



COMBI-KING COMBINATION OVEN – BOILERLESS – TOUCHSCREEN CONTROLS

Model ETE101R



The BKI® Combi-King® ETE101R combination oven provides maximum flexibility—use moist heat, dry heat, or any combination without the use of a boiler system.

The patented Meteo System constantly monitors the climate inside the cooking chamber, ensuring the optimal balance between heat and humidity. You have the ability to select humidity levels from 0 to 100% depending on your menu items. In addition, the patented SteamTuner system allows you to choose from very wet to very dry steam. These two systems work together to deliver instant steam and assures the perfect volume of steam without the de-liming and maintenance issues associated with traditional boiler systems. The result is absolute control over the chamber environment.

All Combi-King ovens come standard with intuitive touchscreen controls that are pre-programmed with a full array of menu selections to get you cooking right away. Easily program 200 menu items with up to 9 steps each to control your recipes precisely. Once programmed to your exact requirements, producing your customers' favorite meals is just a push of a button. The results are consistently delicious every time.

FEATURES AT A GLANCE

- Large 10" Touchscreen Control
- Humidity control from 0-100%
- SteamTuner, RecipeTuner and RackControl functionality
- 6 fan speeds
- LED lighting
- USB port for uploading recipes
- 200 menu items
- 9 steps per menu
- Cook by method or product type
- Automatic washing system



PAN CAPACITY

10 half-size pans or 10 steam table pans.



ELECTRIC OPERATION

Energy efficiency and easy installation are a perfect pairing for any food service operation.



TOUCHSCREEN CONTROLS

True one touch process controls ensure menu items are perfectly cooked.



HUMIDITY CONTROL

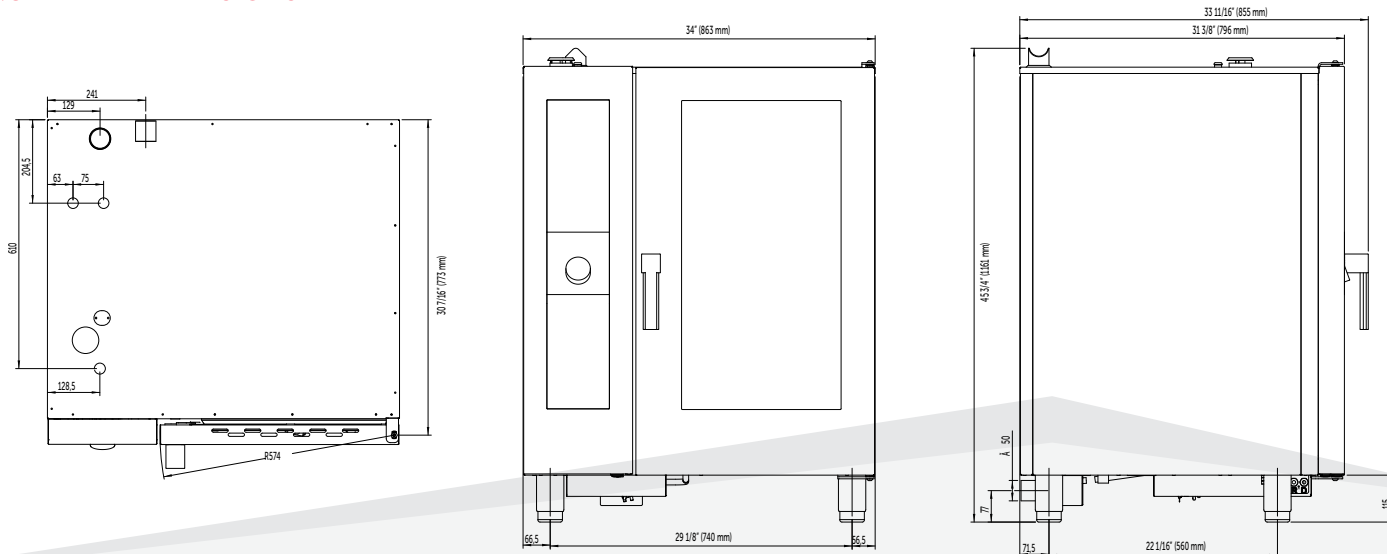
The Meteo and SteamTuner systems combine to provide superior humidity control.



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EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Dimension	Uncrated	Crated
Height	45.75" (1161 mm)	50.43" (1280 mm)
Width	34" (863 mm)	35.62" (905 mm)
Depth	33.68" (855 mm)	42" (1070 mm)
Weight	309 lb (140 kg)	360 lb (163 kg)

REQUIRED CLEARANCES

Left	19.68" (500 mm)
Right	2" (50 mm)
Front	23" (585 mm)
Back	2" (50 mm)

WATER CONNECTIONS

3/4" standard cold water connection
 3/4" soft water connection
 2" (50 mm) drain

ELECTRICAL OPTIONS

Volts	Phase	Cycle/Hz	kW	Amps	Wires
208	3	60	14.7	43	3+Grnd

NOETE: Cord and plug are NOT included with the unit

WATER REQUIREMENTS

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

• Not maintaining water quality to factory requirements voids warranty

PAN CAPACITY

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

OPTIONS & ACCESSORIES

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



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

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 Specifications are subject to change without notice.

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Dimensions nominal.
 Shipping Class: #110
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