

Convection Oven

MODEL CO

Installation & Operation Manual

Serial Numbers 120317 and higher



Warranty Information

LIMITED ONE YEAR WARRANTY

BKI (The "Company") warrants to the original purchaser that at time of shipment from the Company factory, this equipment will be free from defect in materials and workmanship. Written notice of a claim under this warranty must be received by the Company within ONE YEAR from the date of installation, but no longer than ONE YEAR AND THREE MONTHS from date of shipment from the factory. Defective conditions caused by abnormal use or misuse, lack of or improper maintenance, damage by third parties, alterations by unauthorized personnel, acts of God, failure to follow installation and/or operating instructions, or any other events beyond the reasonable control of the Company will NOT be covered under this warranty. The obligation of the Company under this warranty shall be limited to repairing or replacing (at the option of the Company) any part, with the exception of lamps, fuses, and glass (which are not covered under warranty), which is found defective in the reasonable opinion of the Company. Any part found defective by the Company will be repaired or replaced without charge F.O.B. factory, Simpsonville, South Carolina or F.O.B. authorized BKI Distributor. The Company and/or its authorized representatives will assume the normal replacement labor expense for the defective part for the period of the warranty as stated above, excluding travel and/or other expenses incidental to the replacement of the defective part, where replacement work is performed during standard business hours and not subject to overtime, holiday rates, and/or any additional fees. IN NO EVENT SHALL THE COMPANY BE LIABLE FOR LOSS OF USE, LOSS OF REVENUE OR LOSS OF PRODUCT OR PROFIT OR FOR INDIRECT OR CONSEQUENTIAL DAMAGES INCLUDING BUT NOT LIMITED TO, FOOD SPOILAGE OR PRODUCT LOSS. WARRANTY DOES NOT COVER GLASS BREAKAGE. THE ABOVE WARRANTY IS EXCLUSIVE AND ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, ARE EXCLUDED INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE.

REPLACEMENT PARTS

Any appliance replacement part, with the exception of lamps, fuses, and glass, which proves to be defective in material or workmanship within ninety (90) days of installation will be replaced without charge F.O.B. Factory, Simpsonville, SC or F.O.B. authorized BKI Distributor. The user shall have the responsibility and expense of removing and returning the defective part to the Company as well as the cost of reinstalling the replacement or repaired part.

Table of Contents

Table of Contents	1
Introduction	2
Safety Precautions	2
Safety Signs and Messages	2
Safe Work Practices	3
Safety Decals	5
Health And Sanitation Practices	7
Food Handling	7
Storage Of Raw Meats	7
Coding Cooked Foods	7
Storage Of Prepared Foods	7
Operation	8
Controls and Indicators	8
Operating the Oven	9
Cooking Suggestions	9
Installation	10
Unpacking and Handling	10
Location and Clearance	10
Wiring	10
Maintenance	11
Scheduled Maintenance	11
Oven Cleaning	11
Troubleshooting	12
Repair	13
Lamp Replacement	13

Introduction

Congratulations! You have chosen a **Convection Oven** that will give you many years of fine service from the original manufacturer, **BKI**.

The **BKI** name and trademark on this unit assures you of the finest in design and engineering -- that it has been built with care and dedication -- using the best materials available. Attention to the operating instructions regarding proper installation, operation, and maintenance will result in long lasting dependability to insure the highest profitable return on your investment.

NOTICE

PLEASE READ THIS ENTIRE MANUAL BEFORE OPERATING THE UNIT. If you have any questions, please contact your BKI Distributor. If they are unable to answer your questions, contact the BKI Technical Service Department, toll free: 1-800-927-6887. Outside the U.S., call 1-864-963-3471.

Safety Precautions

Always follow recommended safety precautions listed in this manual. Below is the safety alert symbol. When you see this symbol on your equipment, be alert to the potential for personal injury or property damage.



Safety Signs and Messages

The following Safety signs and messages are placed in this manual to provide instructions and identify specific areas where potential hazards exist and special precautions should be taken. Know and understand the meaning of these instructions, signs, and messages. Damage to the equipment, death or serious injury to you or other persons may result if these messages are not followed.

⚠ DANGER

This message indicates an imminently hazardous situation, which, if not avoided, will result in death or serious injury.

