



COMPACT COMBINATION OVEN – BOILERLESS – TOUCHSCREEN CONTROLS

Model KT101R



The BKI® Combi-King® KT101R 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

- Humidity control from 0-100%
- Large 5.75" Touchscreen Control
- 6 fan speeds
- USB port for uploading recipes
- 200 menu items
- 9 steps per menu
- Automatic washing system



PAN CAPACITY

9 half-size sheet pans or 6 steam table pans.



ELECTRIC OPERATION

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



TOUCHSCREEN CONTROLS

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



HUMIDITY CONTROL

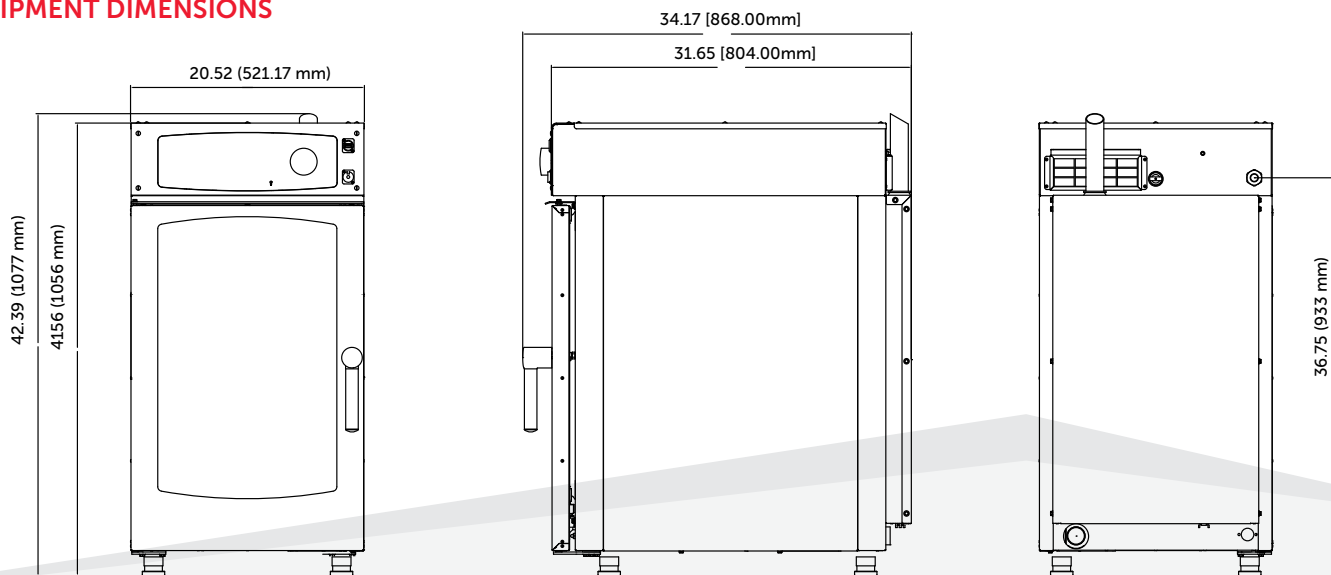
The Meteo and Steamtuner systems combine to provide superior humidity control.



COMPACT COMBINATION OVEN – BOILERLESS – TOUCHSCREEN CONTROLS

Model KT101R

EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Dimension	Uncrated	Crated
Height	42.43" (1077 mm)	46.25" (1175 mm)
Width	20.5" (521.1 mm)	22.87" (580 mm)
Depth	34.18" (868 mm)	36.25" (920 mm)
Weight	207 lb (94 kg)	243 lb (110 kg)

REQUIRED CLEARANCES

Left	0" (0 mm)
Right	0" (0 mm)
Front	16.93" (430 mm)
Back	3" (76 mm)

WATER CONNECTIONS

3/4" treated water connection
 1 9/16" (40 mm) drain

ELECTRICAL OPTIONS

Volts	Phase	Cycle/Hz	kW	Amps	Wires
208	3	60	13.8	38.4	3+Grnd

WATER REQUIREMENTS

Pressure (min-max): 35 • 87 PSI
 Hardness (CaCO3) = Less than 7.5 GPG (Grains per Gallon)
 TDS (Total Dissolved Solids)= Less than 100.0 mg/L (Milligrams per Liter)
 Free Chlorine = Less than 0.5 mg/L (Milligrams per Liter)
 Chlorides = Less than 20 mg/L (Milligrams per Liter)
 Chloramines = Less than 0.5 mg/L (Milligrams per Liter)
 Total Alkalinity= Less than 20 mg/L (Milligrams per Liter)
 Total Silica = Less than 10mg/L (Milligrams per Liter) pH level= 7.0 to 8.0
 Conductivity (Boiler Models only) = Minimum of 20 µS/ecm (microSiemens per cm)
 • Not maintaining water quality to factory requirements voids warranty

PAN CAPACITY

6 - 12" x 20" x 2.5" steam table pans
 9 - 13" x 18" half size sheet pans

OPTIONS

- Stands
- Reversible doors
- Water Filtration Systems
- Hot & Cold Smoker
- Stacking system
- Core Probe
- Culinary Components



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

6.15.2017

bkideas.com

© BKI LI0283C/08-06
 Specifications are subject to change without notice.

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

Dimensions nominal.
 Shipping Class: #77.5
 FOB Simpsonville, SC

