



*UNIVERSAL  
Combi Ovens*



# *BKI Combi*

**IMPROVED RESULTS** – consistency and quality is improved when cooking with humidity.

**SAVES TIME & LABOR** – cooking with increased humidity results in faster cook times. Ability to auto-clean and pre-program recipes saves on labor.

**MORE FOOD FOR THE MONEY** – foods, especially roasted meats and seafood, have higher yields when prepared with increased humidity levels.

**MORE VERSATILE** – operating in convection, steam or a combination results in a wider range of applications from delicate pastries to overnight roasts.



# *Exceptional Design for Exceptional Kitchens*

BKI Universal Combi designs are characterized by quality and simplicity. These ovens combine appealing streamlined design with unmatched functionality, enabling you to reach perfection every time and with every meal.

Choose from hybrid boiler based models for more steaming power and increased production (up to 10%). Or boilerless ovens that produce steam via water injection. These models are more economical and ideal for kitchens that do not require a lot of 100% steam cooking.

The Universal Combi line gives you the opportunity to stack two ovens, so you can gain maximum flexibility. BKI makes it possible for you to double your capacity without using more of your valuable floor space. For example, you can roast beef in the bottom oven while steaming vegetables in the top oven. Moreover, you can easily adjust the cooking capacity to the present number of guests. Switch off the oven that you do not use in offpeak periods to avoid over-capacity and save money on energy.



# WHY BKI COMBI?

PROGRAMMABLE COMBI TOUCHSCREEN - ANDROID BASED CONTROL WORKS LIKE A SMART PHONE!

**CombiSmart:** set temperature and humidity level. The oven produces a consistent level of humidity while giving greater control to the chef through 9 choosable fan speeds.

**CombiOptima:** set temperature and humidity level. The oven automatically regulates humidity to maintain desired level.

**SmartChef:** choose from preset functions (grilling, baking, etc.) for a variety of foods. Customize results such as rare to well-done.

**CombiWash:** Automatic Cleaning cycle – select level of cleaning needed and walk away.



## Advanced Features

**Rack Timing:** set timers for each individual rack to cook any products that use the same cooking mode and temperature.

**Core Probe Cooking:** Low temperature cook & hold or Delta-T will reduce meat shrinkage by up to 27%

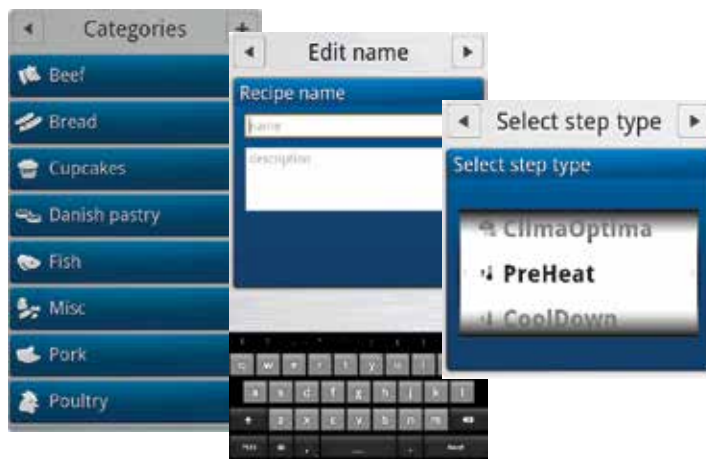
**Proof:** precise control of proof environment by setting temperature and humidity.

**CTP:** Cook to Perfection compensates for temperature changes (opening door, adding frozen food, etc.) ensuring beautiful results every time.



## USB CONNECTIVITY

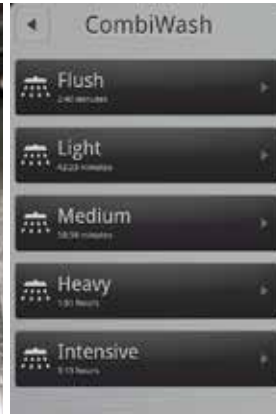
USB slot for easy recipe transfer and recording of HACCP logs and software



## VERSATILITY

Stores 500 recipes with up to 15 steps each!

# EASY care features



## COMBIWASH® AUTOMATIC CLEANING SYSTEM

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

## ONE TOUCH DELIMING

You initiate deliming, the oven automatically pumps in the correct amount of solution. What could be easier?

