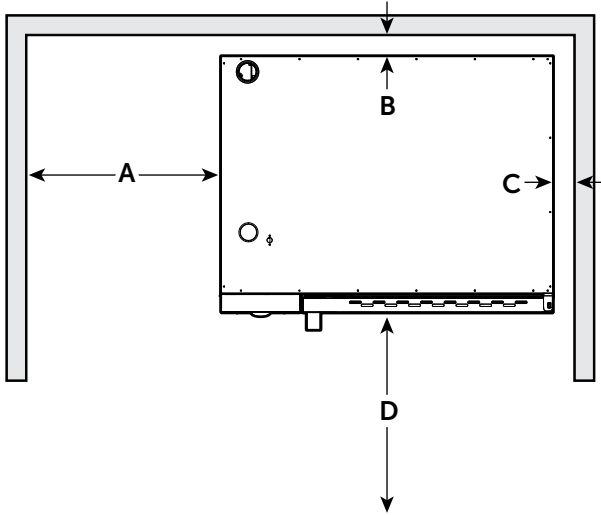
If damage is found when the equipment is opened, immediately call the delivering truck line and follow up the call with a written report indicating concealed damage to your shipment. Ask for an immediate inspection of your concealed damage item. Packaging material **MUST** be retained to show the inspector from the truck line.

Remove all packing from the interior and exterior of the oven.



INSTALLATION—REQUIRED CLEARANCES/POSITIONING

Required Clearances



- A. Left Side – 0" and 20" (servicability)
- B. Rear – 3" (utilities)
- C. Right Side – 0"
- D. Front – Dependent on model door swing

–If next to a high heat source (i.e. fryer or broiler), ensure that there is adequate distance or a heat shield is installed.

–Allow for adequate clearance on left side for service.

Positioning

Follow the criteria below when selecting a location for your Combi oven:

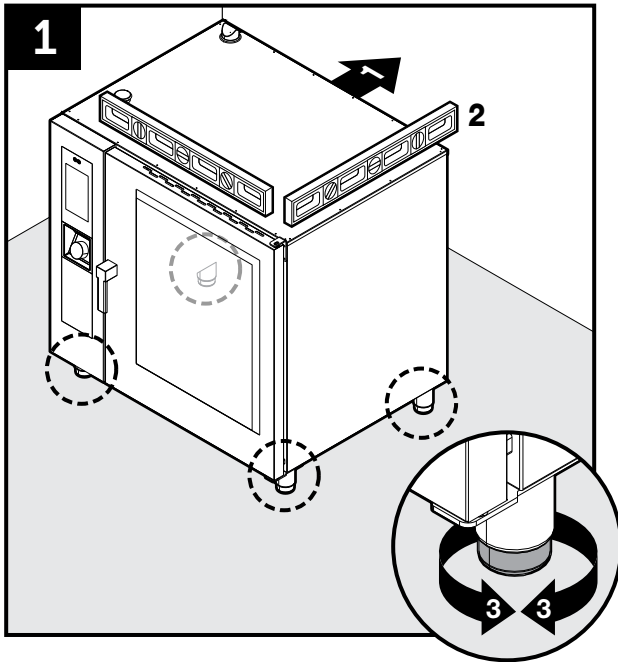
- Ensure the Combi oven will go through any doorways or passages (see Shipping Weights and Dimensions table below).
- If Combi oven is going on a counter top or stand not supplied by BKI, ensure the supporting structure can hold the weight of the Combi oven fully loaded with food (see Shipping Weights and Dimensions table below).
- The floor/stand must be level to ensure proper door sealing and operation.
- The position of the Combi oven should be that the Combi oven will not slide or tip.
- The area around the Combi oven should be free from combustibles.
- The ambient temperature should be within 40° F to 95° F.
- Ensure the Combi oven air vents are not blocked.

NOTE: Do not install the Combi over a drain. Rising steam out of the drain can have adverse affects on operation, impede cooling air circulation, and damage electrical and electronic components.

SHIPPING WEIGHTS & DIMENSIONS

Steam Generator Model	Weight Lbs (kg)	Width in (mm)	Depth in (mm)	Height in (mm)
ETE & EHE 061R	282 (128)	36.75 (934)	36 (915)	40.25 (1023)
ETE & EHE 062R	430 (196)	45.5 (1156)	38.5 (978)	40.25 (1023)
ETE & EHE 101R	360 (164)	36.75 (934)	36 (915)	51.25 (1302)
ETE & EHE 102R	468 (213)	45.5 (1156)	38.5 (978)	51.25 (1302)
ETE & EHE 201R	781 (355)	45.5 (1156)	41.75 (1061)	83 (2108)
ETE & EHE 202R	860 (391)	52 (1321)	44.5 (1131)	83 (2108)

INSTALLATION-POSITIONING/DOOR ADJUSTMENT

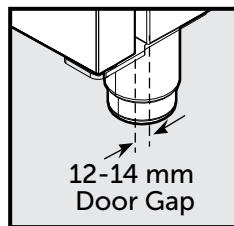


Move the Combi oven into final position. Level front to back and side to side by turning lower legs for proper operation.

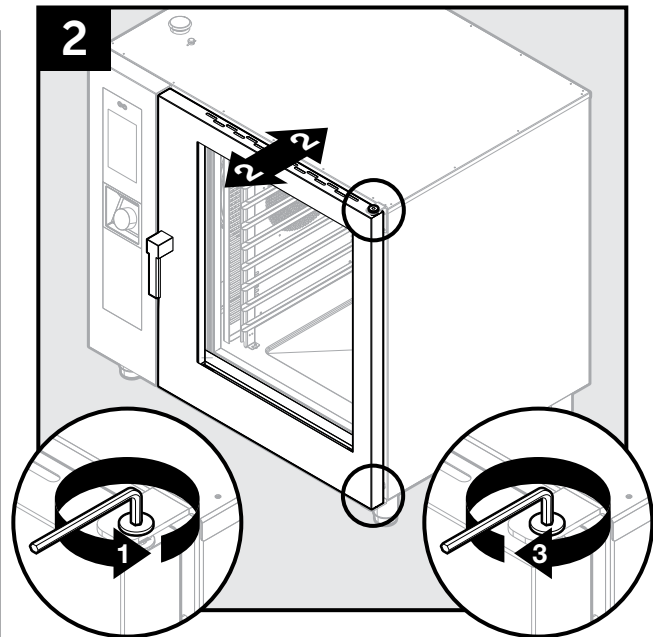
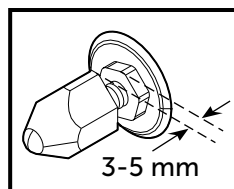
Door Adjustment

Once the oven has been correctly positioned in its designated place for installation, check the oven compartment door closing and seal of the gaskets.

The door hinges must be adjusted to assure maximum seal of the oven door during its operation. See dimensions on door gap.

