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EQUIPMENT PRICE LIST

Supersedes all previous price lists — Effective September 15, 2008

TERMS & CONDITIONS

2009 Price List is effective September 15, 2008 and supersedes all previous price lists. All prices are quoted in \$US dollars and are subject to change without notice. Prices do not include Federal, State or other sales or use taxes, nor does it include freight charges.

State sales tax may be added to invoice if tax certificate not on file.

Terms are net 30 days upon approved and established credit. Prices are quoted F.O.B. our plant in Simpsonville, SC or Cheyenne, WY.

Remit payments to: BKI, PO Box 533244, Atlanta, GA 30353-3244.

BKI reserves the right to review, accept or reject all purchase orders. Purchase orders are considered valid only after written acknowledgment is received by customer.

BKI objects to and rejects any additional or different terms or conditions offered or proposed by any party other than BKI.

BKI reserves the right to change or modify the design, specification or substitute materials in the construction of any products manufactured without notice.

All product dimensions are nominal and are subject to change.

FREIGHT & SHIPPING

BKI recommends that customers arrange shipping with the carrier of their choice and have freight charges billed direct. This provides our customers with optimum control over their shipments.

BKI will, however, arrange shipping as a courtesy to our customers with 3rd party billing or pre-pay and added to invoice.

BKI will ship orders by a method it deems advisable to meet delivery requirements unless otherwise instructed by the customer in writing. Lift gate deliveries are an additional charge.

Any shortage, loss, or damage in shipment must be reported to BKI and delivering common carrier immediately on receipt of shipment and noted on delivery receipt. Shipments should be inspected and any concealed damage should be reported by consignee to common carrier within 10 days. Freight claims are the responsibility of the consignor.

RETURNS

Products may not be returned by purchaser for credit without prior written approval from BKI. All returned goods are subject to a minimum 25% restock charge, plus transportation charges. Custom-made products cannot be cancelled or returned. Only standard, currently manufactured products, unopened and properly packaged in their original packaging will be considered for return. All returns are subject to inspection and BKI reserves the sole right to determine the amount of credit. Request for return merchandise must be submitted within 90 days of original shipment.

ORDERING GUIDE

To ensure prompt and accurate service, please include the following information for each item with your order:

PRICING

All orders must include net pricing.

EQUIPMENT

Model #, Description, Gas Type, Electrical Specifications (voltage, phase, cycles, with or without neutral), Quantity and CE Approval as required/available.

ACCESSORIES & OPTIONS

For which Model or Model #, Description and Quantity.

SHIPPING INFORMATION

Ship To, Ship Via, Date Required, Contact, Address, City/State/Country and Phone #.

BILLING INFORMATION

Bill To, PO #, Contact, Address, City/State/Country and Phone #.

ALL ORDERS MUST BE IN WRITING

CERTIFICATIONS



Edison Testing Laboratory



Edison Testing Laboratory Safety (US)



Edison Testing Laboratory Safety
(Canada & US)



Underwriters Laboratories



National Sanitation Foundation



US & Canadian Standards Association



Canadian Standards Association
certified to applicable U.S. standards



Canadian Standards
Certified to applicable NSF standards



National Fire Protection
Association



American National Standards
Institute



UL Sanitation



Canadian Standards Association
certified to applicable Canadian
gas standards



Underwriters Laboratories
certified to applicable Canadian
standards



Canadian Standards Association
electric standards



Community European



British Standards Institute



Energy Star

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HISTORY

ABOUT BKI & BevLes



Until Robert G. Wilson founded Barbecue King, Inc. in the early 1950's, barbecued meats were a treat enjoyed only by Southerners.

But this tasty secret spread to prepared-food departments of supermarkets throughout the US and arrived on the international culinary scene due to the vision of the man from Greenville, SC.

He vitalized the barbecue industry by designing a machine that made preparing juicy, flavorful barbecue easy and profitable for foodservice operators everywhere.

From the original Barbecue King charcoal unit to the most recent, leading edge designs, BKI machines have evolved around a cooking technique that keeps the natural juices in the

meats, radically reduces shrinkage, and infuses a tantalizing flavor of old pit style cooking.

This philosophy motivates BKI to use common components in the different units whenever possible and practical. This commitment enables BKI to maintain high standards and improve product excellence.

BKI is ideally positioned for the future with a foundational legacy of excellence which began with Robert. G. Wilson. BKI is ready to meet the challenges of a global marketplace.

With a business-growth philosophy coupled with the financial resources of it's parent company, Standex International, BKI will continue to develop innovative and fresh ideas for the foodservice industry around the world.



The BevLes Company was founded in Southern California in 1946 with a dedicated mission to produce the strongest, most durable proofers, cabinets and racks for the bakery industry.

The successful business ultimately grew as foodservice customers recognized BevLes' high quality and detailed construction, prompting requests for the company to build other types of cabinets and ovens that meet the high standards of chefs everywhere.

Since that time, BevLes has expanded its equipment lines and has emerged as an industry leader, renowned for placing performance-driven quality above price when it matters most.

More than 20,000 BevLes patented convection airflow system cabinets are currently in operation.

Since the 1960's, BevLes proofers can be found in some of the largest chains in the world. Donut shops, bakeries and Euro-style cafes rely on the unique humidity system to keep products hot and moist to retain that just baked taste.

BevLes introduced the first microprocessor-controlled, low temperature roasting feature in the mid 1980's in their Roast & Hold ovens.

Times may have changed, but BevLes has never wavered from its original plan to make the finest equipment for the job.

SELECT LINE

CLIMATE • TEMPER
TRANSPORT • CORRECTIONAL



- CLIMATE**
- Water Pan
 - 4-Gallon reservoir
 - Low-water alarm

- TRANSPORT**
- Positive Action Paddle Latch
 - Cord Wrap
 - Handles

- CORRECTIONAL**
- Double HD 12 gauge stainless steel hinge
 - HD universal angles

- ALL MODELS**
- Reversible hinge
 - Push/pull recessed handles
 - Cool-to-touch latch
 - Cove corners
 - Magnetic gasket

The new **BevLes Select Line** offers the latest roasting, heating & holding technology designed to keep your food hot and fresh. Developed with your operation in mind.

Tender Select combines roasting and holding capabilities for labor-saving overnight cooking using a timer or food probe that automatically switches the oven to the holding cycle.

Food safety is enhanced with audible and visual alarms. Achieve natural browning and succulent, tender texture through sophisticated slow-roasting technology.

Climate Select offers a wide selection of holding environments to handle any menu by providing independent, operator-controlled, convection heat and moisture settings.

Heat and moisture completely and gently surround food, reducing waste and increasing

holding time while keeping food hot, fresh, and appetizing. Batch cooking also increases profits through scheduling efficiencies.

Temper Select continues the 60 year BevLes tradition of excellence in holding cabinet technology by providing gentle convection heat that completely surrounds food for even heat and holding of all your foods and adds just a touch of humidity when you really need it.

Transport Select features extra heavy-duty, fully insulated, top-mounted convection heat and is designed to transport those hard-to-hold foods for extended periods in their just-cooked state.

Correctional Select is designed for use in correctional facilities and provides all the features and benefits of the Select Line while preventing tampering, vandalism, places to hide contraband and the fabrication of weapons.

TENDER SELECT® SERIES

ROAST & HOLD OVENS



HRHR44W6

STAINLESS, TOP MOUNTED

FULL-SIZE • 3/4 SIZE • HALF-SIZE
UNDER COUNTER • STACKED SETS

BevLes Tender Select Slow Roast & Hold Ovens feature all stainless steel construction inside and insulated tops, sides, and doors. A 2-quart water pan provides operator with humidity for longer hold times.

User-friendly, top-mounted solid state controls with Internal Temperature Cooking Probe available as an option. Gentle convection heating system that utilizes side-to-side even air flow for superior results.

Temperatures range from 145° to 245°F (62° to 118°C), power loss alarm alerts operator should unattended cooking cycle be interrupted.

Standard pan (18"x26") models are supplied with lip load aluminum pan supports, while Universal (12"x20" and/or 18"x26") pan supports use wire racking. All supports are adjustable on 1.5" centers.

All interior components are easily removable for cleaning. An 8' cord and plug are provided, plate-type swivel casters with 5" (127mm) rubber wheels are included. Under-counter models have 3" (76mm) casters.

FULL SIZE

Accessories & Options page 13

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
		# Positions	# Shelves	SPC*G	in.	mm.	lbs.	kilos	volts	amps	
HRHR74P34	S	34	34	1.5"	73.75 x 25.00 x 34.00	1873 x 635 x 863	342	155	120 208 240	20 15 15	\$ 10,385
HRHR74W12	U	34	12	1.5"	73.75 x 28.00 x 34.00	1873 x 714 x 863	345	157	120 208 240	20 15 15	\$ 10,995

HALF SIZE

Accessories & Options page 13

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
		# Positions	# Shelves	SPC*G	in.	mm.	lbs.	kilos	volts	amps	
HRHR44P16	S	16	16	1.5"	43.75 x 25.00 x 34.00	1105 x 635 x 863	201	91	120 208 240	20 15 15	\$ 7,850
HRHR44W6	U	16	6	1.5"	43.75 x 28.00 x 34.00	1105 x 714 x 863	229	104	120 208 240	20 15 15	\$ 7,760

UNDERCOUNTER

Accessories & Options page 13

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
		# Positions	# Shelves	SPC*G	in.	mm.	lbs.	kilos	volts	amps	
HRHR34P12	S	12	12	1.5"	33.62 x 25.00 x 34.00	864 x 635 x 863	178	81	120 208 240	20 15 15	\$ 6,910
HRHR34W5	U	12	5	1.5"	33.62 x 28.00 x 34.00	864 x 714 x 863	195	89	120 208 240	20 15 15	\$ 7,970

STACKED SETS

Accessories & Options page 13

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
		# Positions	# Shelves	SPC*G	in.	mm.	lbs.	kilos	volts	amps	
HRHR82P34	S	34	34	1.5"	82.00 x 25.00 x 34.00	2082 x 635 x 763	480	218	120 208 240	20 15 15	\$ 13,440
HRHR82W12	U	24	12	1.5"	82.00 x 29.50 x 34.00	2082 x 749 x 863	461	209	120 208 240	20 15 15	\$ 14,920



Dimensions nominal

Shipping Class #85

** Adjustable on .88" centers*

*Universal slides are adjustable — Additional shelves available
208v and 240v available on select models — Consult Factory
FOB Cheyenne, WY*

HEATED HOLDING CABINETS

SELECT SERIES

TEMPER SELECT

FULL SIZE • 3/4 SIZE • HALF SIZE

Temper Select cabinets are constructed of Aluminum inside-and-out, and feature fully insulated top, side, base and doors. Top mounted convection heating system produces uniform temperature distribution down both sides and features solid state controls with a temperature range of 70° to 215°F (21° to 102°C) with a digital display option.

Standard features include field reversible, lift-off, self-closing hinges, magnetic door gasket and latch, cool-touch handles and optional turn-knob locking device, radius corners, front and rear pull grips, heavy-duty plate casters with 5" (127mm) rubber wheels and water pan for added moisture.

Options include pass-thru models, left or right hand hinges, 15 or 20 amp service in 120v and more.



ALUMINUM

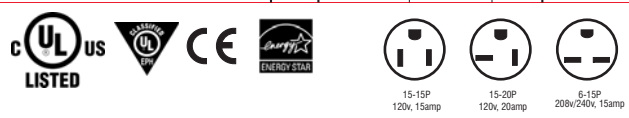
3/4 SIZE AVAILABLE

Accessories & Options page 13  **FULL SIZE**

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
		# Positions	# Shelves	SPC*G*	in.	mm.	lbs.	kilos	volts	amps	
HTST74W12A	U	34	12	4.5"	73.75 x 28.12 x 34.00	1867 x 714 x 863	328	135	120 208 240	15/20 15 15	\$ 6,110

Accessories & Options page 13  **HALF SIZE**  **STACKABLE**

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
		# Positions	# Shelves	SPC*G*	in.	mm.	lbs.	kilos	volts	amps	
HTST44W6A	U	16	6	4.5"	43.75 x 28.12 x 34.00	1105 x 714 x 863	181	82	120 208 240	15/20 15 15	\$ 4,175



Dimensions nominal
Shipping Class #85
* Adjustable on 1.5" centers
Universal slides are adjustable
Additional shelves available
Stacked cabinets are stacked at factory
Right-hand hinging standard — left-hand hinging available — specify when ordering
120V models also available in 15amp service
208v and 240v available
FOB Cheyenne, WY

SELECT SERIES

HEATED HOLDING CABINETS

STAINLESS
STEEL

3/4 SIZE
AVAILABLE



HTSS74W12

TEMPER SELECT

FULL SIZE • 3/4 SIZE • HALF SIZE • UNDER COUNTER

Temper Select cabinets are constructed of stainless steel inside-and-out, and feature fully insulated top, side, base and doors. Top mounted convection heating system produces uniform temperature distribution down both sides and features solid state controls with a temperature range of 70° to 215°F (21° to 102°C) with a digital display option.

Standard features include field reversible, lift-off, self-closing hinges, magnetic door gasket and latch, cool-touch handles and optional turn-knob locking device, radius corners, front and rear pull grips, heavy-duty plate casters with 5" (127mm) rubber wheels and water pan for added moisture.

Options include pass-thru models, left or right hand hinges, 15 or 20 amp service in 120v and more.

FULL SIZE

Accessories & Options page 13

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
		# Positions	# Shelves	SPC*G*	in.	mm.	lbs.	kilos	volts	amps	
HTSS74P34	S	34	34	1.5"	73.75 x 25.00 x 34.00	1873 x 635 x 863	313	137	120 208 240	15/20 15 15	\$ 6,960
HTSS74W12	U	34	12	4.5"	73.75 x 28.12 x 34.00	1873 x 714 x 863	345	157	120 208 240	15/20 15 15	\$ 7,020

STACKABLE

HALF SIZE

Accessories & Options page 13

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
		# Positions	# Shelves	SPC*G*	in.	mm.	lbs.	kilos	volts	amps	
HTSS44P16	S	16	16	1.5"	43.75 x 25.00 x 34.00	1105 x 635 x 863	265	91	120 208 240	15/20 15 15	\$ 4,790
HTSS44W6	U	16	6	4.5"	43.75 x 28.12 x 34.00	1105 x 714 x 863	229	104	120 208 240	15/20 15 15	\$ 4,985

UNDER COUNTER

Accessories & Options page 13

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
		# Positions	# Shelves	SPC*G*	in.	mm.	lbs.	kilos	volts	amps	
HTSS34P12	S	12	12	1.5"	33.62 x 25.00 x 34.00	851 x 635 x 863	201	91	120 208 240	15/20 15 15	\$ 3,930
HTSS34W4	U	12	4	4.5"	33.62 x 28.12 x 34.00	851 x 714 x 863	229	104	120 208 240	15/20 15 15	\$ 4,310



15-15P
120v, 15amp

15-20P
120v, 20amp

6-15P
208v/240v, 15amp

Dimensions nominal

Shipping Class #85

* Adjustable on 1.5" centers

Universal slides are adjustable

Additional shelves available

Stacked cabinets are stacked at factory

Right-hand hinging standard — left-hand hinging available — specify when ordering

120V models also available in 15amp service

208v and 240v available

FOB Cheyenne, WY

HEATED HOLDING CABINETS

CLIMATE SELECT

FULL • 3/4 SIZE • HALF SIZE • UNDER COUNTER

Climate Select cabinets feature a 4-gallon water reservoir with low water alarm for hours of uninterrupted service. Humidity is operator-controlled for maximum flexibility and maximum holding time.

Constructed of stainless steel inside-and-out. Pan supports are stainless steel. Features include fully insulated top, side, base and doors. Top mounted convection heating system produces uniform temperature distribution down both sides and features solid state controls with a temperature range of 70° to 215°F (21° to 102°C) with a digital display option. May be used as a proofer.

Standard features include field reversible, lift-off, self-closing hinges, magnetic door gasket and latch, cool-touch handles and turn-knob locking device, cove corners, front and rear pull grips, HD plate casters with 5" (127mm) rubber wheels.

Options include pass-thru models, left or right hand hinges, and glass doors.

SELECT SERIES



PASS-THRU AVAILABLE

3/4 SIZE AVAILABLE

HCSS74W12 shown with optional Pass-Thru & Glass Doors

Accessories & Options page 13



FULL SIZE

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
		# Positions	# Shelves	SPC*G*	in.	mm.	lbs.	kilos	volts	amps	
HCSS74W12	U	34	12	4.5"	73.75 x 28.12 x 34.00	1873 x 714 x 863	373	159	120 208 240	20 20 20	\$ 7,899

Accessories & Options page 13



HALF SIZE

STACKABLE

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
		# Positions	# Shelves	SPC*G*	in.	mm.	lbs.	kilos	volts	amps	
HCSS44W6	U	16	6	4.5"	43.75 x 28.12 x 34.00	1354 x 714 x 863	247	107	120 208 240	20 20 20	\$ 5,699

Accessories & Options page 13



UNDER COUNTER

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
		# Positions	# Shelves	SPC*G*	in.	mm.	lbs.	kilos	volts	amps	
HCSS34W4	U	12	4	4.5"	33.62 x 28.12 x 34.00	1354 x 714 x 863	234	106	120 208 240	20 20 20	\$ 5,599



15-15P
120v, 15amp



15-20P
120v, 20amp



6-15P
208v/240v, 15amp

Dimensions nominal
Shipping Class #85
* Adjustable on 1.5" centers
Universal slides are adjustable
Additional shelves available

*Stacked cabinets are stacked at factory — may be stacked as a lower cabinet with Temper Select
Right-hand hinging standard — left-hand hinging available — specify when ordering
208v and 240v available
FOB Cheyenne, WY

SELECT SERIES

HEATED HOLDING CABINETS



HHDS60U13

TRANSPORT SELECT HEAVY-DUTY • FULL & 3/4 SIZE

Transport Select cabinets feature a full perimeter bumper, an 8-foot, 20-amp cord with molded plug, 1800 watt high recovery heating element and water reservoir for added moisture.

Standard features include 270°, field-reversible single door with heavy-duty 12G stainless steel hinging, magnetic door gasket and low profile positive closing paddle latch. Two tubular push/pull handles and cord wrap mounted on rear. 12G stainless steel base with coved corners. Heavy-duty extruded universal pan supports. Heavy-duty plate-type 6"x2" swivel balloon casters, two with brakes.

Left or right hand hinges available. Right hand hinging standard.

Standard features also include cord wrap, pull handles, paddle latch and perimeter bumpers.

FULL SIZE

Accessories & Options page 13

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical			List Price US\$
		# Positions	# Shelves	SPC*G*	in.	mm.	lbs.	kilos	volts	watts	amps	
HHDS74U17	U	34	17	1.5"	75.37 x 29.25 x 32.12	1925 x 749 x 894	418	190	120	1800	20	\$ 8,700

3/4 SIZE

Accessories & Options page 13

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical			List Price US\$
		# Positions	# Shelves	SPC*G*	in.	mm.	lbs.	kilos	volts	watts	amps	
HHDS60U13	U	26	13	1.5"	59.25 x 29.25 x 35.12	1505 x 749 x 894	346	157	120	1800	20	\$ 7,500



15-15P
120v, 15amp

15-20P
120v, 20amp

6-15P
208v/240v, 15amp

Dimensions nominal

Shipping Class #85

** Adjustable on 1.5" centers*

Universal slides are adjustable

Additional shelves available

Right-hand hinging standard — left-hand hinging available — specify when ordering

208v and 240v available

FOB Cheyenne, WY

HEATED HOLDING CABINETS

SELECT SERIES

CORRECTIONAL SELECT

FULL • 3/4 SIZE • STANDARD • MAXIMUM

The Correctional Select series feature a full perimeter bumper, an 8-foot, 20-amp cord with molded plug, 1800 watt high recovery heating element and water reservoir for added moisture.

Standard features include 270°, field-reversible single door with heavy-duty double 12G stainless steel hinging, magnetic door gasket and low profile positive closing paddle latch. Two tubular push/pull handles and cord wrap mounted on rear. 12G stainless steel case with covered corners. Heavy-duty extruded universal pan supports. Heavy-duty plate-type 6"x2" swivel balloon casters, two with brakes.

Standard Correction features include: tamper-proof hardware throughout cabinet and padlock hasp and tang made of 12G stainless steel. Maximum security package additional front control panel security enclosure and pan support locking devices.

Left or right hand hinges available. Right hand hinging standard.



HHDS60U13-SSP

HHDS74U17-SSP

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FULL SIZE STANDARD SECURITY PACKAGE - SSP

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
		# Positions	# Shelves	SPC*G*	in.	mm.	lbs.	kilos	volts	amps	
HHDS74U17-SSP	U	34	17	1.5"	73.37 x 29.25 x 35.12	1918 x 744 x 894	440	186	120 208 240	20 20 20	\$ 11,080

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3/4 SIZE STANDARD SECURITY PACKAGE - SSP

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
		# Positions	# Shelves	SPC*G*	in.	mm.	lbs.	kilos	volts	amps	
HHDS60U13-SSP	U	26	13	1.5"	59.25 x 29.25 x 35.12	1511 x 744 x 894	370	186	120 208 240	20 20 20	\$ 8,865

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FULL SIZE MAXIMUM SECURITY PACKAGE - MSP

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
		# Positions	# Shelves	SPC*G*	in.	mm.	lbs.	kilos	volts	amps	
HHDS74U17-MSP	U	34	17	1.5"	75.37 x 29.25 x 35.12	1918 x 744 x 894	440	186	120 208 240	20 20 20	\$ 11,800

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3/4 SIZE MAXIMUM SECURITY PACKAGE - MSP

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
		# Positions	# Shelves	SPC*G*	in.	mm.	lbs.	kilos	volts	amps	
HHDS60U13-MSP	U	26	13	1.5"	59.25 x 29.35 x 35.12	1511 x 744 x 894	370	186	120 208 240	20 20 20	\$ 9,910



15-15P 120v, 15amp
15-20P 120v, 20amp
6-15P 208v/240v, 15amp

Dimensions nominal
Shipping Class #85
* Adjustable on 1.5" centers
Right-hand hinging standard — left-hand hinging available — specify when ordering
120V models also available in 15 amp service
208v and 240v available
FOB Cheyenne, WY

PROOFING PROOFING & HOLDING

NON-INSULATED • INSULATED
COMBINATION PROOF/HEAT
WALL MOUNT • COUNTERTOP

PROOF/PROOF HOLD CABINETS



Since the 1960's, BevLes proofers can be found in some of the largest chains in the world, from donut shops and bakeries to cinnamon roll stores in Euro-style cafes.

