



COMBI-KING COMBINATION OVEN – BOILERLESS – TOUCHSCREEN CONTROLS

Model ETGo62R



The BKI® Combi-King® ETG062R 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.

FEATURES AT A GLANCE

- 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



PAN CAPACITY

6 full-size sheet pans, 12 half-size pans, or 12 steam table pans.



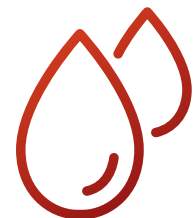
GAS OPERATION

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.

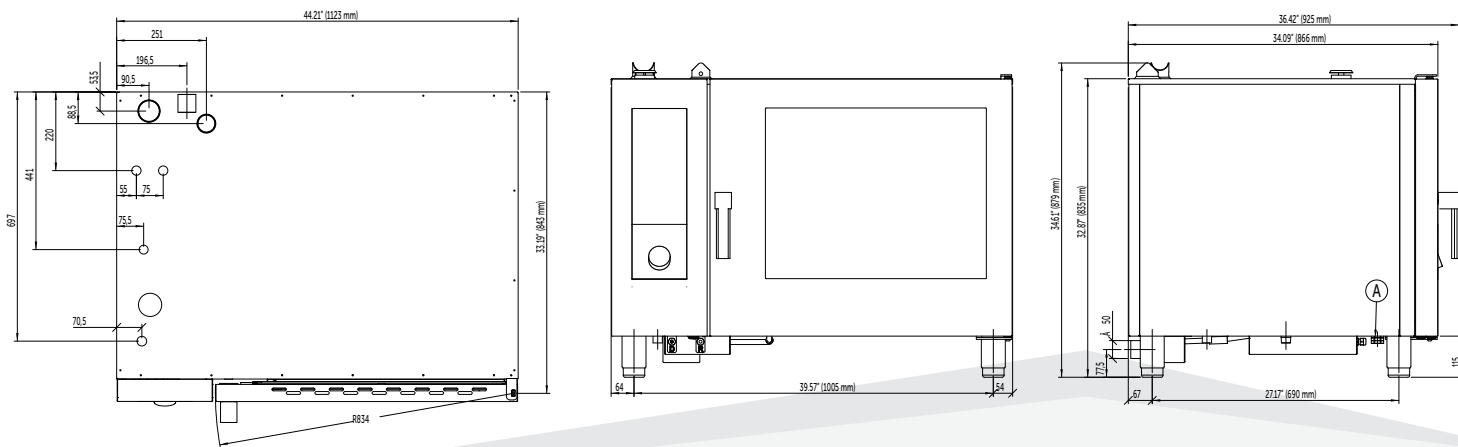
*Free demo unit use is limited. Refer to our Demo Unit Program for details.



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EQUIPMENT DIMENSIONS



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	448 lb (204 kg)	492 lb (224 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	0.4	3.5	2+Grnd

NOTE: Cord and plug are included with the unit

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

- 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

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 systems
- Culinary components

BTUH

68,200



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

bkideas.com

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Specifications are subject to change without notice.

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