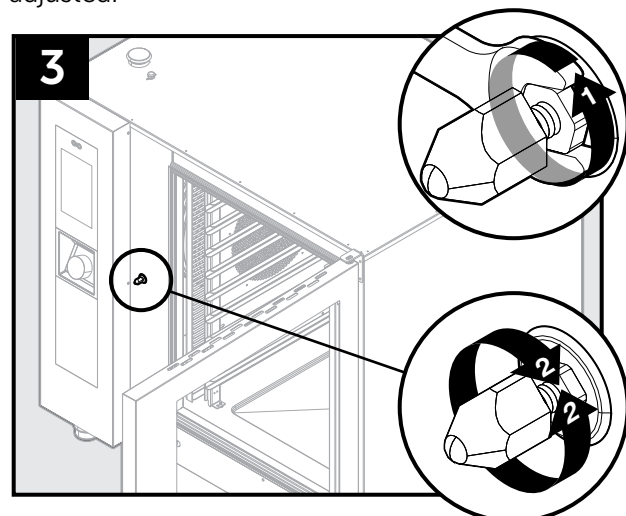


The door's catch can be adjusted in depth to eliminate any steam leaks during cooking.



To adjust the door seal, loosen the hinge bolts and move the door to desired position. Once adjusted, tighten the hinge bolts again. See dimensions on door gap.

NOTE: Both the upper and lower hinges should be adjusted.



To adjust pressure applied by the door on the gasket, open the oven door and locate the catch pin. Using a 1/2" wrench, loosen the nut on the back of the pin. Turn the pin clockwise to increase the pressure or turn the pin counterclockwise to decrease the pressure. Retighten the nut.



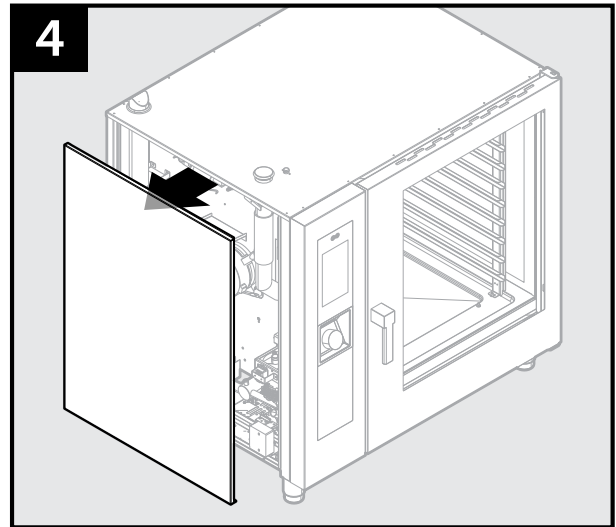
INSTALLATION—ELECTRICAL CONNECTION

Check to make sure the electrical rating on the rating plate (located on the back of the Combi oven) matches the supplied electrical connection.

The Combi oven must be properly grounded and have the electrical power lines installed in accordance to all applicable codes, regulations, and laws.

A dedicated main disconnect switch and a separate fuse or breaker for each Combi oven should be installed.

The customer connection terminals are located behind the left side panel.



Remove the left side panel. Connect the wiring to the terminal as shown. For 102 models, #4 electrical wires are required. For 062 models, #6 electrical wires are required. For all other models, #8 electrical wires are required.

T ELECTRICAL OPTIONS

	Volts	Phase	Cycle/Hz	kW	Amps	Wires
ETE061R	208	3	60	10.4	29.5	3+Grnd
ETE062R	208	3	60	20.4	57	3+Grnd
	480	3	60	20.4	25	3+Grnd
ETE101R	208	3	60	14.7	42	3+Grnd
ETE102R	208	3	60	25.8	73	3+Grnd
	408	3	60	25.8	31.5	3+Grnd
ETE201R	208	3	60	29	81	3+Grnd
ETE202R	208	3	60	51.6	146	3+Grnd
	480	3	60	51.6	63	3+Grnd

H ELECTRICAL OPTIONS

	Volts	Phase	Cycle/Hz	kW	Amps	Wires
EHE061R	208	3	60	11.2	34	3+Grnd
EHE062R	208	3	60	21.2	62	3+Grnd
	480	3	60	21.4	27	3+Grnd
EHE101R	208	3	60	15.5	46	3+Grnd
EHE102R	208	3	60	27.8	83	3+Grnd
	480	3	60	28.3	37	3+Grnd
EHE201R	208	3	60	31	93	3+Grnd
EHE202R	208	3	60	53.6	157	3+Grnd
	480	3	60	54.1	69	3+Grnd

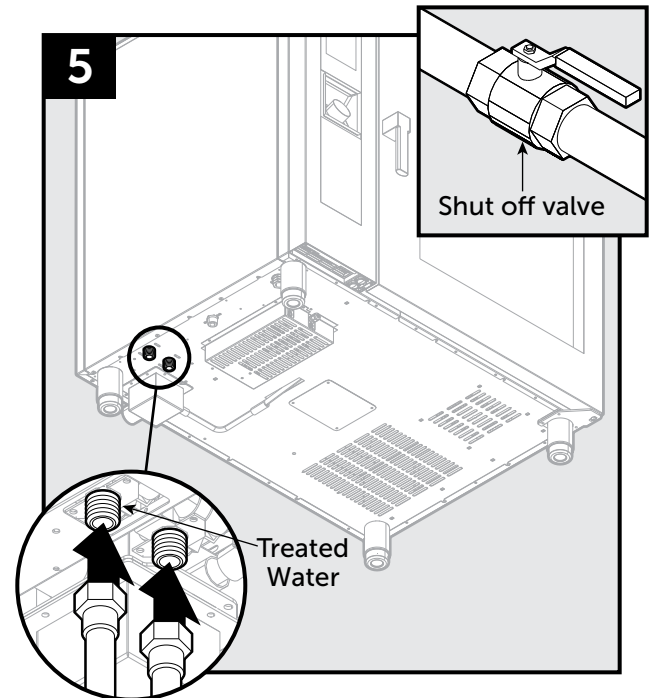


INSTALLATION—WATER CONNECTION

The Combi oven requires two 3/4" GHT (Garden Hose Thread) cold water connections. One is for treated water that feeds the spritzer and/or steam generator, and one for untreated water that feeds the hand shower, drain quench, and cleaning system. Both connections need to be connected to a cold water supply for proper operation of the Combi oven.

- If the water supply meets the minimum water quality requirements, then a single water supply configuration may be used. If a single water connection is used, a water distributor or tee should be sized appropriately to handle both water connections.
- The minimum water temperature for the correct functioning of the oven is 43° F. The maximum water temperature for the correct functioning of the oven is 80° F.
- Dynamic Pressure = minimum of 35 PSI. Should the incoming water pressure be lower than the minimum value, install a pump or adjust the pressure regulator upstream of the oven to achieve the required minimum pressure.
- Static Pressure = maximum 87 PSI. Should the incoming water pressure be higher than maximum value, install a pressure reducer upstream of the Combi oven.
- Install the water supply lines **before** positioning the Combi oven.
- Water supply lines should be located so that the Combi oven can be easily moved for servicing.
- Check that the check valve of the solenoid valve is clean.
- Backflow Prevention — The equipment must be installed with adequate backflow protection to comply with applicable federal, state, and local codes.

Before connecting, let sufficient amount of water flow to clean the pipes from any residues.



