



Countertop Rotisserie Oven Series

SERIES: DR

Operation Manual



BKI LIMITED WARRANTY

2812 Grandview Dr. • Simpsonville, SC 29680 • 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 data 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. Five (5) Year limited door warranty.
- ☐ BevLes Products: Two (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.

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Introduction

The Double Revolving Oven is a compact, attractive and functional unit utilizing a double revolving mechanism that ensures fast and even product cooking. It contains removable components and doors on both sides for easy accessibility, maintenance and cleaning. A touch pad controller and switches are provided to allow for quick setup and operation of the unit.

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.

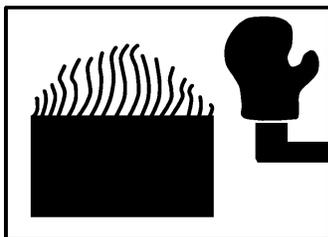
⚠ CAUTION

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.

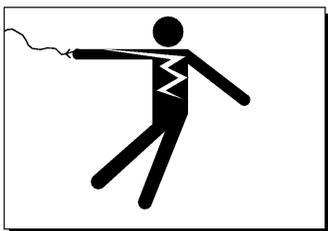
Safe Work Practices



Wear Safe Clothing Appropriate To Your Job

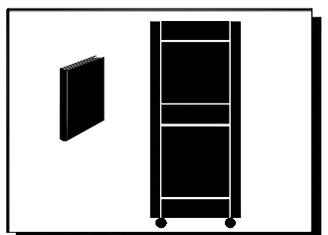
Always wear your insulated mitts when handling hot racks or touch any hot metal surface. If you lose or damage your mitts, you can buy new ones at your local restaurant equipment supply store or from your local BKI Distributor. Never wear loose clothing such as neckties or scarves while operating this 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:

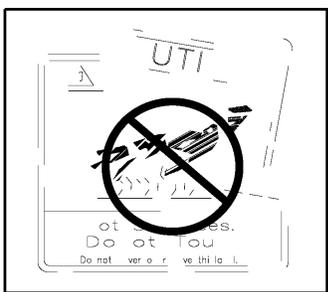
BKI
 Technical Services Department
 2812 Grandview Drive
 Simpsonville, S.C. 29680
 Or call toll free: 1-800-927-6887
 Outside the U.S., call 864-963-3471



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.

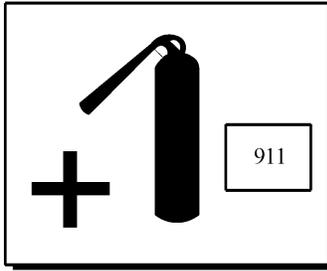


Keep Safety Labels Clean and in Good Condition

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 4, then contact:

BKI
 Technical Services Department
 2812 Grandview Drive
 Simpsonville, S.C. 29680
 Or call toll free: 1-800-927-6887
 Outside the U.S., call 864-963-3471

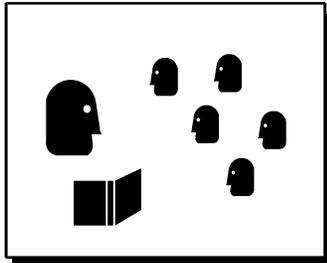


Be Prepared for Emergencies

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.

