



Fresh ideas in foodservice equipment

Better From the Inside Out.

TERMS OF SALE

1. **NATURE OF DOCUMENT.** This document constitutes the terms of sale by the BKI ("BKI") division of Standex International Corporation ("Seller") for the sale of the products specified on the reverse side hereof (the "Products"). Acceptance of this purchase order and/or contract of sale is made expressly conditional on the Buyer's agreement to all of the terms and conditions contained herein. Seller's acceptance of a purchase order from the Buyer shall not constitute acceptance of any of the terms and conditions thereon or in any other document between the parties which differ from these terms, except as Seller may otherwise specify in writing.
 2. **TERMINATION AND CANCELLATION.** Seller shall have the right to terminate and cancel the contract for sale of the Products at any time Seller determines that Buyer's credit is not satisfactory. Any such termination or cancellation shall be effective upon notification (orally or in writing) to Buyer and shall be without liability to Seller. Under no circumstances shall Buyer have the right to terminate the contract or cancel its order to purchase the Products, without written authorization by Seller. All cancelled orders and returned goods will be subject to a minimum of 25% cancellation and/or restocking charge. Custom or modified units cannot be returned.
 3. **PRICES.** Unless otherwise indicated, prices are FOB Simpsonville SC, and do not include any sales, use, excise or similar taxes or duties now or hereafter imposed. Errors or omissions in prices are subject to correction.
 4. **PAYMENT.** Unless otherwise indicated, payment terms are net cash 30 days from date of shipment. In the event that Buyer fails to make payment on time, Buyer shall be liable to Seller for the lesser of (a) 1.5% per month on the remaining balance or (b) the highest monthly interest rate which may lawfully be charged to Buyer. Buyer shall be liable for all expenses (including reasonable attorneys' fees) incurred by Seller in collecting or attempting to collect any amounts due to Seller under the contract.
 5. **TITLE; RISK OF LOSS.** Title to, and risk of loss of, the Products shall pass to Buyer upon the delivery of the Products FOB Simpsonville SC to an agent of Buyer or to a common carrier.
 6. **INSPECTION.** If, upon receipt of the Products by Buyer at the destination, the same shall appear not to conform to the order, Buyer shall within seven (7) days after receipt thereof, notify Seller of such condition and afford Seller a reasonable opportunity to inspect the Products and make the appropriate adjustments, repair or replacement. The remedies afforded under Section 7 below shall be exclusive for any defects discovered in the Products and which could have been discovered upon inspection. If Seller is not so notified, the Buyer waives any recourse for those defects, and all warranty obligations of Seller regarding such obvious defects or deficiencies shall terminate.
 7. **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 ONE YEAR from the original installation by an authorized representative but no longer than ONE 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 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, excluding travel and/or other expenses incidental to the replacement of the defective part, 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 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.
8. **LIMITATION OF LIABILITY.** The liability of Seller arising out of the manufacture, sale, delivery, repair, or use of any of the Products shall not, in any event, exceed the cost of correcting defects or making replacement as required in the Limited Warranty and, upon the expiration of the Limited Warranty, all liability of Seller to Buyer shall terminate.
 9. **DELAYS.** Neither party shall be liable for any delay or failure to perform any obligation to the other if such delay or failure shall be caused by an event or contingency beyond its reasonable control, irrespective of the nature thereof, however, the delaying party shall endeavor to correct such delay as soon as reasonably practicable.
 10. **MODIFICATION; ASSIGNMENT; APPLICABLE LAW; ENTIRE AGREEMENT; SEVERABILITY.** No modification of the terms and conditions specified in the contract shall be binding upon Seller unless agreed to by Seller in writing. The contract of sale shall not be assigned by Buyer, nor may any of the duties of Buyer thereunder be delegated, without the written consent of Seller. Any such assignment or delegation without such consent shall be void. The contract shall be governed by, and construed in accordance with, the laws of the State of South Carolina. The provisions of the contract shall constitute the entire agreement of the parties with respect to the sale of the Products by Seller to Buyer and shall supersede all prior discussion and writings between the parties. If a provision of this Agreement shall be unlawful, void or for any reason unenforceable, then that provision shall be deemed severable from this Agreement and shall not affect the validity and enforceability of the remaining provisions of this Agreement.
 11. **BINDING EFFECT OF CONTRACT.** The contract shall be binding upon, and shall inure to the benefit of, the parties hereto and their respective successors and assigns.
 12. **RETURNS.** No returns will be accepted without the prior approval of the Seller. A Return Authorization Number must be given by Seller prior to Products being shipped, freight prepaid, by Buyer. Any damage in transit to Products being returned is Buyer's responsibility. All accepted returns are subject to a 25% restocking charge. Returns that have been approved by Seller must be received within thirty (30) days after approval. Returns will not be considered after ninety (90) days from date of original notice.
 13. **INDEMNITY.** Buyer agrees to indemnify, hold harmless and defend Seller from and against any and all liabilities and expenses arising out of any injury or damage which results from Buyer's use, misuse, negligence, misapplication, modification, ownership, failure to inspect, maintain or repair the Products or Buyer's violation or alleged violation of any federal, state, county or local laws or regulation, including without limitation, the laws and regulations governing product safety and labor practices.



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Prices listed herein are list prices. All prices are subject to change without notice. The electrical and dimensional information supplied is for reference purposes only. BKI reserves the right to modify specifications or discontinue models without incurring obligation.

TERMS & CONDITIONS

All prices are quoted in \$US dollars and are subject to change without notice. Prices do not include Federal, State or other sales or use taxes, nor does it include freight charges.

State sales tax may be added to invoice if tax certificate not on file.

Terms are net 30 days upon approved and established credit. Prices are quoted F.O.B. our plant in Simpsonville, SC.

Remit payments to: BKI, PO Box 533244, Charlotte, NC 28290-3244.

BKI reserves the right to review, accept or reject all purchase orders. Purchase orders are considered valid only after written acknowledgment is received by customer.

BKI objects to and rejects any additional or different terms or conditions offered or proposed by any party other than BKI.

BKI reserves the right to change or modify the design, specification or substitute materials in the construction of any products manufactured without notice.

All product dimensions are nominal and are subject to change.

ORDERING GUIDE

To ensure prompt and accurate service, please include the following information for each item with your order:

PRICING

All orders must include net pricing.

EQUIPMENT

Model #, Description, Gas Type, Electrical Specifications (voltage, phase, cycles, with or without neutral), Quantity and CE Approval as required/available.

ACCESSORIES & OPTIONS

For which Model or Model #, Description and Quantity.

SHIPPING INFORMATION

Ship To, Ship Via, Date Required, Contact, Address, City/State/Country and Phone #.

BILLING INFORMATION

Bill To, PO #, Contact, Address, City/State/Country and Phone #.

ALL ORDERS MUST BE IN WRITING

FREIGHT & SHIPPING

BKI recommends that customers arrange shipping with the carrier of their choice and have freight charges billed direct. This provides our customers with optimum control over their shipments.

BKI will, however, arrange shipping as a courtesy to our customers with 3rd party billing or pre-pay and added to invoice.

BKI will ship orders by a method it deems advisable to meet delivery requirements unless otherwise instructed by the customer in writing. Lift gate deliveries are an additional charge.

Any shortage, loss, or damage in shipment must be reported to BKI and delivering common carrier immediately on receipt of shipment and noted on delivery receipt. Shipments should be inspected and any concealed damage should be reported by consignee to common carrier within 10 days. Freight claims are the responsibility of the consignor.

RETURNS

Products may not be returned by purchaser for credit without prior written approval from BKI. All returned goods are subject to a minimum 25% restock charge, plus transportation charges. Custom-made products cannot be cancelled or returned. Only standard, currently manufactured products, unopened and properly packaged in their original packaging will be considered for return. All returns are subject to inspection and BKI reserves the sole right to determine the amount of credit. Request for return merchandise must be submitted within 90 days of original shipment.

CERTIFICATIONS



Edison Testing Laboratory



Edison Testing Laboratory Safety (US)



Edison Testing Laboratory Safety (Canada & US)



Underwriters Laboratories



National Sanitation Foundation



US & Canadian Standards Association



Canadian Standards Association certified to applicable U.S. standards



Canadian Standards Association certified to applicable NSF standards

NFPA

National Fire Protection Association

ANSI

American National Standards Institute



UL Sanitation



Canadian Standards Association certified to applicable Canadian gas standards
Underwriters Laboratories certified to applicable Canadian standards



Canadian Standards Association electric standards



Community European



British Standards Institute



Energy Star



Until Robert G. Wilson founded Barbecue King, Inc. in the early 1950's, barbecued meats were a treat enjoyed only by Southerners.

But this tasty secret spread to prepared-food departments of supermarkets throughout the US and arrived on the international culinary scene due to the vision of the man from Greenville, SC.

He vitalized the barbecue industry by designing a machine that made preparing juicy, flavorful barbecue easy and profitable for foodservice operators everywhere.

From the original Barbecue King charcoal unit to the most recent, leading edge designs, BKI machines have evolved around a cooking technique that keeps the natural juices in the

meats, radically reduces shrinkage, and infuses a tantalizing flavor of old pit style cooking.

This philosophy motivates BKI to use common components in the different units whenever possible and practical. This commitment enables BKI to maintain high standards and improve product excellence.

BKI is ideally positioned for the future with a foundational legacy of excellence which began with Robert G. Wilson. BKI is ready to meet the challenges of a global marketplace.

With a business-growth philosophy coupled with the financial resources of its parent company, Standex International, BKI will continue to develop innovative and fresh ideas for the foodservice industry around the world.

FRYERS

FRYERS

PRESSURE
ELECTRIC & GAS
MANUAL & COMPUTERIZED
AUTO-LIFT
OPEN



LGS-FC

LTS



FKM-FC



LPF-F

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, or computerized programmable controls.

Both gas and electric models are available.

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.

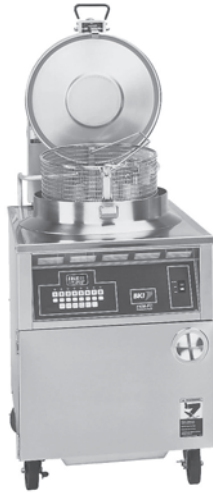
BKI fryers feature faster recovery time than less efficient competitive fryers.

Our patented "Quick-Disconnect" filtration system improves operations through a fail-safe alignment feature, while the built-in cold zone collects breaching "fall-off" to extend shortening life for a substantial savings.

Our oil caddies provide extra large capacity portable waste oil pickup and disposal and can transfer up to 150 lbs. of oil in less than 2 minutes.

X-LARGE ELECTRIC FRYERS

FRYERS



FKM-FC

ELECTRIC PRESSURE SERIES

X-LARGE VOLUME ■ COMPUTER CONTROLS & FILTER

Designed for simple and economical operation, our Electric Pressure Fryers enhance fried food operations and increases food quality. Low pressure cooking delivers moist, tender fried food with 30% longer holding capability.

FKM-F and FKM-FC have patented "Quick-Disconnect" filtration system which improves operations through a simple alignment feature. High quality construction stands up to heavy use.

Oil capacity of 75 lbs and a 18 lb. product capacity. Pressure regulated lid interlock system and 5" (127mm) standard casters for mobility. Stainless steel exterior.

Manual control models feature digital timers.

MANUAL

Accessories & Options page 9

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Electrical		price
	product		oil		in.	mm.	lbs.	kilos	volts	KW	
FKM	lbs.	kilos	lbs.	kilos	49.50x24.25x38.00	1257 x 616 x 965	400	181	208	17.0	\$16,660
	18	8.2	75	34					220	14.3	
									240	17.0	
									220/380	14.3	
									230/400	15.6	
				240/415	17.0						

Height 62.25" (1581mm) with lid open

MANUAL with FILTER SYSTEM

Accessories & Options page 9

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Electrical		price
	product		oil		in.	mm.	lbs.	kilos	volts	KW	
FKM-F	lbs.	kilos	lbs.	kilos	49.50x24.25x38.00	1257 x 616 x 965	560	255	208	17.0	\$19,190
	18	8.2	75	34					220	14.3	
									240	17.0	
									220/380	14.3	
									230/400	15.6	
				240/415	17.0						

Height 62.25" (1581mm) with lid open
Features quick disconnect filter system

COMPUTERIZED with FILTER SYSTEM

Accessories & Options page 9

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Electrical		price
	product		oil		in.	mm.	lbs.	kilos	volts	KW	
FKM-FC	lbs.	kilos	lbs.	kilos	49.50x24.25x38.00	1257 x 616 x 965	560	255	208	17.0	\$22,020
	18	8.2	75	34					220	14.3	
									240	17.0	
									220/380	14.3	
									230/400	15.6	
				240/415	17.0						

Height 62.25" (1581mm) with lid open
Features quick disconnect filter system & microprocessor controls



Dimensions nominal
Shipping Class #85
FOB Simpsonville, SC

FRYERS

LARGE ELECTRIC FRYERS

ELECTRIC PRESSURE SERIES

LARGE VOLUME ■ COMPUTER CONTROLS ■ FILTER

Designed for simple and economical operation, our Electric Pressure Fryers enhance fried food operations and increase food quality.

Low pressure cooking delivers moist, tender fried food with 30% longer holding capability while saving energy and money by frying at lower temperatures. Patented "Quick-Disconnect" filtration system improves operations through a simple alignment feature. High quality construction stands up to heavy use.

Oil capacity of 48 lbs and a 14 lb. product capacity. Pressure regulated lid interlock system and 3" (76mm) standard casters for mobility. Stainless steel exterior.

Manual control models include digital timers.



LPF-F

Accessories & Options page 9

 **MANUAL**

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Electrical		price
	product		oil		in.	mm.	lbs.	kilos	volts	KW	
	lbs.	kilos	lbs.	kilos							
LPF	14	6.4	48	21.8	49.50x18.50x36.50	1257 x 470 x 927	320	145	208 or 220 or 240	13.5 or 11.3 or 13.5	\$15,110

Height 58.5" (1486mm) with lid open

Accessories & Options page 9

 **MANUAL with FILTER SYSTEM**

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Electrical		price
	product		oil		in.	mm.	lbs.	kilos	volts	KW	
	lbs.	kilos	lbs.	kilos							
LPF-F	14	6.4	48	21.8	49.50x18.50x36.50	1257 x 470 x 927	480	209	208 or 220 or 240	13.5 or 11.3 or 13.5	\$16,490

Height 58.5" (1486mm) with lid open

Features quick disconnect filter system

Accessories & Options page 9

 **COMPUTERIZED with FILTER SYSTEM**

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Electrical		price
	product		oil		in.	mm.	lbs.	kilos	volts	KW	
	lbs.	kilos	lbs.	kilos							
LPF-FC	14	6.4	48	21.8	49.50x18.50x36.50	1257 x 470 x 927	480	209	208 or 220 or 240	13.5 or 11.3 or 13.5	\$18,710

Height 58.5" (1486mm) with lid open

Features quick disconnect filter system & microprocessor controls

Dimensions nominal
Shipping Class #85
FOB Simpsonville, SC



LARGE GAS FRYERS

FRYERS



**NATURAL
or
LP GAS**

LGF-FC

GAS PRESSURE SERIES

LARGE VOLUME ■ COMPUTER CONTROLS ■ FILTER

These efficient and economical Gas Pressure Fryers allow you to feature popular fried food options without the high maintenance and cost.

Low pressure cooking delivers moist, tender fried food with 30% longer holding capability as well as using less oil, saving energy and money. Patented "Quick-Disconnect" filtration system and "Instant-On" electric igniter ensure simple and easy operation. High quality construction stands up to heavy use.

Built-in cold zone collects surplus breading to allow easier cleaning. Oil capacity of 35 lbs and a 14 lb. product capacity. Pressure regulated lid interlock system and 3" (76mm) standard casters for mobility. Stainless steel exterior. Manual control models include digital timers.