⚠ WARNING

This message indicates a potentially hazardous situation, which, if not avoided, could result in death or serious injury.

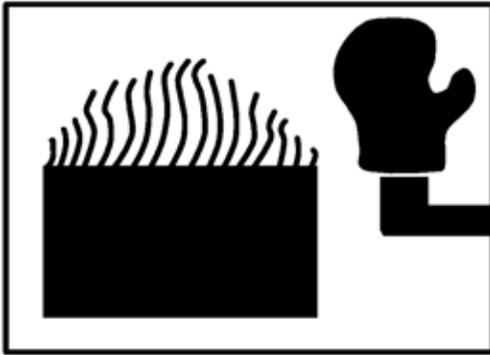
⚠ CAUTION

This message indicates a potentially hazardous situation, which, if not avoided, may result in minor or moderate injury. It may also be used to alert against unsafe practices.

NOTICE

This message is used when special information, instructions or identification are required relating to procedures, equipment, tools, capacities and other special data.

Safe Work Practices



Wear Safe Clothing Appropriate To Your Job

Always wear your insulated mitts when handling hot racks or touch any hot metal surface. If you lose or damage your mitts, you can buy new ones at your local restaurant equipment supply store or from your local BKI Distributor.

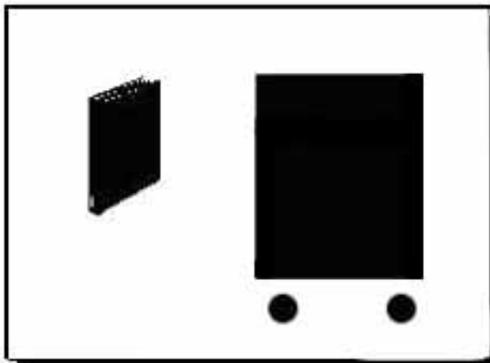
Never wear loose clothing such as neckties or scarves while operating this equipment. Keep loose hair tied back or in a hair net while operating this equipment.

Always wear appropriate personal protection equipment during the cleaning process to guard against possible injury from hot cleaning solution.



Beware of High Voltage

This equipment uses high voltage. Serious injury can occur if you or any untrained or unauthorized person installs, services, or repairs this equipment. Always use an Authorized Service agent to service your equipment.



Keep this manual with the Equipment

This manual is an important part of your equipment. Always keep it near for easy access.

If you need to replace this manual, contact:

BKI
 Technical Services Department
 P.O. Box 80400
 Simpsonville, S.C. 29680-0400
 Or call toll free: 1-800-927-6887
 Outside the U.S., call 864-963-3471



Protect Children

Keep children away from this equipment. Children may not understand that this equipment is dangerous for them and others.

NEVER allow children to play near or operate your equipment.

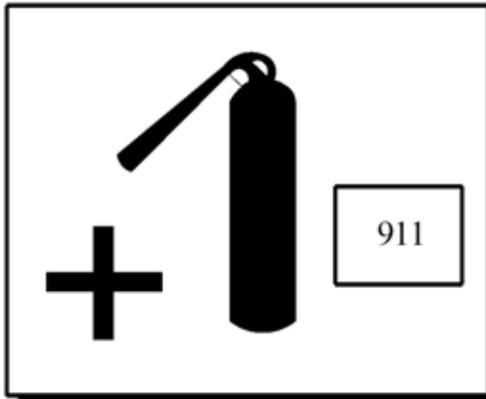


Keep Safety Labels Clean and in Good Condition

Do not remove or cover any safety labels on your equipment. Keep all safety labels clean and in good condition. Replace any damaged or missing safety labels. Refer to the Safety Labels section for illustration and location of safety labels on this unit.