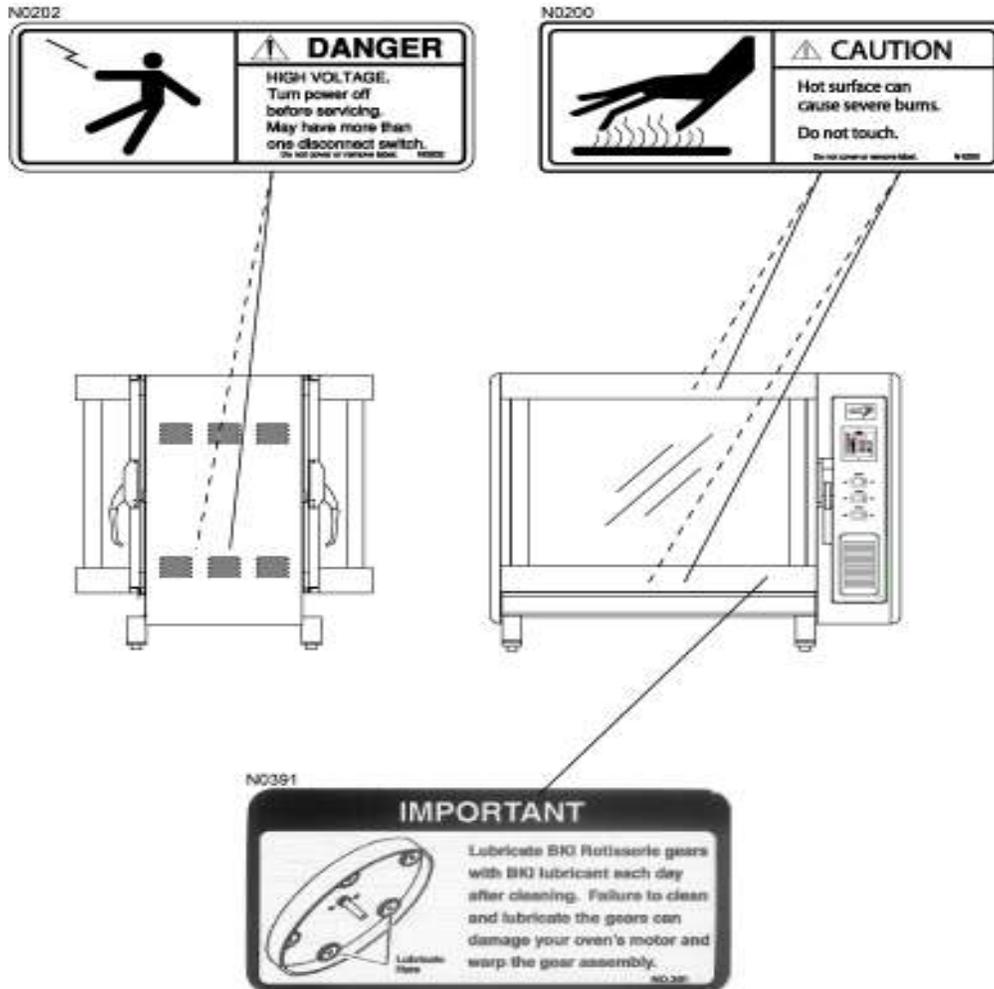
Keep emergency numbers for doctors, ambulance services, hospitals, and the fire department near your telephone.



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



Health And Sanitation Practices

BKI Rotisserie 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. Clean and sanitize the meat forks or baskets between cooking.
- **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 rotisserie.
- 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 rotisserie program to have unsold merchandise at the end of the cooking day. Follow your company's procedures for the handling of any leftover product.