MANUAL

Accessories & Options page 9

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Gas		Electrical		
	product		oil		in.	mm.	lbs.	kilos	BTUH	KW	volts	amps	price
LGF	lbs.	kilos	lbs.	kilos	53.30x18.50x40.80	1353 x 470 x 1035	440	200	90,000 NG	26.36	120	6.8	\$17,640
	14	6.4	35	15.9					80,000 LP	23.43			

Height 64.5" (1638mm) with lid open

MANUAL with FILTER SYSTEM

Accessories & Options page 9

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Gas		Electrical		
	product		oil		in.	mm.	lbs.	kilos	BTUH	KW	volts	amps	price
LGF-F	lbs.	kilos	lbs.	kilos	53.30x18.50x40.80	1353 x 470 x 1035	440	200	90,000 NG	26.36	120	6.8	\$19,030
	14	6.4	35	15.9					80,000 LP	23.43			

Height 64.5" (1638mm) with lid open

Features quick disconnect filter system

COMPUTERIZED with FILTER SYSTEM

Accessories & Options page 9

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Gas		Electrical		
	product		oil		in.	mm.	lbs.	kilos	BTUH	KW	volts	amps	price
LGF-FC	lbs.	kilos	lbs.	kilos	53.30x18.50x40.80	1353 x 470 x 1035	440	200	90,000 NG	26.36	120	6.8	\$20,420
	14	6.4	35	15.9					80,000 LP	23.43			

Height 64.5" (1638mm) with lid open

Features quick disconnect filter system & microprocessor controls

Dimensions nominal

Shipping Class #85

FOB Simpsonville, SC



FRYERS

ELECTRIC AUTO-LIFT SERIES

LARGE VOLUME ■ COMPUTER CONTROLS ■ FILTER

Designed for simple and economical operation, our Electric Auto-Lift Fryers enhance fried food operations and increases food quality.

Auto-Lift features guarantee perfect cook times. Patented "Quick-Disconnect" filtration system improves operations through a simple alignment feature. High quality construction stands-up to heavy use.

Oil capacity of 48 lbs (21.8kg) and a 14 lb (6.4kg) product capacity. 3" Casters standard. Stainless steel exterior.

Manual control models feature digital timers.

LARGE AUTO-LIFT ELECTRIC FRYERS



ALF-F

Accessories & Options page 9

 **MANUAL**

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Electrical		price
	product		oil		in.	mm.	lbs.	kilos	volts	KW	
ALF	lbs.	kilos	lbs.	kilos	39.25x18.50x38.00	997 x 470 x 967	280	127	208 or	13.5 or	\$12,510
	14	6.4	48	21.8					220 or	11.3 or	
									240	13.5	

Height 49.25" (1250mm) with lid open

Accessories & Options page 9

 **MANUAL with FILTER SYSTEM**

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Electrical		price
	product		oil		in.	mm.	lbs.	kilos	volts	KW	
ALF-F	lbs.	kilos	lbs.	kilos	39.25x18.50x38.00	997 x 470 x 967	440	200	208 or	13.5 or	\$14,350
	14	6.4	48	21.8					220 or	11.3 or	
									240	13.5	

Height 49.25" (1250mm) with lid open

Features quick disconnect filter system

Accessories & Options page 9

 **COMPUTERIZED with FILTER SYSTEM**

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Electrical		price
	product		oil		in.	mm.	lbs.	kilos	volts	KW	
ALF-FC	lbs.	kilos	lbs.	kilos	39.25x18.50x38.00	997 x 470 x 967	440	200	208 or	13.5 or	\$16,390
	14	6.4	48	21.8					220 or	11.3 or	
									240	13.5	

Height 49.25" (1250mm) with lid open

Features quick disconnect filter system & microprocessor controls

Dimensions nominal
Shipping Class #85
FOB Simpsonville, SC



X-LARGE AUTO-LIFT ELECTRIC FRYERS



BLF-FC

FRYERS

ELECTRIC PRESSURE SERIES

X-LARGE VOLUME ■ COMPUTER CONTROLS ■ FILTER

Designed for simple, safe, economical operation, our Electric Auto-Lift Fryers enhance fried food operations and increases food quality. Auto-Lift features guarantee perfect cook times. BLF-F and BLF-FC have patented "Quick-Disconnect" filtration system which improves operations through a fail-safe alignment feature.

High quality construction stands up to heavy use. Built-in cold zone collects surplus breading to extend shortening life for substantial savings. Oil capacity of 75 lbs (34kg) and a 18 lb (18.2kg) product capacity. 3" (76mm) standard casters for mobility. Stainless steel exterior.

Manual control models feature digital timers.

MANUAL

Accessories & Options page 9

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Electrical		price
	product		oil		in.	mm.	lbs.	kilos	volts	KW	
	lbs.	kilos	lbs.	kilos							
BLF	18	8.2	75	34	40.00x24.25x39.50	1016 x 616 x 1003	340	154	208	17.0	\$15,140
Height 50.5" (1283mm) with lid open											

MANUAL with FILTER SYSTEM

Accessories & Options page 9

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Electrical		price
	product		oil		in.	mm.	lbs.	kilos	volts	KW	
	lbs.	kilos	lbs.	kilos							
BLF-F	18	8.2	75	34	40.00x24.25x39.50	1016 x 616 x 1003	500	227	208	17.0	\$17,090
Height 50.5" (1283mm) with lid open											
Features quick disconnect filter system											

COMPUTERIZED with FILTER SYSTEM

Accessories & Options page 9

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Electrical		price
	product		oil		in.	mm.	lbs.	kilos	volts	KW	
	lbs.	kilos	lbs.	kilos							
BLF-FC	18	8.2	75	34	40.00x24.25x39.50	1016 x 616 x 1003	500	227	208	17.0	\$19,210
Height 50.5" (1283mm) with lid open											
Features quick disconnect filter system & microprocessor controls											



Dimensions nominal
Shipping Class #85
FOB Simpsonville, SC

FRYERS

AUTO-LIFT FRYERS

EXTRA LARGE VOLUME GAS ■ AUTOMATIC LIFT FRYER
OPTIONAL COMPUTER CONTROLS & FILTER

Easily implement and manage your fried food program with BKI's Gas Auto-Lift Fryers. Load the food, set the fryer with the microprocessor control and within minutes, a basket full of juicy, delicious food automatically rises and is ready to be served. BKI's patented "Quick-Disconnect" filtration system helps ensure a simple and easy filter assembly removal process. Highest quality construction stands up to heavy use. Exceptional pricing makes the BKI Gas Automatic Lift Fryer the profitable, value choice for any retail or catering business



AUTO-LIFT FRYERS



BLG-FC

COMPUTERIZED with FILTER SYSTEM

Accessories & Options page 9

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Gas		Electrical		
	product		oil		in.	mm.	lbs.	kilos	BTUH	KW	volts	amps	price
	lbs.	kilos	lbs.	kilos									
BLG-FC	18	8.2	75	34	51.6 x 24.3 x 41.3	1311.4 x 616.8 x 1048.0	440	200	85,000	6	120	5.6	\$20,900

Height 62.25" (1581mm) with lid open



Dimensions nominal
Shipping Class #85
FOB Simpsonville, SC

ALL PURPOSE FRYER



Great for fish,
tortilla chips,
tempura,
donuts, etc.

DNF-F

shown with optional ventless hood

FRYERS

ELECTRIC OPEN FRYER

LARGE VOLUME ■ FILTER

Improve productivity and profits with our all purpose fryer. The DNF-F increases volume with minimal labor and space. Uniform cooking and heating produces two dozen doughnuts in only 90 seconds! High quality construction stands up to heavy use.

Oil capacity of 70 lbs (31.8kg) and a 24-doughnut product capacity. Hinged drain board can be mounted on left or right side. 5" (127mm) standard casters for mobility. Stainless steel exterior.

Accessories & Options page 9



ALL PURPOSE FRYER WITHOUT FILTER SYSTEM

Model	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
	product	oil		in.	mm.	lbs.	kilos	volts	KW	price
	donuts	lbs.	kilos							
DNF	24	70	31.8	39 x 24.25 x 36.25	991 x 616 x 921	315	143	208 or 220 or 240	8.6 or 9.6 or 8.6	\$10,230

Accessories & Options page 9



ALL PURPOSE FRYER WITH FILTER SYSTEM

Model	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
	product	oil		in.	mm.	lbs.	kilos	volts	KW	price
	donuts	lbs.	kilos							
DNF-F	24	70	31.8	39 x 24.25 x 36.25	991 x 616 x 921	475	216	208 or 220 or 240	8.6 or 9.6 or 8.6	\$12,070



Dimensions nominal
Shipping Class #85
FOB Simpsonville, SC

OIL CADDY

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

Standard features include a bi-directional vane pump for easy pickup and disposal of used oil. A fluoroelastomer pump shaft seal resists degradation from oil. A 54" long, high temperature hose with wand/handle allows for pick-up of oil from the top of the vat, or directly from fry pot.

Removable tank cover and 8" wheels standard.

TRANSFERS
90# OF OIL
IN LESS THAN
2 MINUTES



OC-90

Accessories & Options page 9

OIL CADDY

Model	Capacity		Overall Dimensions (HxWxD)		Ship Wt.		
	oil		in.	mm.	lbs.	kilos	price
	lbs.	kilos					
OC-90	150	68	48.00 x 21.06 x 18.00	1247 x 535 x 457	100	45	\$2,060
OC-80	80	36	48 x 21.06 x 13.16	1219 x 535 x 332	85	39	\$1,530

Dimensions nominal
Shipping Class #125
FOB Simpsonville, SC

FRYERS

ACCESORIES & OPTIONS

ACCESORIES & OPTIONS – FRYERS									
Feature	Item Number	LGF	LPF	FKM	ALF	BLF	BLG	DNF	price
Boil Out Vat	192001A	—	—	*	—	*	—	—	\$870
6' Boil Out Vat Drain Hose	H0145-06	—	—	*	—	*	—	—	\$40
Filter Vat Dolly (FKM & BLF)	SB7650	—	—	*	—	*	—	—	\$370
Filter Vat Dolly (LPF & ALF)	AB15201100	—	*	—	*	—	—	—	\$370
Filter Paper — 100 each per case	F10007	*	*	*	*	*	—	*	\$125
FKF Remote Filter System w/ Small Vat	231000	—	—	*	—	*	*	*	\$3,490
FKF Remote Filter System w/ Large Vat	231001	—	—	*	—	*	*	*	\$4,010
FKF Remote Filter System w/ Heater	231100	—	—	*	—	*	*	*	\$4,130
Filter Rinse Hose Assembly	SB2332	*	*	*	*	*	*	*	\$620
Brush, Pot Scrubber, White	B0049	*	*	*	*	*	*	*	\$40
Brush, Black, Long	B0051	*	*	*	—	—	—	—	\$10
Brush, Black, Short	B0052	*	*	*	—	—	—	—	\$10
Brush, L-Tipped	B0063	*	*	*	*	*	*	*	\$20
Brush, White Drain	B0075	*	*	*	*	*	*	*	\$20
Cord Set, 120V	CS0017	*	—	—	—	—	*	—	\$115
Cord Set, 208/240V	SB7655	—	*	*	*	*	—	*	\$270
Restraining Device	FT0279	*	*	*	*	*	*	*	\$70
72" Gas Hose Assembly	H0048	*	—	—	—	—	—	—	\$670
Insulated Mitt, Neoprene, 18", pair	G0089	*	*	*	*	*	—	*	\$105
Donut Glazer with Casters & Scissor Ladle	BG-2	—	—	—	—	—	—	*	\$3,570
LGF Basket to be used with Lift Handle	B0108B	*	—	—	—	—	—	—	\$520
Layered Basket w/ Lift Handle: LPF	AN86205300	—	*	—	—	—	—	—	\$970
Layered Basket w/ Lift Handle: FKM	AN19104000	—	—	*	—	—	—	—	\$1,030
Bail Handle Basket: FKM	B0114	—	—	*	—	—	—	—	\$440
Bail Handle Basket: ALF	B0113	—	—	—	*	—	—	—	\$470
Bail Handle Basket: BLF	B0112	—	—	—	—	*	*	—	\$520
Lift Handle Assembly for Fry Basket	H0151	*	*	—	*	—	—	—	\$300
Layered FKM Basket	B0119B	—	—	*	—	—	—	—	\$920
Layered LPF Basket	B0117B	—	*	—	—	—	—	—	\$880
LPF Basket used w/ Lift Handle	BO111B	—	*	—	—	—	—	—	\$510
ALF Basket used w/ Lift Handle	B0115B	—	—	—	*	—	—	—	\$510
BLF Lid Cover Assembly	AN16007300	—	—	—	—	*	*	—	\$310
ALF Lid Cover Assembly	SB1293	—	—	—	*	—	—	—	\$250
S.S. Pot Stir Stick	P0149	*	*	*	*	*	—	*	\$60
BLF Grande Basket	B0121	—	—	—	—	*	—	—	\$640

BREADING & LANDING TABLES

TABLES

BREADING & LANDING TABLES



BKI's breading tables are the perfect companion for BKI's Fryers. These compact and portable breading tables are designed to produce a consistent product appearance while reducing breading cost. An easily operated hand sifter separates the doughballs for consistency.

Standard features include all stainless steel construction, set of 4 locking casters, sifter drawer with lower receiving pan and a durable lug for raw chicken.

Model LTS Dump Stations provide a compact, portable space for the transfer of product out of the fryer and into heated, holding displays. Includes stainless steel runners for 18"x26" pans & heavy-duty casters.

Model BT-24M features a spring-loaded hinged marinade basket to deliver chicken into the breading lug.

BREADING TABLES

Model	Overall Dimensions (HxWxD)		Ship Wt.		
	in.	mm.	lbs.	kilos	price
BT-24	58.38 x 24.13 x 33.25	1486 x 618 x 847	100	45	\$4,060
BT-24M	58.38 x 24.13 x 33.25	1486 x 618 x 847	166	75	\$5,000



Dimensions nominal
Shipping Class #125

LANDING TABLES with DUMP TRAY

Model	Overall Dimensions (HxWxD)		Ship Wt.		
	in.	mm.	lbs.	kilos	price
LTS	36.30 x 23.50 x 27.00	922 x 597 x 686	75	34	\$2,380



Dimensions nominal
Shipping Class #125
FOB Simpsonville, SC

HOODS

VENTLESS

VENTLESS HOODS



BKI's ventless hood systems are self-contained, free-standing and feature an advanced filtration process that removes virtually all grease particles and may be used with a variety of manufacturer's electric cooking equipment.

A standard signal light alerts operators to change disposable filters. Built-in fire extinguishing system provided for safety connection by others. FH-28 model is designed for all electric BKI fryers, while the FH-28D is designed for use with BKI's all purpose DNF and DNF-F fryers.

VENTLESS HOODS

Model	CFM	Overall Dimensions (HxWxD)		Ship Wt.		*Electrical		NOTES	price
		in.	mm.	lbs.	kilos	volts	KW		
FH-22	450	92.50 x 25.00 x 44.00	2350 x 787 x 1117	497	83	208-240	.75	Large Fryers	\$13,730
FH-28	450	92.50 x 31.00 x 44.00	2350 x 787 x 1117	655	297	208-240	.75	Ex-Large Fryers	\$14,140
FH-28D	450	92.50 x 31.00 x 44.00	2350 x 787 x 1117	655	297	208-240	.75	Donut Fryer	\$16,020
FH-28-CT	450	92.50 x 31.00 x 44.00	2350 x 787 x 1117	655	297	208-240	.75	Counter Top	\$15,810
FH-28-WM	450	60.13 x 31.00 x 28.50	1528 x 787 x 978	480	218	208-240	.75	Wall Mount	\$15,810
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	\$8,480



Dimensions nominal
Shipping Class #85
Available in 60 Hz or 50Hz—1Ø or 3Ø—field connection
*Plus KW of appliance under hood
FOB Simpsonville, SC

ACCESSORIES & OPTIONS – VENTLESS HOODS

Model	Fiberglass Replacement Filter	High Carbon Replacement Filter	Appliance Stop for BKI Auto-Lift Fryers
FH-28	\$70	\$210	\$60
FH-28D	\$70	\$210	—

ROTISSERIES

ROTISSERIES

ELECTRIC



BKI pioneered the commercial Rotisserie and is still the reigning industry leader. BKI offers a large selection of electric Rotisseries and are easy to operate and safe to use.

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

BKI Rotisseries feature multiple cooking modes and holding capabilities as well as offering

flexibility in application by easily changing V-Spits, meat forks, skewers and gooser baskets.

Features include high visibility with attractive design, lighted interiors for theater effect and maximum customer attraction, curved glass picture window, and programmable modes with pre-heat and hold capability.

BKI Rotisseries are constructed of the highest quality materials and superior craftsmanship.