Unique humidity system with cast-in humidity-heating element, self-draining moisture collection design and full- or half-length Lexan® doors.

Standard features, such as separate temperature and humidity controls, were available on the first proofers produced by BevLes in the mid 1950's.

Select from a wide range of models for proofing fresh breads, donuts, croissants and more. For added versatility, our combination cabinets allow you to proof dough products or keep a variety of foods hot and ready to eat.

PROOFING CABINETS

UNIVERSAL PAN SIZES NON-INSULATED • INSULATED

BevLes Proofing cabinets are all aluminum construction and are available in insulated and non-insulated models. Universal extruded pan supports accommodate a wide variety of pans and screens while see-through Lexan doors with heavy-duty hinges feature positive closing latches and full perimeter gaskets. Non insulated models feature full-length doors while insulated models feature Dutch doors - solid doors available.

User-friendly, bottom mounted controls feature independent heat and humidity adjustment. Temperatures range from 60° to 120°F (16° to 49°C) while the water reservoir holds up to 5 quarts (4.7 liters). Our "cast-in" humidity system prevents element burnout while providing added safety for the operator.

All BevLes proofing cabinets have a self-draining feature for excess moisture collection below the cabinet base into a standard 18" x 26" bun pan - pan not included.

Heavy-duty swivel-type casters with 5" (127mm) rubber wheels, two with locks, provided.

Insulated models feature see-through Lexan Dutch doors - solid doors available.

PROOFING



PICA70-32-A

Accessories & Options page 13



NON-INSULATED

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
	Shelves	# Positions	# Shelves	SPC'G	in.	mm.	lbs.	kilos	volts	amps	
PICA70-32-A	16	16	16	3"	71.50 x 29.00 x 33.50	1816 x 736 x 851	235	107	120	15	\$ 3,825

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INSULATED

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
	Shelves	# Positions	# Shelves	SPC'G	in.	mm.	lbs.	kilos	volts	amps	
PICA70-32INS-A	16	16	16	3"	72.00 x 31.00 x 35.00	1828 x 787 x 889	286	130	120	15	\$ 4,820



Dimensions nominal
Shipping Class #85

Right-hand hinging standard — left-hand hinging available — specify when ordering

NOTE: Insulated models are 2-door units
CE Model available with digital controls only
FOB Cheyenne, WY

COMBINATION PROOFING/HEATING CABINETS

PROOFING/HEATING CABINETS

PROOF & LIGHT DUTY HOLD NON-INSULATED • INSULATED



PHC70-MP17

BevLes Combination Holding & Proofing cabinets are all aluminum construction and area available in insulated and non-insulated models. Universal extruded pan supports accommodate a wide variety of pans and screens while see-through Lexan doors with heavy-duty hinges feature positive closing latches and full perimeter gaskets. Non-insulated models feature full-length doors while insulated models feature Dutch doors - solid doors available.

User-friendly, bottom-mounted controls feature independent heat and humidity adjustment. Temperatures range from 80° to 180°F (27° to 82°C) and the water reservoir holds up to 5 quarts (4.7 liters). Our "cast-in" humidity system prevents element burnout while providing added safety for the operator.

All BevLes proofing cabinets have a self-draining feature for excess moisture collection below the cabinet base into a standard 18"x26" bun pan - pan not included.

Heavy-duty swivel-type plate casters with 5" (127mm) rubber wheels, two with locks, provided.

NON-INSULATED

Accessories & Options page 13

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
		# Positions	# Shelves	SPC*G*	in.	mm.	lbs.	kilos	volts	amps	
PHC70-MP17	S	34	17	1.5"	71.50 x 29.00 x 33.50	1816 x 736 x 851	205	93	120	20	\$ 4,395

INSULATED

Accessories & Options page 13

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
		# Positions	# Shelves	SPC*G*	in.	mm.	lbs.	kilos	volts	amps	
PHC70-MP17INS	U	34	17	1.5"	72.00 x 31.00 x 35.00	1828 x 787 x 889	285	128	120	20	\$ 5,215



Dimensions nominal
Shipping Class #85
* Adjustable on 1.5" centers
Universal slides adjustable
Additional shelves available

INS Model also accommodates 19"x19" and/or 23"x23" screens
Right-hand hinging standard — left-hand hinging available — specify when ordering

NOTE: Insulated models feature Dutch doors
FOB Cheyenne, WY

PROOFING/HOLDING CABINETS

INSULATED

QUALITY PROOFING • LIGHT DUTY HOLDING

BevLes Wall Mounted, Combination Holding & Proofing cabinets are all aluminum construction and are fully insulated, top, sides, base and back. Extruded pan supports are easily removable and accommodate a wide variety of pans and screens while double, sliding, see-through Lexan doors are also easily removable for cleaning.

User-friendly, bottom-mounted controls feature independent heat and humidity adjustment. Temperatures range from 80° to 180°F (27° to 82°C) while the water reservoir holds up to 5 quarts (4.7 liters). Our "cast-in" humidity system prevents element burnout while providing added safety for the operator. Dual air heaters and circulation fans evenly distribute temperature throughout the cabinets.

WALL MOUNTED/COUNTERTOP PROOFING/HOLDING



SEPARATE CONTROLS FOR HEAT & HUMIDITY

PHC23-AR10

Accessories & Options page 13



WALL MOUNTED/COUNTERTOP

Model	Slides	Capacity			Overall Dimensions (HxWxD*)		Ship Wt.		Electrical		List Price US\$
		# Positions	# Shelves	SPC*G	in.	mm.	lbs.	kilos	volts	amps	
PHC23-AR10	S	10	10	3"	24.00 x 60.00 x 21.00	609 x 1524 x 533	240	109	120	20	\$ 4,995
PHC23-AR12	S	12	12	2.5"	24.00 x 60.00 x 21.00	609 x 1524 x 533	240	109	120	20	\$ 5,055



Dimensions nominal
Shipping Class #85

Right-hand hinging standard — left-hand hinging available — specify when ordering
*Product height does not include legs or casters



CPH71-MP17

CLASSIC-LINE® ALUMINUM PROOFER/HOT

BevLes Value-Line is a multi-purpose heating and holding cabinet as well as a heating and humidity controlled proofing cabinet or a mobile heated transport cabinet. The Value-Line features a removable, dual purpose, thermostatically controlled unit with external controls and a 12-hour timer for proofing mode and it can be used with or without water. Temperatures range from 80°-150°F (27°-66°C).

Removable louvered back mounted air tunnel provides even heat distribution and drip through for condensation collection.

Field removable doors feature positive latching handle and gasket, 270° door swing, and adjustable damper.

Accommodates 18"x26" and/or 18"x13" and/or 12"x20" and/or 20"X20" pizza boxes.

CLASSIC-LINE

Accessories & Options page 13

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
		# Positions	# Shelves	SPC*G	in.	mm.	lbs.	kilos	volts	amps	
CPH71-MP17	U	17	17	3"	71.75 x 26.75 x 32.25	1828 x 685 x 838	180	82	120	20	\$ 3,500



Dimensions nominal
Shipping Class #85
* Adjustable on 1.5" centers
FOB Cheyenne, WY

ACCESSORIES & OPTIONS

ACCESSORIES & OPTIONS

ALL MODELS			
Feature	Part Number	Quantity	List Price US \$
Perimeter Bumper	783056	1	\$ 250
Corner Bumpers	783060	set of 4	140
5" HD plate-type polyurethane swivel caster	780174	1	50
5" HD plate-type polyurethane swivel caster w brake	780170	1	55
Chrome plated wire universal pan support	781283	1	40
HD plate-type grey balloon tire swivel caster - 6"x2"	780177	1	85
HD plate-type grey balloon tire swivel caster w brake - 6"x2"	781261	1	100
HD plate-type grey balloon tire swivel caster w posi-lock brake - 6"x2"	780149	1	115
HD plate-type grey balloon tire rigid caster - 6"x2"	780178	1	80
Stainless steel cord wrap	743943	1	110
HD Wire Shelf - 18" x 26"	784012	1	65
18" Stainless steel panlock hasp	741975	1	consult factory
Right-hand hinged doors	—	1	standard
Left-hand hinged doors - specify when ordering	—	1	N/C
Stainless steel push/pull handles vertically mounted on rear of cabinet - not on pass-thru models	720478	set of 2	205
Tow Bar Assembly	—	1	consult factory
SELECT SERIES MODELS - Tender, Temper, Climate, Transport, Correctional			
Pass-Thru design — not available on Transport Select	—	1	965
Glass window in door(s) - per Dutch door	—	1	550
Solid State Temperature with "digital display"	—	1	245
Key lock magnetic latch	781298	1	80
Stainless steel (rod style) pan supports for universal width models — Standard on Climate Select	781284	set of 2	40
Chrome plated (rod style) pan supports for universal width models - Temper Select Only	781283	1	40
Roasting rack - 16.5" x 24.5" — with legs	784512	1	75
HD extruded universal pan support — in lieu of chrome universal racks	750822	set of 2	65
Probe, internal temperature (Roast & Hold Control only)	781371	1	420
Paddle Latch — Standard on Transport Select — in lieu of standard latch	—	1	30
3/4 Size Cabinets — contact factory for details	—	1	consult factory
PROOFING & PROOFING/HOLDING CABINET MODELS			
HD 6" adjustable leg - stationary use	784696	1	50
HD 4" adjustable leg - countertop use	8632100	1	40
Insulated solid aluminum full-length door	—	1	310
Insulated solid aluminum Dutch door	—	1	250
Dutch Lexan® - non-insulated full size	—	1	220
ELECTRICAL OPTIONS			
208V: various Hertz and Phase combinations available — specify when ordering	—	1	255
240V: various Hertz and Phase combinations available — specify when ordering	—	1	255

Some options are only valid when ordered and shipped with unit

Extra Heavy Duty Crating for Half and Full-size models for export or demanding shipping requirements available - consult factory when ordering



Quality is in our details, such as patented stainless steel gravity door latches that hold the door in the open position by attaching to the cabinet's side.

Models are available for any application, from bakeries and restaurants to healthcare facilities and correctional institutions.

Long-time clients include some of the nation's largest school districts, correctional facilities, quick-service chains, supermarkets and rental companies.

We specialize in moving meals with a collection of cabinets, racks and dollies. Our quality construction withstands years of daily commercial use for greater function and value.

TRANSI-TRAY® SERIES

TRANSPORT & STORAGE CABS



CA71-ES38



CA71-IN39

HEAVY-DUTY

NON-INSULATED • INSULATED

BevLes Heavy-Duty Transi-Tray cabinets are all aluminum construction and are available in non-insulated and fully insulated, tops, sides, bases and backs. Features include three HD, 14-gauge stainless steel hinges - 270° swing - interlocking, extruded interior panels with 1" or 1.5" spacing, front & rear tie bar reinforcements for strength, one-piece wrap around bumper, plate casters with 5" (127mm) polyurethane wheels - two with locks.

NON-INSULATED

Accessories & Options page 13

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		List Price US\$
		# Positions	# Shelves	SPC'G	in.	mm.	lbs.	kilos	
CA63-ES32	S	32	32	1.5"	63.00 x 21.75 x 27.75	1600 x 552 x 705	110	50	\$ 1,980
CA63-ES49	S	49	49	1"	63.00 x 21.75 x 27.75	1600 x 552 x 705	121	55	\$ 2,040
CA71-ES38	S	38	38	1.5"	71.00 x 21.75 x 27.75	1803 x 552 x 705	140	63	\$ 2,080
CA71-ES58	S	58	58	1"	71.00 x 21.75 x 27.75	1803 x 552 x 705	148	67	\$ 2,150

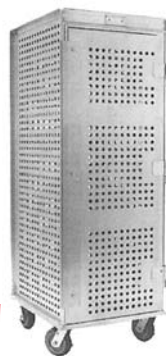
INSULATED

Accessories & Options page 13

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		List Price US\$
		# Positions	# Shelves	SPC'G	in.	mm.	lbs.	kilos	
CA71-IN39	S	39	39	1.5"	71.00 x 24.00 x 30.50	1803 x 609 x 774	206	93	\$ 4,565
CA71-IN59	S	59	59	1"	71.00 x 24.00 x 30.50	1803 x 609 x 774	215	97	\$ 4,650



Dimensions nominal
Shipping Class #125
Drop-down style push-pull handles standard on all insulated models



CAM60-FC11

THERMA-CHILL

NON-INSULATED

BevLes Heavy-Duty Therma-Chill cabinets are all aluminum construction with perforated sides, back and door. The heavy-duty extruded universal pan supports are adjustable to accommodate trays and baskets.

Features include three HD, 14-gauge stainless steel hinges - 270° swing, front & rear tie bar reinforcements for strength, plate-type swivel casters with 6" (152mm) balloon tire wheels, front two with brakes, temperature range of -40° to +160°F (-4° to 71°C).

THERMA-CHILL

Accessories & Options page 13

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		List Price US\$
		# Positions	# Shelves	SPC'G	in.	mm.	lbs.	kilos	
CAM60-FC11	S	11	11	4.5"	61.00 x 26.00 x 31.5	1549 x 66 x 800	160	73	\$ 3,045



Dimensions nominal
Shipping Class #125
FOB Cheyenne, WY

TRANSPORT & STORAGE CABS

TRANSI-TRAY® SERIES

STANDARD DUTY NON-INSULATED

BevLes Standard Duty Transi-Tray cabinets are all aluminum construction.

Features include a 15" stainless steel gravity latch - 270° door swing, interlocking, extruded interior panels with 1" or 1.5" spacing. Front tie bar reinforcement for strength, plate type casters with 5" (127mm) rubber wheels - two with brakes. Card holder mounted above door.



CA63-IFB32

Accessories & Options page 13

TRANSI-TRAY®

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		List Price US\$
		# Positions	# Shelves	SPC*G	in.	mm.	lbs.	kilos	
CA63-IFB32	S	32	32	1.5"	63.00 x 21.75 x 27.75	1600 x 552 x 705	105	47	\$ 1,542
CA63-IFB49	S	49	49	1"	63.00 x 21.75 x 27.75	1600 x 552 x 705	110	50	\$ 1,596
CA71-IFB38	S	38	38	1.5"	71.00 x 21.75 x 27.75	1803 x 552 x 705	125	56	\$ 1,673
CA71-IFB58	S	58	58	1"	71.00 x 21.75 x 27.75	1803 x 552 x 705	132	60	\$ 1,726



Dimensions nominal
Shipping Class #125
FOB Cheyenne, WY



CAM-ES707

MULTI-PURPOSE CABINET NON-INSULATED

BevLes Multi-Purpose Transi-Tray cabinets are all aluminum construction.

Features include a 30" long stainless steel gravity latch, -270° door swing, heavy-duty extruded universal pan supports adjustable on 1.5" spacing. 5" (127mm) rubber wheels, two with brakes. Card holder mounted above door for easy visibility.

CABINET

Accessories & Options page 13

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		List Price US\$
		# Positions	# Shelves	SPC*G*	in.	mm.	lbs.	kilos	
CAM-ES707	S	13	13	4.5"	70.00 x 26.12 x 29.75	178 x 663 x 756	160	73	\$ 2,288



Dimensions nominal
Shipping Class #125
* Adjustable on 1.5" centers
FOB Cheyenne, WY

RACKS, STANDS & DOLLIES

RACKS, STANDS & DOLLIES

HEAVY-DUTY • STANDARD DUTY
CORRUGATED • SLICER/MIXERS
UNIVERSAL ANGLE • OVAL TRAYS



For more than 50 years, BevLes racks have established a reputation within the bakery and foodservice industries for being the best-built units on the market.

Unlike economy brands that need constant replacement, our racks are constructed to provide years of smooth, dependable performance.

BevLes racks and dollies are relied upon in some of the largest institutions around the country.

No other company works harder or puts more attention into producing high-quality racks and dollies that keep your kitchen rolling.

We build our products to last, delivering service you can rely on and value you can count on, day-in-and-day-out.

RACKS, STANDS & DOLLIES

CUT N' LOUVERED® RACKS

ALL ALUMINUM STANDARD PAN SIZES

BevLes Cut & Louvered racks are all aluminum construction and feature top and bottom frames consisting of four pieces of 1.5" square tubing welded at all corners.

Uprights are 1.5" x 1.5" extruded angle and are TIG welded to top and bottom frames. Heavy-duty side panels are easily removable - 2 panels per side.

Tie bars provide extra strength. Plate casters with 5" (127mm) rubber wheels are bolted and welded to the bottom frame for durability.



RA70-CL40

Accessories & Options page 13

CUT N' LOUVERED®

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		List Price US\$
		# Positions	# Shelves	SPC'G	in.	mm.	lbs.	kilos	
RA70-CL40	S	40	40	1.5"	70.00 x 21.50 x 28.00	1778 x 546 x 711	62	28	\$ 925



Dimensions nominal
Shipping Class #125
FOB Cheyenne, WY



RA70-ES38

MULTI-SPACE® EXTRUDED PANEL RACKS HEAVY-DUTY • STANDARD PAN SIZES

BevLes Multi-Space Extruded Panel Racks are all aluminum construction and feature top and bottom frames consisting of four pieces of 1.5" square tubing welded at all corners.

Uprights are 1.5"x1.5" extruded angle and TIG welded to top and bottom frames. Heavy-duty side panels are easily removable - 2 panels per side.

Tie bars provide extra strength. Plate casters with 5" (127mm) rubber wheels are bolted and welded to the bottom frame for durability.

Pan supports are available in 1" or 1.5" spacing.

MULTI-SPACE®

Accessories & Options page 13

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		List Price US\$
		# Positions	# Shelves	SPC'G	in.	mm.	lbs.	kilos	
RA70-ES38	S	38	38	1.5"	70.50 x 21.50 x 26.00	1790 x 546 x 660	70	31	\$ 1,095
RA70-ES57	S	57	57	1"	70.50 x 21.50 x 26.00	1790 x 546 x 660	75	34	\$ 1,110
RA70-ES76-DBL	S	76	76	1.5"	70.50 x 42.00 x 26.00	1790 x 1066 x 660	120	54	\$ 2,110
RA70-ES114-DBL	S	114	114	1"	70.50 x 42.00 x 26.00	1790 x 1066 x 660	136	61	\$ 2,140



Dimensions nominal
Shipping Class #125
FOB Cheyenne, WY

CORRUGATED PANEL RACKS

RACKS, STANDS & DOLLIES



RA64-CP35

HEAVY-DUTY STANDARD PAN SIZES

BevLes Corrugated Panel Racks are all aluminum construction and feature top and bottom frames consisting of four pieces of 1.5" square tubing welded at all corners.

Uprights are 1.5"x1.5" extruded angle and TIG welded to top and bottom frames. One-piece corrugated side panels are riveted to uprights.

Tie bars provide extra strength. Plate casters with 5" (127mm) rubber wheels are bolted and welded to the bottom frame for durability.

CORRUGATED - STANDARD PAN SIZES

Accessories & Options page 13

Model	Slides	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		List Price US\$
		18x26	# Positions	# Shelves	SPC'G	in.	mm.	lbs.	kilos	
RA64-CP35	S	35	35	35	1.5"	64.00 x 21.50 x 26.00	1626 x 546 x 660	55	25	\$ 935
RA70-CP40	S	40	40	40	1.5"	70.50 x 21.50 x 26.00	1791 x 546 x 660	60	27	\$ 995
RA70-CP80 (DBL)	S	80	80	80	1.5"	70.50 x 42.00 x 26.00	1791 x 1067 x 660	106	48	\$ 1,900



Dimensions nominal
Shipping Class #125
FOB Cheyenne, WY



RA64-UA12

HEAVY-DUTY, UNIVERSAL ANGLE RACKS UNIVERSAL PAN SIZES

BevLes HD Universal Angle Racks are all aluminum construction and feature top and bottom frames consisting of four pieces of 1.5" square tubing welded at all corners. Uprights are 1.5"x1.5" extruded angle and TIG welded to top and bottom frames.

Pan supports are adjustable on 1.5" centers. Heavy-duty universal pan supports accommodate 12"x20", 18"x26" and 14"x18" pans or trays.

Plate casters with 5" (127mm) rubber wheels are bolted and welded to the bottom frame for durability.