If you need a new safety label, obtain the number of the specific label illustrated on page 5, then contact:

BKI
 Technical Services Department
 P.O. Box 80400
 Simpsonville, S.C. 29680-0400
 Or call toll free: 1-800-927-6887
 Outside the U.S., call 864-963-3471

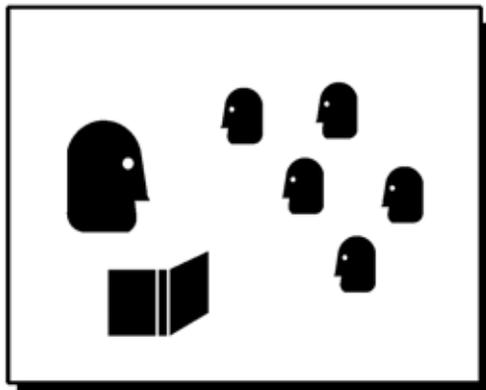


Be Prepared for Emergencies

Be prepared for fires, injuries, or other emergencies.

Keep a first aid kit and a fire extinguisher near the equipment. You must use a 40-pound Type BC fire extinguisher and keep it within 25 feet of your equipment.

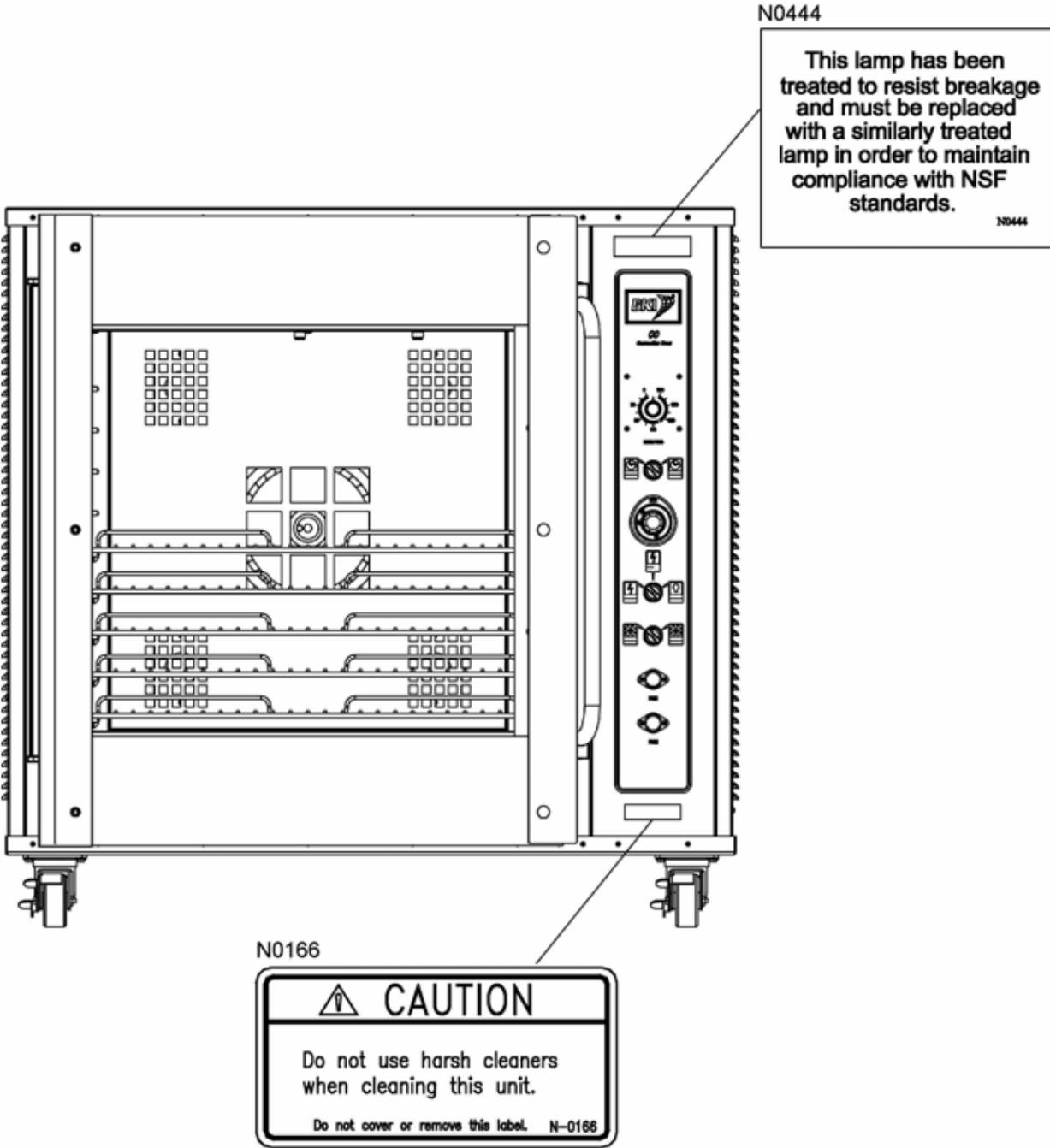
Keep emergency numbers for doctors, ambulance services, hospitals, and the fire department near your telephone.