ELECTRIC ROTISSERIES

ROTISSERIES

ASK ABOUT STACKING A ROTISSERIE ON A COMBIKING



VGG-16-C-PT

VENTLESS HOODS NOW AVAILABLE

VGG SERIES

ELECTRIC ■ HIGH CAPACITY

Ideal for supermarkets and superstores, the VGG's high cooking capacity will meet your growing customer demands and improve profitability by cooking up to 80 - 3lb (1.36kg) chickens in 75 minutes. Your staff saves time with a hassle-free and easy to remove rotor system, designed for quick cleaning. BKI's Touch Tec control makes operation a breeze with "one touch" control and program lock-outs to protect important settings. The control features 15 customizable cook and hold programs to increase menu offerings, a bright touchscreen display for monitoring and programming the controller, and a new bilingual feature which allows operation in English or Spanish. Innovative safety features include cool door technology giving operators peace of mind, sensors that stop rotation when a door is opened, and a support handle and optional drain on the drippings drawer to aid in disposal. Whether poultry, pork, beef, vegetables or whatever your specialty, the VGG is sure to maximize customer satisfaction and produce uniform, consistent results every time.

FLAT GLASS – SOLID BACK

Model	*** Product Capacity			*Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
	Meat Fork	V-Spit	# Baskets	in.	mm.	lbs.	kilos	volts	**KW	price
VGG-5-F	20	15	5	39.75 x 36.25 x 32.13	1010 x 921 x 815	430	195	208 or 220 or 240	6.5 6.0 7.1	\$14,010
VGG-8-F	40	32	8	45.50 x 41.00 x 39.38	1156 x 1041 x 1000	565	256	208 or 220 or 240	11.1 10.3 12.0	\$16,320
VGG-16-F	80	64	16	79.05 x 41.00 x 39.38	2008 x 1041 x 1000	982	445	208 or 220 or 240	11.1 10.3 12.0	\$29,520 ***

FLAT GLASS – PASS THRU

Model	*** Product Capacity			*Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
	Meat Fork	V-Spit	# Baskets	in.	mm.	lbs.	kilos	volts	**KW	price
VGG-5-F-PT	20	15	5	39.75 x 36.25 x 32.13	1010 x 921 x 815	430	115	208 or 220 or 240	6.5 6.0 7.1	\$14,820
VGG-8-F-PT	40	32	8	45.50 x 41.00 x 39.38	1156 x 1041 x 1000	565	256	208 or 220 or 240	11.1 10.3 12.0	\$17,610
VGG-16-F-PT	80	64	16	79.05 x 41.00 x 39.38	2008 x 1041 x 1000	982	445	2208 or 220 or 240	11.1 10.3 12.0	\$32,650 ***

CURVED GLASS – SOLID BACK

Model	*** Product Capacity			*Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
	Meat Fork	V-Spit	# Baskets	in.	mm.	lbs.	kilos	volts	**KW	price
VGG-5-C	20	15	5	39.75 x 36.25 x 32.13	1010 x 921 x 815	430	115	208 or 220 or 240	6.5 6.0 7.1	\$14,040
VGG-8-C	40	32	8	45.50 x 41.00 x 39.38	1156 x 1041 x 1000	565	256	208 or 220 or 240	11.1 10.3 12.0	\$17,340
VGG-16-C	80	64	16	79.05 x 41.00 x 39.38	2008 x 1041 x 1000	982	445	208 or 220 or 240	11.1 10.3 12.0	\$33,170 ***

CURVED GLASS – PASS THRU

Model	*** Product Capacity			*Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
	Meat Fork	V-Spit	# Baskets	in.	mm.	lbs.	kilos	volts	**KW	price
VGG-5-C-PT	20	15	5	39.75 x 36.25 x 32.13	1010 x 921 x 815	430	115	208 or 220 or 240	6.5 6.0 7.1	\$15,580
VGG-8-C-PT	40	32	8	45.50 x 41.00 x 39.38	1156 x 1041 x 1000	565	256	208 or 220 or 240	11.1 10.3 12.0	\$18,210
VGG-16-C-PT	80	64	16	79.05 x 41.00 x 39.38	2008 x 1041 x 1000	982	445	208 or 220 or 240	11.1 10.3 12.0	\$34,920 ***



Dimensions nominal - Shipping Class #85 ***Based on 3 lb. chickens *Height includes legs
**Per oven—VGG-16 is double stacked—each rotisserie requires a separate electrical connection
FOB Simpsonville, SC

ACCESSORIES & OPTIONS – VGG SERIES

Model	Neoprene Insulated Mitt 18"	V-Spit	Meat Fork	Meat Basket w 4 Goosers	Meat Basket Flat	VGG-5 Stand	VGG-8 Stand	VGG-16 Spit Cart	*Ventless Hood
VGG	\$105	\$170	\$115	\$170	\$170	\$1,880	\$2,010	\$2,410	\$8,480

Some options are only valid when ordered and shipped with unit

*For use with any model VGG-8 or any model VGG-16

ROTISSERIES

VGG-COq SERIES ELECTRIC ■ HIGH CAPACITY

Ideal for supermarkets and superstores, the VGG's high volume capacity cooks up to 40 up to 3lb (1.36kg) chickens to perfection in 75 minutes while the convection oven bakes hot foods such as entrees, vegetables and breads to perfection.

Features include innovative cool-door technology and 15 custom programs can be stored to increase menu offerings from poultry to pork, beef, vegetables and pies and ensures uniform, consistent results every time. Program features include pre-heat and holding functions.

Our large capacity, high visibility, attractive design provides lighted theater for maximum customer attraction. Curved glass picture window is optional.

Specify meat forks, v-spits or baskets when ordering.

ELECTRIC ROTISSERIES

VGH-8



VENTLESS HOODS NOW AVAILABLE

ROTISSERIE CONVECTION OVEN COMBINATION

VGG-COq



FLAT GLASS - SOLID BACK

Model	*** Product Capacity			*Overall Dimensions (HxWxD)		Ship Wt.		Electrical					
	Meat Fork	V-Spit	# Baskets	in.	mm.	lbs.	kilos	Rotisserie		Convection		price	
								volts	KW**	volts	KW**		
VGG8-COq-F	40	32	8	73.06 x 41.38 x 39.38	1856 x 1051 x 1000	920	417	208	10.6	208	13.1	\$29,460	
								240	11.8	240	13.1		



FLAT GLASS - PASS THRU

Model	*** Product Capacity			*Overall Dimensions (HxWxD)		Ship Wt.		Electrical					
	Meat Fork	V-Spit	# Baskets	in.	mm.	lbs.	kilos	Rotisserie		Convection		price	
								volts	KW**	volts	KW**		
VGG8-COq-F-PT	40	32	8	73.06 x 41.38 x 39.38	1856 x 1051 x 1000	920	417	208	10.6	208	13.1	\$30,430	
								240	11.8	240	13.1		



CURVED GLASS - SOLID BACK

Model	*** Product Capacity			*Overall Dimensions (HxWxD)		Ship Wt.		Electrical					
	Meat Fork	V-Spit	# Baskets	in.	mm.	lbs.	kilos	Rotisserie		Convection		price	
								volts	KW**	volts	KW**		
VGG8-COq-C	40	32	8	73.06 x 41.38 x 39.38	1856 x 1051 x 1000	920	417	208	10.6	208	13.1	\$31,760	
								240	11.8	240	13.1		



CURVED GLASS - PASS THRU

Model	*** Product Capacity			*Overall Dimensions (HxWxD)		Ship Wt.		Electrical					
	Meat Fork	V-Spit	# Baskets	in.	mm.	lbs.	kilos	Rotisserie		Convection		price	
								volts	KW**	volts	KW**		
VGG8-COq-C-PT	40	32	8	73.06 x 41.38 x 39.38	1856 x 1051 x 1000	920	445	208	10.6	208	13.1	\$33,940	
								240	11.8	240	13.1		



Dimensions nominal - Shipping Class #85

***Based on 3 lb. chickens

*Height includes legs

**Per oven—VGG-CO-16 is double stacked—each rotisserie requires a separate electrical connection
FOB Simpsonville, SC

ACCESSORIES & OPTIONS – VGG COq SERIES

Model	Neoprene Insulated Mitt 18"	V-Spit	Meat Fork	Meat Basket w 4 Goosers	Meat Basket Flat	Spit Cart	*Ventless Hood
VGG-COq	\$105	\$160	\$115	\$170	\$170	\$2,410	\$8,480

ASK ABOUT STACKING A ROTISSERIE ON A COMBINING

Some options are only valid when ordered and shipped with unit

*For use with any model VGG-8 / Convection Oven combination

SRR ROTISSERIE



SRR

ROTISSERIES

SRR SERIES

ELECTRIC ■ HIGH CAPACITY

Ideal for supermarkets and convenience stores focusing on increasing profitability through a rotisserie chicken program, seeking simplicity and fast return on investment. The SRR delivers the optimal taste, look, and temperature of your demand, with significant energy savings. Simple, intuitive, easily accessible controls. Great merchandising with large "theatre" glass door and bright halogen lighting, while innovative "cool-door" technology increases staff safety and productivity. The SRR is sure to maximize customer satisfaction and produce uniform, consistent results every time.

Electric High Capacity SRR Rotisserie Series w/Wood Smoker

Model	*** Product Capacity			*Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
	Meat Fork	V-Spit	# Baskets	in.	mm.	lbs.	kilos	volts n. America**	**KW	price
SRR-5	20	15	5	32x36x25	813x915x635	360	163	208/60/1or3 220/60/1or3 240/60/1or3	4.7 4.4 5.2	\$9,010
SRR-7	35	28	7	37x41x30	941x1035x765	400	181	208/60/1or3 220/60/1or3 240/60/1or3	8.1 7.6 9	\$11,190
SRR-7-S (w/smoker)	35	28	7	37x41x30	941x1035x765	400	181	208/60/1or3 220/60/1or3 240/60/1or3	8.1 7.6 9	\$11,380
SRR-14	70	56	14	79x41x30	2008x1035x765	752	341	208/60/1or3*** 220/60/1or3*** 240/60/1or3***	8.1 7.6 9	\$22,380
SRR-14-S (w/smoker)	70	56	14	79x41x30	2008x1035x765	752	341	208/60/1or3*** 220/60/1or3*** 240/60/1or3***	8.1 7.6 9	\$22,760



Dimensions nominal
Shipping Class #85

* - Based on approx. 3 lbs. Chicken

** - Contact BKI for voltage options

*** - Per Oven Cavity, 2 per unit
FOB Simpsonville, SC

ACCESSORIES & OPTIONS – FS SERIES

Model	Part Number	Accessory Description	Price
MEAT FORK	MF0044	Meat Fork for VGG-5 & SRR-5	\$115
V-SPIT	MF0045	V-Spit for VGG-5 & SRR-5	\$170
BASKET	MB0040	Flat Basket for VGG-5 & SRR-5	\$170
G-BASKET	MB0041	3 Position "Gooser" Basket for VGG-5 & SRR-5	\$170
STAND	302630A	Stand, SRR-7 Rotisserie w/casters	\$1,870
MEAT FORK	MF0032	Meat Fork for VGG-8, VGG-16, SRR-7, & SRR-14	\$115
V-SPIT	MF0038	V-Spit for VGG-8, VGG-16, SRR-7, & SRR-14	\$170
BASKET	MB0038	Flat Basket for VGG-8, VGG-16, SRR-7, SRR-14	\$170
G-BASKET	MB0037	4 Position "Gooser" Basket for VGG-8, VGG-16, SRR-7, SRR-14	\$170
GLOVES	G0089	Insulated/Waterproof Elbow Length Safety Gloves	\$105

Some options are only valid when ordered and shipped with unit

ROTISSERIES

ELECTRIC ROTISSERIES

FS SERIES

SINGLE REVOLVING ■ COUNTER TOP
ELECTRIC ■ TOUCHPAD CONTROLLER

Perfect for delis, convenience stores and quick-serve restaurants, BKI's counter top rotisserie utilizes valuable counter space with a "hot-hold" feature to enhance product merchandising and profitability. Serve your customers self-basted chicken, buffalo wings, turkey breasts or ribs cooked perfectly time and time again with BKI's versatile rotisserie. Excellent lighting promotes eye appeal and helps maintain optimum temperature so your customers keep coming back for more.

Standard features include up to (9) 3lb (1.36kg) chicken capacity, high visibility with attractive design, compact unit for small spaces, single stage cook and hold computer with 3 customizable cook programs, removable rotors for easy cleaning, easy removable fat collection tray, lighted theater for maximum customer attraction, removable stainless steel parts for ease of cleaning.

Specify meat forks or baskets when ordering.



FS

FS – SINGLE ROTATING SERIES

Model	*** Product Capacity			*Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
	Meat Forks	V-Spits	# Baskets	in.	mm.	lbs.	kilos	volts	**KW	price
FS	3	—	4	32.75 x 31.50 x 21.75	832 x 800 x 552	195	89	120 or 120/208 or 208/240	3 3 3.2	\$9,900
FS-PT (Pass Thru)	3	—	4	32.75 x 31.50 x 21.75	832 x 800 x 552	195	89	120 or 120/208 or 208/240	3 3 3.2	\$10,390



Dimensions nominal
Shipping Class #85

***Based on 3 lb. chickens

*Height includes 4" (101mm) legs—width: add 2.25" (57mm) for handle

Depth includes handle

**International voltages available—contact BKI
FOB Simpsonville, SC

ACCESSORIES & OPTIONS – FS SERIES

Model	Neoprene Insulated Mitt 18"	Heat Shield	Meat Fork Assembly	Meat Basket
FS	\$105	\$690	\$70	\$60
FS-PT (Pass Thru)	\$105	\$690	\$70	\$60

Some options are only valid when ordered and shipped with unit

DOUBLE ROTATION ELECTRIC ROTISSERIES

ROTISSERIES

DR SERIES

ELECTRIC ■ WITH HOLDING CABINET



DR-34

Maximize limited space in your delis, convenience stores and quick-serve restaurants with BKI's stackable or single double revolving ovens. The entire cooking mechanism revolves and so does each individual skewer for even cooking and "show and sell" excitement. Built-in automatic "hot-hold" feature enhances product merchandising and profitability, and a self-basting process ensures tender, juicy products.

Standard features include double revolving design (mechanism and individual skewer), removable drive system, grease drawer and pans, control panel with manual switches and programmable single stage cook computer, tubular heating elements, lamps for product illumination, fan for cooling electrical components, customer and operator side doors, built-in automatic "hot-hold" and self basting process.

Specify meat forks, v-spits or baskets when ordering.

DR - DOUBLE ROTATING SERIES

Model	*** Product Capacity			*Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
	Meat Forks	V-Spits	# Baskets	in.	mm.	lbs.	kilos	volts	**KW	price
DR-34	20	15	5	33.13 x 42.00 x 30.25	842 x 1067 x 769	410	186	208 or 220 or 240	6.18 6.91 6.21	\$17,960
DR-34/2	40	30	10	76.25 x 43.75 x 33.25	1937 x 1137 x 845	830	377	208 or 220 or 240	6.18 6.91 6.21	\$35,930



Dimensions nominal
Shipping Class #85

***Based on 3 lb. chickens

*Height includes 4" (101mm) legs—width: add 2.25" (57mm) for handle

**Per oven—DR-34/2 is a double stack—each oven requires a separate electrical connection

**International voltages available—contact BKI
FOB Simpsonville, SC

ACCESSORIES & OPTIONS – DR SERIES

Model	Neoprene Insulated Mitt 18"	V-Spit	Meat Fork Assembly	Turkey Fork Assembly	Clamshell Basket	LARGE Clamshell Basket	DOOR LOCK
DR-34	\$105	\$170	\$170	\$170	\$170	\$200	\$70
DR-34/2	\$105	\$170	\$170	\$170	\$170	\$200	\$70

Some options are only valid when ordered and shipped with unit

COUNTERTOP ROTISSERIES

NMK SERIES

ELECTRIC ■ COUNTERTOP

Designed for countertop location, the compact NMK rotary oven is ideal for food service and food retailing environments where space is at a premium. The oven's illuminated theatre and glass windows ensure maximum visual impact, promoting impulse purchases.

The versatile NMK provides the highest levels of cooked food quality, adding profitability and diversified menu options for foodservice operations in the convenience store, supermarket, café/bistro, restaurant, and catering markets.

The "plug and go" rotary oven features user friendly manual controls for simple operation. The NMK's stainless steel finish, removable center shaft and slide out fat collection tray facilitate cleaning operations.