Connect the cold water supply lines to Combi oven water connection outlets. Make sure there is a shut off between the lines and the oven, placed in an area where it can be seen and reached in case of emergency.



INSTALLATION—DRAIN CONNECTION

The Combi oven is supplied with a 50 mm (2") drain pipe out the back of the unit. The drain line is to be installed in compliance with the Basic Plumbing Code of the Building Officials and Code Administrators International, Inc. (BOCA) and the Food Service Sanitation Manual of the Food and Drug Administration (FDA) and any other applicable national, state, or local codes and regulations.

Do Not install the Combi oven directly over a drain. Steam rising up out of the drain will adversely affect operation, impede cooling air circulation, and damage electrical and electronic components.

NOTICE

Improper installation of drain outlet line voids the Combi oven warranty.

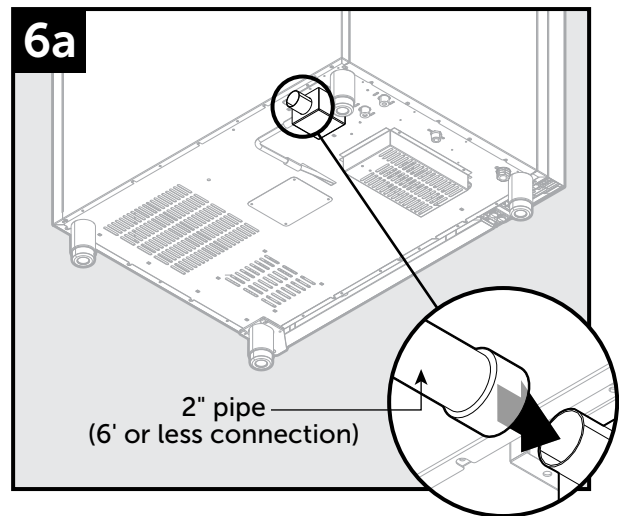
The following requirements are critical to the safety of personnel and equipment and must be adhered to under any circumstances.

- The drain for the Combi oven should be made of stainless steel or an equally temperature-resistant material (minimum 175° F).
- **Do Not** connect drains from any other equipment to the drain line of the Combi oven.
- **Do Not** connect the drain outlet extension line directly into a floor drain or a sewer line.
- The drain line must be free air vented, have gravity flow from the Combi oven, and terminate outside the perimeter of the Combi oven.

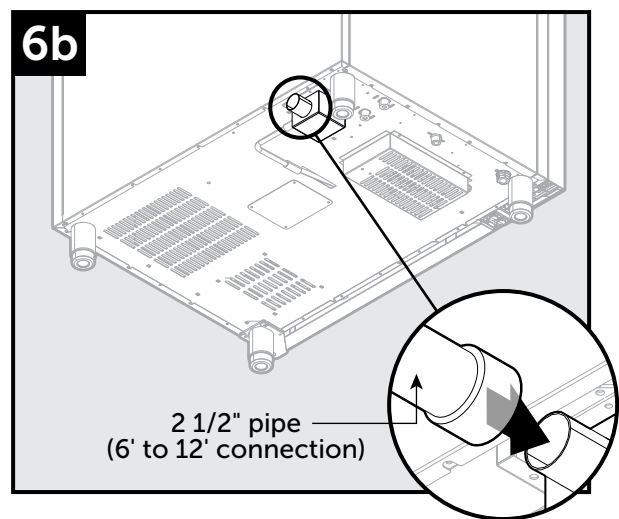
Note: Free air venting requires minimum 1" clearance between the end of the drain line and the top of the floor drain.

- The drain line must have gravity flow from the Combi drain outlet to floor drain.
- **Do Not** install a trap in the drain line.

The total length of pipe and number of bend fittings required to reach the open drain determines the pipe size used to extend the drain line to an open drain.



For drain pipe connections of 6 feet or less (requires no more than two elbows), connect 2" drain pipe to outlet extension on lower back of Combi oven. Use a hose clamp, as required, to secure the drain pipe to the oven drain.



For drain pipe connections of 6 to 12 feet (requires three elbows), connect 2 1/2" drain pipe to outlet extension on lower back of Combi oven.



PRODUCT REGISTRATION/INSTALLATION CHECKLIST

In order for the oven to qualify for warranty, this checklist must be filled out by an Authorized Service Technician and returned to BKI within 30 days of the date of installation. The Authorized Service Technician must sign this document, obtain the customer's signature, and send this form via fax to 864-963-5316 or via e-mail to: customerservice@bkideas.com. Refer to instruction manual for all specific installation requirements.

Model #: _____ Serial #: _____
Machine Voltage & Phase: _____ Installed by (Name): _____
Company Name/Address: _____ Date of Installation: _____
Start-Up by (Name): _____ Company Name/Address: _____
Date of Start-Up: _____ Install Location: _____
Store Name: _____ Customer Name: _____
Customer Title: _____ Date: _____
Signature: _____

- 1. Check for missing or loose hardware.
- 2. Verify all plastic covering is removed and oven has no dents, scratches, or shipping damage.

NOTE: any missing or damaged items on a separate sheet. If shipping damage has occurred, report to shipping carrier immediately.

- 3. Verify the following items are included with the oven:
 ___ Installation Manual, ___ Operators Manual, ___ Oven Drip Tray Hose, ___ Cooking Probe,
 ___ Rack Guides, ___ Wire Racks.
- 4. Verify oven is level and adequate spacing is provided on all sides per instruction manual.
- 5. Verify door operates properly and latches without excessive force.
- 6. Verify fan/s operates properly (rotate, stop and change direction) without any rubbing or noises.
- 7. Verify oven drain line is connected to an open air gap drain (per local code); and oven drip tray hose is installed properly.
- 8. Verify electrical component connections are secure and machine is properly grounded.
- 9. Verify Supply Voltage and Phase match the machine data plate. Record information:
 Supply Voltage:
 L1 _____ VAC L2 _____ VAC L3 _____ VAC Phase _____ .



INSTALLATION CHECKLIST (continued)

- 10. Verify and record average oven temperature @ 350 F in Convection Mode (geometric center of the oven after three complete cycles).
- 11. Verify no steam leaks occur around door during operation.
- 12. Verify cavity vent operates properly in Convection, Combi and Steam modes.
- 13. Verify oven is draining properly.
- 14. Verify steam generator is draining properly when oven is turned off.
- 15. Verify correction operation of all:
 ___ Control Functions, ___ Convection Mode, ___ Steam Mode, ___ Combi Mode,
 ___ Cooking Probe.
- 16. Verify cold water supply to the oven is 40-60 PSI (flowing).
- 17. Verify water supply line including water treatment system is connected properly and not leaking (single water connection on oven).
- 18. Record manufacturer's name and type of water treatment system connected to oven.