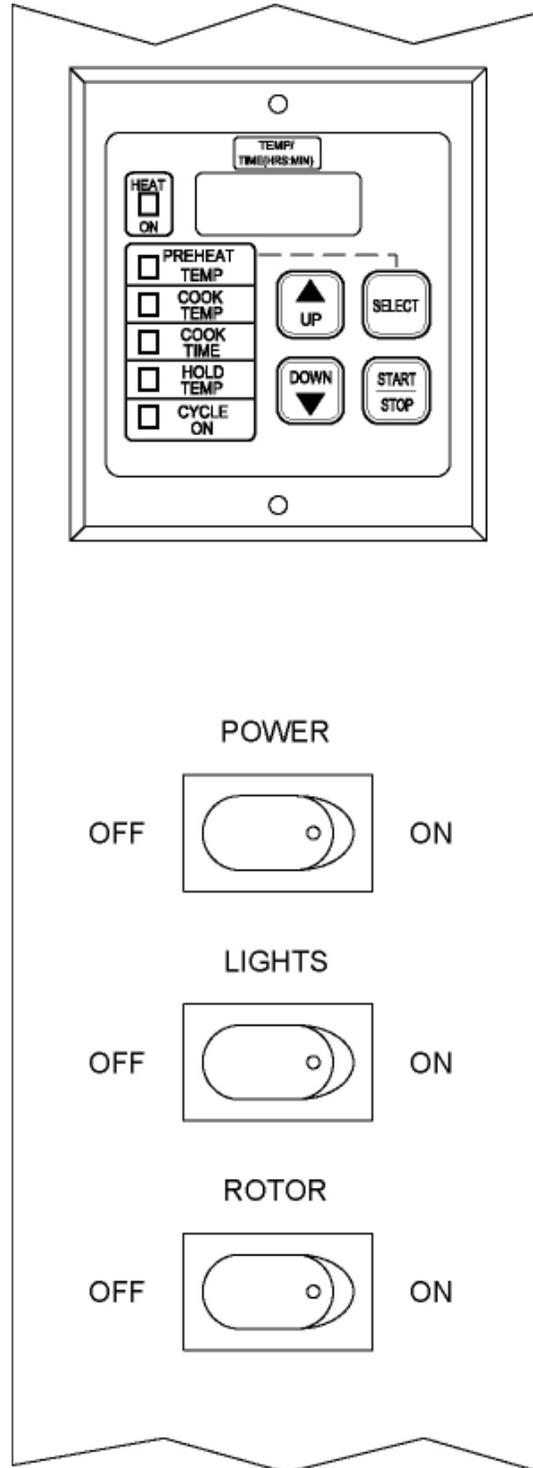
Storage Of Prepared Foods

- 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

The figure below depicts the oven's controls and indicators. Refer to it as necessary while performing operating procedures in this section.



Turning the Oven “On”

Press the POWER rocker switch, LIGHTS rocker switch, and ROTOR rocker switch located on the front panel to “ON”.

Programming the Oven

1. Press and hold the “START/STOP” button until display alternates between “STOP” and the probe sense temperature. The control is now ready for programming.
2. Press the “SELECT” button until the “PREHEAT TEMP” light turns on.
3. Press the “UP” or “DOWN” buttons to obtain the desired temperature. If a preheat cycle is not required, press the “UP” or “DOWN” buttons until “OFF” is displayed. “OFF” is displayed below 100° F. or above 325° F.
4. Press the “SELECT” button until the “COOK TEMP” light turns on. Press the “UP” or “DOWN” buttons until the desired temperature is displayed.
5. Press the “SELECT” button until the “COOK TIME” light turns on. Press the “UP” or “DOWN” buttons until the desired time is displayed. The time is displayed in Hours and minutes.
6. Press the “SELECT” button until the “HOLD TEMP” light turns on. Press the “UP” or “DOWN” buttons until the desired temperature is displayed. The hold function can be disabled by pressing the “UP” or “DOWN” buttons until “OFF” is displayed below 100° F. or above 250° F.
7. Pressing the “SELECT” button again returns the control to the “STOP MODE”. The display will alternate between “STOP” and the probe sense temperature. The control is ready for cooking.

Cooking

1. Ensure that the oven has been programmed. Always preheat the oven to 300° F before loading the product.
2. Press the “START/STOP” button.
 - If a pre-heat temperature was programmed, the “CYCLE ON” light will turn on, the display will alternate between “PrE” and the probe temperature and the controller will elevate the oven temperature to the pre-heat value. When the oven temperature reaches the desired pre-heat value, the “CYCLE ON” light begins flashing and a (5) second pulsing audible alert will be activated. The control will maintain the oven temperature until the product is loaded into the oven.
 - If pre-heat temperature was turned off, the oven will immediately enter a cook/hold mode.
3. Load product into the oven.
4. Press the “START/STOP” push button. The control will now regulate the oven to the desired cook temperature and the cook timer will count down. The “CYCLE ON” light will be on and the display will alternately show oven temperature and cook time remaining.
 - If the hold temperature has been turned off, the oven will sound an audible alert when the cook time reaches zero. This alarm will sound until the “START/STOP” button is pressed.
 - If the hold temperature has been set, the control will beep eight (8) times at the end of the cook cycle. It will regulate the programmed hold temperature. A count up timer will be initiated to track the length of time in the hold mode. The display will alternately show

“HOLD”, actual oven temperature and hold elapsed time. The control will stay in the hold mode until the “START/STOP” button is pressed again.

Reviewing Set Points

During the cooking cycle any programmed cooking parameter can be displayed.

1. Press the “SELECT” button until the desired parameter light turns on. The display will show the value of the set point for five (5) seconds.
2. Reviewing set points during a cooking cycle will not alter them or interrupt the cooking cycle.