ROTARY OVEN



NMK



ROTARY OVEN

Model	*** Product Capacity			*Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
	Meat Forks	V-Spits	# Baskets	in.	mm.	lbs.	kilos	volts	kw	price
NMK	40	30	10	30.75 x 31.25 x 21.25	782 x 795 x 538	210	93.5	220/60/1 230/50/1	3.18 2.9	\$7,070



Dimensions nominal
Shipping Class #85
FOB Simpsonville, SC

ACCESSORIES & OPTIONS – NMK SERIES

Model	Neoprene Insulated Mitt 18"	Heat Shield	Meat Fork Assembly	Meat Basket	Motor Mount Pins
NMK	\$105	\$630	\$70	\$60	\$13

Some options are only valid when ordered and shipped with unit

HOT CASES

GLOBAL HOT FOOD DISPLAY
MERCHANDISERS

HOT CASES



The BKI Global Series of heated display merchandisers are designed and engineered to provide operators maximum profitability in their hot food program by offering great flexibility and optimum holding capability.

Global Series cases are available in a wide range of display configurations, including:

- All Full-Serve
- All Self-Serve
- Combination Full- and Self-Serve

Cases may be ordered with curved or straight front glass, drop-in pans or flat surface display. 5" deep wells accommodate food pans and may

be easily converted to 1" deep, flat, surface warmers. Side panels are available in solid or glass configurations.

All Global Series merchandisers offer reliable and precise holding temperatures by providing upper and lower heat control for each well from one centralized "Touch TEC" control with manager lock-out feature.

Available in 5 sizes from 3-well to 7-well, in counter top or floor models with stainless steel, painted or pedestal base and with protective bumpers.

Cases can be connected, providing a "continuous run" look by using our joining kit accessory.

STANDARD HOT CASES

STANDARD STOCK CASES



**TOP & BOTTOM
HEAT CONTROL
FOR EACH
WELL**

WDCG-3

WDCG GLOBAL SERIES

COMPLETE STOCK CASES

STANDARD STOCK CASES INCLUDE:

- 28" Stainless Steel Base
- Full-Service Glass
- Full-Service 5" Deep Wells
- Glass End Panels
- Full Perimeter Bumper

BKI's Global Hot Food Merchandisers are designed with the customer in mind by keeping hot food hot and displayed in their most attractive setting. And BKI keeps the operator in mind by delivering maximum profitability from increased sales and the widest range of display configurations including full-service, self-service, curved or straight glass, drop-in pan or flat surface warmer configurations, choice of counter-top, base or pedestal designs, and/or combinations of all of the above.

Global Series cases are available in 5 sizes, from 3-well to 7-well, may be free-standing or in continuous runs, and come standard with user-friendly Touch Tec controls for independent upper and lower heat control for each well. Touch Tec provides precise and consistent temperature settings with built-in program lock capabilities, and a wide range of options and accessories. Recessed upper lighting is standard and provides attractive merchandising.

Accessories & Options page 24



WDCG STANDARD STOCK CASES

Model	# Wells	**Overall Dimensions (HxWxD)		***Ship Wt.		Electrical		
		in.	mm.	lbs.	kilos	volts*	KW	price
WDCG-3	3	49.32 x 42.00 x 38.00	1253 x 1069 x 965	570	259	208 or 120/280 or 208/240	4.2 or 3.6 or 4.3	\$14,920
WDCG-4	4	49.32 x 55.50 x 38.00	1253 x 1410 x 965	620	281	208 or 120/280 or 208/240	4.2 or 3.6 or 4.3	\$17,910
WDCG-5	5	49.32 x 69.00 x 38.00	1253 x 1753 x 965	695	315	208 or 120/280 or 208/240	4.2 or 3.6 or 4.3	\$21,830
WDCG-6	6	49.32 x 82.50 x 38.00	1253 x 2096 x 965	820	372	208 or 120/280 or 208/240	4.2 or 3.6 or 4.3	\$23,660
WDCG-7	7	49.32 x 96.00 x 38.00	1253 x 2438 x 965	945	429	208 or 120/280 or 208/240	4.2 or 3.6 or 4.3	\$26,140



Dimensions nominal
Shipping Class #100

*International voltages available

**Height includes standard 28" stainless steel base

**Width does not include cutting boards

***Weight includes standard stainless steel 28" base

CUSTOM HOT CASES

**TOP & BOTTOM
HEAT CONTROL
FOR EACH
WELL**



WDCG-3T full service with optional full base

WDCG GLOBAL SERIES

FULL SERVE ■ SELF-SERVE ■ DROP-IN PANS
SURFACE HEATERS ■ CURVED GLASS
STRAIGHT GLASS ■ COUNTER TOP ■ FLOOR

BKI's Global Hot Food Merchandisers are designed with the customer in mind by keeping hot food hot and displayed in their most attractive setting. BKI keeps the operator in mind by delivering maximum profitability from increased sales and the widest range of display configurations including full-service, self-service, curved or straight glass, drop-in pan or flat surface warmer configurations, choice of counter-top, base or pedestal designs, and/or combinations of all of the above.

Global Series cases are available in 5 sizes, from 3-well to 7-well, may be free-standing or in continuous runs, and come standard with user-friendly Touch Tec controls for independent upper and lower heat control for each well. Touch Tec provides precise and consistent temperature settings with built-in program lock capabilities, and a wide range of options and accessories. Recessed upper lighting is standard and provides attractive merchandising.

Choose a base model and then add your choice of display and glass configurations, glass type, mounting options, end-panels and more. Even add a second tier to increase capacity.

WDCG BASIC MODEL



Accessories & Options page 24

Model	# Wells	**Overall Dimensions (HxWxD)		***Ship Wt.		Electrical		
		in.	mm.	lbs.	kilos	volts*	KW	price
WDCG-3T	3	31.38 x 42.00 x 38.00	797 x 1069 x 965	660	229	208 or 220 or 240	4.2 or 3.6 or 4.3	\$11,430
WDCG-4T	4	31.38 x 55.50 x 38.00	797 x 1410 x 965	695	315	208 or 220 or 240	4.2 or 3.6 or 4.3	\$13,770
WDCG-5T	5	31.38 x 69.00 x 38.00	797 x 1753 x 965	730	331	208 or 220 or 240	4.2 or 3.6 or 4.3	\$17,050
WDCG-6T	6	31.38 x 82.50 x 38.00	797 x 2096 x 965	770	349	208 or 220 or 240	4.2 or 3.6 or 4.3	\$18,150
WDCG-7T	7	31.38 x 96.00 x 38.00	797 x 2438 x 965	805	365	208 or 220 or 240	4.2 or 3.6 or 4.3	\$20,050



Dimensions nominal
Shipping Class #100

*International voltages available

**Height does not include legs, bases or pedestals

**Width does not include cutting boards

***Weight does not include bases, pedestals or accessories

**GLASS
END PANELS
NOW
INCLUDED**

**AMBIENT
CASES
NOW AVAILABLE
-
CONTACT
FACTORY**

TELL US WHAT YOU WANT – WE WILL BUILD A CASE FOR YOU

HOW TO CONFIGURE & PRICE YOUR CASE

BASIC CASE + SURFACE/SERVICE + GLASS + ACCESSORIES

ONE Choose the **BASIC CASE** size from page 21

- This is the basic case and does not include, base or pedestal — it does include hot surface warmers or full-service wells and self-service glass
- Please specify voltage when ordering

TWO Choose from **FLAT SURFACE** or **FULL SERVICE (Full, Deep Well)** configurations on page 23

- **FLAT SURFACE** warmers are 1” deep (25mm), while **FULL SERVICE** configurations are 5” deep — Customer’s Choice
- **FULL SERVICE** sections hold one each full-size food pan and one each 1/3-size food pan per section
- **FLAT SURFACE** and **FULL SERVICE** sections may be mixed-and-matched and are field-convertible
- Each section is approximately 12” wide (305mm).

THREE Choose **SELF-SERVICE (reach-in)** or **FULL SERVICE GLASS** on page 24

- **SELF-SERVICE** allows the customer to “reach-in” to the Hot case to help themselves
- Glass sections start at 2’ wide (610mm)
- **FULL SERVICE** glass is an additional charge

FOUR Finish your selections from the available choices on page 24

- Choices include, curved or straight glass, stainless or painted trim, mounting options (counter top, base or pedestals), end panels, service doors, a wide range of additional options & accessories, including a heated tier display

FIVE Determine your price

- Add up your choices from steps ONE through FOUR to arrive at your price:

WORKSHEET	NOTES
<p>WDCG BASIC MODEL (PAGE 21) \$</p> <p>BASIC CASE SIZE:</p> <p>VOLTAGE:</p>	
<p>SURFACE (PAGE 23)</p> <p>Flat Surface OR Full Service:</p>	Customer's choice
<p>GLASS (PAGE 23)</p> <p>Self-Service OR Full Service:</p>	Self-service glass included—extra charge for full-service glass
<p>PROFILE & TRIM (PAGE 24)</p> <p>Curved or Straight Glass:</p> <p>Stainless or Painted Trim:</p>	Customer's choice Customer's choice
<p>MOUNTING (PAGE 24)</p> <p>Counter Top OR Base OR Pedestal:</p>	Additional charge for base or pedestal
<p>END PANEL (PAGE 24)</p> <p>TYPE:</p>	Glass end panels included—solid end panels extra charge Deduct if no end panel needed
<p>SERVICE DOOR (PAGE 24)</p> <p>Type & Quantity (2 OR 4 door):</p>	Options available
<p>GENERAL ACCESSORIES & OPTIONS (PAGE 24)</p> <p>Subtotal Your Selections:</p>	
<p>TIERED HEATED DISPLAY (PAGE 25)</p>	

HOW TO CONFIGURE YOUR CUSTOM HOT CASE

HOT CASES

FLAT SURFACE & FULL SERVICE CONFIGURATION CHART — INCLUDED IN BASE PRICE

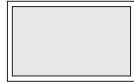
 Flat Surface Warmer
▪ 1" Deep

 Full Service
▪ 5" Deep — 1 & 1/3 Size Pan per Section

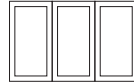
CHOOSE YOUR PREFERENCE
No Additional Charge

WDCG-3

2 configurations



N/C



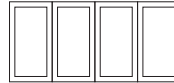
\$240

WDCG-4

4 configurations



N/C



\$490



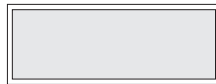
\$190



\$190

WDCG-5

6 configurations



N/C



\$600



\$350



\$350



\$190



\$190

WDCG-6

10 configurations



N/C



\$730



\$360



\$360



\$490



\$490



\$190



\$190



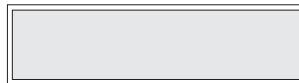
\$490



\$190

WDCG-7

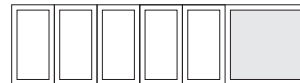
16 configurations



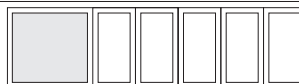
N/C



\$850



\$730



\$730



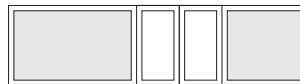
\$360



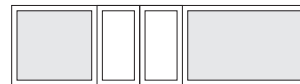
\$360



\$490



\$190



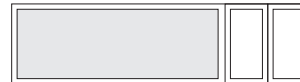
\$190



\$490



\$490



\$190



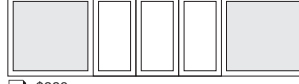
\$190



\$730



\$730



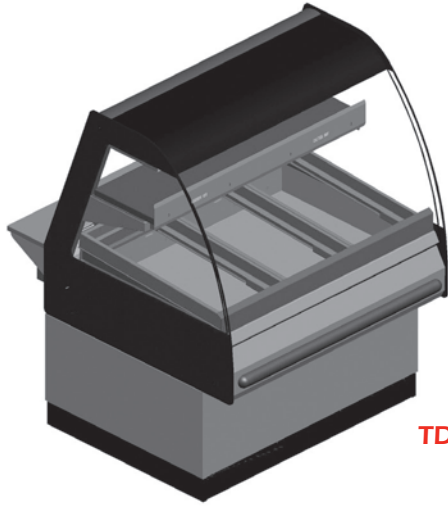
\$360

ACCESSORIES & OPTIONS – WDCG HOT CASES

	WDCG-3	WDCG-4	WDCG-5	WDCG-6	WDCG-7
PROFILE & TRIM OPTIONS — CUSTOMER CHOICE					
Curved Glass—Full Service OR Self Service	STD				
Straight Glass—Full Service OR Self Service	No Extra Charge				
Stainless Steel Trim Finish	STD	STD	STD	STD	STD
Painted Trim Finish	Call Factory				
MOUNTING OPTIONS					
Counter Top Model					
Set of 4" Legs for Counter Top Models	\$240	\$240	\$240	\$360	\$360
Full Base - 28" Height - INCLUDED WITH STOCK CASES	\$3,290	\$3,800	\$4,170	\$4,620	\$5,050
Full Base - Special Height - 31", 32", 34", 36", 38"	Call Factory				
Pedestals - 28" Height	\$3,620	\$4,170	\$4,590	\$5,080	\$5,560
Pedestals - Special Height - 31", 32", 34" 36", 38"					
Sliding Stainless Steel Doors for Full Base	\$680	\$680	\$680	\$880	\$880
END PANEL OPTIONS					
Call Factory					
Glass - Both Ends	STD	STD	STD	STD	STD
Glass - Left End Only (Deduct)	- \$535	- \$535	- \$535	- \$535	- \$535
Glass - Right End Only (Deduct)	- \$535	- \$535	- \$535	- \$535	- \$535
Solid, Both Ends in lieu of Glass	\$170	\$170	\$170	\$170.00	\$170
Solid - Left End Only in lieu of Glass	\$85	\$85	\$85	\$85	\$85
Solid - Right End Only in lieu of Glass	\$85	\$85	\$85	\$85	\$85
SERVICE DOOR OPTIONS					
Clear - 2 Doors	STD	STD	STD	N/A	N/A
Clear - 4 Doors	N/A	N/A	\$450	STD	STD
Reflective - 2 Doors	\$150	\$150	\$160	N/A	N/A
Reflective - 4 Doors	N/A	N/A	\$310	\$310	\$310
GENERAL ACCESSORIES & OPTIONS					
2" Black Bumper - Full & Pedestal Only	\$105	\$145	\$170	\$190	\$210
2" Special Color Bumper - Full & Pedestal Only	Call Factory				
White Plastic Hinged Work Board	STD	STD	STD	STD	STD
Stainless Steel Fixed Work Board	\$700	\$730	\$760	\$790	\$820
Stainless Steel Fixed Work Board with Pan Cutouts	Call Factory				
Scale Stand	\$540				
Food Probe & Receptacle	Call Factory				
Joining Strip Kit	\$290	\$290	\$290	\$290	\$290
Divider Glass Kit - per piece	\$490	\$490	\$490	\$490	\$490
Racks - 2 section minimum - per double section	\$280	\$280	\$280	\$280	\$280
TIERED-HEATED DISPLAY					
Tiered, Self-Serve Heated Display	\$680	\$900	\$1,130	N/A	N/A
HUMIDITY OPTION, MANUAL FILL					
	\$360	\$360	\$360	\$360	\$360

28"
FULL
BASE
INCLUDED
WITH
STOCK
CASES

TIERED HOT CASES



TDCG-3



TIERED HOT CASES

TDCG GLOBAL SERIES

FULL SERVICE ■ 5" DEEP WELLS

HEATED TIERED SHELF

FULL SERVICE CURVED GLASS ■ FULL BASE

The new TDCG Series of heated display merchandisers are designed and engineered to provide operators maximum profitability in their hot food program by offering great flexibility and optimum holding capability.

These cases are specifically designed and engineered to hold cooked proteins for extended periods.

The new TDCG Series merchandisers offer reliable and precise holding temperatures by providing upper and lower heat control from one centralized "TouchTEC" control with manager lock-out feature.

Available in 5 sizes from 3-well to 7-well, in floor models with stainless steel or painted bases with protective bumpers.

All TDCG cases feature full-service 5" deep wells, heated tiered shelf, full service curved glass, full base and a wide range of accessories and options.

Contact BKI's Customer Service at
1-800-927-6887
for more information and pricing

ROTISSERIE & DISPLAY MERCHANDISER COMBINATIONS

COMBINATIONS

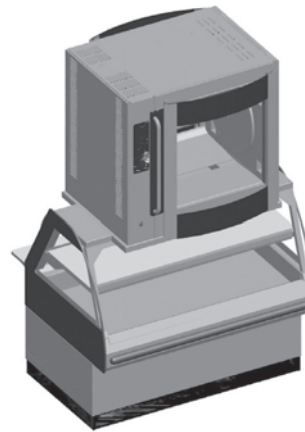
DR-34/WDCG ■ VGG5/WDCG ■ VGG8/WDCG

The BKI Global Series of rotisserie/heated display combinations are designed and engineered to provide operators maximum profitability by offering efficient production combined with maximum merchandising capability, all in a compact system.

