

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

Model EHG102R



- 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® EHG102R 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

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 full-size sheet pans, 20 half-size pans, or 20 steam table pans.



GAS OPERATION

Natural gas is powerful and efficient with incredible recuperation times.



TOUCHSCREEN CONTROLS

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



SYMBIOTIC STEAM SYSTEM

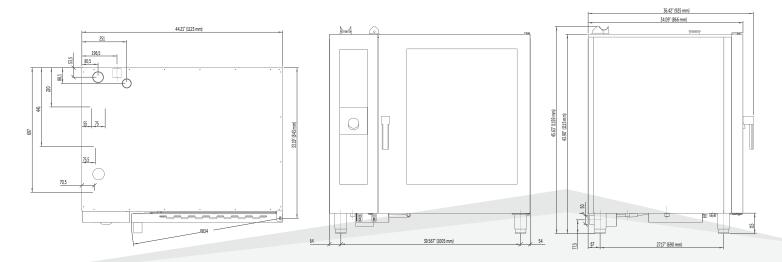
The combination of a microboiler and direct steam injection delivers precise amounts of steam.



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EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Dimension	Uncrated	Crated
Height	45.63" (1159 mm)	51.25" (1302 mm)
Width	44.21" (1123 mm)	45.5" (1156 mm)
Depth	36.42" (925 mm)	38.5" (978 mm)
Weight	466 lb (212 kg)	514 lb (234 kg)

REQUIRED CLEARANCES

Left	0" (20" (508 mm) for service)
Right	0"
Front	28" (705 mm) for door swing
Back	3" (75 mm) for plumbing

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 3/4" NPT gas inlet

ELECTRICAL OPTIONS

Volts	Phase	Cycle/Hz	kW	Amps	Wires	
120	1	60	2.3	19	2+Grnd	

NOTE: Cord and plug are included with the unit

PAN CAPACITY

20 ea. 12" x 20" x 2.5" (65 mm) Steam table pans

20 ea. 13" x 18" half size sheet pan

10 ea. 18" x 26" full size sheet pan

WATER REQUIREMENTS

Pressure (min-max): 35 • 87 PSI

Hardness (CaC03) = 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 μ S/ecm (microSiemens per cm)

Not maintaining water quality to factory requirements voids warranty

OPTIONS & ACCESSORIES

- Stands
- Stacking system
- Hot & cold smoker
- Reversible doors (consult with factory about additional width considerations)
- Rack configuration for baking trays (600 x 400 mm)
- Core probe
- Tablet detergent
- Water filtration systemsCulinary components

BTUH 95,000

CE





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