

COMBI-KING COMBINATION OVEN - BOILERLESS - TOUCHSCREEN CONTROLS

Model ETG061R



The BKI® Combi-King® ETG061R 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

6 half-size sheet pans or 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.



HUMIDITY CONTROL

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

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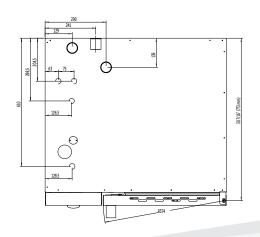
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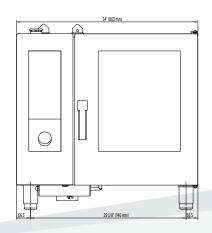


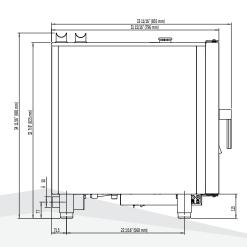
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EQUIPMENT DIMENSIONS







MECHANICAL SPECIFICATIONS

Dimension	Uncrated	Crated	
Height	34.68" (881 mm)	42" (1070 mm)	
Width	34" (863 mm)	37" (940 mm)	
Depth	33.68" (855 mm)	36" (918 mm)	
Weight	298 lb (135 kg)	340 lb (154 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
120	1	60	0.4	3.5	2+Grnd

NOETE: Cord and plug are included with the unit

PAN CAPACITY

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

6 ea. 13" x 18" half size sheet pans

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

- 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 systems
- Culinary components

BTUH

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

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