BKI Combo units are available in a variety of rotisserie capacities and display case sizes. Further versatility is offered with the choice of a standard self-serve surface warmer or larger capacity tiered surface warmer display.

All Global Series display merchandisers offer reliable and precise holding temperatures by providing upper and lower heat control from one centralized "TouchTEC" control.

COMBINATIONS



VGG8-WDCG-5

ROTISSERIE & DISPLAY MERCHANDISER COMBINATIONS

ROTISSERIE MODEL	DISPLAY MERCHANDISER MODEL	List Price US\$
DR-34 — SEE PAGE 19	WDCG-3 — SEE PAGES 22-23 WDCG-4 WDCG-5	ADD ROTISSERIE & DISPLAY MERCHANDISER PRICES TOGETHER
VGG5 — SEE PAGE 15	WDCG-3 — SEE PAGES 22-23 WDCG-4 WDCG-5	ADD ROTISSERIE & DISPLAY MERCHANDISER PRICES TOGETHER
VGG8 — SEE PAGE 15	WDCG-3 — SEE PAGES 22-23 WDCG-4 WDCG-5	ADD ROTISSERIE & DISPLAY MERCHANDISER PRICES TOGETHER

MERCHANDISERS

MERCHANDISERS

COUNTER-TOP HEATED ■ SELF-SERVE
HOT DELI ISLAND DISPLAY ■ MOBILE ■ CASCADING
MULTI-DECK ■ VERTICAL ■ FLOOR MODELS



BKI's wide variety of attractive Merchandisers increase impulse sales with ease. Each merchandiser displays a variety of items at varying temperatures for optimal product integrity and appeal, while extending merchandising time by keeping food hot and fresh for hours.

Whatever your merchandising needs — mobility, heating, self-service, counter top, floor, hot deli island, cascading, multi-deck or vertical — BKI has them all.

With options like pass-thru sliding mirrored doors and a variety of shelf widths, our broad line of merchandisers not only offer attractive styling, but versatility as well to fit a wide range of customized applications.

The NEW HSS Series Self-Serve merchandisers feature heated shelves as well as a heated air curtain to maintain the temperature and freshness of prepackaged foods.

MULTI-SHELF AIR CURTAIN MERCHANDISERS



HSS4-2



HSS2-4T

MERCHANDISERS

HSS SERIES

MULTI-SHELF ■ SELF-SERVE

BKI HSS Series uses heated shelves as well as a heated air curtain to maintain the temperature and freshness of prepackaged foods. HSS4-2 offers a 4' width, while the HSS2-4 measures 2' wide. Features include slanted shelves for better presentation, open front easier customer selection, and optional back sliding glass doors for easy loading. Tag rails are provided for more visibility of pricing. Unit is designed to operate in ambient temperatures as low as 50°F (10°C).

HSS SELF-SERVE AIR CURTAIN

Model	Shelf Config	Overall Dimensions (HxWxD)		Ship Wt.		Electrical		price	
		in.	mm.	lbs.	kilos	volts	KW		
HSS2	2	49 15/32 x 24 3/16 x 38	1257 x 615 x 965	460	209	208 220 230 240	2.2 2.3 2.5 2.8	Hot Self Serve Merchandiser, 24"L, marine edge, heated air curtain, pricing tag rails, (2) slanted shelves, cETL, CE	\$7,090
	3	69 11/16 x 24 3/16 x 38	1770 x 615 x 965	535	243	208 220 230 240	2.5 2.6 2.8 3.1	Hot Self Serve Merchandiser, 24"L, marine edge, heated air curtain, pricing tag rails, (3) slanted shelves, cETL, CE	\$8,920
	4S	69 11/16 x 24 3/16 x 38	1770 x 615 x 965	535	243	208 220 230 240	2.8 2.9 3.1 3.4	Hot Self Serve Merchandiser, 24"L, marine edge, heated air curtain, pricing tag rails, (4) slanted shelves, cETL, CE	\$9,700
	4T	79 3/16 x 24 3/16 x 38	2011 x 615 x 965	560	254	208 220 230 240	2.8 2.9 3.1 3.4	Hot Self Serve Merchandiser, 24"L, marine edge, heated air curtain, pricing tag rails, (4) slanted shelves, cETL, CE	\$9,760
	5	79 3/16 x 24 3/16 x 38	2011 x 615 x 965	560	254	208 220 230 240	3.1 3.1 3.4 3.7	Hot Self Serve Merchandiser, 24"L, marine edge, heated air curtain, pricing tag rails, (5) slanted shelves, cETL, CE	\$10,510
HSS3	2	49 15/32 x 36 3/16 x 38	1257 x 920 x 965	524	238	208 220 230 240	3.5 3.7 4.0 4.4	Hot Self Serve Merchandiser, 36"L, marine edge, heated air curtain, sliding glass doors, pricing tag rails, (2) slanted shelves, cETL, CE	\$9,270
	3	69 11/16 x 36 3/16 x 38	1770 x 920 x 965	607	275	208 220 230 240	3.9 4.1 4.5 4.9	Hot Self Serve Merchandiser, 36"L, marine edge, heated air curtain, sliding glass doors, pricing tag rails, (3) slanted shelves, cETL, CE	\$11,090
	4S	69 11/16 x 36 3/16 x 38	1770 x 920 x 965	607	275	208 220 230 240	4.4 4.5 4.9 5.4	Hot Self Serve Merchandiser, 36"L, marine edge, heated air curtain, sliding glass doors, pricing tag rails, (4) slanted shelves, cETL, CE	\$12,110
	4T	79 3/16 x 36 3/16 x 38	2011 x 920 x 965	640	290	208 220 230 240	4.4 4.5 4.9 5.4	Hot Self Serve Merchandiser, 36"L, marine edge, heated air curtain, sliding glass doors, pricing tag rails, (4) slanted shelves, cETL, CE	\$12,140
	5	79 3/16 x 36 3/16 x 38	2011 x 920 x 965	640	290	208 220 230 240	4.8 4.9 5.4 5.8	Hot Self Serve Merchandiser, 36"L, marine edge, heated air curtain, sliding glass doors, pricing tag rails, (5) slanted shelves, cETL, CE	\$13,110
HSS4	2	49 15/32 x 48 3/16 x 38	1257 x 1224 x 965	570	259	208 220 230 240	4.3 4.6 5.0 5.5	Hot Self Serve Merchandiser, 48"L, marine edge, heated air curtain, sliding glass doors, pricing tag rails, (2) slanted shelves, cETL, CE	\$11,430
	3	69 11/16 x 48 3/16 x 38	1770 x 1224 x 965	670	304	208 220 230 240	4.9 5.1 5.6 6.1	Hot Self Serve Merchandiser, 48"L, marine edge, heated air curtain, sliding glass doors, pricing tag rails, (3) slanted shelves, cETL, CE	\$13,370
	4S	69 11/16 x 48 3/16 x 38	1770 x 1224 x 965	670	304	208 220 230 240	5.5 5.7 6.2 6.8	Hot Self Serve Merchandiser, 48"L, marine edge, heated air curtain, sliding glass doors, pricing tag rails, (4) slanted shelves, cETL, CE	\$14,840
	4T	79 3/16 x 48 3/16 x 38	2011 x 1224 x 965	720	327	208 220 230 240	5.5 5.7 6.2 6.8	Hot Self Serve Merchandiser, 48"L, marine edge, heated air curtain, sliding glass doors, pricing tag rails, (4) slanted shelves, cETL, CE	\$14,900
	5	79 3/16 x 48 3/16 x 38	2011 x 1224 x 965	720	327	208 220 230 240	6.1 6.2 6.8 7.4	Hot Self Serve Merchandiser, 48"L, marine edge, heated air curtain, sliding glass doors, pricing tag rails, (5) slanted shelves, cETL, CE	\$16,120

AIR CURTAIN TECHNOLOGY KEEPS PREPACKAGED FOODS FRESH LONGER

CONSULT FACTORY FOR ADDITIONAL SIZES

KEEPS HOT FOODS SAFE FOR 8 HOURS AT AMBIENT TEMPS AS LOW AS 50°



Dimensions nominal—Shipping Class #100—Contact factory for custom color options —FOB Simpsonville, SC

MERCHANDISERS

MDW SERIES COUNTER TOP MODELS

BKI's Multi-Tier, Self-Serve Hot Food Merchandiser creates a grab-'n-go profit center by moving deli offerings where customers are. Our Multi-Deck Warmer is designed to give a flexible, convenient way to take advantage of self-serve, impulse purchases. Shelves offer easy access and are individually lit to showcase an enticing array of signature items, daily specials or pre-packed meal options.

The energy-efficient MDW Series is a versatile, multi-tier, self-serve hot case available in a variety of sizes and attractive styles with plenty of options, including both counter-top and floor models in cascading or vertical design. Shelves may be slanted or horizontal. It is designed for ease of use and includes features that ensure safe, reliable operation.

Individual preset controls for each shelf provide consistent heat and allow you to set different temperatures for different foods.

Standard features include a unique, energy-efficient heated shelf, lighted shelves for increased product visibility, individual controlled shelves, single glazed end walls with attractive profile, and a 2" (51 mm) bumper on front end and sides.

Options include pass-thru sliding mirrored doors, casters, floor or counter mounting, 3,4,5 shelves, 36" or 48" wide shelf widths and space-saving vertical or cascading shelf design

MULTI-DECK WARMERS



MDW-48-4CT

CASCADING STYLE COUNTER TOP MODELS

Model	Capacity		Overall Dimensions (HxWxD)		Ship Wt.		Electrical	
	# Shelves	# Domes	in.	mm.	lbs.	kilos	volts	price
MDW-36-3CT	3	16	41.13 x 36.00 x 26.00	1045 x 914 x 660	300	136	Please refer to specification sheet for details	\$10,730
MDW-48-3CT	3	24	41.13 x 48.00 x 26.00	1045 x 1220 x 660	380	172		\$11,340
MDW-36-4CT	4	24	50.13 x 36.00 x 26.00	1273 x 914 x 660	480	218		\$12,890
MDW-48-4CT	4	36	50.13 x 48.00 x 26.00	1273 x 1220 x 660	560	245		\$14,300
MDW-36-5CT	5	28	59.13 x 36.00 x 26.00	1502 x 914 x 660	660	299		\$14,830
MDW-48-5CT	5	42	59.13 x 48.00 x 26.00	1502 x 1220 x 660	740	336		\$16,220



Dimensions nominal
Shipping Class #100

Pass Thru Sliding Mirrored Doors—Add \$700—specify Right or Left when ordering
FOB Simpsonville, SC

VERTICAL STYLE COUNTER TOP MODELS

Model	Capacity		Overall Dimensions (HxWxD)		Ship Wt.		Electrical	
	# Shelves	# Domes	in.	mm.	lbs.	kilos	volts	price
MDW-36-3VT	3	12	41.13 x 36.00 x 16.00	1045 x 914 x 406	200	91	Please refer to specification sheet for details	\$10,020
MDW-48-3VT	3	18	41.13 x 48.00 x 16.00	1045 x 1220 x 406	280	127		\$10,510
MDW-36-4VT	4	16	50.13 x 36.00 x 16.00	1273 x 914 x 406	380	172		\$11,880
MDW-48-4VT	4	24	50.13 x 48.00 x 16.00	1273 x 1220 x 406	460	208		\$13,050
MDW-36-5VT	5	20	59.13 x 36.00 x 16.00	1502 x 914 x 406	560	259		\$13,770
MDW-48-5VT	5	30	59.13 x 48.00 x 16.00	1502 x 1220 x 406	620	281		\$14,910



Dimensions nominal
Shipping Class #100

Pass Thru Sliding Mirrored Doors—Add \$700—specify Right or Left when ordering
Standard shelves are 10" deep
Extra deep 20" shelves available – Consult Factory
FOB Simpsonville, SC

MULTI-DECK WARMERS



MDW-48-4CFM

MERCHANDISERS

MDW SERIES FLOOR MODELS

BKI's Multi-Tier, Self-Serve Hot Food Merchandiser creates a grab-'n-go profit center by moving deli offerings where customers are. Our Multi-Deck Warmer is designed to give a flexible, convenient way to take advantage of self-serve, impulse purchases. Shelves offer easy access and are individually lit to showcase an enticing array of signature items, daily specials or pre-packed meal options.

The energy-efficient MDW Series is a versatile, multi-tier, self-serve hot case available in a variety of sizes and attractive styles with plenty of options, including both counter-top and floor models in cascading or vertical design. Shelves may be slanted or horizontal. It is designed for ease of use and includes features that ensure safe, reliable operation.

Individual preset controls for each shelf provide consistent heat and allow you to set different temperatures for different foods.

Standard features include a unique, energy-efficient heated shelf, lighted shelves for increased product visibility, individual controlled shelves, single glazed end walls with attractive profile, and a 2" (51mm) bumper on front end and sides.

Options include pass-thru sliding mirrored doors, casters, floor or counter mounting, 3,4,5 shelves, 36" or 48" wide shelf widths and space-saving vertical or cascading shelf design.

CASCADING STYLE FLOOR MODELS

Model	Capacity		Overall Dimensions (HxWxD)		Ship Wt.		Electrical	
	# Shelves	# Domes	in.	mm.	lbs.	kilos	volts	price
MDW-36-3CFM	3	16	56.19 x 36.00 x 26.00	1427 x 914 x 660	360	163	Please refer to specification sheet for details	\$13,150
MDW-48-3CFM	3	24	56.19 x 48.00 x 26.00	1427 x 1220 x 660	440	200		\$13,920
MDW-36-4CFM	4	24	65.19 x 36.00 x 26.00	1656 x 914 x 660	540	245		\$15,590
MDW-48-4CFM	4	36	65.19 x 48.00 x 26.00	1656 x 1220 x 660	620	281		\$16,990
MDW-36-5CFM	5	28	74.19 x 36.00 x 26.00	1884 x 914 x 660	720	327		\$17,660
MDW-48-5CFM	5	42	74.19 x 48.00 x 26.00	1884 x 1220 x 660	800	363		\$18,400



Dimensions nominal
Shipping Class #100
Pass Thru Sliding Mirrored Doors—Add \$700—specify Right or Left when ordering
FOB Simpsonville, SC

VERTICAL STYLE FLOOR MODELS

Model	Capacity		Overall Dimensions (HxWxD)		Ship Wt.		Electrical	
	# Shelves	# Domes	in.	mm.	lbs.	kilos	volts	price
MDW-36-3VFM	3	12	56.19 x 36.00 x 16.00	1427 x 914 x 406	240	163	Please refer to specification sheet for details	\$12,490
MDW-48-3VFM	3	18	56.19 x 48.00 x 16.00	1427 x 1220 x 406	320	145		\$13,020
MDW-36-4VFM	4	16	65.19 x 36.00 x 16.00	1656 x 914 x 406	420	191		\$14,530
MDW-48-4VFM	4	24	65.19 x 48.00 x 16.00	1656 x 1220 x 406	500	227		\$15,740
MDW-36-5VFM	5	20	74.19 x 36.00 x 16.00	1884 x 914 x 406	600	271		\$17,220
MDW-48-5VFM	5	30	74.19 x 48.00 x 16.00	1884 x 1220 x 406	680	309		\$18,000



Dimensions nominal
Shipping Class #100
Pass Thru Sliding Mirrored Doors—Add \$700—specify Right or Left when ordering
Standard shelves are 10" deep
Extra deep 20" shelves available – Consult Factory
FOB Simpsonville, SC

MERCHANDISERS

MHB SERIES

MOBILE HOT FOOD BAR

BKI offers you flexibility in self-service hot foods merchandising with our Mobile Hot Food Bar. Using waterless deli technology, the MHB requires no plumbing, allowing the operator to merchandise hot food anywhere and easily relocate throughout the store. The MHB enhances merchandising of a wide variety of hot foods, safely extending holding times and maximizing profitability. The mirrored back panel and convenient package shelf on the front will boost impulse sales.

**IDEAL
FOR HOT
WINGS**

MOBILE MERCHANDISERS



NEW

MHB with optional angled well risers.



