



X-LARGE CAPACITY ROTISSERIE – TOUCHSCREEN CONTROLS – BOILERLESS COMBI – ELECTRIC OPERATION

# *Deli Cooking Center*



The new Combi-King® Combination Oven and VGG-8 Rotisserie stacked Deli Cooking Center will be the cornerstone of your supermarket or restaurant kitchen. This unit features a small footprint that saves space in your deli or kitchen, dramatically increases production, and expands the variety of menu items that can be offered to your customers.

The VGG-8 rotisserie produces up to 40–3 lb. chickens in 75 minutes. The results are delicious—moist and tender inside and perfectly golden brown outside. The bright touchscreen display makes operation a breeze with true one-touch cooking. Store up to 15 customizable menu programs that can be locked to protect important settings. Select English or Spanish with the new bilingual feature.

The BKI® Combi-King® ETE062R combination oven provides maximum flexibility—use moist heat, dry heat, or any combination without the use of a boiler system.

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.

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 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.

Pair your rotisserie with our waste extraction system to dispose of hot liquids easily, and most importantly, safely.

## VGG-8-F FEATURES

- Touchscreen controls
- Flat glass doors
- LED lights illuminate cavity to attract customer attention
- Easy-to-clean bright annealed stainless steel interior
- 15 program modes with pre-heat and hold capability
- Cool door for safety
- Solid back design
- Assembled in USA

## ETE-062R FEATURES

- Large 10" Touchscreen Control
- Humidity control from 0-100%
- Patented Meteo and SteamTuner Systems
- 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





# Deli Cooking Center

## ETE-062R Specs

## VGG-8-F Specs

### MECHANICAL SPECIFICATIONS

Dimension	Uncrated	Crated
Height	34.61" (879 mm)	40.25" (1022 mm)
Width	44.21" (1123 mm)	45.5" (1156 mm)
Depth	36.42" (925 mm)	38.5" (978 mm)
Weight	386 lb (176 kg)	430 lb (195 kg)

### MECHANICAL SPECIFICATIONS

Dimension	Uncrated
Height	45" (1156 mm)
Width	41.31" (1049 mm)
Depth	35.25" (895.3 mm)
Floor Space	10.6 sq ft (.98 sq m)
Weight	530 lb (240 kg)

### ELECTRICAL OPTIONS

Volts	Phase	Cycle/Hz	kW	Amps	Wires
208	3	60	20.4	57	3+Grnd
480	3	60	20.4	25	3+Grnd

NOTE: Cord and plug are NOT included with the unit

### ELECTRICAL OPTIONS

#### NORTH AMERICA

Volts	Amps	Breaker	kW	Wires	Phase
208	29.7	40	10.6	4	3
220	26.4	35	9.9	4	3
240	28.7	40	11.8	4	3

#### EUROPE

#### 230 Volts, 50 Hz 3 Ph+N+E

	Current (A)	Power (W)
L1	15.7	3630
L2	15.3	3530
L3	16.2	3750

### 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

### PAN CAPACITY

- 12 ea. 12" x 20" x 2.5" (65 mm) steam table pans
- 12 ea. 13" x 18" half size sheet pan
- 6 ea. 18" x 26" full size sheet pan

### 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



### CLEARANCES

	Combustible	Non-Combustible
Sides	6" (152.5 mm)	2" (51 mm)
Back	6" (152.5 mm)	2" (51 mm)

### OPTIONS & ACCESSORIES

- 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