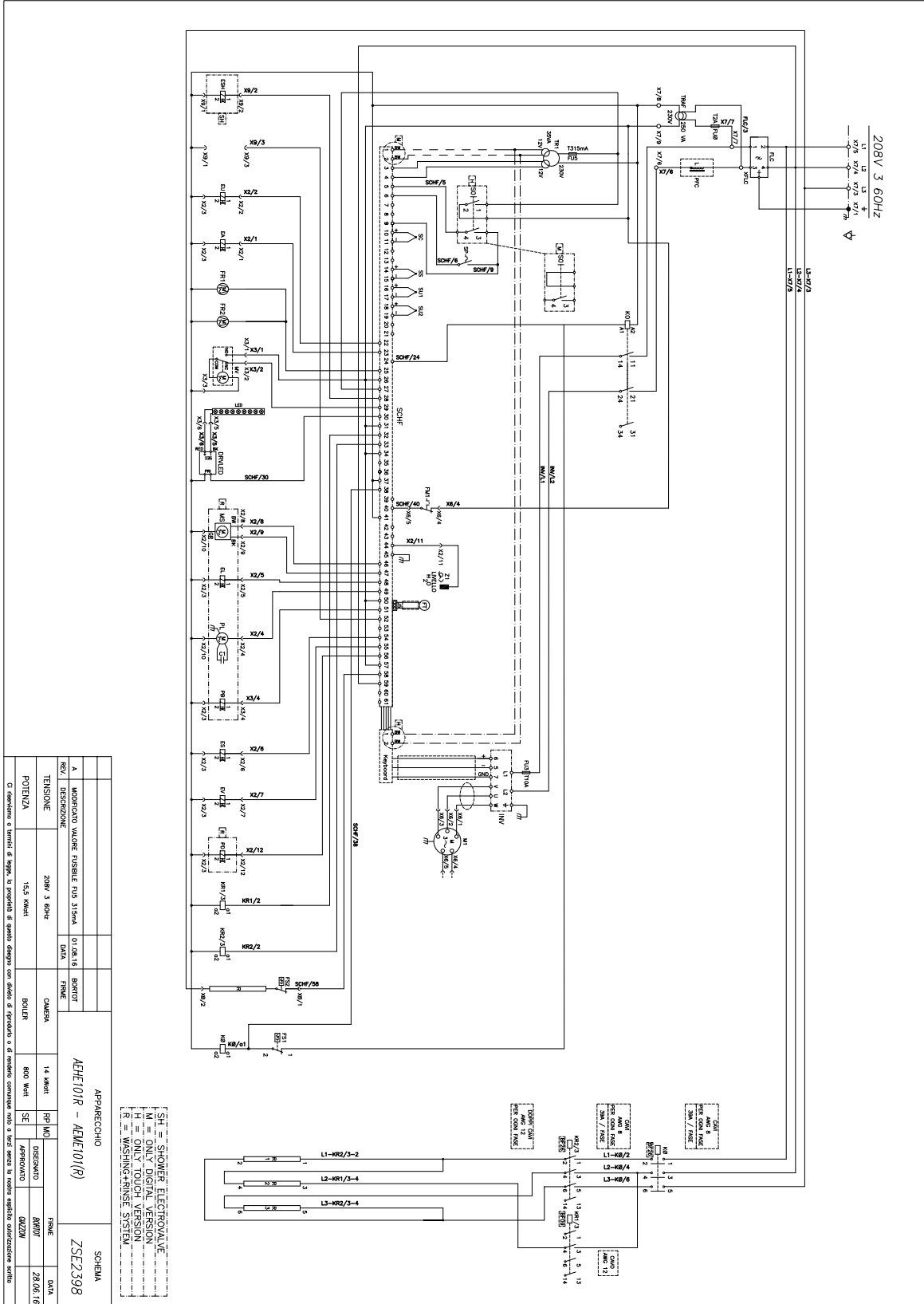
- 19. Verify an approved water treatment system capable of removing Chlorine and Chloramines is installed in the water supply line to the oven.
- 20. Verify the water concentrations:
 ___ Hardness, ___ Iron, ___ pH, ___ TDS, ___ ___ Chloride, ___ Chlorine.
- 21. Verify wash system is pumping and spraying during a clean cycle.
- 22. Verify detergent and rinse pump tubes are inserted into approved commercial liquid detergent containers (for automatic clean cycle).
- 23. Show the customer the location of utilities and shut off valves in case of emergency.
- 24. Customer:
 ___ knows proper oven operation,
 ___ knows general maintenance, cleaning and deliming procedures,
 ___ understands importance of stainless steel equipment care and cleaning of the cooking cavity,
 ___ understands importance of a water treatment system and proper maintenance,
 ___ has warranty card and understands warranty.

Error Messages

In case of an alarm, see the Operation Manual to identify the Error Message actions and solutions needed to resolve the specific error.