HEAVY-DUTY, UNIVERSAL PAN SIZES

Accessories & Options page 13

Model	Slides	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		List Price US\$
		18x26	# Positions	# Shelves	SPC'G*	in.	mm.	lbs.	kilos	
RA64-UA12	S	12	12	12	4.5"	64.00 x 24.50 x 28.00	1626 x 622 x 711	63	29	\$ 1,390
RA69-UA13	S	13	13	13	4.5"	69.00 x 24.50 x 28.00	1753 x 622 x 711	85	38	\$ 1,480



Dimensions nominal
Shipping Class #125
* Adjustable on 1.5" centers
FOB Cheyenne, WY

RACKS, STANDS & DOLLIES

OVAL TRAY RACKS

OVAL TRAY RACKS OVAL TRAYS

BevLes Oval Tray Racks are all aluminum construction featuring a choice of single or double capacity modes. Top and bottom frames consist of 1.5"x1.5" square tube TIG welded at all corners.

Heavy-duty plate casters with 5" (127mm) rubber wheels are bolted and welded to the bottom frame for durability.



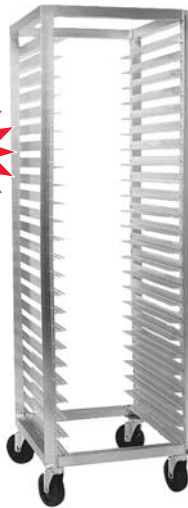
RA70-OT10

Accessories & Options page 13

OVAL

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		List Price US\$
		# Positions	# Shelves	SPC'G	in.	mm.	lbs.	kilos	
RA70-OT10	S	10	10	6"	70.00 x 27.00 x 27.00	1778 x 686 x 686	90	40	\$ 1,350
RA70-OT20 (DBL)	S	20	20	6"	70.00 x 50.00 x 27.00	1778 x 1270 x 686	110	50	\$ 2,460

Dimensions nominal
Shipping Class #125
FOB Cheyenne, WY



RA70-AR24

ANGLE RUNNER® EXTRUDED RACKS STANDARD PAN SIZES

BevLes Angle Runner Racks are all aluminum construction featuring top and bottom frames consisting of four pieces of 1.5" square tubing TIG welded at all corners.

Heavy-duty extruded double-bead tray slides support a wide variety of trays and pans.

Plate casters with 5" (127mm) rubber wheels are bolted and welded to the bottom frame for durability.

STANDARD PAN SIZES

Accessories & Options page 13

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		List Price US\$
		# Positions	# Shelves	SPC'G	in.	mm.	lbs.	kilos	
RA64-AR18	S	18	18	3"	64.00 x 21.50 x 26.00	1625 x 546 x 660	57	25	\$ 940
RA64-AR21	S	21	21	2.5"	64.00 x 21.50 x 26.00	1625 x 546 x 660	59	26	\$ 960
RA70-AR20	S	20	20	3"	70.00 x 21.50 x 26.00	1778 x 546 x 660	61	27	\$ 990
RA70-AR24	S	24	24	2.5"	70.00 x 21.50 x 26.00	1778 x 546 x 660	63	28	\$ 995
RA70-AR40 (DBL)	S	40	40	3"	70.00 x 42.00 x 26.00	1778 x 1066 x 660	100	45	\$ 1,905
RA70-AR48 (DBL)	S	48	48	2.5"	70.00 x 42.00 x 26.00	1778 x 1066 x 660	105	47	\$ 1,960

Dimensions nominal
Shipping Class #125
FOB Cheyenne, WY



STACK-R-RACKS®



SRA69-AR20

RACKS, STANDS & DOLLIES

HEAVY-DUTY STANDARD PAN SIZES

BevLes Stack-R-Racks are all aluminum construction. Their unique design offer years of durable use and the ability to nest together for space savings.

Top and bottom frames consist of four pieces of 1"x1" square tube TIG welded to 1.5"x1.5" angle uprights, while heavy-duty extruded double beading provides easy pan sliding.

STANDARD PAN SIZES

Accessories & Options page 13

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		List Price US\$
		# Positions	# Shelves	SPC*G	in.	mm.	lbs.	kilos	
SRA69-AR20	S	20	20	3"	69.50 x 24.00 x 26.00	1765 x 609 x 660	54	24	\$ 1,040
SRA69-AR24	S	24	24	2.5"	69.50 x 24.00 x 26.00	1765 x 609 x 660	57	25	\$ 1,120



Dimensions nominal
Shipping Class #125
FOB Cheyenne, WY

ROLL-IN RACKS® STANDARD/UNIVERSAL PAN SIZES

BevLes Roll-In Racks are all extruded aluminum construction. Top and bottom frames consist of four pieces of 1"x1" square tube TIG welded to 1.5"x1.5" angle uprights.

Plate casters with 5" polyurethane wheels are bolted and welded to the bottom frame for durability and are designed for use from -30° to +180°F (-34° to +82°C) and can support up to 300 lbs. per caster. Caster inset to permit a full 360° swing.

Choice of pan support configuration and spacing: AR models accommodate 18"x26" pans; UA models accommodate 12"x20" pans and 18"x26" pans on adjustable 1.5" centers.



RA64-UA12-R

Accessories & Options page 13

STANDARD PAN SIZES

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		List Price US\$
		# Positions	# Shelves	SPC*G	in.	mm.	lbs.	kilos	
RA64-AR18-R	S	18	18	3"	64.00 x 21.50 x 26.00	1625 x 546 x 660	62	28	\$ 1,075
RA64-AR21-R	S	21	21	2.5"	64.00 x 21.50 x 26.00	1625 x 546 x 660	66	30	\$ 1,105

Accessories & Options page 13

UNIVERSAL PAN SIZES

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		List Price US\$
		# Positions	# Shelves	SPC*G	in.	mm.	lbs.	kilos	
RA64-UA12-R	S	12	12	4.5"	64.00 x 24.50 x 26.00	1625 x 622 x 660	80	36	\$ 1,545



Dimensions nominal
Shipping Class #125
* Adjustable on 1.5" centers
FOB Cheyenne, WY

RACKS, STANDS & DOLLIES

"QUEEN MARY" RACKS

HEAVY DUTY 2,000 POUND CAPACITY

Queen Mary Racks are available in 54" wide or 65.75" wide shelves. Choose from 4, 5 or 6 shelf models.

All shelves are reinforced for added strength and feature a full perimeter bumper standard.

Push/pull handles protect uprights. Queen Mary Carts have a 2000 lb. capacity, 8" polyurethane casters - two ridged and two swivel.



RA63-AS6

Accessories & Options page 13

QUEEN MARY RACKS

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		List Price US\$
		# Positions	# Shelves	SPC'G	in.	mm.	lbs.	kilos	
RA63-AS4	S	18	18	15"	62.50 x 56.00 x 28.50	1587 x 1422 x 724	155	70	\$ 2,550
RA63-AS5	S	21	21	11"	62.50 x 56.00 x 28.50	1587 x 1422 x 724	165	75	\$ 3,050
RA63-AS6	S	20	20	8.5"	62.50 x 56.00 x 28.50	1587 x 1422 x 724	175	79	\$ 3,055
RA63-AS4-L	S	24	24	15"	62.50 x 68.00 x 28.50	1587 x 1727 x 724	189	85	\$ 3,050
RA63-AS5-L	S	40	40	11"	62.50 x 68.00 x 28.50	1587 x 1727 x 724	200	90	\$ 3,390
RA63-AS6-L	S	48	48	8.5"	62.50 x 68.00 x 28.50	1587 x 1727 x 724	213	96	\$ 3,730



Dimensions nominal
Shipping Class #125
FOB Cheyenne, WY

SLICER/MIXER STANDS HEAVY-DUTY • STANDARD PAN SIZES

Our Slicer/Mixer Stands are all aluminum construction with a reinforced stainless steel top with marine edge.

Interlocking extruded panels form easy-to-clean side walls. Pan supports are available on 1" or 1.5" centers while the top frame consists of four pieces of 1.5" square tube heliarc welded at all corners. Base is thick, solid aluminum.

Heavy-duty plate casters are bolted and welded to the bottom frame. Four floor locks provided for additional stability.



RA35-ES16-FL4

Accessories & Options page 13

SLICER/MIXER STANDS

Model	Slides	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		List Price US\$
		# Positions	# Shelves	SPC'G	in.	mm.	lbs.	kilos	
RA35-ES16-FL4	S	16	16	1.5"	35.00 x 21.50 x 26.00	889 x 546 x 660	85	38	\$ 1,580
RA35-ES24-FL4	S	24	24	1"	35.00 x 21.50 x 26.00	889 x 546 x 660	89	40	\$ 1,620



Dimensions nominal
Shipping Class #250
FOB Cheyenne, WY

DOLLIES

RACKS, STANDS & DOLLIES



D-1A



D-2020



D-1



D-45

HEAVY-DUTY DISH RACK DOLLIES STANDARD PAN SIZES

BevLes Dollies are all aluminum construction and feature heavy-duty extruded frames welded at all corners.

Models D-45 and D-2020 feature a thick, solid aluminum base. Handle included on model D-1A.

Plate casters with 5" (127mm) rubber wheels are bolted and welded to the bottom frame for durability.

DOLLIES - STANDARD PAN SIZES

Accessories & Options page 13

Model	Capacity		Overall Dimensions (HxWxD)		Ship Wt.		List Price US\$
	lbs.	kilos	in.	mm.	lbs.	kilos	
D-1 Bun Pan Dolly	800	363	8.00 x 20.50 x 28.50	203 x 521 x 724	20	9	\$ 275
D-1A Bun Pan Dolly	800	363	37.00 x 20.50 x 30.50	940 x 521 x 774	23	10	\$ 395
D-2020 Dish Basket	800	363	11.00 x 20.50 x 20.50	279 x 521 x 521	17	7	\$ 435
D-45 School Lunch Basket Dolly	1000	454	8.50 x 27.50 x 26.50	216 x 699 x 673	30	13	\$ 340



*Dimensions nominal
Shipping Class #125
FOB Cheyenne, WY*

COUNTERTOP EQUIPMENT

REFRIGERATED • WARMING • PIZZA OVENS

COUNTERTOP EQUIPMENT



BKI offers a large range of counter top equipment for the retail, convenience store, food service, quick service and institutional markets.

Counter Top Electric Deck Ovens are ideal for a wide range of applications from pizza and pretzels to roasting, baking, warming and finishing. Available in single and double compartment models with hearth stone decks for an old world baking performance. They feature all stainless steel exteriors, electric timers with audible alarms and temperature ranges up to 680° F.

Refrigerated Self Contained Serving Systems keep toppings, sauces, condiments and other foods at NSF safe temperatures in 1/6-size pans and are completely self-contained with cord and plug.

Warming Shelves are designed to hold food at safe temperatures with infinite controls and rapid pre-heat with temperatures up to 212°F and are manufactured of stainless steel for ease of cleaning and are available in 5 lengths from 24" up to 72".

Pass Thru Food & Sandwich Merchandisers feature a pass-thru design with infra red top heat and individual thermostatically controlled bottom heat to keep foods and the correct serving temperatures and extending holding times.

Fried Food Warmers innovative convection-air technology increases profits by doubling the holding times of a variety of fast foods while maintaining food texture, enhancing food flavors, holding moisture while maintaining a crispy exterior.

COUNTERTOP EQUIPMENT

ELECTRIC COUNTERTOP & PIZZA OVENS



2020S

ELECTRIC COUNTERTOP OVENS SINGLE & DOUBLE COMPARTMENT

All models feature two independently controlled cooking chambers with two ceramic hearth baking decks per chamber, and are designed for fresh dough pizza, par baked crust, pretzels, flat breads and bakery products baked directly on the hearth deck, on screens, or on baking sheets.

Each chamber has an independent thermostat and a 15-minute electric timer with continuous ring alarm and manual shut-off is standard. All models feature stainless exteriors. International voltages available. Ovens are stackable.

BL Models feature brick lined ceilings and are designed for quicker recovery and additional top heat intensity. Ideal for thin crust pizza in high volume operations.

COUNTERTOP OVENS

Model	Deck Size		# of Decks	Cooking Chambers	Overall Dimensions (HxWxD)		Ship Wt.		Electrical		Thermostat Range		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	volts	KW	F°	C°	
1818S	17.50x17.75	445x451	2	1	17x23x25	432x584x635	125	57	120 208-240	1.84 2.85	284 680	140 360	\$ 2,385
2020S	20.75x20.75	527x527	2	1	17x26x28	432x660x711	160	73	208 or 220-240 1ø or 3ø	3.6	284 680	140 360	\$ 2,975
2020S-BL	20.75x20.75	527x527	2	1	17x26x28	432x660x711	165	75	208 or 220-240 1ø or 3ø	3.6	284 680	140 360	\$ 3,305
2020D	20.75x20.75	527x527	4	2	28.50x26x28	724x660x711	296	135	208 or 220-240 1ø or 3ø	7.2	284 680	140 360	\$ 5,395
2020D-BL	20.75x20.75	527x527	4	2	28.50x26x28	724x660x711	306	139	208 or 220-240 1ø or 3ø	7.2	284 680	140 360	\$ 6,040



Dimensions nominal
Shipping Class #85
FOB New Rochelle, NY



2020D

COUNTERTOP EQUIPMENT

COUNTERTOP SERVERS REFRIGERATED

CRS refrigerated countertop system keeps everything at NSF safe temperatures. The CRS-8 holds eight 1/6th size pans, the upper section holds four 6" deep pans and the lower section holds four 4" pans. The CRS-4 holds four, 1/6th size, 6" deep pans.

Each pan has its own hinged, removable cover. All stainless steel construction with 1/2" adjustable legs.

Cold wall refrigeration system utilizes a 1/5 HP compressor.

COUNTERTOP EQUIPMENT



CRS-8

CRS SERIES

Model	Capacity		Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
	# Pans	Depth	in.	mm.	lbs.	kilos	volts	Watts	
CRS-4	4	up to 6"	12 x 17 x 25.44	305 x 432 x 646	70	35	120	360	\$ 1,760
CRS-8	8	up to 6"	8.50 x 27.50 x 25.81	216 x 699 x 656	95	43	120	480	\$ 3,140



Dimensions nominal
Cord & plug included
4" legs add \$100
Shipping Class # 100
FOB Cheyenne, WY



WS-24

WARMING SHELVES HEATED

BKI warming shelves are designed and manufactured to hold food at required NSF temperatures, and are ideal for holding pizza in take-out operations or pizza buffets. Manufactured of stainless steel for ease of cleaning and durability, our warming shelves provide infinite controls and rapid pre-heat temperatures up to 212°F (112°C).

Available in 5 lengths from 24" (610mm) to 72" (1829mm) in one foot increments, and 18" (457mm) deep for large pizzas.

Standard features include 6' cord and plug. 120V and 1/2" natural rubber feet.

CRS SERIES

Model	Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
	in.	mm.	lbs.	kilos	volts	Watts	
WS-24	3 x 24 x 18	76 x 610 x 457	27	12.3	120	200	\$ 660
WS-36	3 x 36 x 18	76 x 914 x 457	40	18.2	120	300	\$ 780
WS-48	3 x 48 x 18	76 x 1219 x 457	50	22.7	120	400	\$ 910
WS-60	3 x 60 x 18	76 x 1521 x 457	56	25.5	120	500	\$ 1,025
WS-72	3 x 72 x 18	76 x 1829 x 457	70	31.8	120	600	\$ 1,140



Dimensions nominal
Cord & plug included
Shipping Class # 92
FOB Cheyenne, WY

SANDWICH WARMERS



SM-39

SANDWICH WARMERS

COUNTERTOP PASS-THRU STANDARD PAN SIZE

BKI's countertop, pass-thru sandwich merchandisers feature ceramic infrared top heat for flexibility and extended holding times.

Individual thermostatic controls for top and bottom heat may be positioned on either left or right sides.

Bottom wire shelf included.

STANDARD PAN SIZE

Model	Chute Dimensions		Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
	in.	mm.	in.	mm.	lbs.	kilos	volts	kwatts	
SM-24	20	508	17.50 x 24.00 x 25.00	445 x 610 x 635	140	64	120	1.02	\$ 2,515
SM-27	23	584	17.50 x 27.00 x 25.00	445 x 686 x 635	150	68	120	1.02	\$ 2,810
SM-39	35	889	17.50 x 39.00 x 25.00	445 x 991 x 635	180	82	120 or 208 or 240	1.5 or 1.4 or 1.7	\$ 3,290
SM-51	47	1194	17.50 x 51.00 x 25.00	445 x 1295 x 635	210	95	120 or 208 or 240	1.8 or 2.0 or 2.4	\$ 3,595
SM-63	59	1499	17.50 x 63.00 x 25.00	445 x 1600 x 635	240	109	208 or 240	2.18 or 2.65	\$ 4,115
SM-72	68	1727	17.50 x 72.00 x 25.00	445 x 1829 x 635	260	118	208 or 240	2.18 or 2.65	\$ 4,385
SM-75	71	1803	17.50 x 75.00 x 25.00	445 x 1905 x 635	270	123	208 or 240	2.18 or 2.65	\$ 4,665



Dimensions nominal
Shipping Class #85
Available in 15 amp or 20 amp service — specify when ordering
FOB Simpsonville, SC

ACCESSORIES & OPTIONS — SANDWICH WARMERS

Model	4" Legs	Right or Left Side Controls
SM-27	included	N/C
SM-39	included	N/C
SM-51	included	N/C
SM-63	included	N/C
SM-75	included	N/C

Some options are only valid when ordered and shipped with unit

UNIVERSAL WARMERS

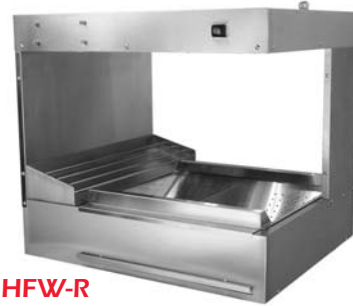
FRIED FOOD WARMERS

COUNTERTOP

OVERHEAD RADIANT HEAT • FRY WARMER

Innovative convected air technology doubles fried food holding time while maintaining texture and enhancing flavor of fries, tenders, nuggets and appetizers. HFW Series features an overhead merchandising light and radiant top heat. The UW-17 is open, dump pan without tower or overhead.

The FW-15 and FW-15T may be built into a countertop.



HFW-R

WITH OVERHEAD RADIANT HEAT

Model	Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
	in.	mm.	lbs.	kilos	volts	Kwatts	
FW-15**	21.13 x 18.63 x 35.38	536 x 473 x 899	70	32	120 or 220	1.84	\$ 2,899

NO OVERHEAD OR TOWER

Model	Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
	in.	mm.	lbs.	kilos	volts	Kwatts	
UW-17	8.30 x 20.00 x 27.50	211 x 510 x 699	75	34	120	1.00	\$ 2,099

HOT-N CRISPY™ FRY WARMER

Model	Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
	in.	mm.	lbs.	kilos	volts	Kwatts	
HFW**	27.88 x 31.13 x 27.13	708 x 791 x 689	225	102	120	1.92	\$ 3,630

COMBINATION SANDWICH/FRY WARMER

Model	Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
	in.	mm.	lbs.	kilos	volts	Kwatts	
SFW-24**	36.88 x 30.50 x 48.00	708 x 775 x 1220	420	191	120	1.7	\$ 8,690
SFW-72**	72.00 x 30.50 x 48.00	1829 x 775 x 1220	840	382	120	3.6	\$ 11,990



Dimensions nominal
Shipping Class #85
*Available in 220V — specify when ordering
**Specify left or right hand access when ordering
Right or left hand access — specify when ordering
FOB Simpsonville, SC

ACCESSORIES & OPTIONS — UNIVERSAL FRIED FOOD WARMERS

Model	Counter Top	In Counter	Table Top Adaptor	Full Size Base
FW-12	available	standard	\$ 210	—
FW-15	available	standard	\$ 300	—
UW-T	standard	—	—	—
HFW	—	—	—	\$ 1500

Some options are only valid when ordered and shipped with unit

COMBIKING & CONVECTION OVENS

BOILER-LESS • BOILER • STANDARD • ROLL-IN COMBIS
HALF-SIZE • FULL-SIZE CONVECTIONS

COMBI & CONVECTION OVENS



Now you can steam, roast, bake, reheat and proof products with just one unit.

BkI's CombiKING Ovens feature an integrated system of circulating hot air with an injection steam feature to ensure optimal cooking conditions for cooking over a full menu spectrum.

The result is perfectly prepared foods ranging from beef and fish to vegetables and rice and baked goods.

Intelligent options such as the Visual Cooking Control Panel and the self-cleaning unit make our CombiKING Ovens easy to use and maintain.

The CO Convection Oven series provide the perfect combination of versatility, precision and productivity demanded by discriminating professional chefs and bakers the world over.

Greater flexibility, more standard features and unparalleled performance meet the challenges of menu variety, application diversity and operational requirements in today's competitive environment.

From gentle baking to high volume roasting and from cook and hold to large production a la carte cooking, BkI convection ovens deliver consistent reliability and superior performance every time — time after time.

COMBIKING OVENS

C SERIES

BOILER-LESS • 10 PROGRAM

C SERIES:

Features user-friendly digital display controls which hold up to 10 programs with 3 process steps per program, timer function and a semi-automatic cleaning system.

GENERAL FEATURES:

Roast, bake or steam by means of steam injection on our C and CPE Series. Fast, flexible and easy-to-clean, our Combi Ovens reduce shrinkage of meat, saving money while by providing better tasting food.

Standard features include automatic doorstop positions at 110° and 180° for easy loading and unloading. Ventilated double glass keeps heat inside and cooler outer temperatures. An integrated drip tray keeps moisture off the floor, while our two-step safety handle turns the oven off when open.

All models include probes, hand shower (hose & spray gun) and filter system.