Mobile Hot Food Bar

Model	Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
	in.	mm.	lbs.	kilos	*volts	KW	price
MHB-3	59.125 x 43 x 36.5	1502 x 1092 x 927	500	125	208 or 220 or 240	3.3 or 3.2 or 3.8	\$10,200

Model	Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
	in.	mm.	lbs.	kilos	*volts	KW	price
MHB-4	59.125 x 56.5 x 36.5	1502 x 1435 x 927	590	268	208 or 220 or 240	4.4 or 4.3 or 5.1	\$11,200

Model	Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
	in.	mm.	lbs.	kilos	*volts	KW	price
MHB-5	59.125 x 70 x 36.5	1502 x 1778 x 927	690	314	208 or 220 or 240	6.2 or 6.0 or 7.2	\$12,700



Dimensions nominal
Shipping Class #100
15 or 20amp service available on 120V
*230V available for export
FOB Simpsonville, SC

MOBILE MERCHANDISERS



MM-4 with optional bread racks and bread box ends

MERCHANDISERS

MM SERIES

MOBILE MERCHANDISER

BKI's Heated Display Merchandiser is available in either 4' or 6' models with optional bread racks.

BKI offers you flexibility when displaying hot food items with our Mobile Merchandiser. Using waterless deli technology, BKI's merchandiser does not require plumbing, affording you limitless flexibility. Extend merchandising time and boost impulse sales with merchandisers that keep food hot and fresh for hours.

Standard features include a continuous 3" (76mm) bumper around top perimeter, a 6" (152mm) deep well, removable panel for access to serpentine heating elements, 6" (152mm) casters for easy mobility, an 8GA. 6' cord with plug and canopy lighting.

Options include a well riser, bread boxes and bread shelves.



MM SERIES

Model	Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
	in.	mm.	lbs.	kilos	*volts	KW	price
MM-4	60.31 x 46.88 x 30.88	1532 x 1191 x 784	560	254	120 or 220 or 240	1.6 or 1.52 or 1.6	\$9,510
Capacity = Approximately 24 Chickens – stacked 2 levels							
Model	Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
	in.	mm.	lbs.	kilos	*volts	KW	price
MM-6	60.31 x 68.88 x 30.88	1532 x 1749 x 784	687	312	120 or 208/240	2.5 or 2.5	\$11,790
Capacity = Approximately 36 Chickens – stacked 2 levels							



Dimensions nominal
Shipping Class #100
15 or 20amp service available on 120V
*230V available for export
FOB Simpsonville, SC

ACCESSORIES & OPTIONS – MM SERIES

Model	Well Riser for MM-4	Well Riser for MM-6 requires two	Bread Box Each	Bread Rack Shelf for MM-4 Each	Bread Rack Shelf for MM-6 Each	Custom Color Options
MM-4	\$330	—	\$520	\$420	—	consult factory
MM-6	—	\$280	\$520	—	\$490	consult factory

Some options are only valid when ordered and shipped with unit

MERCHANDISERS

BHI SERIES

SINGLE ■ DOUBLE ■ TIERED

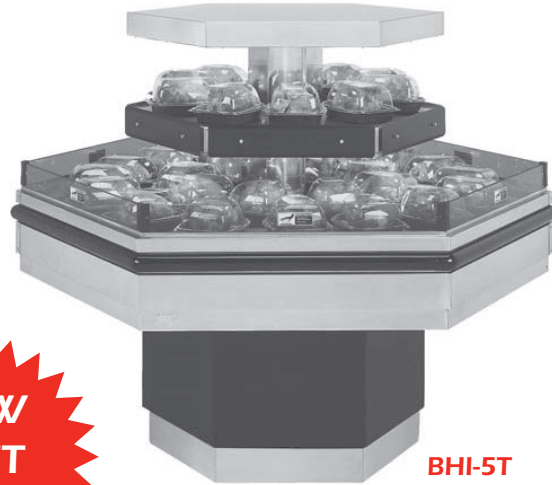
BKI's Self-Serve Island Hot Deli Display Merchandiser holds a variety of items at required temperatures for optimal product integrity and appeal. Vividly display prepared and packaged entrees and side items to maximize customer interest and increase impulse sales.

Built to hold constant and proper temperatures, three independent zones on the main surface offer unlimited menu options to your customers.

Upper tier on BHI-T offers a fourth independently controlled zone.

Standard features include lighting under middle shelf and top canopy, radius bumper around perimeter of display and a seamless flat counter top.

HEXAGONAL HOT DELI ISLAND DISPLAY



**NEW
4-FT
SIZE**

BHI-5T

BHI SINGLE SHELF DISPLAY

Model	Overall Dimensions (HxWxD)		Ship Wt.		Electrical			price
	in.	mm.	lbs.	kilos	volts	KW	amps	
BHI-4	55.25 x 58 x 50.3	1403 x 1475 x 1278	1000	481	208 or 240	1.7 or 1.8	12 or 12.7	\$13,980
BHI-5	55.25 x 71.94 x 62.25	1403 x 1827 x 1581	1060	481	208 or 240	2.4 or 2.6	11.6 or 11	\$19,330

Capacity = Approximately 34 Chickens

BHI DOUBLE SHELF DISPLAY

Model	Overall Dimensions (HxWxD)		Ship Wt.		Electrical			price
	in.	mm.	lbs.	kilos	volts	KW	amps	
BHI-4T	61.25 x 58 x 50.03	1556 x 1475 x 1278	1050	481	208 or 240	2.9 or 2.7	12 or 12.7	\$16,050
BHI-5T	55.25 x 71.94 x 62.25	1403 x 1827 x 1581	1160	527	208 or 240	3.5 or 3.75	16.6 or 15.8	\$21,610

Capacity = Approximately 42 Chickens – 8 on Top Shelf



Dimensions nominal

SELF-SERVE SLANTED COUNTER-TOP MERCHANDISERS



CDM-30S-2

MERCHANDISERS

SELF-SERVE

SLANTED ■ SINGLE & DOUBLE

BKI Counter Top Self Serve Merchandisers keep a variety of packaged foods hot while providing easy access by the customer. Wrapped products are kept at NSF safe temperatures through a system of overhead heat and thermostatically-controlled base heat.

Slanted merchandisers offer gravity-feed, heated bases and are available in six sizes in either one- or two-shelf models. Top, sides and base are constructed of stainless steel, sides of tempered glass, and color insets are available in white, blue, red or green - red is standard.

Adjustable divider rods offer flexibility for a wide range of packaged foods. Top & bottom heat, insulated shelf base, overhead lights and 4" (102mm) legs are standard.



CDM SLANTED SINGLE

Model	# Divider Rods	Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
		in.	mm.	lbs.	kilos	volts	watts	price
CDM-30S-1	5	23.63 x 30.00 x 27.19	600 x 762 x 691	150	68	120	695	\$3,230
CDM-36S-1	6	23.63 x 36.00 x 27.19	600 x 914 x 691	161	73	120	845	\$3,430
CDM-42S-1	7	23.63 x 42.00 x 27.19	600 x 1067 x 691	179	81	120	995	\$3,860
CDM-48S-1	8	23.63 x 48.00 x 27.19	600 x 1219 x 691	198	90	120	1240	\$4,080
CDM-54S-1	9	23.63 x 54.00 x 27.19	600 x 1372 x 691	208	94	120	1390	\$4,470
CDM-60S-1	10	23.63 x 60.00 x 27.19	600 x 1524 x 691	226	102	120	1540	\$5,030



CDM SLANTED DOUBLE

Model	# Divider Rods	Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
		in.	mm.	lbs.	kilos	volts	watts	price
CDM-30S-2	10	33.63 x 30.00 x 27.00	854 x 762 x 686	195	88	120	1340	\$4,780
CDM-36S-2	12	33.63 x 36.00 x 27.00	854 x 914 x 686	215	97	120	1640	\$5,150
CDM-42S-2	14	33.63 x 42.00 x 27.00	854 x 1067 x 686	235	106	120	1915	\$5,640
CDM-48S-2	16	33.63 x 48.00 x 27.00	854 x 1219 x 686	260	118	208/120	2430	\$6,170
CDM-54S-2	18	33.63 x 54.00 x 27.00	854 x 1372 x 686	270	122	208/120	2705	\$6,740
CDM-60S-2	20	33.63 x 60.00 x 27.00	854 x 1524 x 686	280	127	208/120	3005	\$7,260



Dimensions nominal
Shipping Class #100
CDM-48S-2, 54S-2 and 60S-2 available in 10, 11.3 and 12.5 amps respectively—consult factory when ordering
FOB Simpsonville, SC

ACCESSORIES & OPTIONS – CDM SLANTED SERIES

Model	Powder Coated Front & Back Shelf Extrusions							Powder Coated Side Support						
	Black	White	Blue	Red	Green	Yellow	Uncoated	Black	White	Blue	Red	Green	Yellow	Uncoated
CDM-S-1	standard	\$135	\$135	\$135	\$135	\$135	\$135	\$115	\$115	\$115	standard	\$115	\$115	\$115
CDM-S-2	standard	\$145	\$145	\$145	\$145	\$145	\$145	\$135	\$135	\$135	standard	\$135	\$135	\$135
Model	Powder Coated Inset Panel							Lift-Up Doors Clear						
	Black	White	Blue	Red	Green	Yellow	Uncoated							
CDM-S-1	\$40	\$40	\$40	standard	\$40	\$40	\$40	consult factory						
CDM-S-2	\$70	\$70	\$70	standard	\$70	\$70	\$70	consult factory						

Some options are only valid when ordered and shipped with unit

Custom colors are available—consult factory when ordering

MERCHANDISERS

SELF-SERVE HORIZONTAL COUNTER-TOP MERCHANDISERS

SELF-SERVE

HORIZONTAL ■ SINGLE & DOUBLE

BKI Counter Top Self Serve Merchandisers keep a variety of packaged foods hot while providing easy access by the customer. Wrapped products are kept at NSF safe temperatures through a system of overhead heat and thermostatically controlled base heat.

Horizontal models are available in six sizes in either one- or two-shelf models. Top, sides and base are constructed of stainless steel, sides of tempered glass and color insets are available in white, blue, red or green - red is standard.

Adjustable divider rods offer flexibility for a wide range of packaged foods.



3-SHELF MODELS NOW AVAILABLE

IDEAL FOR PACKAGED FOODS

CDM-30H-1

CDM HORIZONTAL SINGLE

Model	# Divider Rods	Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
		in.	mm.	lbs.	kilos	volts*	watts	price
CDM-30H-1	5	18.13 x 30.00 x 27.25	460 x 762 x 692	150	68	120	695	\$2,900
CDM-36H-1	6	18.13 x 36.00 x 27.25	460 x 914 x 692	161	73	120	845	\$3,120
CDM-42H-1	7	18.13 x 42.00 x 27.25	460 x 1067 x 692	179	81	120	995	\$3,570
CDM-48H-1	8	18.13 x 48.00 x 27.25	460 x 1219 x 692	198	90	120	1240	\$3,780
CDM-54H-1	9	18.13 x 54.00 x 27.25	460 x 1372 x 692	208	94	120	1390	\$4,280
CDM-60H-1	10	18.13 x 60.00 x 27.25	460 x 1524 x 692	226	102	120	1540	\$4,640

CDM HORIZONTAL DOUBLE

Model	# Divider Rods	Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
		in.	mm.	lbs.	kilos	volts*	watts	price
CDM-30H-2	10	29.00 x 30.00 x 27.25	737 x 762 x 692	195	88	120	1340	\$4,860
CDM-36H-2	12	29.00 x 36.00 x 27.25	737 x 914 x 692	215	97	120	1640	\$5,150
CDM-42H-2	14	29.00 x 42.00 x 27.25	737 x 1067 x 692	235	106	120	1915	\$5,630
CDM-48H-2	16	29.00 x 48.00 x 27.25	737 x 1219 x 692	260	118	208/120	2430	\$5,940
CDM-54H-2	18	29.00 x 54.00 x 27.25	737 x 1372 x 692	270	122	208/120	2705	\$6,700
CDM-60H-2	20	29.00 x 60.00 x 27.25	737 x 1524 x 692	280	127	208/120	3005	\$7,250



Dimensions nominal
Shipping Class #100
CDM-48H-2, 54S-2 and 60S-2 available in 10, 11.3 and 12.5 amps respectively—consult factory when ordering
FOB Simpsonville, SC

ACCESSORIES & OPTIONS – CDM SLANTED SERIES

Model	Powder Coated Front & Back Shelf Extrusions							Powder Coated Side Support						
	Black	White	Blue	Red	Green	Yellow	Uncoated	Black	White	Blue	Red	Green	Yellow	Uncoated
CDM-H-1	standard	\$135	\$135	\$135	\$135	\$135	\$135	\$115	\$115	\$115	standard	\$115	\$115	\$115
CDM-H-2	standard	\$145	\$145	\$145	\$145	\$145	\$145	\$135	\$135	\$135	standard	\$135	\$135	\$135
Model	Powder Coated Inset Panel							Lift-Up Doors Clear						
	Black	White	Blue	Red	Green	Yellow	Uncoated							
CDM-H-1	\$40	\$40	\$40	standard	\$40	\$40	\$40	consult factory						
CDM-H-2	\$70	\$70	\$70	standard	\$70	\$70	\$70	consult factory						

Some options are only valid when ordered and shipped with unit

Custom colors are available—consult factory when ordering

HEATED BAKERY MERCHANDISER



WBC

COUNTERTOP MERCHANDISERS

WBC SERIES

ELECTRIC ■ AMBIENT TO MEDIUM HEAT

High visibility merchandising with precision heating control, ideal where counter top space is limited.

Great where counter top space is limited, available in 2 ft to 5 ft width, custom colors optional.

Standard features include individual control for pan locations, lift up front glass for easy cleaning, multiple pan configurations, commercial grade stainless steel construction.

WBC designed for bakery products includes open back for easy access, "shatter proof" fluorescent lighting, 4" wide backlit POP sign mount, and NEMA 5-15 cord/plug standard.

WBC Series- Ambient to Medium Temp Holding

Model	Capacity	Overall Dimensions (HxWxD)		Ship Wt.		Electrical		price
	# Pan Inserts	in.	mm.	lbs.	kilos	volts	KW	
WBC-2	1	22.38 x 24.75 x 31.88*	569 x 629 x 810	170	77	N.America** 120/60/1 230/50/1	0.26 0.26	\$6,450
WBC-3	2	22.38 x 36.75 x 31.88*	569 x 934 x 810	220	100	120/60/1 230/50/1	0.5 0.5	\$6,970
WBC-4	3	22.38 x 48.75 x 31.88*	569 x 1238 x 810	275	125	120/60/1 230/50/1	0.74 0.74	\$7,490
WBC-5	4	22.38 x 64.75 x 31.88*	569 x 1645 x 810	350	159	120/60/1 230/50/1	0.99 0.99	\$8,010

** - North American STD NEMA 5-15 plug/cord standard



FOB Simpsonville, SC

ACCESSORIES & OPTIONS – WBC SERIES

Item	Accessory Description	Price
FB65037303	Insert, Full Size Pan	\$80
WB65039400	Insert, Angled, Full Size Pan 2 ½"	\$175
WB65039500	Insert, Angled, Full Size Pan 4"	\$190
FB65012703	Divider Bars for Full Size Pan Insert	\$26
T4	4 Position Digital Timer	\$210
T8	8 Position Digital Timer	\$260
T12	12 Position Digital Timer	\$310
W0149	Full Length Workboard, WBC-2	\$340
W0146	Full Length Workboard, WBC-3	\$360
W0147	Full Length Workboard, WBC-4	\$390
W0148	Full Length Workboard, WBC-5	\$570
L0154	4" Adjustable Legs (set of 4)	\$85

COMBI & CONVECTION OVENS

CombiKing™ & CONVECTION OVENS

BOILER-LESS ■ BOILER ■ STANDARD ■ ROLL-IN COMBIS
HALF-SIZE ■ FULL-SIZE CONVECTIONS



Now you can steam, roast, bake, reheat and proof products with just one unit.

BKI's CombiKing™ Ovens feature an integrated system of circulating hot air with an injection steam feature to ensure optimal cooking conditions for cooking over a full menu spectrum.

The result is perfectly prepared foods ranging from beef and fish to vegetables and rice and baked goods.

Intelligent options such as the Touch Screen Control Panel and the self-cleaning unit make our CombiKing™ Ovens easy to use and maintain.

The CO Convection Oven series provides the perfect combination of versatility, precision and productivity demanded by discriminating professional chefs and bakers the world over.

Greater flexibility, more standard features and unparalleled performance meet the challenges of menu variety, application diversity and operational requirements in today's competitive environment.

From gentle baking to high volume roasting, and from cook and hold to large production a la carte cooking, BKI convection ovens deliver consistent reliability and superior performance every time — time after time.

CombiKing™ OVENS

CombiKing™ OVENS



TE101

T SERIES

BOILERLESS ■ 200 PROGRAM TOUCH CONTROL

The BKI CombiKing™ combination oven gives you the flexibility of using moist heat, dry heat, or any combination of both to produce the optimally cooking conditions for all foods.