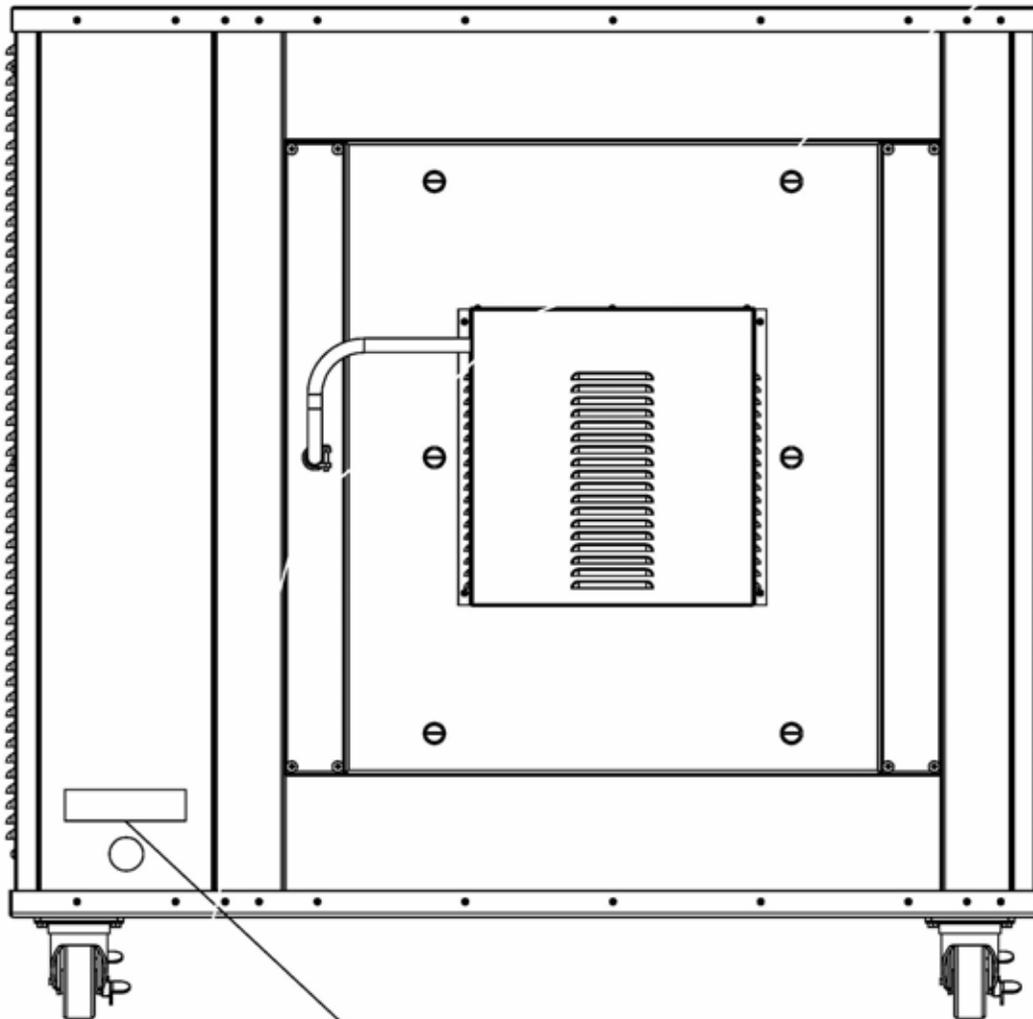
Know your responsibilities as an Employer

- Make certain your employees know how to operate the equipment.
- Make certain your employees are aware of the safety precautions on the equipment and in this manual.
- Make certain that you have thoroughly trained your employees about operating the equipment safely.
- Make certain the equipment is in proper working condition. If you make unauthorized modifications to the equipment, you will reduce the function and safety of the equipment.