C SERIES COMBIKING



C1.06 shown with optional stand with runners

Accessories & Options page 34

 C SERIES

Model	Capacity			*Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
	12x20	13x18	18x26	in.	mm.	lbs.	kilos	volts	Kwatts	
C1.06	6	6	—	58.88 x 35.44 x 32.25	1495 x 900 x 820	231	105	208	9	\$ 17,500
C1.08	8	8	—	58.88 x 35.44 x 32.25	1495 x 900 x 820	253	115	208	18	\$ 21,400
C1.10	10	10	—	58.88 x 35.44 x 32.25	1495 x 900 x 820	286	130	208	18	\$ 24,500
C1.12	12	12	—	58.88 x 35.44 x 32.25	1495 x 900 x 820	308	140	208	18	\$ 28,500
C1.16	16	16	—	62.75 x 35.44 x 32.25	1595 x 900 x 820	374	170	208	24	\$ 34,400
C1.20	20	20	—	73.00 x 35.44 x 32.25	1855 x 900 x 820	418	190	208	36	\$ 43,500
C2.10	20	20	10	58.88 x 44.31 x 37.25	1495 x 1125 x 945	370	170	208	27	\$ 34,600
C2.14	28	28	14	58.88 x 44.31 x 37.25	1495 x 1125 x 945	418	190	208	27	\$ 38,400

 ROLL-IN

C1.20RI	20	20	20	73.00 x 35.44 x 32.25	1855 x 900 x 820	433	196	208	36	\$ 46,200
C2.20RI	40	40	20	73.00 x 44.31 x 37.25	1855 x 1125 x 945	462	210	208	54	\$ 63,400



Dimensions nominal
Shipping Class #85
Available in 15 amp or 20 amp service — specify when ordering
Water supply required
*Depth excludes handle depth — includes stands/legs
Height includes stands
Stands sold separately
FOB Simpsonville, SC

CPE SERIES COMBIKING

COMBIKING OVENS



CPE1.06

DELTA COOKING SAVES UP TO 30% OF SHRINKAGE

USB PORT FOR MEMORY STICKS INCLUDED

CPE SERIES

BOILER-LESS • 200 PROGRAM

CPE SERIES:

Features easy-to-operate, push button, crystal-clear display controls which hold up to 200 programs with up to 10 process steps per program for optimum flexibility in cooking preparation. Additional features include automatic cleaning systems, hand shower, Delta-T probe and Cook & Hold.

GENERAL FEATURES:

Roast, bake or steam by means of steam injection on our C and CPE Series. Fast, flexible and easy-to-clean, our Combi Ovens reduce shrinkage of meat up to 30%, saving money while by providing better tasting food with Delta-T cooking.

Standard features include automatic doorstop positions at 110° and 180° for easy loading and unloading. Ventilated double glass keeps heat inside and cooler outer temperatures. An integrated drip tray keeps moisture off the floor, while our two-step safety handle turns the oven off when open.

All models include probes, hand shower (hose & spray gun) and filter system.

CPE SERIES

Accessories & Options page 34

Model	Capacity			*Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
	12x20	13x18	18x26	in.	mm.	lbs.	kilos	volts	Kwatts	
CPE-1.06	6	6	—	58.88 x 35.44 x 32.25	1495 x 900 x 820	231	105	208	9	\$ 19,195
CPE-1.08	8	8	—	58.88 x 35.44 x 32.25	1495 x 900 x 820	253	115	208	18	\$ 21,740
CPE-1.10	10	10	—	58.88 x 35.44 x 32.25	1495 x 900 x 820	286	130	208	18	\$ 25,280
CPE-1.12	12	12	—	58.88 x 35.44 x 32.25	1495 x 900 x 820	308	140	208	18	\$ 29,460
CPE-1.16	16	16	—	62.75 x 35.44 x 32.25	1595 x 900 x 820	374	170	208	24	\$ 35,490
CPE-1.20	20	20	—	73.00 x 35.44 x 32.25	1855 x 900 x 820	418	190	208	36	\$ 45,570
CPE-2.10	20	20	10	58.88 x 44.31 x 37.25	1495 x 1125 x 945	370	170	208	27	\$ 35,890
CPE-2.14	28	28	14	58.88 x 44.31 x 37.25	1495 x 1125 x 945	418	190	208	27	\$ 39,540

ROLL-IN

CPE-1.20RI	20	20	20	73.00 x 35.44 x 32.25	1855 x 900 x 820	433	196	208	36	\$ 47,260
CPE-2.20RI	40	40	20	73.00 x 44.31 x 37.25	1855 x 1125 x 945	462	210	208	54	\$ 70,200



Dimensions nominal
Shipping Class #85
Available in 15 amp or 20 amp service — specify when ordering
Water supply required
*Depth excludes handle depth — includes stands/legs
Height includes stands
Stands sold separately
FOB Simpsonville, SC

COMBIKING OVENS

K-SERIES

BOILER • 10 PROGRAM

K SERIES:

Features user-friendly digital display controls which hold up to 10 programs with 3 process steps per program, timer function and a semi-automatic cleaning system.

GENERAL FEATURES:

K and KPE Series feature a built-in generator and are ideal for high volume steaming applications. Fast, flexible and easy-to-clean, our Combi Ovens reduce shrinkage of meat, saving money while by providing better tasting food.

Standard features include automatic doorstop positions at 110° and 180° for easy loading and unloading. Ventilated double glass keeps heat inside and cooler outer temperatures. An integrated drip tray keeps moisture off the floor, while our two-step safety handle turns the oven off when open.

All models include probes, hand shower (hose & spray gun) and filter system.


K SERIES COMBIKING



K1.06 shown with optional stand with runners

Accessories & Options page 34

 **K SERIES**

Model	Capacity			*Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
	12x20	13x18	18x26	in.	mm.	lbs.	kilos	volts	Kwatts	
K1.06	6	6	—	58.88 x 35.44 x 32.25	1495 x 900 x 820	231	105	208	9	\$ 19,300
K1.08	8	8	—	58.88 x 35.44 x 32.25	1495 x 900 x 820	253	115	208	18	\$ 23,200
K1.10	10	10	—	58.88 x 35.44 x 32.25	1495 x 900 x 820	286	130	208	18	\$ 27,200
K1.12	12	12	—	58.88 x 35.44 x 32.25	1495 x 900 x 820	308	140	208	18	\$ 31,000
K1.16	16	16	—	62.75 x 35.44 x 32.25	1595 x 900 x 820	374	170	208	24	\$ 36,500
K1.20	20	20	—	73.00 x 35.44 x 32.25	1855 x 900 x 820	418	190	208	36	\$ 47,800
K2.10	20	20	10	58.88 x 44.31 x 37.25	1495 x 1125 x 945	370	170	208	27	\$ 37,400
K2.14	28	28	14	58.88 x 44.31 x 37.25	1495 x 1125 x 945	418	190	208	27	\$ 40,100
 ROLL-IN										
K1.20RI	20	20	20	73.00 x 35.44 x 32.25	1855 x 900 x 820	433	196	208	36	\$ 50,500
K2.20RI	40	40	20	73.00 x 44.31 x 37.25	1855 x 1125 x 945	462	210	208	54	\$ 65,900



Dimensions nominal
Shipping Class #85
Available in 15 amp or 20 amp service — specify when ordering
Water supply required
*Depth excludes handle depth — includes stands/legs
Height includes stands
Stands sold separately
FOB Simpsonville, SC

KPE SERIES COMBIKING

COMBIKING OVENS



KPE1.20RI

**USB PORT
FOR MEMORY STICKS
INCLUDED**

**DELTA-T
COOKING
SAVES UP TO
30% OF
SHRINKAGE**

KPE-SERIES

BOILER • 200 PROGRAM

KPE SERIES:

Features easy-to-operate, push button, crystal-clear display controls which hold up to 200 programs with up to 10 process steps per program for optimum flexibility in cooking preparation. Additional features include automatic cleaning systems, hand shower, Delta-T probe and Cook & Hold.

GENERAL FEATURES:

K and KPE Series feature a built-in generator and are ideal for high volume steaming applications. Fast, flexible and easy-to-clean, our Combi Ovens reduce shrinkage of meat up to 30%, saving money while by providing better tasting food with Delta-T cooking.

Standard features include automatic doorstop positions at 110° and 180° for easy loading and unloading. Ventilated double glass keeps heat inside and cooler outer temperatures. An integrated drip tray keeps moisture off the floor, while our two-step safety handle turns the oven off when open.

All models include probes, hand shower (hose & spray gun) and filter system.

KPE SERIES

Accessories & Options page 34

Model	Capacity			*Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
	12x20	13x18	18x26	in.	mm.	lbs.	kilos	volts	Kwatts	
KPE-1.06	6	6	—	58.88 x 35.44 x 32.25	1495 x 900 x 820	231	105	208	9	\$ 21,350
KPE-1.08	8	8	—	58.88 x 35.44 x 32.25	1495 x 900 x 820	253	115	208	18	\$ 25,890
KPE-1.10	10	10	—	58.88 x 35.44 x 32.25	1495 x 900 x 820	286	130	208	18	\$ 30,350
KPE-1.12	12	12	—	58.88 x 35.44 x 32.25	1495 x 900 x 820	308	140	208	18	\$ 37,170
KPE-1.16	16	16	—	62.75 x 35.44 x 32.25	1595 x 900 x 820	374	170	208	24	\$ 40,835
KPE-1.20	20	20	—	73.00 x 35.44 x 32.25	1855 x 900 x 820	418	190	208	36	\$ 50,945
KPE-2.10	20	20	10	58.88 x 44.31 x 37.25	1495 x 1125 x 945	370	170	208	27	\$ 40,525
KPE-2.14	28	28	14	58.88 x 44.31 x 37.25	1495 x 1125 x 945	418	190	208	27	\$ 43,175

ROLL-IN

KPE-1.20RI	20	20	20	73.00 x 35.44 x 32.25	1855 x 900 x 820	433	196	208	36	\$ 53,590
KPE-2.20RI	40	40	20	73.00 x 44.31 x 37.25	1855 x 1125 x 945	462	210	208	54	\$ 76,400



*Dimensions nominal
Shipping Class #85
Available in 15 amp or 20 amp service — specify when ordering
Water supply required
*Depth excludes handle depth — includes stands/legs
Height includes stands
Stands sold separately
FOB Simpsonville, SC*

COMBIKING OVENS

ACCESSORIES & OPTIONS STANDS & TROLLYS

ACCESSORIES & OPTIONS — COMBIKINGS

Model	200 Program Controls	Semi-Auto Cleaning System	Fully-Auto Cleaning System	Probe	Hand Shower	COMBIKING Net Includes HACCP	***Chicken Rack each rack	Fat Separation System	Addtl Water Filters	Filter Cartridge Only	HACCP Memory
C	NA	standard	\$ 1800	standard	standard	NA	\$ 260	consult factory	\$ 170	\$ 60	NA
CPE	standard	standard	\$ 1800	standard	standard	consult factory	\$ 260	consult factory	\$ 170	\$ 60	included
K	NA	standard	\$ 1800	standard	standard	NA	\$ 260	consult factory	\$ 170	\$ 60	NA
KPE	standard	standard	\$ 1800	standard	standard	consult factory	\$ 260	consult factory	\$ 170	\$ 60	included

Some options are only valid when ordered and shipped with unit

* Consult Factory when ordering

** Holds COMBIKING over holding cabinet

***Various racks for shish-ka-bob, searing & more — consult factory

STANDS & TROLLYS — COMBIKINGS

Model	Stand w/o Runners	Stand with Runners	Stand for Countertop	2-Piece Rack	Cassette Rack	Cassette Rack Additional	Trolley for Cassette Rack	Roll-in Trolley includes cassette
1.06	\$ 1100	\$ 2000	\$ 435	standard	\$ 340	\$ 340	\$ 3150	—
1.08	\$ 1000	\$ 1925	\$ 435	standard	\$ 340	\$ 340	\$ 3150	—
1.10	\$ 935	\$ 1800	\$ 435	standard	\$ 340	\$ 340	\$ 3150	—
1.12	\$ 900	\$ 1700	\$ 435	standard	\$ 340	\$ 340	\$ 3150	—
1.16	standard	—	—	—	standard	\$ 340	\$ 3150	—
1.20	standard	—	—	—	standard	\$ 340	\$ 3150	—
1.20 RI	standard	—	—	—	standard	\$ 340	—	\$ 4740
2.10	\$ 1100	\$ 2000	\$ 430	—	standard	\$ 340	\$ 3500	—
2.14	\$ 935	—	\$ 430	—	standard	\$ 340	\$ 3500	—
2.20RI	standard	standard	standard	standard	standard	\$ 340	—	\$ 4740

Some options are only valid when ordered and shipped with unit

* Consult Factory when ordering

** Holds COMBI over holding cabinet

ACCESSORIES & OPTIONS — PASS-THRU - THESE MODELS ONLY

Model	Pass Thru	Stacking Stand
1.06	consult factory	consult factory
1.10	consult factory	consult factory
1.16	consult factory	consult factory
1.20	consult factory	consult factory

NOTE: A 1.06 may be stacked on a 1.06 or on a 1.10 with Stacking Kit

CONVECTION OVENS



MT-200

CONVECTION OVENS

MT-200 SERIES

HALF SIZE ELECTRIC CONVECTION OVEN

MT-200, 1/2 size, single electric convection ovens with 3.2KW and features two fans and two fan motors for even, consistent and fast results. Standard features include fold-down full-size glass window for easy viewing and loading, cove corners for easy cleaning, four chrome-plated removable racks and removable rack guide. Rear baffle panel is removable for ease of cleaning.

A 120-minute timer with alarm controls the bake cycle. Temperatures range from 175°F to 520°F (80° to 271°C).

Adjustable feet included. One year limited parts & labor warranty.

MT-200 SERIES

Accessories & Options page 39

Model	Oven Interior (HxWxD)		# of Ovens	Overall Dimensions (HxWxD)		Ship Wt.		Electrical		Tstat Range		List Price US\$
	in.	mm.		in.	mm.	lbs.	kilos	volts	KW	F°	C°	
MT-200	14.5x21x13.5	368x533x343	1	22.00 x 21.75 x 27.00	559 x 552 x 689	150	68	208 or 240	3.2	175 520	80 271	\$ 2,340



*Dimensions nominal
Shipping Class #85
* Height does not include 2.5" (69mm) adjustable feet to 4" (102mm)
FOB Simpsonville, SC*

COH-ES SERIES

HALF-SIZE ELECTRIC CONVECTION OVENS

Half-size, single and double, electric convection ovens with 9.5 KW per oven. Unique 23" wide opening for easy viewing and sideways loading of half-size sheet pans.

Features include stainless steel front, top, sides and doors. Single, fully insulated door with double-pane thermal glass window. Lighted, porcelain enamel interiors have 11-position, removable rack guides and 5 racks.

Standard rotary controls are simple to use and include cool down function and continuous-ring timer. Serviceable from the front and offer a full range of options and accessories. Available with left-hand hinge/right side controls or right-handed hinge/left side controls. Specify when ordering.

2-Year limited parts, labor and door warranty.



COH-ES

shown with left hand hinge & right side controls

Accessories & Options page 39

COH-E SERIES

Model	Oven Interior (HxWxD)		# of Ovens	Overall Dimensions (HxWxD)		Ship Wt.		Electrical		Tstat Range		List Price US\$
	in.	mm.		in.	mm.	lbs.	kilos	volts	KW	F°	C°	
COH-ES	20x23x15.63	508x584x397	1	25.00 x 31.00 x 29.50	635 x 787 x 737	300	136	208 or 220-240	9.5	150 550	66 285	\$ 5,900
COH-ED	20x23x15.63	508x584x397	2	50.00 x 31.00 x 29.50	1270 x 787 x 737	600	272	208 or 220-240	19.0	150 550	66 285	\$ 11,800



*Dimensions nominal
Shipping Class #85
Double stack ovens include stacking kit
FOB New Rochelle, NY*

CONVECTION OVENS

COB SERIES

FULL SIZE CONVECTION OVENS

COB-G: FULL SIZE GAS CONVECTION OVENS

Full-size, single and double, gas convection ovens with super efficient 60,000 BTUH/HR per oven, two speed, high-low fan with a 4-second cycle hot surface ignition system.

COB-E: FULL SIZE ELECTRIC CONVECTION OVENS

Full-size, single and double, electric convection ovens with 10.5KW per oven, and a patented two-speed, high-low fan-within-a-fan enhanced air flow system powered by an energy saving 1/4 HP motor.

FEATURES:

Features include stainless steel front, top, sides and doors. Independent doors are fully-insulated and feature "Cool Touch" handles, stainless door seals and double-pane thermal glass windows. Lighted, porcelain enamel interiors have 11-position, removable rack guides and 5 racks. Standard rotary controls are simple to use and include cool-down function and continuous-ring timer. Serviceable from the front. Legs included at N/C.

One year limited parts, labor and door warranty.

CONVECTION OVENS



COB-GS
shown with optional casters

Accessories & Options page 39

COB-G SERIES

Model	Oven Interior (HxWxD)		# of Ovens	*Overall Dimensions (HxWxD)		Ship Wt.		Gas		Tstat Range		List Price US\$
	in.	mm.		in.	mm.	lbs.	kilos	BTUH	KGC	F°	C°	
COB-GS	20x29x22	508x737x559	1	63.38 x 39.00 x 39.00	1610 x 991 x 991	565	256	60,000	17.58	150 550	66 285	\$ 5,900
COB-GD	20x29x22	508x737x559	2	72.25 x 39.00 x 39.00	1835 x 991 x 991	1130	514	120,000	35.16	150 550	66 285	\$ 11,800



Dimensions nominal
Double stack ovens include stacking kit
Shipping Class #85
*Height includes 31 3/8" painted legs with bullet feet on single & 8 1/4" legs on double
*Depth excludes handle
FOB Cheyenne, WY

Accessories & Options page 39

COB-E SERIES

Model	Oven Interior (HxWxD)		# of Ovens	*Overall Dimensions (HxWxD)		Ship Wt.		Electrical		Tstat Range		List Price US\$
	in.	mm.		in.	mm.	lbs.	kilos	volts	KW	F°	C°	
COB-ES	20x29x22	508x737x559	1	58.25 x 38.13 x 38.00	1480 x 968 x 963	514	234	208 or 220-240	10.5	150 550	66 285	\$ 6,200
COB-ED	20x29x22	508x737x559	2	62.00 x 38.13 x 38.00	1575 x 968 x 963	1028	467	208 or 220-240	21	150 550	66 285	\$ 12,400



Dimensions nominal
Double stack ovens include stacking kit
Shipping Class #85
*Height includes 31 3/8" painted legs with bullet feet on single & 8 1/4" legs on double
*Depth excludes handle
FOB Cheyenne, WY

CONVECTION OVENS



COM-ES
shown with optional casters

CONVECTION OVENS

COM SERIES FULL SIZE CONVECTION OVENS

COM-G: FULL SIZE GAS CONVECTION OVENS

Full-size, single and double, gas convection ovens with super efficient 60,000 BTUH/HR per oven, two speed, high-low fan with unique 900 RPM low speed setting and 4-second cycle hot surface ignition system.

COM-E: FULL SIZE ELECTRIC CONVECTION OVENS

Full-size, single and double, electric convection ovens with 10.5KW per oven, and a patented two-speed, high-low wheel-within-a-wheel enhanced air flow system powered by an energy saving 1/4 HP motor.

FEATURES:

Features include stainless steel front, top, sides and doors. Synchronized doors are fully-insulated and feature "Cool Touch" handles, stainless door seals and double-pane thermal glass windows. Lighted, porcelain enamel interiors have 11-position, removable rack guides and 5 racks. Standard rotary controls are simple to use and include cool down function and continuous-ring timer. The ovens are serviceable from the front and offer a full range of options and accessories. Legs & flue included at N/C.

2-Year limited parts, labor and door warranty.

COM-G SERIES

Accessories & Options page 39

Model	Oven Interior (HxWxD)		# of Ovens	*Overall Dimensions (HxWxD)		Ship Wt.		Gas		Tstat Range		List Price US\$
	in.	mm.		in.	mm.	lbs.	kilos	BTUH	KGC	F°	C°	
COM-GS	20x29x22	508x737x559	1	63.38 x 39.00 x 39.00	1610 x 991 x 991	565	256	60,000	17.58	150 550	66 285	\$ 7,000
COM-GD	20x29x22	508x737x559	2	72.25 x 39.00 x 39.00	1835 x 991 x 991	1130	514	120,000	35.16	150 550	66 285	\$ 14,000



Dimensions nominal
Double stack ovens include stacking kit
Shipping Class #85
*Height includes 31 3/8" painted legs with bullet feet on single & 8 1/4" legs on double
*Depth excludes handle
FOB Cheyenne, WY

COM-E SERIES

Accessories & Options page 39

Model	Oven Interior (HxWxD)		# of Ovens	*Overall Dimensions (HxWxD)		Ship Wt.		Electrical		Tstat Range		List Price US\$
	in.	mm.		in.	mm.	lbs.	kilos	volts	KW	F°	C°	
COM-ES	20x31x22	508x787x559	1	58.25 x 38.13 x 38.00	1480 x 968 x 963	514	234	208 or 220-240	10.5	150 550	66 285	\$ 7,250
COM-ED	20x31x22	508x787x559	2	62.00 x 38.13 x 38.00	1575 x 968 x 963	1028	467	208 or 220-240	21	150 550	66 285	\$ 14,500



Dimensions nominal
Double stack ovens include stacking kit
Shipping Class #85
*Height includes 31 3/8" painted legs with bullet feet on single & 8 1/4" legs on double
*Depth excludes handle
FOB Cheyenne, WY

CONVECTION OVENS

CO1 SERIES

FULL SIZE CONVECTION OVENS

CO1-G: FULL SIZE GAS CONVECTION OVENS

Full-size, single and double, gas convection ovens with super efficient 60,000 BTUH/HR per oven, two speed, high-low fan with unique 900 RPM low speed setting and 4-second cycle hot surface ignition system.