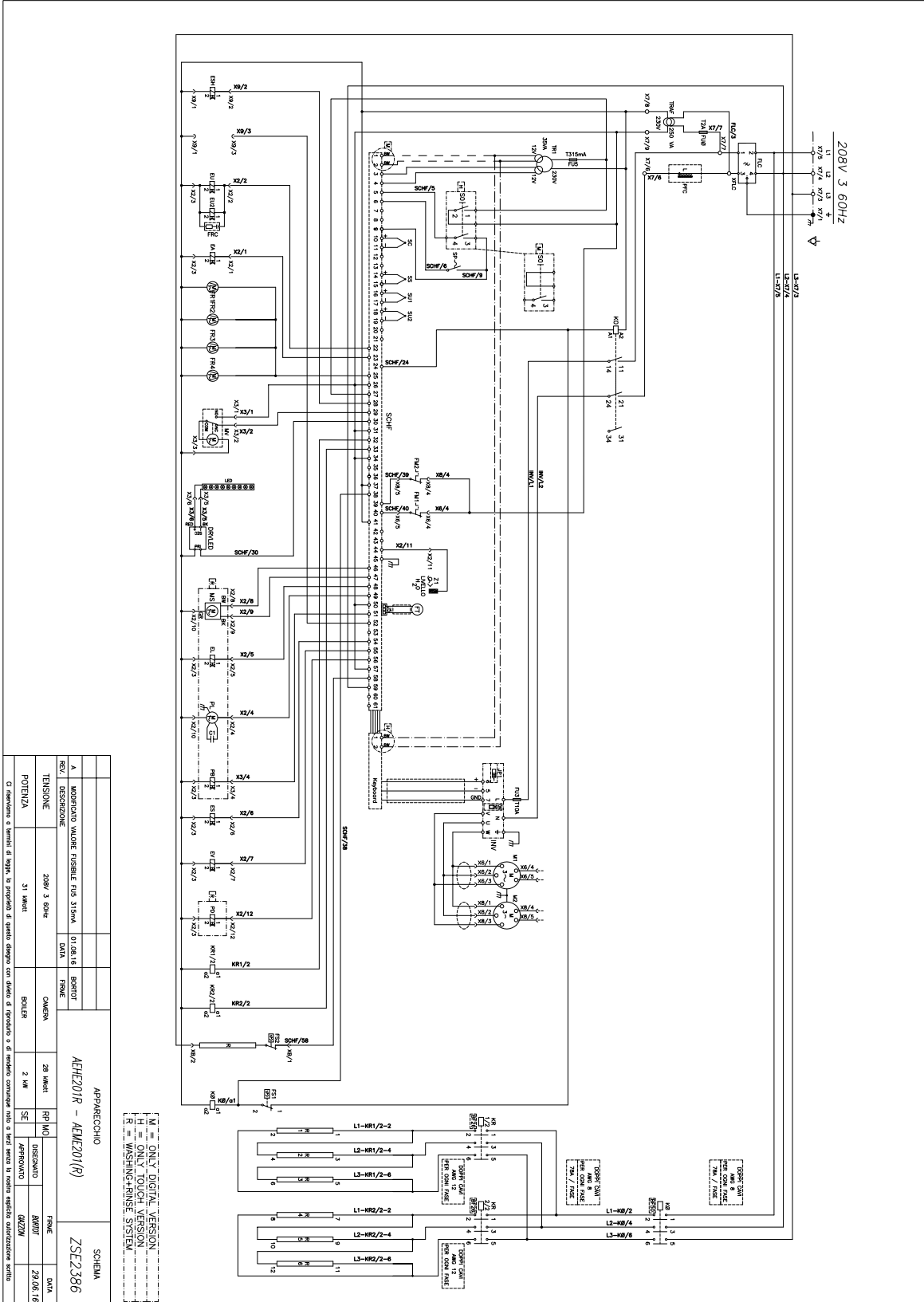


Wiring Diagram Models: EHE101R





Wiring Diagram Models: EHE201R



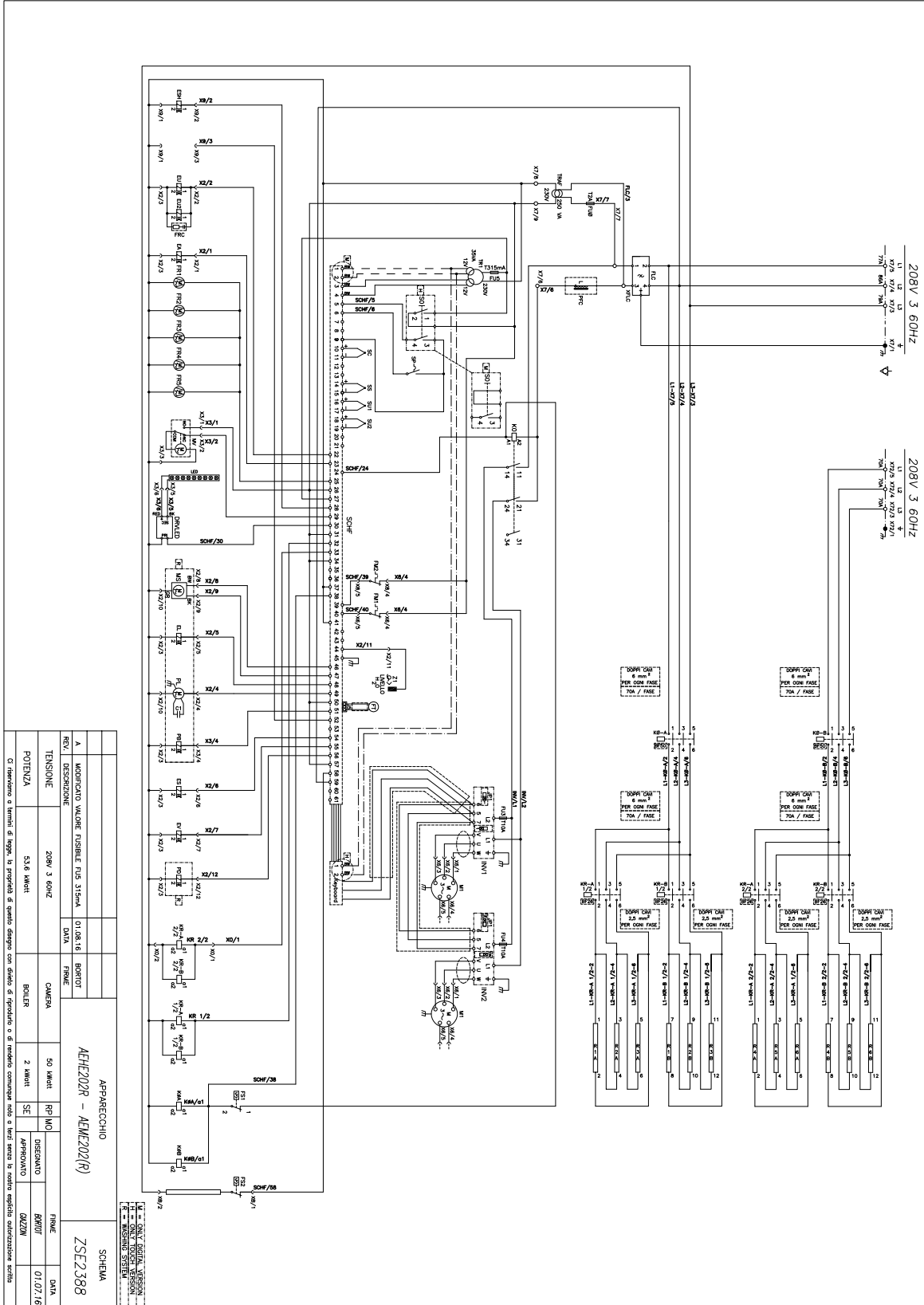
APPARECCHIO		SCHEMA	
A EHE201R - AEM201(R)		ZSE2386	
REV. DESCRIZIONE	DATA	REV. DESCRIZIONE	DATA
A MODIFICATO VALORE INIBITORE FUSO 315mA	01.08.116	BORRTO	
TENSIONE		POTENZA	
208V 3 60Hz		31 kWatt	
CAMERA		BOILER	
28 kWatt		2 kW	
PRODOTTORE		APPARECCHIO	
BREVET		DIN/EN	
		25.06.16	

Ci riserviamo a termini di legge, la proprietà di questo disegno con relativi o di rendere comunque noto a terzi senza la nostra esplicita autorizzazione scritta.