Changing Set Points During Cooking

1. Push the “START/STOP” momentarily. The “CYCLE ON” light will flash and the control will go into pause. In this mode the control regulates at the pre-set points but the cook count down timer will stop.
2. Change the cooking parameters by pressing the “SELECT” button until the desired indicator light turns on. The display will show the pre-set value.
3. Press the “UP” and “DOWN” buttons to change the setting as desired.
4. Resume the cooking cycle by press the “START/STOP” button. The “CYCLE ON” light will come on indicating that the cooking cycle has resumed.

Canceling the Cooking Cycle

Press and hold the “START/STOP” button until the “CYCLE ON” light turns off. (“STOP” will be displayed).

Power Failure During The Cooking Cycle

The control will suspend operation retaining set points and cycle times. When power is restored, operation will resume where left off when the power failed.

Probe (Thermocouple) Diagnostics

If the probe (thermocouple inside the oven) stops working, the control will cancel the cooking cycle and the display will show “PROB”.

If the probe temperature goes below 50° F (10° C.) or, if the control fails, the display will show “EEEE” and the control will go into “STOP” mode.

Suggested Cooking Instructions

Supplies Needed

- Meat thermometer - for testing the internal temperature of the product.
- Oven mitts - For handling hot items.
- Large pan - For barbecue sauce. Immediately after cooking the product, dip it in the barbecue sauce for a delicious flavor.

Cooking Whole Chickens

1. Preheat the oven to 300° F.
2. Prepare whole chickens for cooking:
 - Cut off the excess skin along the neck so that it does not flap around.
 - Remove excess fat around the cavity opening.
 - Push down and break the breastbone.
 - Fold down the wings and lock them under the back.
3. Sprinkle Hi-Temp Seasoning into the cavity and over the outside of the chicken. Rub seasoning thoroughly all over the chicken.
4. Secure the chickens on cooking forks or V-spits and load into the oven.
5. Cook at 325° F for approximately one hour. Check the internal temperature of the chicken with a meat thermometer. Chicken is ready when the internal temperature is 175° F.
6. Cycle cook your foods. The oven must be in use at all times for the best merchandising results. Regulate the number of chickens that you cook at one time in relation to the volume of business that you expect.

CAUTION

Never mix raw chicken and cooked chicken together. Never place cooked chicken in pans where raw chicken has been unless the pans have been thoroughly washed and sanitized. Always wash and sanitize pans before reusing.

Cooking Chicken Parts

1. Marinate the chicken parts overnight in a five gallon covered container (Marinating is optional)
2. Preheat the oven to 300° F.
3. Sprinkle Hi-Temp Seasoning on the chicken pieces and rub seasoning in thoroughly.
4. Load chicken parts in clamshell baskets.
5. Cook at 325° F. for approximately 45 minutes.
6. Check the internal temperature of the chicken with a meat thermometer before removing from the oven. The chicken is ready when the internal temperature is 175° F.

Cooking Ribs

1. Marinate the ribs overnight if desired. (Marinating is optional).
2. Preheat the oven to 300° F.
3. Cut the ribs into approximately 4” sections.
4. Rub Hi-Temp seasoning on the ribs.
5. Load ribs in clamshell baskets.
6. Cook at 325° F for approximately 45-50 minutes.
7. Check the internal temperature of the ribs with a meat thermometer before removing them from the oven. Continue cooking until the internal temperature of the ribs is at least 170° F.
8. Dip the ribs in barbecue sauce after cooking.

Suggested Times For Cooking

| Product | Temperature | Cook Time |
|--------------------------------------------------------------|----------------------------|------------------------------------|
| Whole chickens (15 chickens) - 2-1/2 to 2-3/4 lbs. | 325° F | 55 to 65 minutes |
| Chicken parts (baskets only) Halves Quarters Pieces | 325° F 325° F 325° F | 1 Hour 55 Minutes 50 Minutes |
| Ribs (baskets only) Baby Back Ribs Short Ribs | 325° F 325° F | 50 Minutes 55 Minutes |

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

Place the oven no less than 10.5" (26.7 cm.) to combustible surfaces at the rear of the machine, and 1" (2.54 cm.) on the sides.