CO1-E: FULL SIZE ELECTRIC CONVECTION OVENS

Full-size, single and double, electric convection ovens with 10.5KW per oven, and a patented two-speed, high-low wheel-within-a-wheel enhanced air flow system powered by an energy saving 1/4 HP motor.

FEATURES:

Features include stainless steel front, top, sides and doors. Independent doors are fully-insulated and feature "Cool Touch" handles, stainless door seals and double-pane thermal glass windows. Lighted, porcelain enamel interiors have 11-position, removable rack guides and 5 racks. Standard rotary controls are simple to use and include cool-down function and continuous-ring timer. Serviceable from the front and offer a full range of options and accessories.. Legs & flue included at N/C.

2-Year limited parts and labor warranty. 5-Year limited door warranty.

CONVECTION OVENS



CO1-GS
shown with optional casters

Accessories & Options page 39

CO1-G SERIES

Model	Oven Interior (HxWxD)		# of Ovens	*Overall Dimensions (HxWxD)		Ship Wt.		Gas		Tstat Range		List Price US\$
	in.	mm.		in.	mm.	lbs.	kilos	BTUH	KGC	F°	C°	
CO1-GS	20x29x22.50	508x737x572	1	63.25 x 39.38 x 38.38	1607x1000x975	640	291	60,000	17.58	150 550	66 285	\$ 9,995
CO1-GD	20x29x22.50	508x737x572	2	72.75 x 39.38 x 38.38	1848x1000x975	1280	582	120,000	35.16	150 550	66 285	\$ 19,900



Dimensions nominal
Double stack ovens include stacking kit
Shipping Class #85

*Height includes 31 3/8" painted legs with bullet feet on single & 8 1/4" legs on double
*Depth excludes handle
FOB New Rochelle, NY

Accessories & Options page 39

CO1-E SERIES

Model	Oven Interior (HxWxD)		# of Ovens	*Overall Dimensions (HxWxD)		Ship Wt.		Electrical		Tstat Range		List Price US\$
	in.	mm.		in.	mm.	lbs.	kilos	volts	KW	F°	C°	
CO1-ES	20x29x22.50	508x737x572	1	63.25 x 39.38 x 38.38	1607x1000x975	640	291	208 or 220-240	10.5	150 550	66 285	\$ 10,195
CO1-ED	20x29x22.50	508x737x572	2	72.75 x 39.38 x 38.38	1848x1000x975	1280	582	208 or 220-240	21	150 550	66 285	\$ 20,390



Dimensions nominal
Double stack ovens include stacking kit
Shipping Class #85

*Height includes 31 3/8" painted legs with bullet feet on single & 8 1/4" legs on double
*Depth excludes handle
FOB New Rochelle, NY

ACCESSORIES & OPTIONS

CONVECTION OVENS

ACCESSORIES & OPTIONS — CONVECTION OVENS

Model	Solid Door each	S/S Perf Back	Steam Injection	Casters set 4	4" or 6" Legs for Counter Tops	30" S/S Legs & Shelf	30" S/S Legs w Casters & Shelf	*Rack Stand w Rack Guides	Add'l Oven Racks	Comp Controls	Sing Conn Ext Gas Manifold	S/S Interior	480V	**Stacking Brackets
COH-S	N/C	\$ 175	\$ 450	\$ 330	\$ 150	\$ 610	\$ 940	\$ N/A	\$ 70	\$ 600	\$ N/A	\$ 875	\$ 450	\$ —
COH-D	N/C	350	900	330	N/A	N/A	N/A	N/A	70	1200	N/A	1650	900	110
COB-S	N/A	175	N/A	330	N/A	610	940	750	70	N/A	standard	N/A	N/A	—
COB-D	N/A	350	N/A	330	N/A	N/A	N/A	N/A	70	N/A	600	N/A	N/A	110
COM-S	190	175	450	330	N/A	610	940	750	70	600	standard	875	450	—
COM-D	380	350	900	330	N/A	N/A	N/A	N/A	70	1200	600	1650	900	110
CO1-1	N/C	175	450	330	N/A	610	940	750	70	600	standard	875	450	—
CO1-2	N/C	350	900	330	N/A	N/A	N/A	N/A	70	1200	600	1650	900	110

Some options are only valid when ordered and shipped with unit

* Rack stand with rack guide includes S/S undershelf - oven racks sold separately

** Stacking bracket included N/C with double stack orders

All prices are US\$

Accessories & Options for COB Series ship separately for field installation only

FRYERS

FRYERS

PRESSURE
ELECTRIC & GAS
MANUAL & COMPUTERIZED
AUTO-LIFT
OPEN



BKI offers a wide range of fryer types and sizes for every type of operation. Models are available in pressure and open styles with auto-lift, with or without filter systems and manual, or computerized programmable controls.

Both gas and electric models are available.

BKI fryers are simple, safe and economical. Our high quality construction stands up to the heaviest use while our exceptional pricing provides the best value in the industry.

BKI fryers feature faster recovery time than less efficient competitive fryers.

Our patented "Quick-Connect" filtration system improves operations through a fail-safe alignment feature, while the built-in cold zone collects breaching "fall-off" to extend shortening life for a substantial savings.

Our oil caddy provides extra large capacity (90 lbs/41kg) portable waste oil pickup and disposal and can transfer up to 90 lbs. of oil in less than 2 minutes.

LARGE GAS FRYERS



LGF-FC

FRYERS

GAS PRESSURE SERIES

Large Volume • Computer Controls • Filter

These efficient and economical Gas Pressure Fryer allows you to feature popular fried food options without the high maintenance and cost.

Low pressure cooking delivers moist, tender fried food with 30% longer holding capability as well as using less oil, saving energy and money. Patented "Quick-Disconnect" filtration system and "Instant-On" electric igniter ensure simple and easy operation. High quality construction stands up to heavy use.

Built-in cold zone collects surplus breaching to allow easier cleaning. Oil capacity of 48 lbs and a 14 lb. product capacity. Pressure regulated lid interlock system and 3" (76mm) standard casters for mobility. Stainless steel exterior. Manual control models include digital timers.

MANUAL

Accessories & Options page 47

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Gas		Electrical		List Price US\$
	product		oil		in.	mm.	lbs.	kilos	BTUH	KW	volts	amps	
	lbs.	kilos	lbs.	kilos									
LGF	14	6.4	48	21.8	49.50x18.50x36.50	1257 x 470 x 927	480	209	90,000 NG 80,000 LP	26.36 23.43	120	3	\$ 14,465

Height 64.5" (1638mm) with lid open

MANUAL with FILTER SYSTEM

Accessories & Options page 47

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Gas		Electrical		List Price US\$
	product		oil		in.	mm.	lbs.	kilos	BTUH	KW	volts	amps	
	lbs.	kilos	lbs.	kilos									
LGF-F	14	6.4	48	21.8	49.50x18.50x36.50	1257 x 470 x 927	640	291	90,000 NG 80,000 LP	26.36 23.43	120	6.8	\$ 15,600

Height 64.5" (1638mm) with lid open

Features quick disconnect filter system

COMPUTERIZED with FILTER SYSTEM

Accessories & Options page 47

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Gas		Electrical		List Price US\$
	product		oil		in.	mm.	lbs.	kilos	BTUH	KW	volts	amps	
	lbs.	kilos	lbs.	kilos									
LGF-FC	14	6.4	48	21.8	49.50x18.50x36.50	1257 x 470 x 927	640	291	90,000 NG 80,000 LP	26.36 23.43	120	6.8	\$ 16,735

Height 64.5" (1638mm) with lid open

Features quick disconnect filter system & microprocessor controls

Dimensions nominal
Shipping Class #85
FOB Simpsonville, SC



FRYERS

LARGE ELECTRIC FRYERS

ELECTRIC PRESSURE SERIES

Large Volume • Computer Controls • Filter

Designed for simple and economical operation, our Electric Pressure Fryers enhance fried food operations and increases food quality.

Low pressure cooking delivers moist, tender fried food with 30% longer holding capability while saving energy and money by frying at lower temperatures. Patented "Quick-Disconnect" filtration system improves operations through a simple alignment feature. High quality construction stands-up to heavy use.

Oil capacity of 48 lbs and a 14 lb. product capacity. Pressure regulated lid interlock system and 3" (76mm) standard casters for mobility. Stainless steel exterior.

Manual control models include digital timers.



LPF-F48

Accessories & Options page 47

 **MANUAL**

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
	product		oil		in.	mm.	lbs.	kilos	volts	KW	
	lbs.	kilos	lbs.	kilos							
LPF	14	6.4	48	21.8	53.30x18.50x40.80	1363 x 470 x 1035	320	145	208 or 220 or 240	13.5 or 11.3 or 13.5	\$ 12,030

Height 58.5" (1486mm) with lid open

Accessories & Options page 47

 **MANUAL with FILTER SYSTEM**

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
	product		oil		in.	mm.	lbs.	kilos	volts	KW	
	lbs.	kilos	lbs.	kilos							
LPF-F	14	6.4	48	21.8	53.30x18.50x40.80	1363 x 470 x 1035	480	209	208 or 220 or 240	13.5 or 11.3 or 13.5	\$ 13,130

Height 58.5" (1486mm) with lid open

Features quick disconnect filter system

Accessories & Options page 47

 **COMPUTERIZED with FILTER SYSTEM**

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
	product		oil		in.	mm.	lbs.	kilos	volts	KW	
	lbs.	kilos	lbs.	kilos							
LPF-FC	14	6.4	48	21.8	53.30x18.50x40.80	1363 x 470 x 1035	480	209	208 or 220 or 240	13.5 or 11.3 or 13.5	\$ 14,900

Height 58.5" (1486mm) with lid open

Features quick disconnect filter system & microprocessor controls

Dimensions nominal
Shipping Class #85
FOB Simpsonville, SC



X-LARGE ELECTRIC FRYERS

FRYERS



FKM-FC

ELECTRIC PRESSURE SERIES

X-Large Volume • Computer Controls & Filter

Designed for simple and economical operation, our Electric Pressure Fryers enhance fried food operations and increases food quality. Low pressure cooking delivers moist, tender fried food with 30% longer holding capability.

FKM-F and FKM-FC have patented "Quick-Disconnect" filtration system which improves operations through a simple alignment feature. High quality construction stands up to heavy use.

Oil capacity of 75 lbs and a 18 lb. product capacity. Pressure regulated lid interlock system and 5" (127mm) standard casters for mobility. Stainless steel exterior.

Manual control models feature digital timers.

MANUAL

Accessories & Options page 47

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
	product		oil		in.	mm.	lbs.	kilos	volts	KW	
	lbs.	kilos	lbs.	kilos							
FKM	18	8.2	75	34	49.50x24.25x38.00	1257 x 616 x 965	400	181	208	17.0	\$ 13,790
									220	14.3	
									240	17.0	
									220/380	14.3	
									230/400	15.6	
				240/415	17.0						

Height 62.25" (1581mm) with lid open

MANUAL with FILTER SYSTEM

Accessories & Options page 47

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
	product		oil		in.	mm.	lbs.	kilos	volts	KW	
	lbs.	kilos	lbs.	kilos							
FKM-F	18	8.2	75	34	49.50x24.25x38.00	1257 x 616 x 965	560	255	208	17.0	\$ 15,890
									220	14.3	
									240	17.0	
									220/380	14.3	
									230/400	15.6	
				240/415	17.0						

Height 62.25" (1581mm) with lid open
Features quick disconnect filter system

COMPUTERIZED with FILTER SYSTEM

Accessories & Options page 47

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
	product		oil		in.	mm.	lbs.	kilos	volts	KW	
	lbs.	kilos	lbs.	kilos							
FKM-FC	18	8.2	75	34	49.50x24.25x38.00	1257 x 616 x 965	560	255	208	17.0	\$ 18,230
									220	14.3	
									240	17.0	
									220/380	14.3	
									230/400	15.6	
				240/415	17.0						

Height 62.25" (1581mm) with lid open
Features quick disconnect filter system & microprocessor controls



*Dimensions nominal
Shipping Class #85
FOB Simpsonville, SC*

FRYERS

LARGE AUTO-LIFT ELECTRIC FRYERS

ELECTRIC AUTO-LIFT SERIES

Large Volume • Computer Controls • Filter

Designed for simple and economical operation, our Electric Auto-Lift Fryers enhance fried food operations and increases food quality.

Auto-Lift features guarantee perfect cook times. Patented "Quick-Disconnect" filtration system improves operations through a simple alignment feature. High quality construction stands-up to heavy use.

Oil capacity of 48 lbs (21.8kg) and a 14 lb (6.4kg) product capacity. 3" Casters standard. Stainless steel exterior.

Manual control models feature digital timers.



ALF-FC

Accessories & Options page 47

 **MANUAL**

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
	product		oil		in.	mm.	lbs.	kilos	volts	KW	
ALF	lbs.	kilos	lbs.	kilos	39.25x18.50x38.00	997 x 470 x 967	280	127	208 or 220 or 240	13.5 or 11.3 or 13.5	\$ 9,960
	14	6.4	48	21.8							

Height 49.25" (1250mm) with lid open

Accessories & Options page 47

 **MANUAL with FILTER SYSTEM**

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
	product		oil		in.	mm.	lbs.	kilos	volts	KW	
ALF-F	lbs.	kilos	lbs.	kilos	39.25x18.50x38.00	997 x 470 x 967	440	200	208 or 220 or 240	13.5 or 11.3 or 13.5	\$ 11,430
	14	6.4	48	21.8							

Height 49.25" (1250mm) with lid open

Features quick disconnect filter system

Accessories & Options page 47

 **COMPUTERIZED with FILTER SYSTEM**

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
	product		oil		in.	mm.	lbs.	kilos	volts	KW	
ALF-FC	lbs.	kilos	lbs.	kilos	39.25x18.50x38.00	997 x 470 x 967	440	200	208 or 220 or 240	13.5 or 11.3 or 13.5	\$ 13,050
	14	6.4	48	21.8							

Height 49.25" (1250mm) with lid open

Features quick disconnect filter system & microprocessor controls

Dimensions nominal
Shipping Class #85
FOB Simpsonville, SC



X-LARGE AUTO-LIFT ELECTRIC FRYERS

FRYERS

NOW INCLUDES EXTRA LARGE BASKET STANDARD



BLF-FC

ELECTRIC AUTO-LIFT SERIES

X-Large Volume • Computer Controls • Filter

Designed for simple, safe, economical operation, our Electric Auto-Lift Fryers enhance fried food operations and increases food quality. Auto-Lift features guarantee perfect cook times. BLF-F and BLF-FC have patented "Quick-Disconnect" filtration system which improves operations through a fail-safe alignment feature.

High quality construction stands up to heavy use. Built-in cold zone collects surplus breading to extend shortening life for substantial savings. Oil capacity of 75 lbs (34kg) and a 18 lb (18.2kg) product capacity. 3" (76mm) standard casters for mobility. Stainless steel exterior.

Manual control models feature digital timers.

MANUAL

Accessories & Options page 47

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
	product		oil		in.	mm.	lbs.	kilos	volts	KW	
	lbs.	kilos	lbs.	kilos							
BLF	18	8.2	75	34	40.00x24.25x39.50	1016 x 616 x 1003	340	154	208	17.0	\$ 12,062
<i>Height 50.5" (1283mm) with lid open</i>											

MANUAL with FILTER SYSTEM

Accessories & Options page 47

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
	product		oil		in.	mm.	lbs.	kilos	volts	KW	
	lbs.	kilos	lbs.	kilos							
BLF-F	18	8.2	75	34	40.00x24.25x39.50	1016 x 616 x 1003	500	227	208	17.0	\$ 13,600
<i>Height 50.5" (1283mm) with lid open</i>											
<i>Features quick disconnect filter system</i>											

COMPUTERIZED with FILTER SYSTEM

Accessories & Options page 47

Model	Capacity				Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
	product		oil		in.	mm.	lbs.	kilos	volts	KW	
	lbs.	kilos	lbs.	kilos							
BLF-FC	8	18.2	75	34	40.00x24.25x39.50	1016 x 616 x 1003	500	227	208	17.0	\$ 15,290
<i>Height 50.5" (1283mm) with lid open</i>											
<i>Features quick disconnect filter system & microprocessor controls</i>											



*Dimensions nominal
Shipping Class #85
FOB Simpsonville, SC*

FRYERS

ELECTRIC OPEN FRYER

Large Volume • Filter

Improve productivity and profits with our doughnut fryer. The DNF-F increases volume with minimal labor and space. Uniform cooking and heating produces two dozen doughnuts in only 90 seconds! High quality construction stand up to heavy use.

Oil capacity of 70 lbs (31.8kg) and a 24-doughnut product capacity. Hinged drain board can be mounted on left or right side. 5" (127mm) standard casters for mobility. Stainless steel exterior.

ALL PURPOSE FRYER



DNF-F
shown with optional ventless hood

Accessories & Options page 47

ALL PURPOSE FRYER without FILTER SYSTEM

Model	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
	product	oil		in.	mm.	lbs.	kilos	volts	KW	
DNF	donuts	lbs.	kilos	39 x 24.25 x 36.25	991 x 616 x 921	315	143	208 or	8.6 or	\$ 8,470
	24	70	31.8					220 or	9.6 or	
								240	8.6	

Accessories & Options page 47

ALL PURPOSE FRYER with FILTER SYSTEM

Model	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
	product	oil		in.	mm.	lbs.	kilos	volts	KW	
DNF-F	donuts	lbs.	kilos	39 x 24.25 x 36.25	991 x 616 x 921	475	216	208 or	8.6 or	\$ 10,000
	24	70	31.8					220 or	9.6 or	
								240	8.6	



Dimensions nominal
Shipping Class #85
FOB Simpsonville, SC



OC-90

OIL CADDY

BKI's extra-large capacity portable waste oil pick-up and disposal caddy tank is constructed of tough stainless steel.

Standard features include a bi-directional vane pump for easy pickup and disposal of used oil. A fluoroelastomer pump shaft seals resist degradation from hot oil. A 54" long, high temperature hose with wand/handle allows for pick-up of oil from the top of the vat, or directly from fry pot.

Removable tank cover and 8" wheels standard.

OIL CADDY

Accessories & Options page 47

Model	Capacity		Overall Dimensions (HxWxD)		Ship Wt.		List Price US\$
	oil		in.	mm.	lbs.	kilos	
OC-90	lbs.	kilos	49.06 x 21.06 x 18	1247 x 535 x 457	100	45	\$ 1,690
	90	41					

Dimensions nominal
Shipping Class #85
FOB Simpsonville, SC

ACCESSORIES & OPTIONS

FRYERS

ACCESSORIES & OPTIONS — FRYERS

Feature	Item Number	LGF	LPF	FKM	ALF	BLF	DNF	List Price US \$
Oil Pump & Caddy	OC-90	*	*	*	*	*	*	\$ 1690
Boil Out Vat	192001A	—	—	*	—	*	—	726
6' Boil Out Vat Drain Hose	H0145-06	—	—	*	—	*	—	37
Filter Vat Dolly	SB7650	—	—	*	—	*	—	318
Filter Vat Dolly	AB15201100	*	*	—	*	—	—	318
Filter Paper	F10007	*	*	*	*	*	*	110
FKF Remote Filter System w/ Small Vat	231000	—	—	*	—	*	*	2893
FKF Remote Filter System w/ Large Vat	231001	—	—	*	—	*	*	3322
FKF Remote Filter System w/ Heater	231100	—	—	*	—	*	*	3421
Filter Rinse Hose Assembly	SB2332	*	*	*	*	*	*	473
Brush, Pot Scrubber, White	B0049	*	*	*	*	*	*	37
Brush, Black, Long	B0051	*	*	*	—	—	—	9
Brush, Black, Short	B0052	*	*	*	—	—	—	10
Brush, L-Tipped	B0063	*	*	*	*	*	*	17
Brush, White Drain	B0075	*	*	*	*	*	*	19
Cord Set, 120V	CS0017	*	—	—	—	—	—	95
Cord Set, 208/240V	SB7655	—	*	*	*	*	*	229
Restraining Device	FT0279	*	*	*	*	*	*	63
72" Gas Hose Assembly	H0048	*	—	—	—	—	—	558
Insulated Mitt, Neoprene, 18", pair	G0089	*	*	*	*	*	*	88
Donut Glazer with Casters & Scissor Ladle	BG-2	—	—	—	—	—	*	2959
LG Basket to be used with Lift Handle	B0108B	*	—	—	—	—	—	433
Tiered Basket w/ Lift Handle	AN86205300	*	*	—	—	—	—	798
Layered Basket w/ Lift Handle	AN19104000	—	—	*	—	—	—	853
Bail Handle Basket: FKM	B0114	—	—	*	—	—	—	358
Bail Handle Basket: ALF	B0113	—	—	—	*	—	—	1315
Bail Handle Basket: BLF	B0112	—	—	—	—	*	—	435
Lift Handle Assembly for Fry Basket	H0151	*	*	—	*	—	—	248
Layered FKM Basket	B0119B	—	—	*	—	—	—	759
Layered LPF Basket	B0117B	—	*	—	—	—	—	737
LPF Basket used w/ Lift Handle	B0111B	—	*	—	—	—	—	418
ALF Basket used w/ Lift Handle	B0115B	—	—	—	*	—	—	418
BLF Lid Cover Assembly	AN16007300	—	—	—	—	*	—	262
ALF Lid Cover Assembly	SB1293	—	—	—	*	—	—	205
S.S. Pot Stir Stick	P0149	*	*	*	*	*	*	52

BREADING & LANDING TABLES

TABLES

BREADING & LANDING TABLES



BKI's breasting tables are the perfect companion for BKI's Fryers. These compact and portable breasting tables are designed to produce a consistent product appearance while reducing breasting cost. An easily operated hand sifter separates the doughballs for consistency.