M = ONLY DIGITAL VERSION
 H = ONLY TOUCH VERSION
 R = WASHING+RINSE SYSTEM

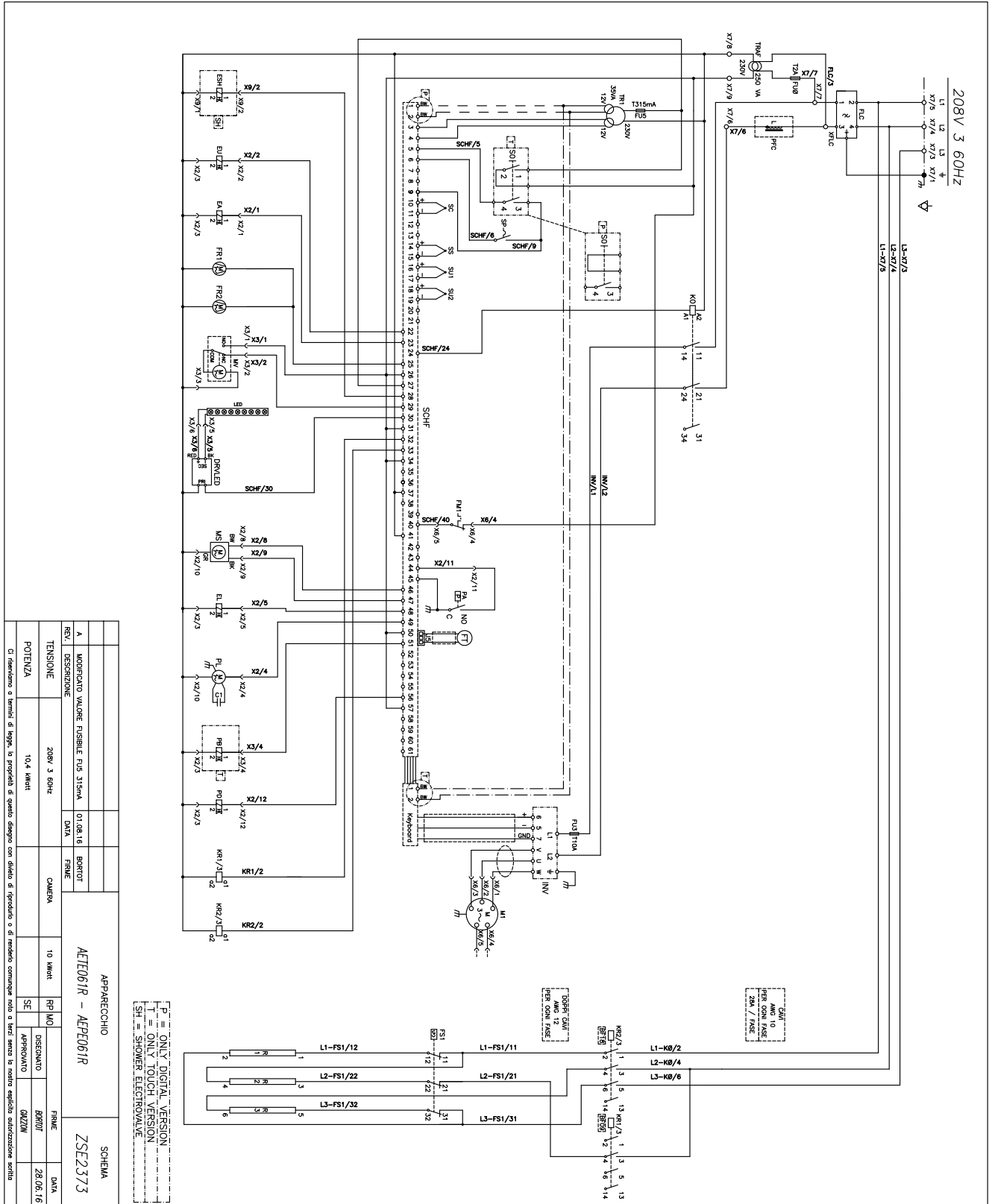


Wiring Diagram Models: EHE202R

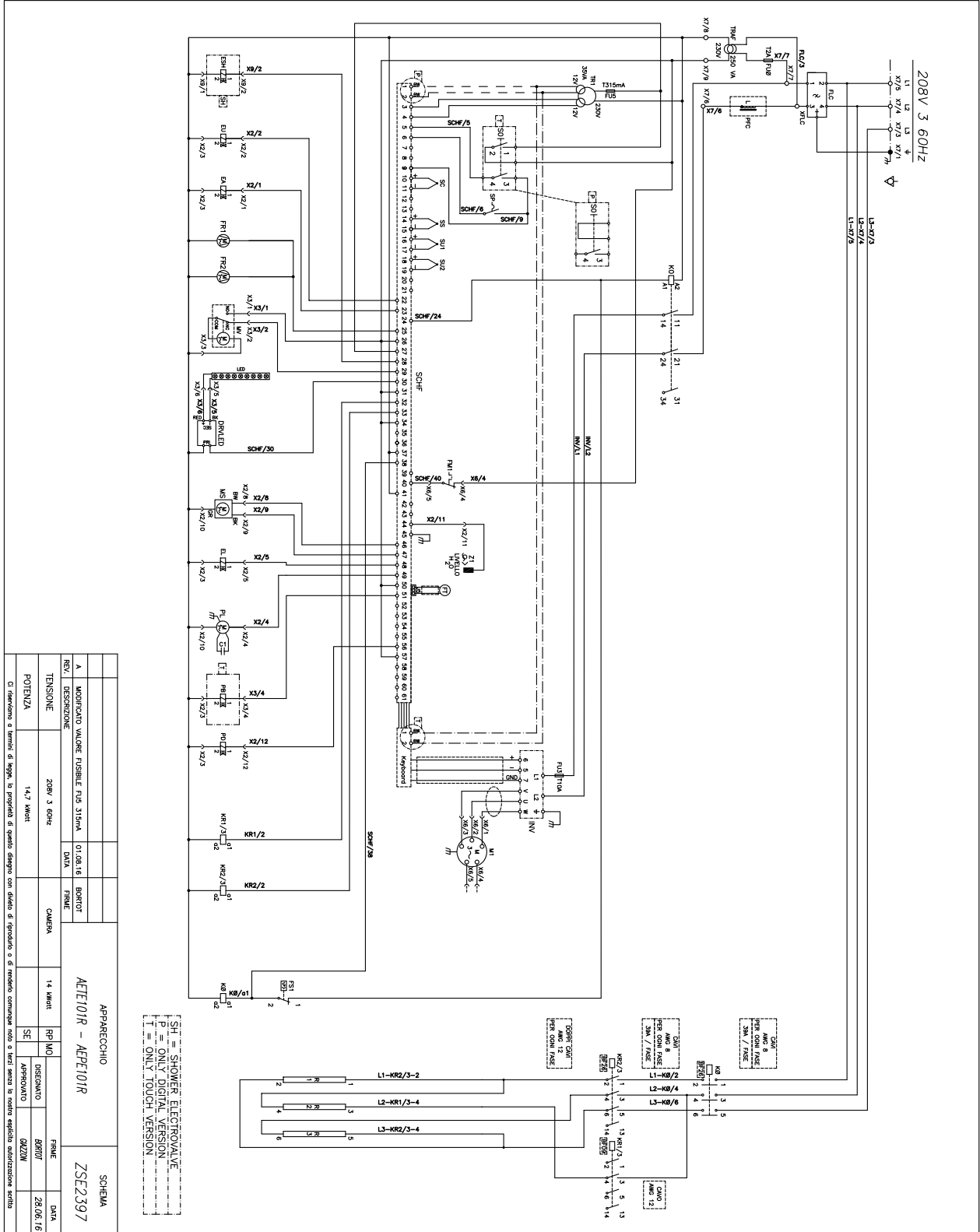




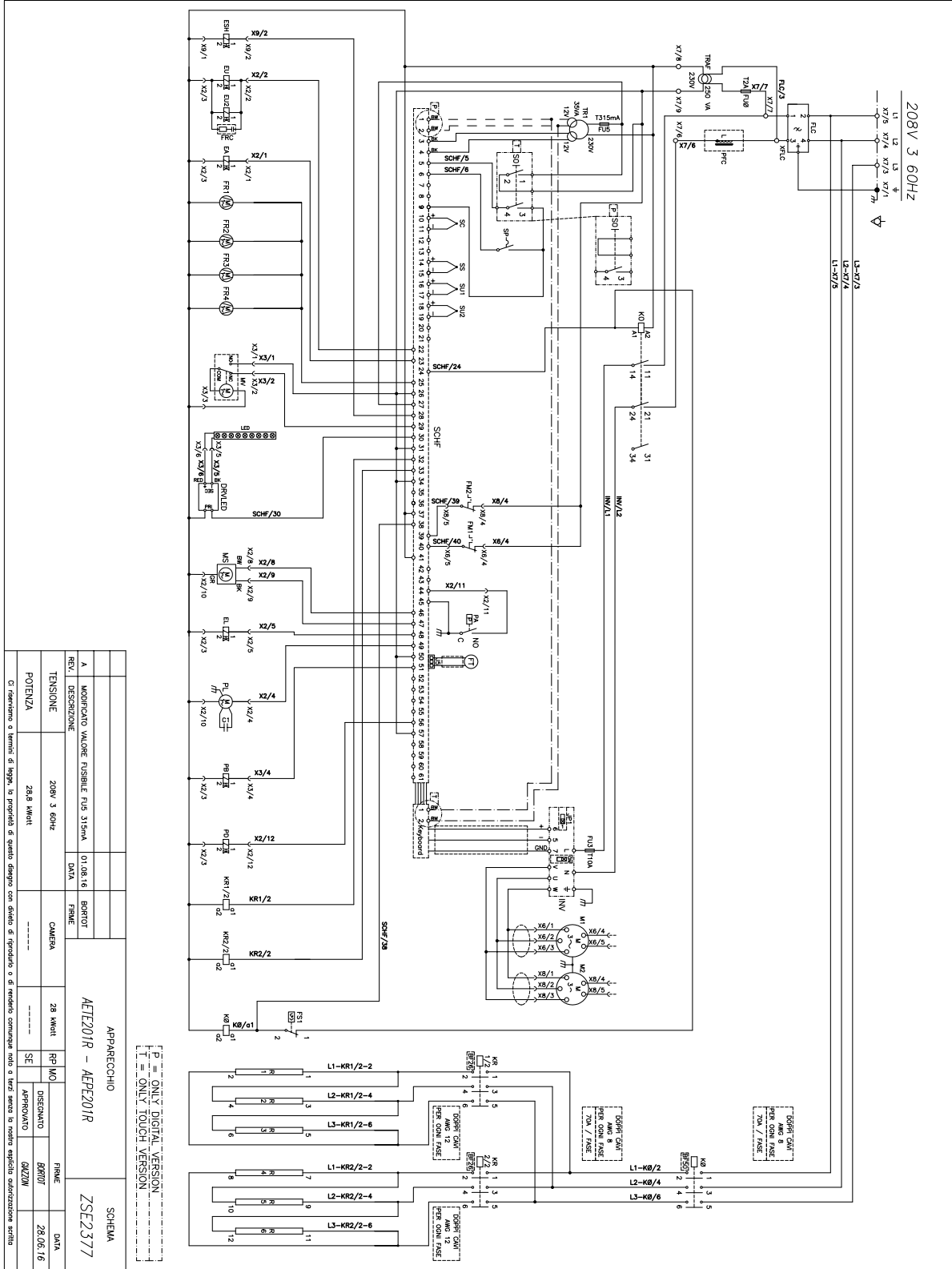
Wiring Diagram Models: ETE061R



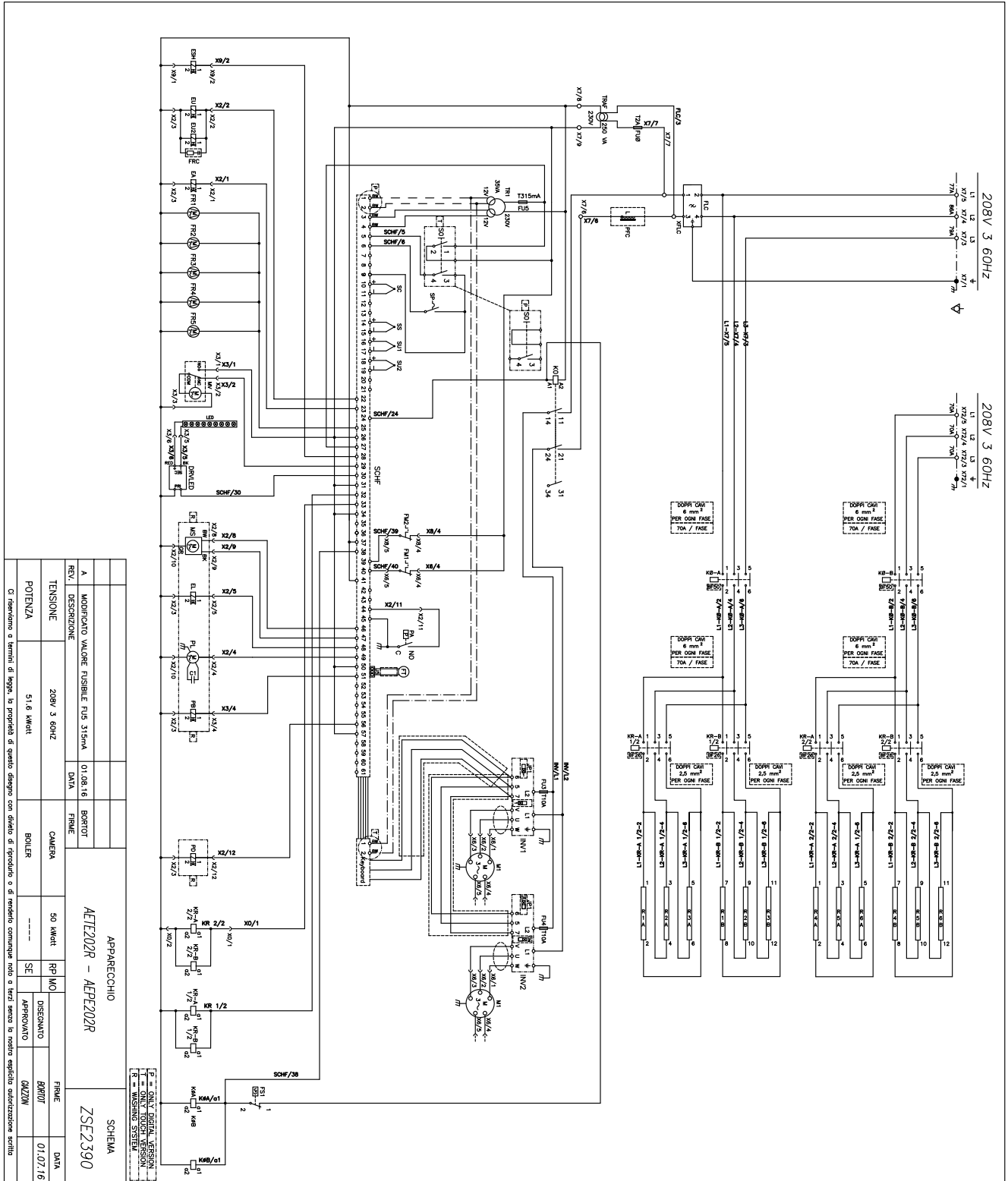
Wiring Diagram Models: ETE101R



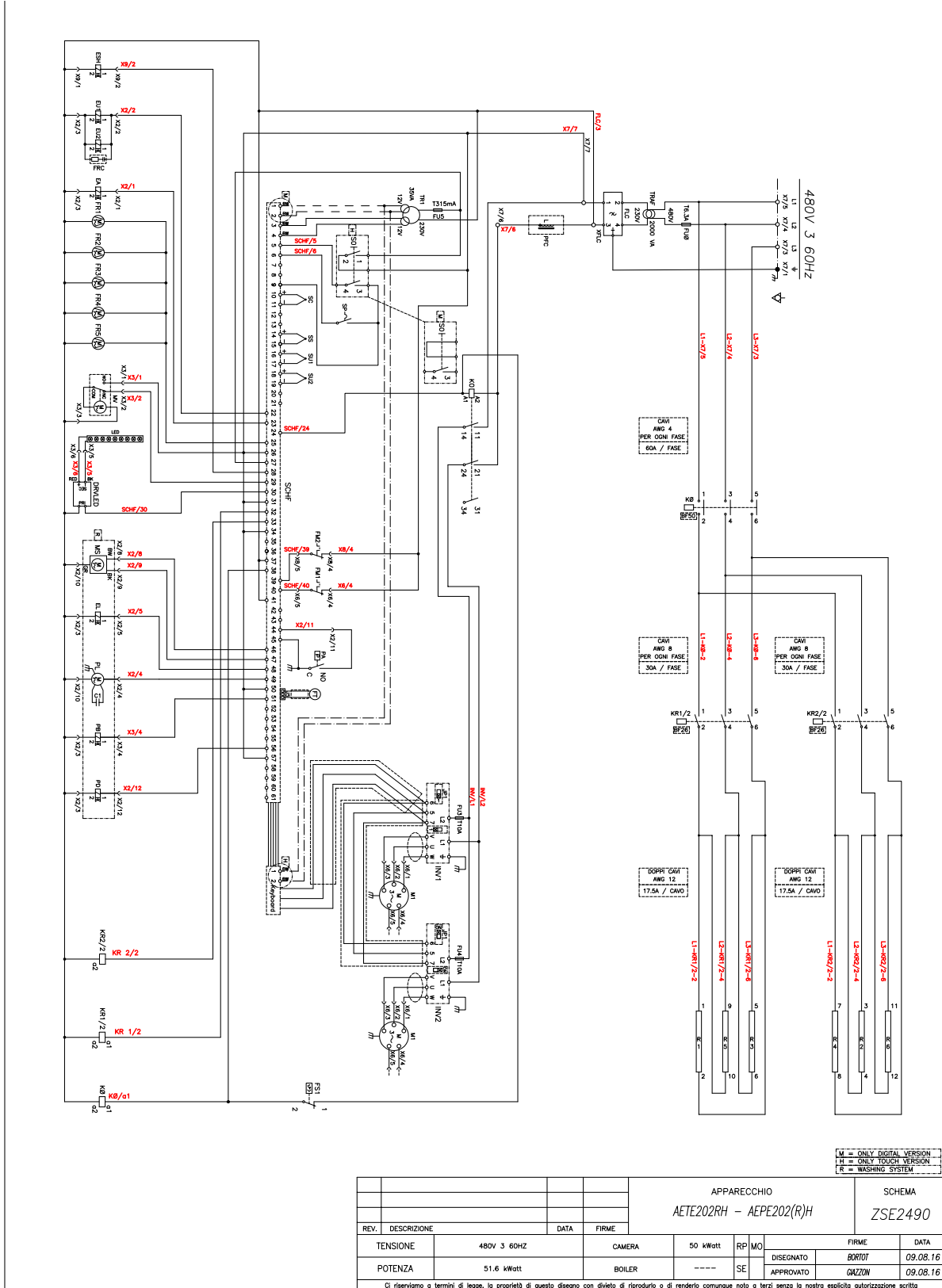
Wiring Diagram Models: ETE201R



Wiring Diagram Models: ETE202R



Wiring Diagram Models: ETE202RH



REV.	DESCRIZIONE	DATA	FIRME	APPARECCHIO				SCHEMA			
				AETE202RH - AEP202(R)H				ZSE2490			
TENSIONE		480V 3 60HZ	CAMERA	50 kWatt	RP	MO	FIRME	DATA			
POTENZA		51.6 kWatt	BOILER	----	SE		DISEGNATO	BORIOT		09.08.16	
							APPROVATO	GAZZON		09.08.16	

M = ONLY DIGITAL VERSION
 H = ONLY TOUCH VERSION
 R = WASHING SYSTEM

Ci riserviamo a termini di legge, la proprietà di questo disegno con divieto di riprodurlo o di renderlo comunque noto a terzi senza la nostra esplicita autorizzazione scritta



BKI LIMITED WARRANTY

2 Year Standard Warranty—adjusted to 2 years