Safety Decals



CO FRONT VIEW



N0202



CO BACK VIEW

Health And Sanitation Practices

BKI ovens are manufactured to comply with health regulations and are tested and certified to UL[®], CUL[®], and NSF[®] standards. You must operate the equipment properly using only quality products and use meat thermometers to insure meats are thoroughly cooked.

Food Handling

- Wash hands thoroughly in warm, soapy water after handling raw poultry or meats.
- Clean and sanitize all utensils and surfaces that have been in contact with raw products.
- **Never** place cooked meats on the same surfaces used to prepare raw meats, unless the area has been thoroughly cleaned and sanitized.

Storage Of Raw Meats

- Designate an area or shelf strictly for the storage of all raw meats to be used in the oven.
- Raw product must always be stored at temperatures below 38° F. (3° C.).
- **Never** store or mix raw foods above cooked foods, as this is a health hazard. The drippings from raw foods contaminate cooked or processed foods.
- All chicken and chicken parts to be stored overnight must be thoroughly iced down and refrigerated.

Coding Cooked Foods

All products cooked during the day should be sold the same day.

NOTE: It is not the intent of the cooking program to have unsold merchandise at the end of the cooking day. Follow your company's procedures for the handling of any leftover product.

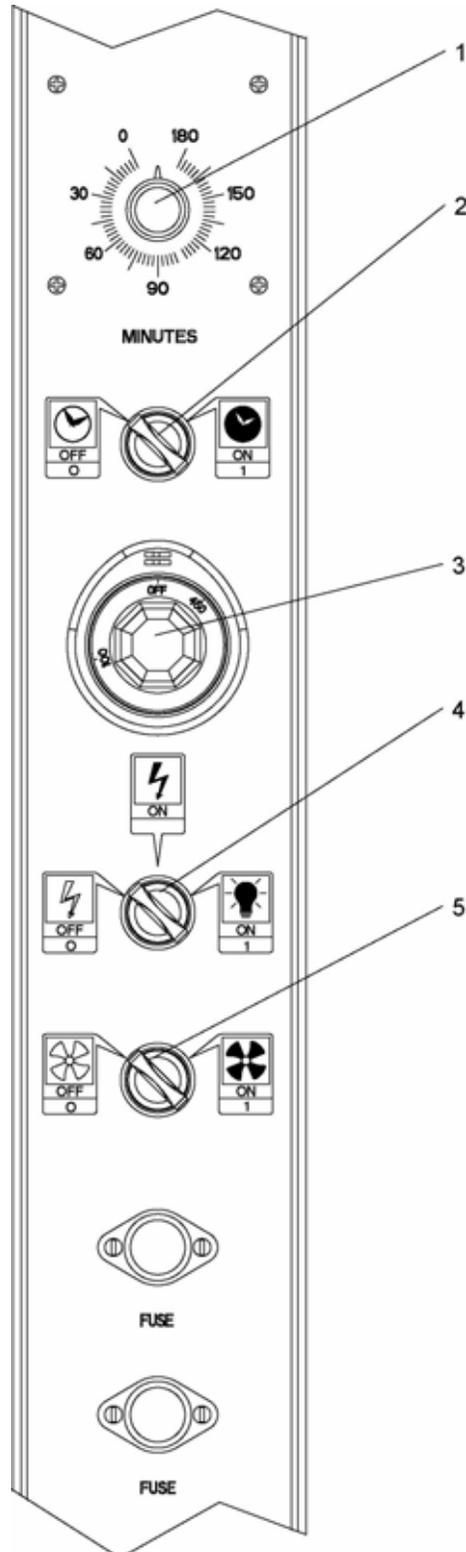
Storage Of Prepared Foods

- Cold foods should be kept at or below 38° F. (3° C.).
- Hot foods must be maintained to meet local health codes, usually a minimum 145° F. (63° C.).

Operation

Controls and Indicators

Refer to the figure and table below for an explanation of controls and indicators.



