

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

Model EHE101R



FEATURES AT A GLANCE

- Large 10" Touchscreen Control
- Humidity control from 0-100%
- Patented Symbiotic Steam System, Meteo System, and SteamTuner System
- RecipeTuner and RackControl functionality
- 6 fan speeds
- LED lighting



- USB port for uploading recipes
- Over 1,000 menu items
- 9 steps per menu
- · Cook by method or product type
- Automatic washing system
- Standard 2 year parts & labor warranty

The BKI[®] Combi-King[®] EHE101R combination oven provides the flexibility to use moist heat, dry heat, or any combination with absolute precision.

Our patented Symbiotic Steam System combines a traditional boilerless system with a microboiler to create large volumes of steam on demand-all while using 30% less water and 20% less energy than traditional boiler systems.

Our Meteo System constantly monitors the climate inside the cooking chamber so you can maintain the exact degree of humidity, anywhere from 0% to 100%.

Taking it a step further, our SteamTuner system adjusts the hydration level of the steam from very wet to very dry depending on your menu items.

This results in faster cooking and recovery, greater efficiency, and absolute control over the cooking 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 over 1,000 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.



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.



SYMBIOTIC STEAM SYSTEM

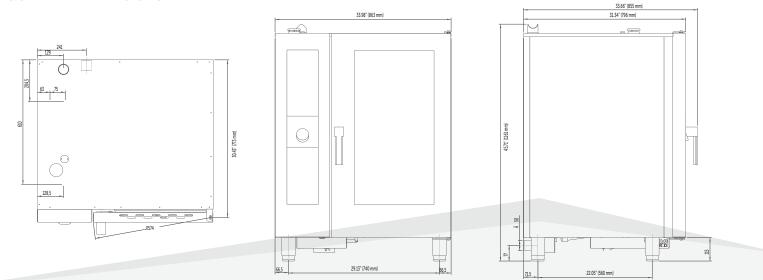
The combination of a microboiler and direct steam injection delivers precise amounts of steam.



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EQUIPMENT DIMENSIONS



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MECHANICAL SPECIFICATIONS

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

REQUIRED CLEARANCES

.eft	0" (20" (508 mm) for service)
Right	O"
ront	23" (585 mm) for door swing
Back	3" (75 mm) for plumbing

Hardness (CaC03) = Less than 7.5 GPG (Grains per Gallon)

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)

TDS (Total Dissolved Solids) = Less than 100.0 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

WATER REQUIREMENTS

• Rack configuration for baking trays

Reversible doors (consult with factory)

about additional width considerations)

Pressure (min-max): 35 • 87 PSI

Volts Cycle/Hz kW Phase Amps Wires 3 15.5 46 3+Grnd 208 60 NOTE: Cord and plug are NOT included with the unit

PAN CAPACITY

ELECTRICAL OPTIONS

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

bkideas com

- Stacking system
- Electrical cord and plug (various types) • Hot & cold smoker
- **(()**

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

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

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

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

(600mm x 400mm)

- Core probe
- Tablet detergent
- Water filtration systems

CONNECTIONS

3/4" GHT cold water for wash

3/4" GHT treated water for

cooking as per BKI water

requirements below

2" (50 mm) drain

- Culinary components
- 4.4.2019