Standard features include all stainless steel construction, set of 4 locking casters, sifter drawer with lower receiving pan and a durable lug for raw chicken.

Model LTS Dump Stations provide a compact, portable space for the transfer of product out of the fryer and into heated, holding displays. Includes stainless steel runners for 18"x26" pans & heavy-duty casters.

Model BT-24M features a spring-loaded hinged marinade basket to deliver chicken into the breasting lug.

BREADING TABLES

Model	Overall Dimensions (HxWxD)		Ship Wt.		List Price US\$
	in.	mm.	lbs.	kilos	
BT-24	58.38 x 24.13 x 33.25	1486 x 618 x 847	100	45	\$ 3,900
BT-24M	58.38 x 24.13 x 33.25	1486 x 618 x 847	166	75	\$ 4,490

*Dimensions nominal
Shipping Class #85*



LANDING TABLES WITH DUMP TRAY

Model	Overall Dimensions (HxWxD)		Ship Wt.		List Price US\$
	in.	mm.	lbs.	kilos	
LTS	36.30 x 23.50 x 27.00	922 x 597 x 686	75	34	\$ 2,100

*Dimensions nominal
Shipping Class #85
FOB Simpsonville, SC*



HOODS

VENTLESS

VENTLESS HOODS



FH-28

BKI's ventless hood systems are self-contained, free-standing and feature an advanced filtration process that removes virtually all grease particles and may be used with a variety of manufacturer's electric cooking equipment.

A standard signal light alerts operators to change disposable filters. Built-in fire extinguishing system provided for safety connection by others. FH-28 model is designed for all BKI fryers, while the FH-28D is designed for use with BKI's all purpose DNF and DNF-F fryers.

VENTLESS HOODS

Model	CFM	Overall Dimensions (HxWxD)		Ship Wt.		*Electrical		NOTES	List Price US\$
		in.	mm.	lbs.	kilos	volts	Kwatts		
FH-22	450	92.50 x 25.00 x 44.00	2350 x 635 x 1117	497	83	208 240	.75	Large Fryers	\$ 14,000
FH-28	450	92.50 x 31.00 x 44.00	2350 x 787 x 1117	517	235	208 240	.75	Ex-Large Fryers	\$ 15,500
FH-28D	450	92.50 x 31.00 x 44.00	2350 x 787 x 1117	517	235	208 240	.75	Donut Fryer	\$ 16,300
FH28-CT	450	92.50 x 31.00 x 44.00	2350 x 787 x 1117	655	297	208 240	.75	Counter Top	\$ 16,000
FH28-WM	450	60.13 x 31.00 x 28.50	1528 x 787 x 978	480	218	208 240	.75	Wall Mount	\$ 15,500
VGG-8/16	730	16.75 x 40.63 x 40.38	425 x 1032 x 1026	228	103	208 240	.75	VGG-8/16 Only	\$ 6,950



*Dimensions nominal
Shipping Class #85
Available in 60 Hz or 50Hz — 1ø or 3ø — field connection
*Plus KW of appliance under hood
FOB Simpsonville, SC*

ACCESSORIES & OPTIONS — VENTLESS HOODS

Model	Fiberglass Replacement Filter	High Carbon Replacement Filter	Appliance Stop for BKI Auto-Lift Fryers
FH-28	\$ 65	\$ 180	\$ 55
FH-28D	\$ 65	\$ 180	—

Some options are only valid when ordered and shipped with unit

MERCHANDISERS

MERCHANDISERS

CONTER-TOP HEATED • SELF-SERVE
HOT DELI ISLAND DISPLAY • MOBILE • CASCADING
MULTI-DECK • VERTICAL • FLOOR MODELS



BKI's wide variety of attractive Merchandisers increase impulse sales with ease. Each merchandiser displays a variety of items at varying temperatures for optimal product integrity and appeal, while extending merchandising time by keeping food hot and fresh for hours.

Whatever your merchandising needs — mobility, heating, self-service, counter top, floor, hot deli

island, cascading, multi-deck or vertical — BKI has them all.

With options like pass-thru sliding mirrored doors and a variety of shelf widths, our broad line of merchandisers not only offer attractive styling, but versatility as well to fit a wide range of customized applications.

SELF-SERVE SLANTED COUNTER-TOP MERCHANDISERS

MERCHANDISERS

3-SHELF MODELS NOW AVAILABLE



CDM-30S-2

SELF-SERVE SLANTED • SINGLE & DOUBLE

BKI Counter Top Self Serve Merchandisers keep a variety of packaged foods hot while providing easy access by the customer. Wrapped products are kept at NSF safe temperatures through a system of overhead heat and thermostatically-controlled base heat.

Slanted merchandisers offer gravity-feed, heated bases and are available in six sizes in either one- or two-shelf models. Top, sides and base are constructed of stainless steel, sides of tempered glass, and color insets are available in white, blue, red or green - red is standard.

Adjustable divider rods offer flexibility for a wide range of packaged foods. Top & bottom heat, insulated shelf base, overhead lights and 4" (102mm) legs are standard.

CDM SLANTED SINGLE

Model	# Divider Rods	Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
		in.	mm.	lbs.	kilos	volts	watts	
CDM-30S-1	5	23.63 x 30.00 x 27.19	600 x 762 x 691	150	68	120	695	\$ 3,000
CDM-36S-1	6	23.63 x 36.00 x 27.19	600 x 914 x 691	161	73	120	845	\$ 3,200
CDM-42S-1	7	23.63 x 42.00 x 27.19	600 x 1067 x 691	179	81	120	995	\$ 3,600
CDM-48S-1	8	23.63 x 48.00 x 27.19	600 x 1219 x 691	198	90	120	1240	\$ 3,900
CDM-54S-1	9	23.63 x 54.00 x 27.19	600 x 1372 x 691	208	94	120	1390	\$ 4,200
CDM-60S-1	10	23.63 x 60.00 x 27.19	600 x 1524 x 691	226	102	120	1540	\$ 4,500

CDM SLANTED DOUBLE

Model	# Divider Rods	Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
		in.	mm.	lbs.	kilos	volts	watts	
CDM-30S-2	10	33.63 x 30.00 x 27.00	854 x 762 x 686	195	88	120	1340	\$ 4,700
CDM-36S-2	12	33.63 x 36.00 x 27.00	854 x 914 x 686	215	97	120	1640	\$ 5,000
CDM-42S-2	14	33.63 x 42.00 x 27.00	854 x 1067 x 686	235	106	120	1915	\$ 5,500
CDM-48S-2	16	33.63 x 48.00 x 27.00	854 x 1219 x 686	260	118	208/120	2430	\$ 6,100
CDM-54S-2	18	33.63 x 54.00 x 27.00	854 x 1372 x 686	270	122	208/120	2705	\$ 6,400
CDM-60S-2	20	33.63 x 60.00 x 27.00	854 x 1524 x 686	280	127	208/120	3005	\$ 6,700



Dimensions nominal Shipping Class #85 CDM-48S-2, 54S-2 and 60S-2 available in 10, 11.3 and 12.5 amps respectively — consult factory when ordering FOB Cheyenne, WY

ACCESSORIES & OPTIONS — CDM SLANTED SERIES

Model	Powder Coated Front & Back Shelf Extrusions							Powder Coated Side Support							
	Black	White	Blue	Red	Green	Yellow	Uncoated	Black	White	Blue	Red	Green	Yellow	Uncoated	
CDM-S-1	standard	\$ 115	\$ 115	\$ 115	\$ 115	\$ 115	\$ 115	standard	\$ 110	\$ 110	\$ 110	\$ 110	\$ 110	\$ 110	
CDM-S-2	standard	\$ 175	\$ 175	\$ 175	\$ 175	\$ 175	\$ 175	standard	\$ 115	\$ 115	\$ 115	\$ 115	\$ 115	\$ 115	

Model	Powder Coated Inset Panel							Lift-Up Doors Clear
	Black	White	Blue	Red	Green	Yellow	Uncoated	
CDM-S-1	standard	\$ 35	\$ 35	\$ 35	\$ 35	\$ 35	\$ 35	consult factory
CDM-S-2	standard	\$ 60	\$ 60	\$ 60	\$ 60	\$ 60	\$ 60	consult factory

Some options are only valid when ordered and shipped with unit

Custom colors are available — consult factory when ordering

MERCHANDISERS

SELF-SERVE HORIZONTAL COUNTER-TOP MERCHANDISERS

SELF-SERVE HORIZONTAL • SINGLE & DOUBLE

BKI Counter Top Self Serve Merchandisers keep a variety of packaged foods hot while providing easy access by the customer. Wrapped products are kept at NSF safe temperatures through a system of overheat heat and thermostatically controlled base heat.

Horizontal models are available in six sizes in either one- or two-shelf models. Top, sides and base are constructed of stainless steel, sides of tempered glass and color insets are available in white, blue, red or green - red is standard.

Adjustable divider rods offer flexibility for a wide range of packaged foods.



**3-SHELF
MODELS
NOW
AVAILABLE**

**IDEAL
FOR
PACKAGED
FOODS**

CDM-30H-1

CDM HORIZONTAL SINGLE

Model	# Divider Rods	Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
		in.	mm.	lbs.	kilos	volts	watts	
CDM-30H-1	5	18.13 x 30.00 x 27.25	460 x 762 x 692	150	68	120	695	\$ 2,700
CDM-36H-1	6	18.13 x 36.00 x 27.25	460 x 914 x 692	161	73	120	845	\$ 2,900
CDM-42H-1	7	18.13 x 42.00 x 27.25	460 x 1067 x 692	179	81	120	995	\$ 3,200
CDM-48H-1	8	18.13 x 48.00 x 27.25	460 x 1219 x 692	198	90	120	1240	\$ 3,600
CDM-54H-1	9	18.13 x 54.00 x 27.25	460 x 1372 x 692	208	94	120	1390	\$ 3,900
CDM-60H-1	10	18.13 x 60.00 x 27.25	460 x 1524 x 692	226	102	120	1540	\$ 4,200

CDM HORIZONTAL DOUBLE

Model	# Divider Rods	Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
		in.	mm.	lbs.	kilos	volts	watts	
CDM-30H-2	10	29.00 x 30.00 x 27.25	737 x 762 x 692	195	88	120	1340	\$ 4,400
CDM-36H-2	12	29.00 x 36.00 x 27.25	737 x 914 x 692	215	97	120	1640	\$ 4,700
CDM-42H-2	14	29.00 x 42.00 x 27.25	737 x 1067 x 692	235	106	120	1915	\$ 5,100
CDM-48H-2	16	29.00 x 48.00 x 27.25	737 x 1219 x 692	260	118	208/120	2430	\$ 5,700
CDM-54H-2	18	29.00 x 54.00 x 27.25	737 x 1372 x 692	270	122	208/120	2705	\$ 6,100
CDM-60H-2	20	29.00 x 60.00 x 27.25	737 x 1524 x 692	280	127	208/120	3005	\$ 6,500



*Dimensions nominal
Shipping Class #85
CDM-48H-2, 54S-2 and 60S-2 available in 10, 11.3 and 12.5 amps respectively — consult factory when ordering
FOB Cheyenne, WY*

ACCESSORIES & OPTIONS — CDM SLANTED SERIES

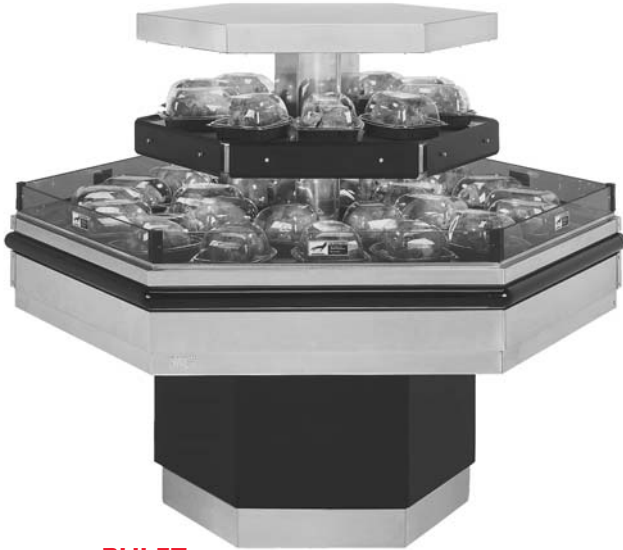
Model	Powder Coated Front & Back Shelf Extrusions							Powder Coated Side Support							
	Black	White	Blue	Red	Green	Yellow	Uncoated	Black	White	Blue	Red	Green	Yellow	Uncoated	
CDM-H-1	standard	\$ 115	\$ 115	\$ 115	\$ 115	\$ 115	\$ 115	standard	\$ 110	\$ 110	\$ 110	\$ 110	\$ 110	\$ 110	
CDM-H-2	standard	\$ 175	\$ 175	\$ 175	\$ 175	\$ 175	\$ 175	standard	\$ 115	\$ 115	\$ 115	\$ 115	\$ 115	\$ 115	

Model	Powder Coated Inset Panel							Lift-Up Doors Clear
	Black	White	Blue	Red	Green	Yellow	Uncoated	
CDM-H-1	standard	\$ 35	\$ 35	\$ 35	\$ 35	\$ 35	\$ 35	consult factory
CDM-H-2	standard	\$ 60	\$ 60	\$ 60	\$ 60	\$ 60	\$ 60	consult factory

Some options are only valid when ordered and shipped with unit

Custom colors are available — consult factory when ordering

HEXAGONAL HOT DELI ISLAND DISPLAY



BHI-5T

MERCHANDISERS

BHI SERIES

SINGLE • DOUBLE • TIERED

BKI's Self-Serve Island Hot Deli Display Merchandiser holds a variety of items at required temperatures for optimal product integrity and appeal. Vividly display prepared and packaged entrees and side items to maximize customer interest and increase impulse sales.

Built to hold constant and proper temperatures, three independent zones on the main surface offer unlimited menu options to your customers.

Upper tier on BHI-5T offers a fourth independently controlled zone.

Standard features include lighting under middle shelf and top canopy, radius bumper around perimeter of display and a seamless flat counter top.

BHI SINGLE SHELF DISPLAY

Model	Overall Dimensions (HxWxD)		Ship Wt.		Electrical			List Price US\$
	in.	mm.	lbs.	kilos	volts	KW	amps	
BHI-5	55.25 x 71.94 x 62.25	1403 x 1827 x 1581	1060	481	208 or 240	2.4 or 2.6	11.6 or 11	\$ 16,990

BHI DOUBLE SHELF DISPLAY

BHI-5T	55.25 x 71.94 x 62.25	1403 x 1827 x 1581	1160	527	208 or 240	3.5 or 3.75	16.6 or 15.8	\$ 18,990
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*Dimensions nominal
Shipping Class #85
Contact factory for custom color options
FOB Simpsonville, SC*

MERCHANDISERS

MM SERIES MOBILE MERCHANDISER

BKI's Heated Display Merchandiser is available in either 4' or 6' models with optional bread racks.

BKI offers you flexibility when displaying hot food items with our Mobile Merchandiser. Using water less deli technology, BKI's merchandiser does not require plumbing, affording you limitless flexibility. Extend merchandising time and boost impulse sales with merchandisers that keep food hot and fresh for hours.

Standard features include a continuous 3" (76mm) bumper around top perimeter, a 6" (152mm) deep well, removable panel for access to serpentine heating elements, 6" (152mm) casters for easy mobility, an 8GA. 6' cord with plug and canopy lighting.

Options include a well riser, bread boxes and bread shelves.

MOBILE MERCHANDISERS



MM-4 with optional bread racks and bread box ends



MM SERIES

Model	Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
	in.	mm.	lbs.	kilos	*volts	KW	
MM-4	60.31 x 46.88 x 30.88	1532 x 1191 x 784	560	254	120 or 220 or 240	2.2 or 1.9 or 2.1	\$ 7,500
MM-6	60.31 x 68.88 x 30.88	1532 x 1749 x 784	687	312	120 or 208/240 or 240	3.0 or 3.5 or 3.5	\$ 9,300



Dimensions nominal
Shipping Class #85
15 or 20amp service available on 120V
*230V available for export
FOB Simpsonville, SC

ACCESSORIES & OPTIONS — MM SERIES

Model	Well Riser for MM-4	Well Riser for MM-6 requires two	Bread Box Each	Bread Rack Shelf for MM-4 Each	Bread Rack Shelf for MM-6 Each	Custom Color Options
MM-4	\$ 280	—	\$ 435	\$ 345	—	consult factory
MM-6	—	\$ 235	\$ 435	—	\$ 400	consult factory

Some options are only valid when ordered and shipped with unit

MULTI-DECK WARMERS



MDW-36-3CT

MERCHANDISERS

MDW SERIES COUNTER TOP MODELS

BKI's Multi-Tier, Self-Serve Hot Food Merchandiser creates a grab-n-go profit center by moving deli offerings where customer's are. Our Multi-Deck Warmer is designed to give a flexible, convenient way to take advantage of self-serve, impulse purchases. Shelves offer easy access and are individually lit to showcase an enticing array of signature items, daily specials or pre-packed meal options.

The energy-efficient MDW Series is a versatile, multi-tier, self-serve hot case available in a variety of sizes and attractive styles with plenty of options, including both counter-top and floor models in cascading or vertical design. Shelves may be slanted or horizontal. It is designed for ease of use and includes features that ensure safe, reliable operation.

Individual preset controls for each shelf provide consistent heat and allow you to set different temperatures for different foods.

Standard features include a unique, energy-efficient heated shelf, lighted shelves for increased product visibility, individual controlled shelves, single glazed end walls with attractive profile, and a 2" (51mm) bumper on front end and sides.

Options include pass-thru sliding mirrored doors, casters, floor or counter mounting, 3,4,5 shelves, 36" or 48" wide shelf widths and space-saving vertical or cascading shelf design.

CASCADING STYLE COUNTER TOP MODELS

Model	Capacity		Overall Dimensions (HxWxD)		Ship Wt.		Electrical	List Price US\$
	# Shelves	# Domes	in.	mm.	lbs.	kilos		
MDW-36-3CT	3	16	41.13 x 36.00 x 26.00	1045 x 914 x 660	300	136	Please refer to specification sheet for details	\$ 8,720
MDW-48-3CT	3	24	41.13 x 48.00 x 26.00	1045 x 1220 x 660	380	172		\$ 9,215
MDW-36-4CT	4	24	50.13 x 36.00 x 26.00	1273 x 914 x 660	480	218		\$ 10,470
MDW-48-4CT	4	36	50.13 x 48.00 x 26.00	1273 x 1220 x 660	560	245		\$ 11,620
MDW-36-5CT	5	28	59.13 x 36.00 x 26.00	1502 x 914 x 660	660	299		\$ 12,050
MDW-48-5CT	5	42	59.13 x 48.00 x 26.00	1502 x 1220 x 660	740	336		\$ 13,175



Dimensions nominal
Shipping Class #85
Pass Thru Sliding Mirrored Doors — Add \$700 — specify Right or Left when ordering
FOB Simpsonville, SC

VERTICAL STYLE COUNTER TOP MODELS

Model	Capacity		Overall Dimensions (HxWxD)		Ship Wt.		Electrical	List Price US\$
	# Shelves	# Domes	in.	mm.	lbs.	kilos		
MDW-36-3VT	3	12	41.13 x 36.00 x 16.00	1045 x 914 x 406	200	91	Please refer to specification sheet for details	\$ 8,140
MDW-48-3VT	3	18	41.13 x 48.00 x 16.00	1045 x 1220 x 406	280	127		\$ 8,540
MDW-36-4VT	4	16	50.13 x 36.00 x 16.00	1273 x 914 x 406	380	172		\$ 9,640
MDW-48-4VT	4	24	50.13 x 48.00 x 16.00	1273 x 1220 x 406	460	208		\$ 10,600
MDW-36-5VT	5	20	59.13 x 36.00 x 16.00	1502 x 914 x 406	560	259		\$ 11,175
MDW-48-5VT	5	30	59.13 x 48.00 x 16.00	1502 x 1220 x 406	620	281		\$ 12,110



Dimensions nominal
Shipping Class #85
Pass Thru Sliding Mirrored Doors — Add \$700 — specify Right or Left when ordering
Standard shelves are 10" deep
Extra deep 20" shelves available — Consult Factory
FOB Simpsonville, SC

MERCHANDISERS

MULTI-DECK WARMERS

MDW SERIES FLOOR MODELS

BKI's Multi-Tier, Self-Serve Hot Food Merchandiser creates a grab-'n-go profit center by moving deli offerings where customer's are. Our Multi-Deck Warmer is designed to give a flexible, convenient way to take advantage of self-serve, impulse purchases. Shelves offer easy access and are individually lit to showcase an enticing array of signature items, daily specials or pre-packed meal options.

The energy-efficient MDW Series is a versatile, multi-tier, self-serve hot case available in a variety of sizes and attractive styles with plenty of options, including both counter-top and floor models in cascading or vertical design. Shelves may be slanted or horizontal. It is designed for ease of use and includes features that ensure safe, reliable operation.

Individual preset controls for each shelf provide consistent heat and allow you to set different temperatures for different foods.

Standard features include a unique, energy-efficient heated shelf, lighted shelves for increased product visibility, individual controlled shelves, single glazed end walls with attractive profile, and a 2" (51 mm) bumper on front end and sides.

Options include pass-thru sliding mirrored doors, casters, floor or counter mounting, 3,4,5 shelves, 36" or 48" wide shelf widths and space-saving vertical or cascading shelf design.