BKI's advanced STEAMTUNER™ and METEO SYSTEM™ humidity management systems are the latest development in finely tuned moisture control. From 0-100% humidity, the quick response system assures the perfect volume of steam without the de-liming and maintenance issues associated with traditional boiler systems.

CombiKing™ oven T Series offers a full featured TOUCH SCREEN control, with capability of up to 200 menu programs of up to 9 steps per program, cooking probe, USB port for easy update and menu change, and manual or automatic cleaning systems. Full line up of all electric, natural, or LP gas models.

TE – INSTANT STEAM GENERATION – TOUCH SCREEN INTERFACE

Model	Capacity*			*Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
	SP	HS	FS	in.	mm.	lbs.	kilos	volts N. America**	KW	price
TE061	6	6	N/A	36x34x31	915x853x776	282	128	208/60/3	10.4	\$20,370
TE062	12	12	6	36x45x34	914x1123x846	370	168	208/60/3	20.4	\$27,030
TE101	10	10	N/A	47x34x31	1194x853x776	360	163	208/60/3	14.7	\$23,590
TE102	20	20	10	47x45x34	1194x1123x846	468	212	208/60/3	25.8	\$30,480
TE201	20	20	N/A	74x37x33	1887x928x835	781	354	208/60/3	29	\$43,850
TE202	40	40	20	74x47x36	1885x1195x910	860	390	208/60/3	51.6	\$58,790

TG – INSTANT STEAM GENERATION – TOUCH SCREEN INTERFACE

Model	Capacity*			*Overall Dimensions (HxWxD)		Ship Wt.		Electrical		GAS	
	SP	HS	FS	in.	mm.	lbs.	kilos	volts N. America**	KW	BTUH	price
TG061	6	6	N/A	36x34x31	915x853x776	344	156	120/60/1	0.4	41,000	\$22,630
TG062	12	12	6	36x44x33	914x1123x846	492	223	120/60/1	0.04	78,500	\$34,390
TG101	10	10	N/A	47x34x31	119x853x776	412	187	120/60/1	0.07	65,000	\$25,680
TG102	20	20	10	47x45x34	1194x1123x846	514	233	120/60/1	0.8	95,000	\$36,170
TG201	20	20	N/A	74x37x33	1887x928x835	847	384	120/60/1	1	130,000	\$48,520
TG202	40	40	20	74x47x36	1887x1195x910	926	420	120/60/1	1.6	191,000	\$67,190

- * SP = Steam Table Pan
- * HS = Half Size Sheet Pan
- * FS = Full Size Sheet Pan

Dimensions nominal
Shipping Class #85
** - Contact BKI for voltage options
FOB Simpsonville, SC



CombiKing™ OVENS

H SERIES

BOILER ■ 200 PROGRAM TOUCH CONTROL

The BKI CombiKing™ combination oven gives you the flexibility of using moist heat, dry heat, or any combination of both to produce the optimally cooking conditions for all foods.

BKI's advanced STEAMTUNER™ and METEO SYSTEM™ humidity management systems are the latest development in finely tuned moisture control. From 0-100% humidity, the quick response system assures the perfect volume and quality of steam without the de-liming and maintenance issues associated with traditional boiler systems.

CombiKing™ oven H Series offers a full featured TOUCH SCREEN control, with capability of up to 200 menu programs of up to 9 steps per program, cooking probe, USB port for easy update and menu change, and manual or automatic cleaning systems. Full line up of all electric, natural, or LP gas models.

CombiKing™ OVENS



HE201

"roll-in" shown

HE – BOILER STEAM GENERATION – TOUCH SCREEN INTERFACE

Model	Capacity*			*Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
	SP	HS	FS	in.	mm.	lbs.	kilos	volts N. America**	KW	price
HE061	6	6	N/A	36x34x31	915x853x776	282	128	208/60/3	11.2	\$22,530
HE062	12	12	6	36x44x34	914x1123x846	370	168	208/60/3	21.2	\$28,300
HE101	10	10	N/A	47x34x31	1194x853x776	360	163	208/60/3	15.5	\$26,080
HE102	20	20	10	47x44x34	1194x1123x846	468	212	208/60/3	27.8	\$32,380
HE201	20	20	N/A	74x37x33	1887x928x835	781	354	208/60/3	31	\$47,270
HE202	40	40	20	74x47x36	1885x1195x910	860	390	208/60/3	53.6	\$63,860

HG – BOILER STEAM GENERATION – TOUCH SCREEN INTERFACE

Model	Capacity*			*Overall Dimensions (HxWxD)		Ship Wt.		Electrical		GAS	
	SP	HS	FS	in.	mm.	lbs.	kilos	volts N. America**	KW	BTUH	price
HG061	6	6	N/A	36x34x31	915x853x776	344	156	120/60/1	1.2	41,000	\$23,800
HG062	12	12	6	36x44x33	914x1123x846	492	223	120/60/1	1.2	78,500	\$35,020
HG101	10	10	N/A	47x34x31	1194x853x776	412	187	120/60/1	1.5	65,000	\$28,940
HG102	20	20	10	47x44x34	1194x1123x846	514	233	120/60/1	2.8	95,000	\$41,260
HG201	20	20	N/A	74x37x33	1887x928x835	847	384	120/60/1	3	130,000	\$52,260
HG202	40	40	20	74x47x36	1887x1195x910	926	420	120/60/1	3.1	191,000	\$71,140

* SP = Steam Table Pan
 * HS = Half Size Sheet Pan
 * FS = Full Size Sheet Pan

Dimensions nominal
 Shipping Class #85
 ** - Contact BKI for voltage options
 FOB Simpsonville, SC



CombiKing™ OVENS



KT061

CombiKing™ Compact

KT SERIES

Half Size Combination Oven

The BKI CombiKing™ - Compact combination oven gives you the flexibility of using moist heat, dry heat, or a combination of both to produce the optimal cooking conditions for a wide variety of foods. Four primary cooking modes employ a variety of built-in features that give you perfect results.

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



Compact BOILERLESS TOUCH CONTROL

Model	Capacity*			*Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
	SP	HS	FS	in.	mm.	lbs.	kilos	volts N. America**	KW	price
KT061	3	5	N/A	32.9x20.5x34.2	837x520x868	172	78	208/60/3	6.9	\$14,190
KT101	6	9	N/A	42.4x20.5x34.2	1,077x520x868	207	94	208/60/3	13.8	\$17,250



* SP = Steam Table Pan
 * HS = Half Size Sheet Pan
 * FS = Full Size Sheet Pan

Dimensions nominal
 Shipping Class #85
 ** - Contact BKI for voltage options
 FOB Simpsonville, SC
 *AutoClean System-Add \$1000
 Contact BKI for stand options and pricing

CombiKing™ Compact

KH SERIES

Half Size Combination Oven

The BKI CombiKing™ - Compact combination oven gives you the flexibility of using moist heat, dry heat, or a combination of both to produce the optimal cooking conditions for a wide variety of foods. Four primary cooking modes employ a variety of built-in features that give you perfect results.

BKI's technologically advanced STEAMTUNER™ and METEO SYSTEM™ represents the latest development in finely tuned humidity control. Utilizing ultra-high efficiency boiler and chamber injection steam technologies reducing energy and water consumption, cooking times, and allowing operator to balance relative humidity and steam moisture content for ultimate cooking environment control. Constant monitoring and micro-adjusting to oven and product conditions ensures the optimal balance between heat and humidity, resulting in the perfect end product.

CombiKing™ Compact



KH101



Compact BOILER TOUCH CONTROL

Model	Capacity*			*Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
	SP	HS	FS	in.	mm.	lbs.	kilos	volts N. America**	KW	price
KH061	3	5	N/A	32.9x20.5x34.2	837x520x868	172	78	208/60/3	7.9	\$15,590
KH101	6	9	N/A	42.4x20.5x34.2	1077x520x868	207	94	208/60/3	14.8	\$18,650



* SP = Steam Table Pan
 * HS = Half Size Sheet Pan
 * FS = Full Size Sheet Pan

Dimensions nominal
 Shipping Class #85
 ** - Contact BKI for voltage options
 FOB Simpsonville, SC
 *AutoClean System-Add \$1000
 Contact BKI for stand options and pricing

ACCESSORIES & OPTIONS STANDS & TROLLYS

CombiKing™ OVENS

ACCESSORIES & OPTIONS – CombiKing™		
Model	Description	List Price
Add "R" to Model #	AutoClean programmable cleaning system for all 061, 062 and 101 size ovens	\$2,760
Add "R" to Model #	AutoClean programmable cleaning system for all 102 and 201 size ovens	\$3,120
Add "R" to Model #	AutoClean programmable cleaning system for all 202 size ovens	\$3,740
1026XXA1X	Stand, 061 CombiKing, w/Adjustable Legs	\$1,330
10261XA1X	Stand, 061 CombiKing, w/Tray Racks	\$2,420
1026X1A1X	Stand, 061 CombiKing, w/Flat Shelf, w/Adjustable Legs	\$1,780
1023XXA1X	Stand, 062 CombiKing, w/Adjustable Legs	\$1,450
10234XA1X	Stand, 062 CombiKing, w/Tray Racks	\$2,920
1023X2A1X	Stand, 062 CombiKing, w/Flat Shelf, w/Adjustable Legs	\$2,330
1021XXA1X	Stand, 101 CombiKing, w/Adjustable Legs	\$1,150
10212XA1X	Stand, 101 CombiKing, w/Tray Racks	\$2,140
1021X1A1X	Stand, 101 CombiKing, w/Flat Shelf, w/Adjustable Legs	\$1,600
1022XXA1X	Stand, 102 CombiKing, w/Adjustable Legs	\$1,330
10223XA1X	Stand, 102 CombiKing, w/Tray Racks	\$2,360
1022X2A1X	Stand, 102 CombiKing, w/Flat Shelf, w/Adjustable Legs	\$1,830
AN1020420S	Stacking Kit, 061 over 061 Electric, 061 over 101 Electric	\$1,000
AN10206100	Stacking Kit, 061 over 061 Nat Gas/LP, 061 over 101 Nat Gas/LP	\$1,520
AN1020750S	Stacking Kit, 062 over 062 Electric	\$1,130
AN1021120S	Stacking Kit, 062 over 062 Natural Gas/LP	\$1,570
102950TR	Trolley, 202 CombiKing, Roll-in, 20-ea, 2/1 GN Pan Capacity	\$5,690
HN0152	Branding Rack, Heavy Duty, 520mm x 325mm, Stainless Steel	\$550
R0187	6 Chicken Goosier Rack, 530mm x 325mm Base, Stainless Steel	\$180
R0186	8 Chicken Goosier Rack, 530mm x 325mm Base, Stainless Steel (Replaces R0090)	\$205
R0096	6 Chicken Goosier Rack, 10" x 18" Base w/Feet	\$130
R0104	Wire Grill/Rack, GN 1/1, 530mm x 325mm (20.9" x 12.8") (Replaces R0094)	\$125
R0105	Wire Grill/Rack, GN 2/1, 530mm x 650mm (20.9" x 25.6") (Replaces R0095)	\$245
R0106	Fry Basket, GN 1/1, 530mm x 325mm x 55mm (20.9" x 12.8" x 2.13")	\$400
P0168	Half Size Sheet Pan, 18" x 13", Aluminum	\$40
P0057	Full Size Sheet Pan, 18" x 26", Aluminum	\$35
P0050	Steam Table Pan, 13" x 21" x 2.5", Stainless Steel	\$90
P0065	Steam Table Pan, 13" x 21" x 4", Stainless Steel	\$120

CONVECTION OVENS

COM SERIES

FULL SIZE CONVECTION OVENS

COM-G: FULL SIZE GAS CONVECTION OVENS

Full-size, single and double, gas convection ovens with super efficient 60,000 BTUH/HR per oven, two speed, high-low fan with unique 900 RPM low speed setting and 4-second cycle hot surface ignition system.

COM-E: FULL SIZE ELECTRIC CONVECTION OVENS

Full-size, single and double, electric convection ovens with 10.5KW per oven, and a patented two-speed, high-low wheel within- a-wheel enhanced air flow system powered by an energy saving 1/4 HP motor.

FEATURES:

Features include stainless steel front, top, sides and doors. Synchronized doors are fully-insulated and feature "Cool Touch" handles, stainless door seals and double-pane thermal glass windows. Lighted, porcelain enamel interiors have 11-position, removable rack guides and 5 racks. Standard rotary controls are simple to use and include cool down function and continuous-ring timer. The ovens are serviceable from the front and offer a full range of options and accessories. Legs & flue included at N/C.

2-Year limited parts, labor and door warranty.

CONVECTION OVENS



COM-G SERIES

Accessories & Options page 44

Model	Overall Interior (HxWxD)		# of Ovens	*Overall Dimensions (HxWxD)		Ship Wt.		Gas		Tstat Range		price
	in.	mm.		in.	mm.	lbs.	kilos	BTUH	KGC	F°	C°	
COM-GS	20x29x22	508x737x559	1	63.38 x 39.00 x 39.00	1610 x 991 x 991	565	256	60,000	17.58	150-550	66-285	\$8,000
COM-GD	20x29x22	508x737x559	2	72.25 x 39.00 x 39.00	1835 x 991 x 991	1130	514	120,000	35.16	150-550	66-285	\$16,000



Dimensions nominal
Double stack ovens include stacking kit
Shipping Class #85

*Height includes 31 3/8" painted legs with bullet feet on single & 8 1/4" legs on double

*Depth excludes handle
FOB Simpsonville, SC

COM-E SERIES

Accessories & Options page 44

Model	Overall Interior (HxWxD)		# of Ovens	*Overall Dimensions (HxWxD)		Ship Wt.		Electrical		Tstat Range		price
	in.	mm.		in.	mm.	lbs.	kilos	volts	KW	F°	C°	
COM-ES	20x31x22	508x787x559	1	58.25 x 38.13 x 38.00	1480 x 968 x 963	514	234	208 or 220-240	10.5	150-550	66-285	\$8,280
COM-ED	20x31x22	508x787x559	2	62.00 x 38.13 x 38.00	1575 x 968 x 963	1028	467	208 or 220-240	21	150-550	66-285	\$16,570



Dimensions nominal
Double stack ovens include stacking kit
Shipping Class #85

*Height includes 31 3/8" painted legs with bullet feet on single & 8 1/4" legs on double

*Depth excludes handle
FOB Simpsonville, SC

CONVECTION OVENS



COB-GS
shown with optional casters

CONVECTION OVENS

COB SERIES

FULL SIZE CONVECTION OVENS

COB-G: FULL SIZE GAS CONVECTION OVENS

Full-size, single and double, gas convection ovens with super efficient 60,000 BTUH/HR per oven, two speed, high-low fan with a 4-second cycle hot surface ignition system.

COB-E: FULL SIZE ELECTRIC CONVECTION OVENS

Full-size, single and double, electric convection ovens with 10.5KW per oven, and a patented two-speed, high-low fan-within-a-fan enhanced air flow system powered by an energy saving 1/4 HP motor.

FEATURES:

Features include stainless steel front, top, sides and doors. Independent doors are fully-insulated and feature "Cool Touch" handles, stainless door seals and double-pane thermal glass windows. Lighted, porcelain enamel interiors have 11-position, removable rack guides and 5 racks. Standard rotary controls are simple to use and include cool-down function and continuous-ring timer. Serviceable from the front. Legs included at N/C.

One year limited parts, labor and door warranty.

Accessories & Options page 44

COB-G SERIES

Model	Overall Interior (HxWxD)		# of Ovens	*Overall Dimensions (HxWxD)		Ship Wt.		Gas		Tstat Range		price
	in.	mm.		in.	mm.	lbs.	kilos	BTUH	KGC	F°	C°	
COB-GS	20x29x22	508x737x559	1	63.38 x 39.00 x 39.00	1610 x 991 x 991	565	256	60,000	17.58	150-550	66-285	\$6,740
COB-GD	20x29x22	508x737x559	2	72.25 x 39.00 x 39.00	1835 x 991 x 991	1130	514	120,000	35.16	150-550	66-285	\$13,480



Dimensions nominal
Double stack ovens include stacking kit
Shipping Class #85

*Height includes 31 3/8" painted legs with bullet feet on single & 8 1/4" legs on double

*Depth excludes handle
FOB Simpsonville, SC

Accessories & Options page 44

COB-E SERIES

Model	Overall Interior (HxWxD)		# of Ovens	*Overall Dimensions (HxWxD)		Ship Wt.		Electrical		Tstat Range		price
	in.	mm.		in.	mm.	lbs.	kilos	volts	KW	F°	C°	
COB-ES	20x29x22	508x737x559	1	58.25 x 38.13 x 38.00	1480 x 968 x 963	514	234	208 or 220-240	10.5	150-550	66-285	\$7,080
COB-ED	20x29x22	508x737x559	2	62.00 x 38.13 x 38.00	1575 x 968 x 963	1028	467	208 or 220-240	21	150-550	66-285	\$14,160



Dimensions nominal
Double stack ovens include stacking kit
Shipping Class #85

*Height includes 31 3/8" painted legs with bullet feet on single & 8 1/4" legs on double

*Depth excludes handle
FOB Simpsonville, SC

CONVECTION OVENS

GO SERIES

COOK & HOLD GOURMET OVEN

BKI's Whisperflo® Gourmet Ovens ensure optimal cooking conditions across a broad spectrum for moist and tender food cooked to perfection.