LIMITED WARRANTIES AND REMEDIES. Seller warrants that at the time of shipment the Products will be free from defects in material and workmanship for a period of no longer than TWO YEAR from the original installation by an authorized representative or no longer than TWO YEAR AND THREE MONTHS from the date of shipment from the factory. Defective conditions caused by abnormal use or misuse lack of or improper maintenance damage by third parties alterations by unauthorized personnel acts of God failure to follow installation and/or operating instructions or any other events beyond the reasonable control of the Seller will NOT be covered under this Warranty. The obligations of the Seller under this warranty shall be limited to repairing or replacing (at the option of the Seller) any part with the exception of lamps, fuses, door gaskets, and glass (which are not covered under this warranty) which is found defective in the reasonable opinion of the Seller. Any part found defective by the Seller will be repaired or replaced without charge F.O.B. factory Simpsonville South Carolina or F.O.B. authorized BKI Distributor. Seller and/or its authorized representatives will assume the normal replacement labor expense for the defective part for the period of the warranty as stated above including reasonable (up to 100 mile or 2 hr round trip) travel time where replacement work is performed during standard business hours and not subject to overtime holiday rates and/or any additional fees. IN NO EVENT SHALL THE SELLER BE LIABLE FOR LOSS OF USE LOSS OF REVENUE OR LOSS OF PRODUCT OR PROFIT OR FOR INDIRECT INCIDENTAL SPECIAL OR CONSEQUENTIAL DAMAGES INCLUDING BUT NOT LIMITED TO FOOD SPOILAGE OR PRODUCT LOSS. THIS WARRANTY DOES NOT COVER GLASS BREAKAGE. THE ABOVE WARRANTY IS EXCLUSIVE AND ALL OTHER WARRANTIES EXPRESS OR IMPLIED ARE EXCLUDED INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. Any appliance replacement part (with the exception of lamps, fuses, gaskets and glass) which proves to be defective in material or workmanship within ninety (90) days of installation will be replaced without charge F.O.B. Factory Simpsonville SC or F.O.B. authorized BKI Distributor. The user shall have the responsibility and expense of removing and returning the defective part to the Seller as well as the cost of reinstalling the replacement or repaired part.



Notes