Item #	Description	Function
1	Timer	Used to set the cook time. Turn the timer knob counterclockwise to the desired cook time then activate it using the Timer switch. When the timer counts down to 0, a buzzer will sound to call attention to the oven. Turn the timer switch off to stop the buzzer. NOTE: The timer does not turn off the heating elements.
2	Timer Switch (2 position)	Used to turn the timer OFF (0) or ON (1). When the timer counts down to 0, a buzzer will sound. Silence the buzzer by placing the switch in the OFF (0) position.
3	Thermostat	Used to set the cook temperature. Turn the thermostat knob clockwise to the desired cook temperature. A light will turn on when the thermostat calls for heat. The light will turn off when the temperature is reached.
4	Power/Light Switch (3 position)	Used to turn the oven power and lights ON (1) or OFF (0). Place the knob in the center position to power the oven. Place the knob in the fully clockwise position to power the oven and the lights. Place the knob in the fully counterclockwise position to turn the oven off.
5	Blower Switch (2 position)	Used to turn the fan on providing optimum air circulation for even baking. Place the knob in the fully clockwise position to turn on the fan. The fan is automatically turned off when the door is opened.

Operating the Oven

1. Place the Power/Light switch in the fully clockwise position. This will apply power to the oven and turn the lights on.
2. Place the Blower switch in the ON (1) position.
3. Set the timer for the desired cook time.
4. Pre-heat the oven by setting the thermostat to the desired temperature. The thermostat light will turn off when the temperature is reached.
5. Open the door and load product into oven once the oven has pre-heated. **NOTE:** Keep oven door closed when not loading oven to avoid a sharp decline in oven temperature.
6. Place the Timer switch in the ON (1) position.
7. When the buzzer sounds, place the Timer switch in the OFF (0) position.
8. Using your oven mitts, open the door and unload the product.
9. Place the Blower switch in the OFF (0) position.
10. Place the Power/Light switch in the fully counterclockwise position OFF (0).

Cooking Suggestions

Most recipes can be adjusted for convection oven use by decreasing the temperature by 25° F and decreasing cooking time about 25%. Dishes with cooking times over 45 minutes and that might dry out too much (like lasagna, or meatloaf) should be covered for the first half of the cooking time.

Installation

⚠ WARNING

Serious injury, equipment damage or death could result if attempting to install this oven yourself. Ensure that an authorized BKI service agent install the oven.

Unpacking and Handling

It is the owners' responsibility to file all freight claims with the delivering truck line. Inspect all cartons and crates for damage as soon as they arrive. If damage to cartons or crates is found, or if a shortage is found, note this on the bill of lading (all copies) prior to signing.

If damage is found when the equipment is opened, immediately call the delivering truck line and follow up the call with a written report indicating concealed damage to your shipment. Ask for an immediate inspection of your concealed damage item. Packaging material **MUST** be retained to show the inspector from the truck line.

Remove all packing from the interior and exterior of the oven.

Location and Clearance

1. Place the oven not less than 8" from the back wall.
2. Lock the casters so the oven does not move. After every time the oven is moved, make sure the casters are locked.

Wiring

⚠ WARNING

Electrocution, equipment failure or property damage could result if an unlicensed electrician performs the electrical installation. Ensure that a licensed electrician perform the electrical installation in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI NFPA 70-20XX.

This unit, when installed by an authorized BKI service agent, must be wired for use in accordance with all applicable local, state, and federal codes. For specific electrical requirements and connections refer to the wiring diagram attached to the unit or provided in the Service Manual.

Maintenance

⚠ CAUTION

Failure to comply with the maintenance below could result in a serious accident or equipment damage.

⚠ DANGER

Failure to remove power from this unit before performing maintenance may cause severe electrical shock. This unit may have more than one disconnect switch.

Scheduled Maintenance

Oven Cleaning

The oven must be cleaned at the end of each business day. It is easier to clean while still warm. Cleaning is not only necessary for sanitary reasons, but will increase sales appeal and maximize operating efficiency.

⚠ DANGER

Failure to remove power from this unit may cause severe electrical shock. This unit may have more than one disconnect switch.

⚠ CAUTION

Using abrasive cleaners may damage the oven finish. Use only a mild soap and water solution.

Never steam clean or get excess water in the interior of the oven as this can damage unit.