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

Use the following table to help manage scheduled maintenance activities.

| Frequency | Performed By | Part | Activity |
|-----------|--------------|--------------|-------------------------|
| Daily | User | Oven | Clean the entire Oven. |
| Daily | User | Planet Gears | Lubricate Planet Gears. |

Oven Cleaning

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 cabinet finish. Use only a mild soap and water solution.

Never steam clean or get excess water in the interior of the cabinet 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. Turn off all switches and controls.
2. Empty the grease drawer.
3. Wearing your insulated mitts, remove all food products from the unit. Also remove V-spits, bottom pans, meat baskets, and rotors from the unit and place them in a large sink to soak in hot cleaning solution. (BKI Cleaner).
4. Let the oven cool until it is warm, but not hot enough to burn you.
5. Clean the outside and inside of the rotisserie oven with warm water, a sponge and approved cleaner which is authorized for use on food surface areas.
6. Clean the rotors with warm water, a sponge and BKI Cleaner. Wipe dry with a clean cloth.

Planet Gear Lubrication

Lubricating the Planet Gears with BKI lubricant each day after cleaning will prevent motor damage and warping of the rotor assembly.

1. Open the operator side door.
2. Lift the passive side rotor assembly off the shaft seat and out of the oven.
3. Wash the passive side rotor assembly with a mild grease cutting detergent and dry with a soft cloth.
4. Slide the drive side rotor assembly off the rotor shaft and remove from oven.
5. Wash the drive side rotor assembly with a mild grease cutting detergent and dry with a soft cloth.
6. Apply a thin film of BKI lubricant to each planet gear on the drive side rotor assembly.
7. Slide the drive side rotor assembly on to the rotor shaft ensuring that the planet gears properly align with the sun gear.
8. Place the passive side rotor assembly on the shaft seat inside the oven.

Troubleshooting

Refer to the table below for troubleshooting information. Additional troubleshooting information can be found on our website at <http://www.bkideas.com/>.

| Problem | Cause | Possible Solution |
|-------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------|
| Unit will not turn on | Power to unit is not on. Problem with building power panel, circuit breaker or fuse. | Check circuit breaker or fuses at building power panel. If problem persists, contact an authorized BKI service agent for corrective action. |
| | 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 control turns off (no display). | Inlet to cooling fan has been blocked, loss of power to cooling fan or defective cooling fan. | Remove blockage from around cooling fan inlet. If problem persists, contact an authorized BKI service agent for corrective action. |
| Oven does not heat at all. | Improper control settings. | Reset the control. |
| | 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. |

| Problem | Cause | Possible Solution |
|--------------------------------|---------------------------------------------|----------------------------------------------------------------------------|
| Oven is very slow to heat up. | Improper power line voltage. | Contact an authorized BKI service agent for corrective action. |
| | Heating elements not functioning. | Contact an authorized BKI service agent for corrective action. |
| Control displays "PROB". | Damaged probe. | Contact an authorized BKI service agent for corrective action. |
| | Thermocouple connection is loose. | Contact an authorized BKI service agent for corrective action. |
| Control displays "EEEE". | Temperature inside the oven is below 50° F. | Reprogram the controller. |
| | Time/Temperature controller has failed. | Contact an authorized BKI service agent for corrective action. |
| Rotors not turning (Rotating). | Dirty or greasy Planetary/Sun gears. | Clean and lubricate Planetary/Sun gears. |
| | Motor circuit breaker tripped. | Press the reset button on front panel. |
| | Rotor switch not functioning. | Contact an authorized BKI service agent for corrective action. |
| | Rotor Motor failure. | Contact an authorized BKI service agent for corrective action. |
| | Drive Belt failure. | Contact an authorized BKI service agent for corrective action. |
| Product not cooked thoroughly | Oven not preheated. | Be sure to preheat the oven to 300 degrees before placing product in oven. |
| | Improper time and temperature. | Check program for proper time and temperature setting. |

Notes



2812 Grandview Dr., Simpsonville, S.C. 29680, USA
<http://www.bkideas.com>

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REVISION HISTORY

| <u>REVISION</u> | <u>DATE</u> | <u>REVISED BY</u> | <u>DESCRIPTION</u> |
|------------------------|--------------------|--------------------------|--------------------------------------------------|
| 01 | 03/26/13 | KW | Initial Release-Supersedes all previous releases |