MDW-36-3CFM

CASCADING STYLE FLOOR MODELS

Model	Capacity		Overall Dimensions (HxWxD)		Ship Wt.		Electrical	List Price US\$
	# Shelves	# Domes	in.	mm.	lbs.	kilos		
MDW-36-3CFM	3	16	56.19 x 36.00 x 26.00	1427 x 914 x 660	360	163	Please refer to specification sheet for details	\$ 10,670
MDW-48-3CFM	3	24	56.19 x 48.00 x 26.00	1427 x 1220 x 660	440	200		\$ 11,300
MDW-36-4CFM	4	24	65.19 x 36.00 x 26.00	1656 x 914 x 660	540	245		\$ 12,660
MDW-48-4CFM	4	36	65.19 x 48.00 x 26.00	1656 x 1220 x 660	620	281		\$ 13,800
MDW-36-5CFM	5	28	74.19 x 36.00 x 26.00	1884 x 914 x 660	720	327		\$ 14,340
MDW-48-5CFM	5	42	74.19 x 48.00 x 26.00	1884 x 1220 x 660	800	363		\$ 14,980



Dimensions nominal
Shipping Class #85
Pass Thru Sliding Mirrored Doors — Add \$700 — specify Right or Left when ordering
FOB Simpsonville, SC

VERTICAL STYLE FLOOR MODELS

Model	Capacity		Overall Dimensions (HxWxD)		Ship Wt.		Electrical	List Price US\$
	# Shelves	# Domes	in.	mm.	lbs.	kilos		
MDW-36-3VFM	3	12	56.19 x 36.00 x 16.00	1427 x 914 x 406	240	163	Please refer to specification sheet for details	\$ 10,150
MDW-48-3VFM	3	18	56.19 x 48.00 x 16.00	1427 x 1220 x 406	320	145		\$ 10,580
MDW-36-4VFM	4	16	65.19 x 36.00 x 16.00	1656 x 914 x 406	420	191		\$ 11,800
MDW-48-4VFM	4	24	65.19 x 48.00 x 16.00	1656 x 1220 x 406	500	227		\$ 12,780
MDW-36-5VFM	5	20	74.19 x 36.00 x 16.00	1884 x 914 x 406	600	271		\$ 13,400
MDW-48-5VFM	5	30	74.19 x 48.00 x 16.00	1884 x 1220 x 406	680	309		\$ 13,720



Dimensions nominal
Shipping Class #85
Pass Thru Sliding Mirrored Doors — Add \$700 — specify Right or Left when ordering
Standard shelves are 10" deep
Extra deep 20" shelves available — Consult Factory
FOB Simpsonville, SC

ROTISSERIES

GAS • ELECTRIC

ROTISSERIES



BKI pioneered the commercial Rotisserie and is still the reigning industry leader. BKI offers a large selection of Rotisseries in gas and electric models, and are easy to operate and safe to use.

Our rotisseries deliver perfect results time after time — every time. Superior design and innovative features include cool-door technology, fast cook times and quick recovery.

BKI Rotisseries feature multiple cooking modes and holding capabilities as well as offering

flexibility in application by easily changing V-Spits, meat forks, skewers and gooser baskets.

Features include high visibility with attractive design, lighted interiors for theater and maximum customer attraction, curved glass picture window, and programmable modes with pre-heat and hold capability.

BKI Rotisseries are constructed of the highest quality materials and superior craftsmanship.

ROTISSERIES

DRG SERIES COMPUTER-CONTROLLED • GAS DOUBLE REVOLVING

The DRG series is designed to cook meats and vegetables to satisfy peak demands while enjoying all the efficiency gas delivers. Combined with ample capacity – up to 48 chickens per hour – the DRG offers innovative features sure to heat up any supermarket's appeal and profitability.

The DRG takes center stage in the Theater of cooking with an attractive ambiance flame and interior lighting to display your product while cooking or holding. An optional Split Rotor System is available for even more eye-catching possibilities.

Standard features include Cool Door Technology, push-button water fill, and a removable rotor system for easy cleaning. Also included are infrared ceramic burners, a single stage cook and hold computer with 5 customizable cook programs, and efficient Natural or LP gas operation. To get the most out of the Ambiance flame, ceramic logs and a support shelf are provided.

Optional accessories designed to extend the DRG's function and versatility include a stand with 5" (127mm) locking casters, Large and Small Clam Shell baskets (available for both Split and Single rotor systems), a vee Spit transport cart, additional vee spits, and replacement Neoprene Insulated mitts.

GAS ROTISSERIES



DRG-40-SP
shown with optional stand

**STAND
SOLD
SEPARATELY**

**CHOOSE
MEAT FORKS,
BASKETS or
V-SPITS
WHEN
ORDERING**

DRG - SPLIT SHAFT

Model	***Product Capacity*		*Overall Dimensions (HxWxD)		Ship Wt.		Gas		Electrical		List Price US\$
	Meat Forks	V-Spits	in.	mm.	lbs.	kilos	BTUH	KWH	volts	amps	
DRG-40-SP	40	32	76.5 x 58.69 x 38.13	1943 x 1490 x 968	1410	640	135,000 NG 120,000 LP	39.50 35.15	120	1.84	\$ 31,400



*Dimensions nominal
Shipping Class #85
***Based on 3 lb. chickens
*Height includes 33.13" (841mm) stand
FOB Simpsonville, SC*

DRG - SINGLE SHAFT

Model	***Product Capacity		*Overall Dimensions (HxWxD)		Ship Wt.		Gas		Electrical		List Price US\$
	Meat Forks	V-Spits	in.	mm.	lbs.	kilos	BTUH	KWH	volts	amps	
DRG-40-SI	48	40	76.5 x 58.69 x 38.13	1943 x 1490 x 968	1410	640	135,000 NG 120,000 LP	39.50 35.15	120	1.84	\$ 27,900



*Dimensions nominal
Shipping Class #85
***Based on 3 lb. chickens
*Height includes 33.13" (841mm) stand
FOB Simpsonville, SC*

ACCESSORIES & OPTIONS — DRG SERIES

Model	Neoprene Insulated Mitt 18"	V-Spit for Split Shaft Rotor - 16.3"	V-Spit for Split Shaft Rotor: 26.6"	V-Spit for Split Shaft Rotor: 41.6"	Stand	Spit Cart	Cleaner	Clam Shell Baskets	
								Small	Large
DRG-40-SP	\$ 90	\$ 160	\$ 155	—	\$ 1525	\$ 2750	\$ 110	\$ 140	\$ 160
DRG-40-SI	\$ 90	—	—	\$ 175	\$ 1525	\$ 2750	\$ 110	\$ 140	\$ 160

Some options are only valid when ordered and shipped with unit

ELECTRIC ROTISSERIES

ROTISSERIES



FS

FS SERIES

SINGLE REVOLVING • COUNTER TOP
ELECTRIC • TOUCHPAD CONTROLLER

Perfect for delis, convenience stores and quick-serve restaurants, BKI's counter top rotisserie utilizes valuable counter space with a "hot-hold" feature to enhance product merchandising and profitability. Serve your customers self-basted chicken, buffalo wings, turkey breasts or ribs cooked perfectly time and time again with BKI's versatile rotisserie. Excellent lighting promotes eye appeal and helps maintain optimum temperature so your customers keep coming back for more.

Standard features include up to (9) 3lb (1.36kg) chicken capacity, high visibility with attractive design, compact unit for small spaces, single stage cook and hold computer with 3 customizable cook programs, removable rotors for easy cleaning, easy removable fat collection tray, lighted theater for maximum customer attraction, removable stainless steel parts for ease of cleaning.

Specify meat forks or baskets when ordering.

FS - SINGLE ROTATING SERIES

Model	***Product Capacity			*Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
	Meat Forks	V-Spits	# Baskets	in.	mm.	lbs.	kilos	volts	**KW	
FS	3	—	4	32.75 x 31.50 x 21.75	832 x 800 x 552	195	89	120 or 120/280 or 208/240	3.3 3.2	\$ 8,200
FS-PT (Pass Thru)	3	—	4	32.75 x 31.50 x 21.75	832 x 800 x 552	195	89	120 or 120/280 or 208/240	3.3 3.2	\$ 8,600



Dimensions nominal
Shipping Class #85
***Based on 3 lb. chickens
*Height includes 4" (101mm) legs — width: add 2.25" (57mm) for handle
Depth includes handle
**International voltages available — contact BKI
FOB Simpsonville, SC

ACCESSORIES & OPTIONS — FS SERIES

Model	Neoprene Insulated Mitt 18"	Heat Shield	Meat Fork Assembly	Meat Basket
FS	\$ 90	\$ 565	\$ 60	\$ 50
FS-PT (Pass Thru)	\$ 90	\$ 565	\$ 60	\$ 60

Some options are only valid when ordered and shipped with unit

ROTISSERIES

DR SERIES

ELECTRIC • WITH HOLDING CABINET

Maximize limited space in your delis, convenience stores and quick-serve restaurants with BKI's stackable or single double revolving ovens. The entire cooking mechanism revolves and so does each individual skewer for even cooking and "show and sell" excitement. Built-in automatic "hot-hold" feature enhances product merchandising and profitability, and a self-basting process ensures tender, juicy products.

Standard features include double revolving design (mechanism and individual skewer), removable drive system, grease drawer and pans, control panel with manual switches and programmable single stage cook computer, tubular heating elements, lamps for product illumination, fan for cooling electrical components, customer and operator side doors, built-in automatic "hot-hold" and self basting process.

Specify meat forks, v-spits or baskets when ordering.

ELECTRIC ROTISSERIES



DR-34

DR - DOUBLE ROTATING SERIES

Model	***Product Capacity			*Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
	Meat Forks	V-Spits	# Baskets	in.	mm.	lbs.	kilos	volts	**KW	
DR-34	20	15	5	33.13 x 42.00 x 30.25	842 x 1067 x 769	410	186	208 or 220 or 240	6.18 6.91 6.21	\$ 14,300
DR-34/2	40	30	10	76.25 x 43.75 x 33.25	1937 x 1137 x 845	830	377	208 or 220 or 240	6.18 6.91 6.21	** \$ 28,600



Dimensions nominal
Shipping Class #85

***Based on 3 lb. chickens

*Height includes 4" (101mm) legs — width: add 2.25" (57mm) for handle

**Per oven — DR-34/2 is a double stack — each oven requires a separate electrical connection
**International voltages available — contact BKI
FOB Simpsonville, SC

ACCESSORIES & OPTIONS — DR SERIES

Model	Neoprene Insulated Mitt 18"	V-Spit	Meat Fork Assembly	Turkey Fork Assembly	Clamshell Basket	Large Clamshell Basket	Door Lock
DR-34	\$ 90	\$ 140	\$ 140	\$ 140	\$ 140	\$ 160	\$ 60
DR-34/2	\$ 90	\$ 140	\$ 140	\$ 140	\$ 140	\$ 160	\$ 60

Some options are only valid when ordered and shipped with unit

ELECTRIC ROTISSERIES



VGG-16-C-PT



ROTISSERIES

VGG SERIES ELECTRIC • HIGH CAPACITY

Ideal for supermarkets and superstores, the VGG's high cooking capacity will meet your growing customer demands and improve profitability by cooking up to 80 - 3lb (1.36kg) chickens in 75 minutes. Your staff saves time with a hassle-free and easy to remove rotor system, designed for quick cleaning. BKI's Touch Tec control makes operation a breeze with "one touch" control and program lock-outs to protect important settings. The control features 15 customizable cook and hold programs to increase menu offerings, a bright touchscreen display for monitoring and programming the controller, and a new bilingual feature which allows operation in English or Spanish. Innovative safety features include cool door technology giving operators peace of mind, sensors that stop rotation when a door is opened, and a support handle and optional drain on the drippings drawer to aid in disposal. Whether poultry, pork, beef, vegetables or whatever your specialty, the VGG is sure to maximize customer satisfaction and produce uniform, consistent results every time.

FLAT GLASS - SOLID BACK

Model	***Product Capacity			*Overall Dimensions (HxWxD)		Ship Wt.		Electrical		List Price US\$
	Meat Fork	V-Spit	# Baskets	in.	mm.	lbs.	kilos	volts	**KW	
VGG-5-F	20	15	5	39.75 x 36.25 x 32.13	1010 x 921 x 815	430	195	208 or 220 or 240	6.5 6.0 7.1	\$ 11,150
VGG-8-F	40	32	8	45.50 x 41.00 x 39.38	1156 x 1041 x 1000	565	256	208 or 220 or 240	11.1 10.3 12.0	\$ 12,990
VGG-16-F	80	64	16	79.05 x 41.00 x 39.38	2008 x 1041 x 1000	982	445	208 or 220 or 240	11.1 10.3 12.0	** \$ 23,490

FLAT GLASS - PASS THRU

VGG-5-F-PT	20	15	5	39.75 x 36.25 x 32.13	1010 x 921 x 815	430	195	208 or 220 or 240	6.5 6.0 7.1	\$ 11,800
VGG-8-F-PT	40	32	8	45.50 x 41.00 x 39.38	1156 x 1041 x 1000	565	256	208 or 220 or 240	11.1 10.3 12.0	\$ 14,020
VGG-16-F-PT	80	64	16	79.05 x 41.00 x 39.38	2008 x 1041 x 1000	982	445	208 or 220 or 240	11.1 10.3 12.0	** \$ 25,990

CURVED GLASS - SOLID BACK

VGG-5-C	20	15	5	39.75 x 36.25 x 32.13	1010 x 921 x 815	430	195	208 or 220 or 240	6.5 6.0 7.1	\$ 11,180
VGG-8-C	40	32	8	45.50 x 41.00 x 39.38	1156 x 1041 x 1000	565	256	208 or 220 or 240	11.1 10.3 12.0	\$ 13,800
VGG-16-C	80	64	16	79.05 x 41.00 x 39.38	2008 x 1041 x 1000	982	445	208 or 220 or 240	11.1 10.3 12.0	** \$ 26,400

CURVED GLASS - PASS THRU

VGG-5-C-PT	20	15	5	39.75 x 36.25 x 32.13	1010 x 921 x 815	430	195	208 or 220 or 240	6.5 6.0 7.1	\$ 12,400
VGG-8-C-PT	40	32	8	45.50 x 41.00 x 39.38	1156 x 1041 x 1000	565	256	208 or 220 or 240	11.1 10.3 12.0	\$ 14,500
VGG-16-C-PT	80	64	16	79.05 x 41.00 x 39.38	2008 x 1041 x 1000	982	445	208 or 220 or 240	11.1 10.3 12.0	** \$ 27,800



Dimensions nominal — Shipping Class #85

***Based on 3lb. chickens

*Height includes legs

** Per oven — VGG-16 is double stacked — each rotisserie requires separate electrical connection
FOB Simpsonville, SC

ACCESSORIES & OPTIONS — VGG SERIES

Model	Neoprene Insulated Mitt 18"	V-Spit	Meat Fork	Meat Basket w 4 Goosers	Meat Basket Flat	VGG-5 Stand	VGG-8 Stand	VGG-16 Spit Cart	*Ventless Hood
VGG	\$ 90	\$ 140	\$ 100	\$ 140	\$ 140	\$ 1560	\$ 1660	\$ 2000	\$ 6950

Some options are only valid when ordered and shipped with unit

*For use with any model VGG-8 or any model VGG-16

ROTISSERIES

VGG-CO SERIES ELECTRIC • HIGH CAPACITY

Ideal for supermarkets and superstores, the VGG's high volume capacity cooks up to 40 up to 3lb (1.36kg) chickens to perfection in 75 minutes while the convection oven bakes hot foods such as entrees, vegetables and breads to perfection.

Features include innovative cool-door technology and 15 custom programs can be stored to increase menu offerings from poultry to pork, beef, vegetables and pies and ensures uniform, consistent results every time. Program features include pre-heat and holding functions.

Our large capacity, high visibility, attractive design provides lighted theater for maximum customer attraction. Curved glass picture window is optional.

Specify meat forks, v-spits or baskets when ordering.

ELECTRIC ROTISSERIES



VGG-CO

ROTISSERIE
CONVECTION
OVEN
COMBINATION

VENTLESS
HOODS
NOW
AVAILABLE

FLAT GLASS - SOLID BACK

Model	***Product Capacity			*Overall Dimensions (HxWxD)		Ship Wt.		Electrical				List Price US\$
	Meat Fork	V-Spit	# Baskets	in.	mm.	lbs.	kilos	Rotisserie		Convection		
								volts	KW**	volts	KW**	
VGG8-CO-F	40	32	8	45.50 x 41.00 x 39.38	1158 x 1041 x 1000	565	256	208	10.6	208	13.1	\$ 24,400
								240	11.8	240	13.1	

FLAT GLASS - PASS THRU

VGG8-CO-F-PT	40	32	8	45.50 x 41.00 x 39.38	1158 x 1041 x 1000	565	256	208	10.6	208	13.1	\$ 25,200
								240	11.8	240	13.1	

CURVED GLASS - SOLID BACK

VGG8-CO-C	40	32	8	45.50 x 41.00 x 39.38	1158 x 1041 x 1000	565	256	208	10.6	208	13.1	\$ 26,300
								240	11.8	240	13.1	

CURVED GLASS - PASS THRU

VGG8-CO-C-PT	40	32	8	45.50 x 41.00 x 39.38	1158 x 1041 x 1000	565	256	208	10.6	208	13.1	\$ 28,100
								240	11.8	240	13.1	



Dimensions nominal — Shipping Class #85

***Based on 3 lb. chickens

*Height includes legs

** Per oven — VGG-CO-16 is double stacked - each rotisserie requires separate electrical connection
FOB Simpsonville, SC

ACCESSORIES & OPTIONS — VGG-CO SERIES

Model	Neoprene Insulated Mitt 18"	V-Spit	Meat Fork	Meat Basket w 4 Goosers	Meat Basket Flat	Spit Cart	*Ventless Hood
VGG-CO	\$ 90	\$ 140	\$ 100	\$ 140	\$ 140	\$ 2000	\$ 6950

Some options are only valid when ordered and shipped with unit

*For use with VGG-8 / Convection Oven combination

ASK
ABOUT
STACKING A
ROTISSERIE
ON A
COMBIKING

HOT CASES

GLOBAL HOT FOOD DISPLAY MERCHANDISERS

HOT CASES



The BKI Global Series of heated display merchandisers are designed and engineered to provide operators maximum profitability in their hot food program by offering great flexibility and optimum holding capability.

Global Series cases are available in a wide range of display configurations, including:

- All Full-Serve
- All Self-Serve
- Combination Full- and Self-Serve

Cases may be ordered with curved or straight front glass, drop in pans or flat surface display. 5" deep wells accommodate food pans and may be

easily converted to 1" deep, flat, surface warmers. Side panels are available in solid or glass configurations.

All Global Series merchandisers offer reliable and precise holding temperatures by providing upper and lower heat control for each well from one centralized "Touch TEC" control with manager lock-out feature.

Available in 5 sizes from 3-well to 7-well, in counter top or floor models with stainless steel, painted or pedestal base and with protective bumpers.

Cases can be connected, providing a "continuous run" look by using our joining kit accessory.

HOT CASES

OPTIONS & ACCESSORIES

ACCESSORIES & OPTIONS — WDCG HOT CASES

All List Price in US \$

	WDCG-3	WDCG-4	WDCG-5	WDCG-6	WDCG-7	YOUR OPTIONS & COSTS
PROFILE & TRIM OPTIONS — CUSTOMER CHOICE						
Curved Glass — Full Service OR Self Service	no charge	no charge	no charge	no charge	no charge	\$
Straight Glass — Full Service OR Self Service	no charge	no charge	no charge	no charge	no charge	
Stainless Steel Trim Finish	no charge	no charge	no charge	no charge	no charge	
Painted Trim Finish	no charge	no charge	no charge	no charge	no charge	
MOUNTING OPTIONS						
Counter Top Model	standard	standard	standard	standard	standard	
Set of 4" Legs for Counter Top Models	185	185	185	290	290	
Full Base - 28" Height - INCLUDED WITH STOCK CASES	2600	3000	3300	3650	4000	
Full Base - Special Height - 31", 32", 34", 36", 38"	consult factory					
Pedestals - 28" Height - 31", 32", 34", 36", 38"	2860	3300	3630	4015	4400	
Sliding Stainless Steel Doors for Full Base	540	540	540	700	700	
END PANEL OPTIONS						
Glass - Both Ends	standard	standard	standard	standard	standard	
Glass - Left End Only (Deduct)	- 535	- 535	- 535	- 535	- 535	
Glass - Right End Only (Deduct)	- 535	- 535	- 535	- 535	- 535	
Solid, Both Ends in lieu of Glass	130	130	130	130	130	
Solid - Left End Only in lieu of Glass	65	65	65	65	65	
Solid - Right End Only in lieu of Glass	65	65	65	65	65	
SERVICE DOOR OPTIONS						
Clear - 2 Doors	standard	standard	standard	standard	standard	
Clear - 4 Doors	N/A	N/A	370	370	370	
Reflective - 2 Doors	125	125	125	standard	standard	
Reflective - 4 Doors	N/A	N/A	250	300	350	
GENERAL ACCESSORIES & OPTIONS						
2" Black Bumper - Full & Pedestal Only	90	110	130	150	160	
2" Special Color Bumper - Full & Pedestal Only	consult factory					
White Plastic Hinged Work Board	standard	standard	standard	standard	standard	
Stainless Steel Fixed Work Board	550	575	600	625	650	
Stainless Steel Fixed Work Board with Pan Cutouts	Add \$150 per cut out					
Scale Stand	consult factory					
Food Probe & Receptacle	consult factory					
Joining Strip Kit	235	235	235	235	235	
Divider Glass Kit - per piece	385	385	385	385	385	
Racks - 2 section minimum - per double section	225	225	225	225	225	
TIERED-HEATED DISPLAY						
Tiered, Self-Serve Heated Display	540	720	900	N/A	N/A	



ACCESSORIES & OPTIONS (page 64) Sub Total:
 STANDARD STOCK CASES (page 65)
 WDCG BASIC MODEL (page 67) Basic Case Size:
 Voltage:
 SURFACE (page 68) Flat Surface **OR** Full Service:
 GLASS (page 69) Self-Service **OR** Full Service:

TOTAL:

STANDARD STOCK CASES

STANDARD HOT CASES



WDCG-3T full service with optional full base

WDCG GLOBAL SERIES COMPLETE STOCK CASES

STANDARD STOCK CASES INCLUDE:

- 28" Stainless Steel Base
- Full-Service Glass
- Full-Service 5" Deep Wells
- Glass End Panels
- Full Perimeter Bumper

BKI's Global Hot Food Merchandisers are designed with the customer in mind by keeping hot food hot and displayed in their most attractive setting. And BKI keeps the operator in mind by delivering maximum profitability from increased sales and the widest range of display configurations including full-service, self-service, curved or straight glass, drop-in pan or flat surface warmer configurations, choice of counter-top, base or pedestal designs, and/or combinations of all of the above.