DO NOT USE OVEN CLEANER on this machine. Caustic cleaners can cause damage to the machine.

Always wear appropriate personal protection equipment during the cleaning process to guard against possible injury from hot cleaning solution.

1. Place the Power/Light switch in the fully counterclockwise position OFF (0).
2. Turn the circuit breaker off that supplies power to the oven.
3. Wearing your insulated mitts, remove all products from the unit. Remove all food pans, racks and inside bottom pan from the unit and place them in a large sink to soak in hot cleaning solution (BKI Cleaner).
4. Allow the unit to cool to room temperature before proceeding.
5. Lift the left-side tray rack off of its mounting brackets and out of the oven. Repeat this for the right-side tray rack. Place the tray racks in a large sink to soak in hot cleaning solution (BKI Cleaner).
6. Slide the bottom of the inside blower cabinet forward and remove from oven. Place in a large sink to soak in hot cleaning solution (BKI Cleaner).
7. Slide the bottom of the left side insert assembly to the center of the oven and remove from oven. Place the assembly in a large sink to soak in hot cleaning solution (BKI Cleaner).
8. Slide the bottom of the right side insert assembly to the center of the oven and remove from oven. Place the assembly in a large sink to soak in hot cleaning solution (BKI Cleaner).

9. Clean the outside of the oven with warm water, a sponge and approved cleaner which is authorized for use on food surface areas.
10. Wipe the unit dry with a soft cloth.
11. Finish cleaning the parts, wipe dry and reassemble the oven.

Troubleshooting

Refer to the table below for troubleshooting information.

Problem	Cause	Possible Solution
Unit will not turn on	Oven is not connected to power source.	Have a licensed electrician connect the oven to an appropriate power source.
	Power to unit is not on. Problem with building power panel, circuit breaker/fuse or receptacle.	Check circuit breaker or fuses at building power panel. If problem persists, contact a licensed electrician.
	Blown fuse on unit.	Contact an authorized BKI service agent for corrective action.
	Defective power switch.	Contact an authorized BKI service agent for corrective action.
Unit operates for a period of time, then, the oven shuts down.	Problem with building power panel, circuit breaker/fuse or receptacle.	Check circuit breaker or fuses at building power panel. If problem persists, contact a licensed electrician.
	Defective over-temperature switch.	Contact an authorized BKI service agent for corrective action.
Oven does not heat at all.	Improper control settings.	Check time and temperature settings.
	Door left open.	Keep door closed when not loading oven.
	Blower fan stopped.	Check that blower switch is on. If problem persists, contact an authorized BKI service agent for corrective action.
	Loose wire on heater circuit.	Contact an authorized BKI service agent for corrective action.
	Defective relay.	Contact an authorized BKI service agent for corrective action.
	Heating elements not functioning.	Contact an authorized BKI service agent for corrective action.
Oven has very slow heat up or recovery.	Heating elements not functioning.	Contact an authorized BKI service agent for corrective action.

Problem	Cause	Possible Solution
Oven will not come up to temperature	Improper thermostat setting.	Check temperature setting.
	Failed heating element or blower fan.	Contact an authorized BKI service agent for corrective action.
Product not cooked thoroughly	Oven not preheated.	Be sure to preheat the oven before placing product in oven.
	Door left open.	Keep door closed when not loading oven.
	Improper time and temperature.	Check for proper time and temperature setting.
	Failed heating element, thermostat or blower fan.	Contact an authorized BKI service agent for corrective action.

Repair

Lamp Replacement

1. Place the Power/Light switch in the fully counterclockwise position OFF (0).
2. Turn the circuit breaker off that supplies power to the oven.
3. Wearing your insulated mitts, remove all products from the unit. Remove all food pans, racks and inside bottom pan from the unit.
4. Allow the unit to cool to room temperature before proceeding.
5. Lift the left-side tray rack off of its mounting brackets and out of the oven. Repeat this for the right-side tray rack.
6. Slide the bottom of the inside blower cabinet forward and remove from oven.
7. Replace the defective lamp with one that is in compliance with NSF standards.
8. Reassemble oven.



P.O. Box 80400, Simpsonville, S.C. 29680-0400, USA
<http://www.bkideas.com>

Made and printed in the U.S.A
LI0216/0407