(Not needed on boilerless ovens)

# SUPERIOR results

- ✓ Dual steam technology uses a powerful steam generator in steam mode when you need it, and boilerless technology when you don't. This reduces boiler run time, decreasing scale build up, so your combi lasts for years. (Not needed on boilerless ovens)
- ✓ 9 speed auto reversing fan and cavity vent for even & consistent baking and roasting
- ✓ Detachable core temperature probe for easy placement and cleaning



# Half Size Ovens

# 61 & 101

Ideal meal capacity:

61: 30-80 meals

101: 80-150

Stacking Options:

61/61 and 61/101

Maximum Capacity\*:

61: 5 & 101: 8 hotel pans

61: 5 & 101: 8 half size sheet pans



# Full Size Ovens

# 62 & 102

Ideal meal capacity:

62: 30-80 meals

102: 125-300

Stacking Options:

62/62 and 62/102

Maximum Capacity\*:

62: 10 & 102: 16 hotel pans

62: 5 & 102: 8 sheet pans



## PASSTHROUGH MODELS

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

Place the PassThrough oven between the kitchen and the serving area to form a sharp separation between the products to be cooked and the products already cooked - preventing cross contamination.

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



# Roll-In Ovens

# 202

Ideal meal capacity:  
300-500 meals

Maximum Capacity\*:  
30 hotel pans  
15 sheet pans



\*Maximum capacities are determined by rack spacing. Different spacing may be chosen based on application needs and cooking preferences which may reduce the effective maximum capacity.



Expand your culinary creativity with BKIs extensive line of optional cooking accessories!



## BANQUET SYSTEM

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

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

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

# Models

|   | Electric | Gas | Boiler Based | Boilerless | Pass-Through |
|---|----------|-----|--------------|------------|--------------|
| <b>61 HALF SIZE OVENS</b>                   |          |     |              |            |              |
| CBKI-61E                                    | •        |     | •            |            |              |
| CBKI-61G                                    |          | •   | •            |            |              |
| CBKI-61E-PT                                 | •        |     | •            |            | •            |
| CLBKI-61E                                   | •        |     |              | •          |              |
| CLBKI-61G                                   |          | •   |              | •          |              |
| CLBKI-61E-PT                                | •        |     |              | •          | •            |
| <b>101 HALF SIZE OVENS</b>                  |          |     |              |            |              |
| CBKI-101E                                   | •        |     | •            |            |              |
| CBKI-101G                                   |          | •   | •            |            |              |
| CBKI-101E-PT                                | •        |     | •            |            | •            |
| CLBKI-101E                                  | •        |     |              | •          |              |
| CLBKI-101G                                  |          | •   |              | •          |              |
| CLBKI-101E-PT                               | •        |     |              | •          | •            |
| <b>STACKED 61 &amp; 101 HALF SIZE OVENS</b> |          |     |              |            |              |
| CBKI-61-61E                                 | •        |     | •            |            |              |
| CBKI-61-61G                                 |          | •   | •            |            |              |
| CBKI-61-101E                                | •        |     | •            |            |              |
| CBKI-61-101G                                |          | •   | •            |            |              |
| CBKI-61-61E-PT                              | •        |     | •            |            | •            |
| CBKI-61-101E-PT                             | •        |     | •            |            | •            |
| CLBKI-61-61E                                | •        |     |              | •          |              |
| CLBKI-61-61G                                |          | •   |              | •          |              |
| CLBKI-61-101E                               | •        |     |              | •          |              |
| CLBKI-61-101G                               |          | •   |              | •          |              |
| CLBKI-61-61E-PT                             | •        |     |              | •          | •            |
| CLBKI-61-101E-PT                            | •        |     |              | •          | •            |

|   | Electric | Gas | Boiler Based | Boilerless |
|---|----------|-----|--------------|------------|
| <b>62 FULL SIZE OVENS</b>                   |          |     |              |            |
| CBKI-62E                                    | •        |     | •            |            |
| CBKI-62G                                    |          | •   | •            |            |
| CLBKI-62E                                   | •        |     |              | •          |
| CLBKI-62G                                   |          | •   |              | •          |
| <b>102 FULL SIZE OVENS</b>                  |          |     |              |            |
| CBKI-102E                                   | •        |     | •            |            |
| CBKI-102G                                   |          | •   | •            |            |
| CLBKI-102E                                  | •        |     |              | •          |
| CLBKI-102G                                  |          | •   |              | •          |
| <b>STACKED 62 &amp; 102 FULL SIZE OVENS</b> |          |     |              |            |
| CBKI-62-62E                                 | •        |     | •            |            |
| CBKI-62-62G                                 |          | •   | •            |            |
| CBKI-62-102E                                | •        |     | •            |            |
| CBKI-62-102G                                |          | •   | •            |            |
| CLBKI-62-62E                                | •        |     |              | •          |
| CLBKI-62-62G                                |          | •   |              | •          |
| CLBKI-62-102E                               | •        |     |              | •          |
| CLBKI-62-102G                               |          | •   |              | •          |
| <b>202 ROLL-IN OVENS</b>                    |          |     |              |            |
| CBKI-202E                                   | •        |     | •            |            |
| CBKI-202G                                   |          | •   | •            |            |
| CLBKI-202E                                  | •        |     |              | •          |
| CLBKI-202G                                  |          | •   |              | •          |



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Call or visit our website to learn more about  
our innovative cooking equipment.

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