Global Series cases are available in 5 sizes, from 3-well to 7-well, may be free-standing or in continuous runs, and come standard with user-friendly Touch Tec controls for independent upper and lower heat control for each well. Touch Tec provides precise and consistent temperature settings with built-in program lock capabilities, and a wide range of options and accessories. Recessed upper lighting is standard and provides attractive merchandising.

WDCG STANDARD STOCK CASES

Accessories & Options page 64

Model	# Wells	**Overall Dimensions (HxWxD)		***Ship Wt.		Electrical		BASIC MODEL ONLY List Price US\$
		in.	mm.	lbs.	kilos	volts*	KW	
WDCG-3	3	49.32 x 42.00 x 38.00	1253 x 1069 x 965	570	259	208 or 220 or 240	4.2 or 3.6 or 4.3	\$ 12,259
WDCG-4	4	49.32 x 55.50 x 38.00	1253 x 1410 x 965	620	281	208 or 220 or 240	4.2 or 3.6 or 4.3	\$ 14,700
WDCG-5	5	49.32 x 69.00 x 38.00	1253 x 1753 x 965	695	315	208 or 220 or 240	4.2 or 3.6 or 4.3	\$ 17,400
WDCG-6	6	49.32 x 82.50 x 38.00	1253 x 2096 x 965	820	372	208 or 220 or 240	4.2 or 3.6 or 4.3	\$ 18,850
WDCG-7	7	49.32 x 96.00 x 38.00	1253 x 2438 x 965	945	429	208 or 220 or 240	4.2 or 3.6 or 4.3	\$ 20,920



Dimensions nominal
Shipping Class #85

*International voltages available

**Height includes standard 28" stainless steel base

***Width does not include cutting boards

***Weight includes standard stainless steel 28" base

TELL US WHAT YOU WANT — WE WILL BUILD A CASE FOR YOU

HOW TO CONFIGURE & PRICE YOUR CASE

BASIC CASE + SURFACE/SERVICE + GLASS + ACCESSORIES

ONE Choose the **BASIC CASE** size from page 67

- This is the basic case and does not include, base or pedestal — it does include hot surface warmers or full-service wells and self-service glass
- Please specify voltage when ordering

TWO Choose from **FLAT SURFACE** or **FULL SERVICE (Full, Deep Well)** configurations on page 68

- FLAT SURFACE warmers are 1" deep (25mm), while FULL SERVICE configurations are 5" deep — Customer's Choice
- FULL SERVICE sections hold one each full-size food pan and one each 1/3-size food pan per section
- FLAT SURFACE and FULL SERVICE sections may be mixed-and-matched and are field-convertible
- Each section is approximately 12" wide (305mm).

THREE Choose **SELF-SERVICE (reach-in)** or **FULL SERVICE GLASS** on page 69

- SELF-SERVICE allows the customer to "reach-in" to the Hot case to help themselves
- Glass sections start at 2' wide (610mm)
- FULL SERVICE glass is an additional charge

FOUR Finish your selections from the available choices on page 64

- Choices include, curved or straight glass, stainless or painted trim, mounting options (counter top, base or pedestals), end panels, service doors, a wide range of additional options & accessories, including a heated tier display

FIVE Determine your price

- Add up your choices from steps ONE through FOUR to arrive at your price:

WORKSHEET		NOTES
WDCG BASIC MODEL (page 65) \$ Basic Case Size: Voltage:		
SURFACE (page 66) Flat Surface OR Full Service:	included	Customer's choice
GLASS (page 67) Self-Service OR Full Service:		Self-service glass included — extra charge for full-service glass
PROFILE & TRIM (page 68) Curved OR Straight Glass: Stainless OR Painted Trim:	included included	Customer's choice Customer's choice
MOUNTING (page 68) Counter Top OR Base OR Pedestal:		Additional charge for base or pedestal
END PANEL (page 68) Type:	included	Glass end panels included — solid end panels extra charge Deduct if no end panel needed
SERVICE DOOR (page 68) Type & Quantity (2 OR 4 door):	included	Options available
GENERAL ACCESSORIES & OPTIONS (page 68) Subtotal Your Selections:		
TIERED HEATED DISPLAY (page 68)		

HOW TO CONFIGURE & PRICE YOUR CUSTOM HOT CASE

CUSTOM HOT CASES



WDCG-3T full service with optional full base

WDCG GLOBAL SERIES

FULL SERVE • SELF-SERVE • DROP-IN PANS
SURFACE HEATERS • CURVED GLASS
STRAIGHT GLASS • COUNTER TOP • FLOOR

BKI's Global Hot Food Merchandisers are designed with the customer in mind by keeping hot food hot and displayed in their most attractive setting. And BKI keeps the operator in mind by delivering maximum profitability from increased sales and the widest range of display configurations including full-service, self-service, curved or straight glass, drop-in pan or flat surface warmer configurations, choice of counter-top, base or pedestal designs, and/or combinations of all of the above.

Global Series cases are available in 5 sizes, from 3-well to 7-well, may be free-standing or in continuous runs, and come standard with user-friendly Touch Tec controls for independent upper and lower heat control for each well. Touch Tec provides precise and consistent temperature settings with built-in program lock capabilities, and a wide range of options and accessories. Recessed upper lighting is standard and provides attractive merchandising.

Choose a base model and then add your choice of display and glass configurations, glass type, mounting options, end-panels and more. Even add a second tier to increase capacity.

WDCG BASIC MODELS

Accessories & Options page 64

Model	# Wells	**Overall Dimensions (HxWxD)		***Ship Wt.		Electrical		BASIC MODEL ONLY List Price US\$
		in.	mm.	lbs.	kilos	volts*	KW	
WDCG-3T	3	31.38 x 42.00 x 38.00	797 x 1069 x 965	660	229	208 or 220 or 240	4.2 or 3.6 or 4.3	\$ 9,369
WDCG-4T	4	31.38 x 55.50 x 38.00	797 x 1410 x 965	695	315	208 or 220 or 240	4.2 or 3.6 or 4.3	\$ 11,290
WDCG-5T	5	31.38 x 69.00 x 38.00	797 x 1753 x 965	730	331	208 or 220 or 240	4.2 or 3.6 or 4.3	\$ 13,570
WDCG-6T	6	31.38 x 82.50 x 38.00	797 x 2096 x 965	770	349	208 or 220 or 240	4.2 or 3.6 or 4.3	\$ 14,450
WDCG-7T	7	31.38 x 96.00 x 38.00	797 x 2438 x 965	805	365	208 or 220 or 240	4.2 or 3.6 or 4.3	\$ 15,970



*Dimensions nominal
Shipping Class #85*

***International voltages available**

****Height does not include legs, bases or pedestals**

****Width does not include cutting boards**

*****Weight does not include bases, pedestals or accessories**



HOT CASES

HOW TO CONFIGURE & PRICE YOUR CUSTOM HOT CASE

FLAT SURFACE & FULL SERVICE CONFIGURATION CHART — INCLUDED IN BASE PRICE

 Flat Surface Warmer
• 1" Deep

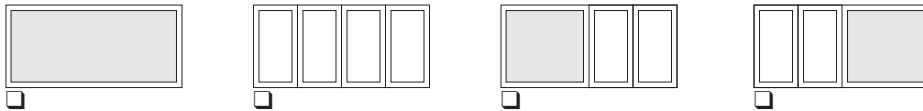
 Full Service
• 5" Deep — 1 & 1/3 Size Pan per Section

CHOOSE YOUR PREFERENCE
No Additional Charge

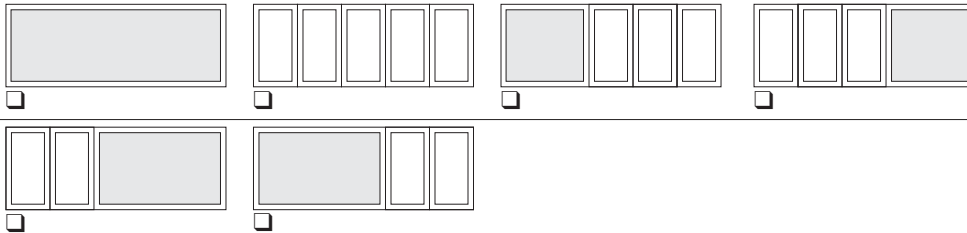
WDCG-3
2 configurations



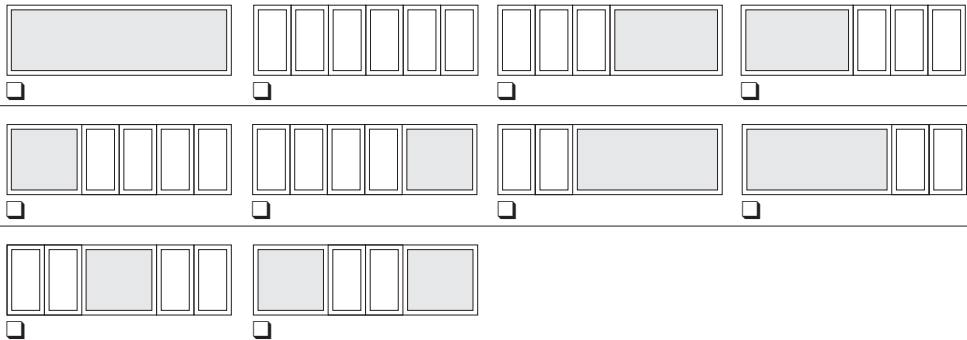
WDCG-4
4 configurations



WDCG-5
6 configurations



WDCG-6
10 configurations



WDCG-7
16 configurations



HOW TO CONFIGURE & PRICE YOUR CUSTOM HOT CASE

HOT CASES

GLASS CONFIGURATION CHART



Full Service Glass Extra Charge
Choose Straight or Curved Glass on page 66 — No Charge

WDCG-3 2 configurations	<input type="checkbox"/> N/C	<input type="checkbox"/> \$ 200		
WDCG-4 4 configurations	<input type="checkbox"/> N/C	<input type="checkbox"/> \$ 300	<input type="checkbox"/> \$ 150	<input type="checkbox"/> \$ 150
WDCG-5 6 configurations	<input type="checkbox"/> N/C	<input type="checkbox"/> \$ 400	<input type="checkbox"/> \$ 300	<input type="checkbox"/> \$ 300
	<input type="checkbox"/> \$ 150	<input type="checkbox"/> \$ 150		
WDCG-6 10 configurations	<input type="checkbox"/> N/C	<input type="checkbox"/> \$ 600	<input type="checkbox"/> \$ 300	<input type="checkbox"/> \$ 300
	<input type="checkbox"/> \$ 400	<input type="checkbox"/> \$ 150	<input type="checkbox"/> \$ 150	<input type="checkbox"/> \$ 400
	<input type="checkbox"/> \$ 300	<input type="checkbox"/> \$ 150		
WDCG-7 16 configurations	<input type="checkbox"/> N/C	<input type="checkbox"/> \$ 700	<input type="checkbox"/> \$ 600	
	<input type="checkbox"/> \$ 600	<input type="checkbox"/> \$ 300	<input type="checkbox"/> \$ 300	
	<input type="checkbox"/> \$ 300	<input type="checkbox"/> \$ 150	<input type="checkbox"/> \$ 150	
	<input type="checkbox"/> \$ 400	<input type="checkbox"/> \$ 400	<input type="checkbox"/> \$ 150	
	<input type="checkbox"/> \$ 150	<input type="checkbox"/> \$ 400	<input type="checkbox"/> \$ 400	
	<input type="checkbox"/> \$ 300			

TIERED HOT CASES

TDCG GLOBAL SERIES

FULL SERVICE • 5" DEEP WELLS
HEATED TIERED SHELF

FULL SERVICE CURVED GLASS • FULL BASE

The new TDCG Series of heated display merchandisers are designed and engineered to provide operators maximum profitability in their hot food program by offering great flexibility and optimum holding capability.

These cases are specifically designed and engineered to hold cooked proteins for extended periods.

The new TDCG Series merchandisers offer reliable and precise holding temperatures by providing upper and lower heat control from one centralized "TouchTEC" control with manager lock-out feature.

Available in 5 sizes from 3-well to 7-well, in floor models with stainless steel or painted bases with protective bumpers.

All TDCG cases feature full-service 5" deep wells, heated tiered shelf, full service curved glass, full base and a wide range of accessories and options.

Contact BKI's Customer Service at
1-800-927-6887
for more information and pricing

TIERED HOT CASES



TDCG-3

AMBIENT DELI CASES



ADCG-4

AMBIENT DELI CASES

FULL SERVE • SELF-SERVE • DROP-IN PANS
CURVED GLASS • STRAIGHT GLASS
COUNTER TOP • FLOOR

BKI ambient deli cases have all the features and benefits of the Global Series Waterless Deli Cases without heated wells and are ideal for holding products at room temperature or may be used with ice in the 5" deep wells for creative marketing, display and food holding.

Ambient deli cases are available in 3, 4, 5, 6 and 7 well units.

Further flexibility is offered with a choice of counter top, full base, pedestal base, continuous run and a wide range of accessories and options.

Ambient deli cases can be used side-by-side with our WDCG hot cases.

Contact BKI's Customer Service at
1-800-927-6887
for more information and pricing

HOT OVER COLD

COMBINATION DISPLAY MERCHANDISER CASES

COMBINATION CASES HOT OVER COLD



WDCG-5
Hot Over Cold

The BKI Global Series of Hot Over Cold combinations are designed and engineered to provide operators maximum profitability by offering efficient production combined with maximum merchandising capability, all in a compact system.

BKI Combination Hot Over Cold refrigerated display merchandisers are available in 3, 4, 5, 6 or 7 well lengths with the customer's choice of custom end panel color, and remote or self-contained refrigeration systems.

Further versatility is offered with the choice of a standard self-serve surface warmer or larger capacity tiered surface warmer display.

All Global Series display merchandisers offer reliable and precise holding temperatures by providing upper and lower heat control from one centralized "Touch TEC" control.

Cold case is available as a retrofit for existing installations of BKI Global Deli Cases.

**Contact BKI's Customer Service at
1-800-927-6887
for more information and pricing**

COMBINATION CASES AMBIENT OVER COLD

The BKI Global Series of Ambient Over Cold combinations are designed and engineered to provide operators maximum profitability by offering efficient production combined with maximum merchandising capability, all in a compact system.

BKI Combination Hot Over Cold refrigerated display merchandisers are available in 3, 4, 5, 6 or 7 well lengths with the customer's choice of custom end panel color, and remote or self-contained refrigeration systems.

Further versatility is offered with the choice of wells or standard self-serve surface or larger capacity tiered shelf display.

**Contact BKI's Customer Service at
1-800-927-6887
for more information and pricing**

AMBIENT OVER COLD



ADCG-5
Ambient Over Cold

ROTISSERIE & DISPLAY MERCHANDISER COMBINATIONS

COMBINATIONS

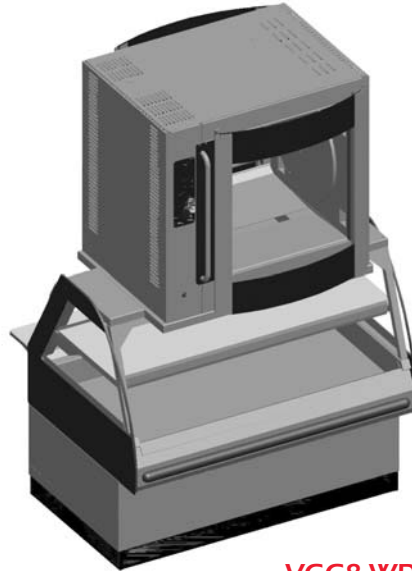
COMBINATIONS

DR-34/WDCG • VGG5/WDCG • VGG8/WDCG

The BKI Global Series of rotisserie/heated display combinations are designed and engineered to provide operators maximum profitability by offering efficient production combined with maximum merchandising capability; all in a compact system.

BKI Combo units are available in a variety of rotisserie capacities and display case sizes. Further versatility is offered with the choice of a standard self-serve surface warmer or larger capacity tiered surface warmer display.

All Global Series display merchandisers offer reliable and precise holding temperatures by providing upper and lower heat control from one centralized "TouchTEC" control.



VGG8-WDCG-5

ROTISSERIE & DISPLAY MERCHANDISER COMBINATIONS

ROTISSERIE MODEL	DISPLAY MERCHANDISER MODEL	List Price US\$
DR-34 — SEE PAGE 60	WDCG-3 — SEE PAGES 66-69 WDCG-4 WDCG-5	ADD ROTISSERIE & DISPLAY MERCHANDISER PRICES TOGETHER
VGG5 — SEE PAGE 61	WDCG-3 — SEE PAGES 66-69 WDCG-4 WDCG-5	ADD ROTISSERIE & DISPLAY MERCHANDISER PRICES TOGETHER
VGG8 — SEE PAGE 61	WDCG-3 — SEE PAGES 66-69 WDCG-4 WDCG-5	ADD ROTISSERIE & DISPLAY MERCHANDISER PRICES TOGETHER



BKI LIMITED WARRANTY

PO Box 80400 • Simpsonville, SC 29680-0400 • USA
(864) 963-3471 • Toll Free: (800) 927-6887 • Fax: (864) 963-5316

WHAT IS COVERED

This warranty covers defects in material and workmanship under normal use, and applies only to the original purchaser providing that:

- The equipment has not been accidentally or intentionally damaged, altered or misused;
- The equipment is properly installed, adjusted, operated and maintained in accordance with National and local codes, and in accordance with the installation and operating instructions provided with this product.
- The serial number rating plate affixed to the equipment has not been defaced or removed.

WHO IS COVERED

This warranty is extended to the original purchaser and applies only to equipment purchased for use in the U.S.A.

COVERAGE PERIOD

- Warranty claims must be received in writing by BKI within one (1) year from date of installation or within one (1) year and three (3) months from date of shipment from the factory, whichever comes first.
- COB Models: One (1) Year limited parts and labor
- COM Models: Two (2) Year limited parts and labor. COM convection ovens also have a two (2) year door warranty.
- CO1 Models: Two (2) Year limited parts and labor; (5) Year limited door warranty.
- BevLes Products: (2) Year limited parts and labor.
- Warranty period begins the date of dealer invoice to customer or ninety (90) days after shipment date from BKI - whichever comes first.

WARRANTY COVERAGE

This warranty covers on-site labor, parts and reasonable travel time and travel expenses of the authorized service representative up to (100) miles round trip and (2) hours travel time and performed during regular, weekday business hours.

EXCEPTIONS

Any exceptions must be pre-approved in advance and in writing by BKI. The extended door warranty on convection ovens years 3 through 5 is a parts only warranty and does not include labor, travel, mileage or any other charges.

EXCLUSIONS

- Negligence or acts of God,
- Thermostat calibrations after (30) days from equipment installation date,
- Air and Gas adjustments,
- Light bulbs,
- Glass doors and door adjustments,
- Fuses,
- Adjustments to burner flames and cleaning of pilot burners,
- Tightening of screws or fasteners,
- Failures caused by erratic voltages or gas suppliers,
- Unauthorized repair by anyone other than a BKI Factory Authorized Service Center,
- Damage in shipment,
- Alteration, misuse or improper installation,
- Thermostats and safety valves with broken capillary tubes,
- Freight - other than normal UPS charges,
- Ordinary wear and tear,
- Failure to follow installation and/or operating instructions,
- Events beyond control of the company.

INSTALLATION

Leveling, as well as proper installation and check out of all new equipment - per appropriate installation and use materials - is the responsibility of the dealer or installer, not the manufacturer.

REPLACEMENT PARTS

BKI genuine Factory OEM parts receive a (90) day materials warranty effective from the date of installation by a BKI Factory Authorized Service Center.

This Warranty is in lieu of all other warranties, expressed or implied, and all other obligations or liabilities on the manufacturers part. BKI shall in no event be liable for any special, indirect or consequential damages, or in any event for damages in excess of the purchase price of the unit. The repair or replacement of proven defective parts shall constitute a fulfillment of all obligations under the terms of this warranty.

WE'VE GOT YOU COVERED!



BKI / BevLes

2812 Grandview Drive • Simpsonville, SC 29680
864-963-3471 • 1-800-927-6887 • fax: 864-963-5316 • www.bkideas.com



09.08 / 10k