Designed to cook at low and high temperatures and programmable to automatically shift into a "hold" mode after a cook cycle, meats, poultry and vegetables can be kept hot up to 24 hours.

Extreme versatility at the flip of a switch! Achieve results similar to a convection oven for baking and browning cookies, breads and biscuits as well as other baked goods.

Specify Right or Left hand door.

CONVECTION OVENS



GO-36/2 and 36
with 3" casters

GO SERIES

Accessories & Options page 44

Model	# of Ovens	Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
		in.	mm.	lbs.	kilos	volts	KW	price
GO-36	1	35 3/4 x 27 1/2 x 36	857 x 702 x 914	355	161	208/40 220/380 240/415	3.4/4.6 3.86 4.59	\$7,800
GO-36/2	2	60 1/4 x 27 1/2 x 36	1638 x 702 x 914	650	295	208 240	3.4 4.59	\$17,600



Dimensions nominal
Shipping Class #85

* Height does not include 3" (XXmm) casters*Depth excludes handle
FOB Simpsonville, SC



COH-ES

shown with left hand hinge and right side controls

COH-ES SERIES

HALF-SIZE ELECTRIC CONVECTION OVENS

Half-size, single and double, electric convection ovens with 9.5 KW per oven. Unique 23" wide opening for easy viewing and sideways loading of half-size sheet pans.

Features include stainless steel front, top, sides and doors. Single, fully insulated door with double-pane thermal glass window. Lighted, porcelain enamel interiors have 11-position, removable rack guides and 5 racks.

Standard rotary controls are simple to use and include cool down function and continuous-ring timer. Serviceable from the front and offer a full range of options and accessories. Available with left-hand hinge/right side controls or right-handed hinge/left side controls. Specify when ordering.

2-Year limited parts, labor and door warranty.

COH-E SERIES

Accessories & Options page 44

Model	Overall Interior (HxWxD)		# of Ovens	Overall Dimensions (HxWxD)		Ship Wt.		Electrical		Tstat Range		price
	in.	mm.		in.	mm.	lbs.	kilos	volts	KW	F°	C°	
COH-ES	20x23x15.63	508x584x397	1	25.00 x 31.00 x 29.50	635 x 787 x 737	300	136	208 or 220- 240	9.5	150- 550	66- 285	\$7,280
COH-ED	20x23x15.63	508x584x397	2	50.00 x 31.00 x 29.50	1270 x 787 x 737	600	272	208 or 220- 240	19.0	150- 550	66- 285	\$14,600



Dimensions nominal
Shipping Class #85

Double stack ovens include stacking kit
FOB Simpsonville, SC

COq CONVECTION OVENS



COq

shown with optional casters – units are stackable

CONVECTION OVENS

COq SERIES

FULL SIZE CONVECTION OVENS

The COq features a four-fan system providing even heat throughout the oven cavity.

This full-size convection oven is designed not only for high quality baking, but also the gourmet cooking of proteins.

It is provided with a drippings drawer allowing for easy disposal or recycling of fat drippings. The touch-screen controller also gives the COq a wide range of possibilities for multi-stage cooking and temperature control.

COq SERIES

Model	# of Ovens	Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
		in.	mm.	lbs.	kilos	volts	KW	price
COq	1	32 7/8 x 41 x 35 5/8	835 x 1041 x 905	355	161	208 220 240	10.2 9.3 11.1	\$14,040



Dimensions nominal
Double stack ovens include stacking kit

Shipping Class #85

*Height includes 31 3/8" painted legs with bullet feet on single & 8 1/4" legs on double

*Depth excludes handle
FOB Simpsonville, SC

CONVECTION OVENS

ACCESSORIES & OPTIONS

ACCESSORIES & OPTIONS – CONVECTION OVENS

Model	Solid Door each	S/S Perf Back	Steam Injection	Casters set 4	4" or 6" Legs for Counter Tops	30" S/S Legs & Shelf	30" S/S Legs w Casters & Shelf	*Rack Stand w Rack Guides	Add'l Oven Racks	Comp Controls	Sing Conn Ext Gas Manifold	S/S Interior	480V	**Stacking Brackets
COH-S	N/C	\$200	\$500	\$370	N/A	N/A	N/A	N/A	\$70	\$660	N/A	N/A	\$540	-
COH-D	N/C	\$400	\$1,010	\$370	N/A	N/A	N/A	N/A	\$70	\$1,250	N/A	N/A	\$1,080	\$125
COB-S	N/A	\$190	N/A	\$370	N/A	\$670	\$1,030	\$820	\$70	N/A	Standard	N/A	N/A	-
COB-D	N/A	\$390	N/A	\$370	N/A	N/A	N/A	N/A	\$70	N/A	\$660.00	N/A	N/A	\$125
COM-S	\$210	\$190	\$490	\$370	N/A	\$670	\$1,030	\$820	\$70	\$660	Standard	\$920	\$540	-
COM-D	\$420	\$390	\$990	\$370	N/A	N/A	N/A	N/A	\$70	\$1,250	\$660	\$1,720	\$1,080	\$125

Some options are only valid when ordered and shipped with unit

* Rack stand with rack guide includes S/S undershelf - oven racks sold separately

** Stacking bracket included N/C with double stack orders

Accessories & Options for COB Series ship separately for field installation only

WARMERS

WARMERS



BKI offers a large range of counter top equipment for the retail, convenience store, food service, quick service and institutional markets.

Warming Shelves are designed to hold food at safe temperatures with infinite controls and rapid pre-heat with temperatures up to 212°F and are manufactured of stainless steel for ease of cleaning and are available in 5 lengths from 24" up to 72".

Pass Thru Food & Sandwich Merchandisers feature a pass-thru design with infrared top heat and individual thermostatically controlled bottom heat to keep foods and the correct serving temperatures and extending holding times.

Fried Food Warmers innovative convection-air technology increases profits by doubling the holding times of a variety of fast foods while maintaining food texture, enhancing food flavors, holding moisture while maintaining a crispy exterior.

COUNTERTOP WARMERS



SM-39

WARMERS

COUNTERTOP PASS-THRU

STANDARD PAN SIZE

BKI's countertop, pass-thru sandwich merchandisers feature ceramic infrared top heat for flexibility and extended holding times.

Individual thermostatic controls for top and bottom heat may be positioned on either left or right sides.

Bottom wire shelf included.



COUNTERTOP PASS-THRU

Model	Chute Dimensions		Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
	in.	mm.	in.	mm.	lbs.	kilos	volts	KW	price
SM-24	20	508	17.50 x 24.00 x 25.00	445 x 610 x 635	140	64	120	1.02	\$3,100
SM-27	23	584	17.50 x 27.00 x 25.00	445 x 686 x 635	150	68	120	1.02	\$3,450
SM-39	35	889	17.50 x 39.00 x 25.00	445 x 991 x 635	180	82	120 or 208 or 240	1.5 or 1.4 or 1.7	\$4,060
SM-51	47	1194	17.50 x 51.00 x 25.00	445 x 1295 x 635	210	95	120 or 208 or 240	1.8 or 2.0 or 2.4	\$4,420
SM-63	59	1499	17.50 x 63.00 x 25.00	445 x 1600 x 635	240	109	208 or 240	2.18 or 2.65	\$5,060
SM-72	68	1727	17.50 x 72.00 x 25.00	445 x 1829 x 635	260	118	208 or 240	2.18 or 2.65	\$5,400
SM-75	71	1803	17.50 x 75.00 x 25.00	445 x 1905 x 635	270	123	208 or 240	2.18 or 2.65	\$5,740



Dimensions nominal
4" Legs included

Right or left side controls—No charge

Shipping Class #125

Available in 15 amp or 20 amp service—specify when ordering
FOB Simpsonville, SC

WARMERS

COUNTERTOP PASS-THRU

SINGLE & TWO TIER SLANTED

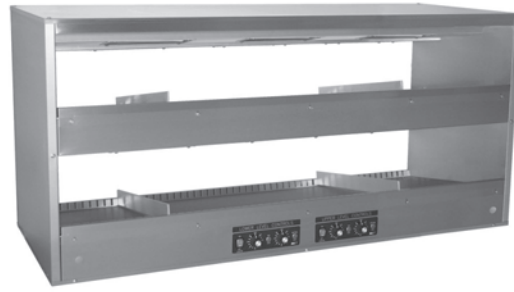
BKI's countertop, pass-thru sandwich merchandisers feature ceramic infrared top heat for flexibility and extended holding times.

Individual thermostatic controls for top and bottom heat may be positioned on either left or right sides.

Bottom wire shelf included.

Specify "R" or "L" model to specify cord placement as viewed from the control (operator) side.

SLANTED TIER WARMERS



2TSM-6224L

SINGLE TIER SLANTED

Model		Chute Dimensions		Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
		in.	mm.	in.	mm.	lbs.	kilos	volts	KW	price
SM-2624R	SM-2624L	24	610	17.50 x 26.00 x 24.00	445 x 660 x 610	140	64	120	.54	\$3,270
SM-3824R	SM-3824L	36	914	17.50 x 38.00 x 24.00	445 x 965 x 610	150	68	120	.86	\$3,350
SM-5024R	SM-5024L	48	1219	17.50 x 50.00 x 24.00	445 x 1270 x 610	180	82	120 or 208	.91	\$3,580
SM-6224R	SM-6224L	60	1524	17.50 x 62.00 x 24.00	445 x 1575 x 610	250	113	120 or 208	1.23	\$3,880

TWO TIER SLANTED

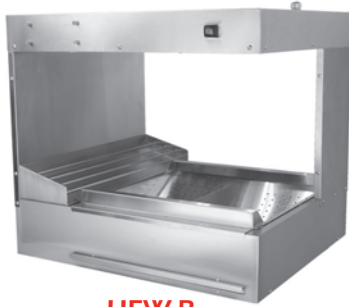
Model		Chute Dimensions		Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
		in.	mm.	in.	mm.	lbs.	kilos	volts	KW	price
2TSM-2624R	2TSM-2624L	24	610	29.75 x 26.00 x 24.00	756 x 660 x 610	130	59	120	1.09	\$5,690
2TSM-3824R	2TSM-3824L	36	914	29.75 x 38.00 x 24.00	756 x 965 x 610	190	86	120 or 208	1.73	\$5,810
2TSM-5024R	2TSM-5024L	48	1219	29.75 x 50.00 x 24.00	756 x 1270 x 610	250	113	120 or 208	1.83	\$6,250
2TSM-6224R	2TSM-6224L	60	1524	29.75 x 62.00 x 24.00	756 x 1575 x 610	320	145	120 or 208	2.46	\$6,700



Dimensions nominal
 4" Legs included
 Right or left side controls—No charge
 Shipping Class #125
 Available in 15 amp or 20 amp service—specify when ordering
 FOB Simpsonville, SC

FRIED FOOD WARMERS

WARMERS



HFW-R

COUNTERTOP

OVERHEAD RADIANT HEAT ■ FRY WARMER

Innovative convected air technology doubles fried food holding time while maintaining texture and enhancing flavor of fries, tenders, nuggets and appetizers. HFW Series features an overhead merchandising light and radiant top heat. The UW-17 is open, dump pan without tower or overhead.

The FW-15 and FW-15T may be built into a countertop.



WITH OVERHEAD RADIANT HEAT

Model	Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
	in.	mm.	lbs.	kilos	volts	KW	price
FW-15**	21.13 x 18.63 x 35.38	536 x 473 x 899	70	32	120 or 220	1.84	\$3,500



NO OVERHEAD OR TOWER

Model	Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
	in.	mm.	lbs.	kilos	volts	KW	price
UW-17	8.30 x 20.00 x 27.50	211 x 510 x 699	75	34	120	1.00	\$2,490



HOT-N CRISPY™ FRY WARMER

Model	Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
	in.	mm.	lbs.	kilos	volts	KW	price
HFW**	27.88 x 31.13 x 27.13	708 x 791 x 689	225	102	120	1.92	\$4,310



COMBINATION SANDWICH/FRY WARMER

Model	Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
	in.	mm.	lbs.	kilos	volts	KW	price
SFW-24**	36.88 x 30.50 x 48.00	708 x 775 x 1220	420	191	120	1.7	\$10,700
SFW-72**	72.00 x 30.50 x 48.00	1829 x 775 x 1220	840	382	120	3.6	\$14,760



Dimensions nominal
Shipping Class #125

*Available in 220V—specify when ordering

**Specify left or right hand access when ordering
Right or left hand access—specify when ordering
FOB Simpsonville, SC

ACCESSORIES & OPTIONS – COUNTERTOP FRIED FOOD WARMERS

Model	Countertop	In Counter	Table Top Adaptor	Full Size Base
FW-15	available	standard	\$350.00	—
UW-T	standard	—	—	—
HFW	—	—	—	\$1,810

Some options are only valid when ordered and shipped with unit

WARMERS

WS-SERIES

COUNTERTOP & FLOOR MODELS

BKI's WS-Series features radiant heat technology. Heat radiates from every square inch of the upper heat plate giving even heating to product in the pans below.

Each unit can hold a full-size 12"x20" steam table pan. The WS-13 is a countertop model, and the WS-15ST drops into a 13.5"x24.5" cut-out or has the option of a roll-around cabinet. Also, the WS-15ST's top section is mounted on a swivel allowing for easy dumping of product.

In addition to French fries, this unit can hold a variety of fried foods such as chicken, wings, onion rings, and more.

FRIED FOOD WARMERS



WS-15STC

FRIED FOOD WARMERS

Model	Overall Dimensions (HxWxD)		Ship Wt.		Electrical		
	in.	mm.	lbs.	kilos	volts	KW	price
WS-13	19.86 x 13.00 x 24.00	504 x 330 x 609	35	16	120	1.0	\$860
WS-15ST	22.25 x 15.36 x 26.75	565 x 391 x 680	58	26	120	1.1	\$1,810
WS-15STC	55.36 x 18.00 x 32.50	1407 x 457 x 826	82	37	120	1.1	\$2,400



Dimensions nominal
Shipping Class #125
Available in 15 amp or 20 amp service — specify when ordering
FOB Simpsonville, SC

ACCESSORIES & OPTIONS – FRIED FOOD WARMERS

Model	Countertop	In Counter	Cabinet
WS-13	available	—	—
WS-15ST	—	available	—
WS-15STC	—	—	available

Some options are only valid when ordered and shipped with unit

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BKI LIMITED WARRANTY

2812 Grandview Drive • Simpsonville, SC 29680-0400 • USA
(864) 963-3471 • Toll Free: (800) 927-6887 • Fax: (864) 963-5316

WHAT IS COVERED This warranty covers defects in material and workmanship under normal use, and applies only to the original purchaser providing that:

- 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

- 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.
- COB Models: One (1) Year limited parts and labor.
- COM Models: Two (2) Year limited parts and labor. COM convection ovens also have a two (2) year door warranty.
- CO1 Models: Two (2) Year limited parts and labor; (5) Year limited door warranty.
- Warranty period begins the date of dealer invoice to customer or ninety (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 (2) hours travel time and performed during regular, weekday business hours.

EXCEPTIONS Any exceptions must be pre-approved in advance in writing by BKI. The extended door warranty on convection ovens years 3 through 5 is a parts only warranty and does not include labor, travel, mileage or any other charges.

EXCLUSIONS

- Negligence or acts of God,
- Thermostat calibrations after (30) days from equipment installation date,
- Air and gas adjustments,
- Light bulbs,
- Glass doors and door adjustments,
- 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 – other than normal UPS charges,
- Ordinary wear and tear,
- Failure to follow installation and/or operating instructions,
- Events beyond control of the company.

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, or in any event 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.



BKI is part of the Standex Food Service Equipment Group,
along with other well-known cooking solutions including:



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