

Single Revolving Oven

MODEL SR, SR-2, SRW, SRC, KS & LMWS

Installation and Operation



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.
- COI 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.

Warranty is in lieu of all other warranties, expressed or implied, and all other obligations or liabilities on the manufacturer's 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.

Asia • Europe • Latin America • North America



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Introduction

The units covered in this manual are single revolving rotisserie ovens containing tubular heating elements, manual electronic controls, quartz tube lamps and doors with tempered glass.

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 ensure 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.

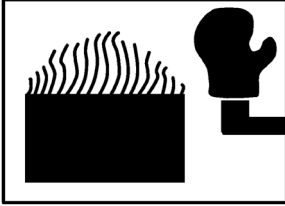
CAUTION

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.

Always wear non-skid shoes when working around the oven or any other equipment.

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

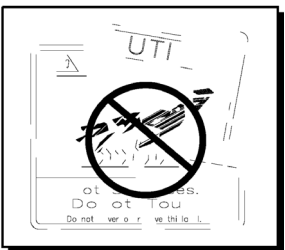
Technical Services Department
P.O. Box 80400
Simpsonville, S.C. 29680-0400
Or call toll free: 1-800-927-6887
Outside the U.S., call 864-963-3471



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.

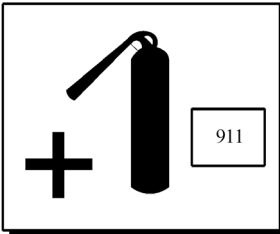


Keep Safety Labels Clean and in Good Condition

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. If you need a new safety label 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

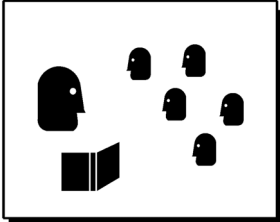


Be Prepared for Emergencies

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.

Health And Sanitation Practices

BKI Rotisserie Ovens are manufactured to comply with health regulations and are tested and certified to 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.

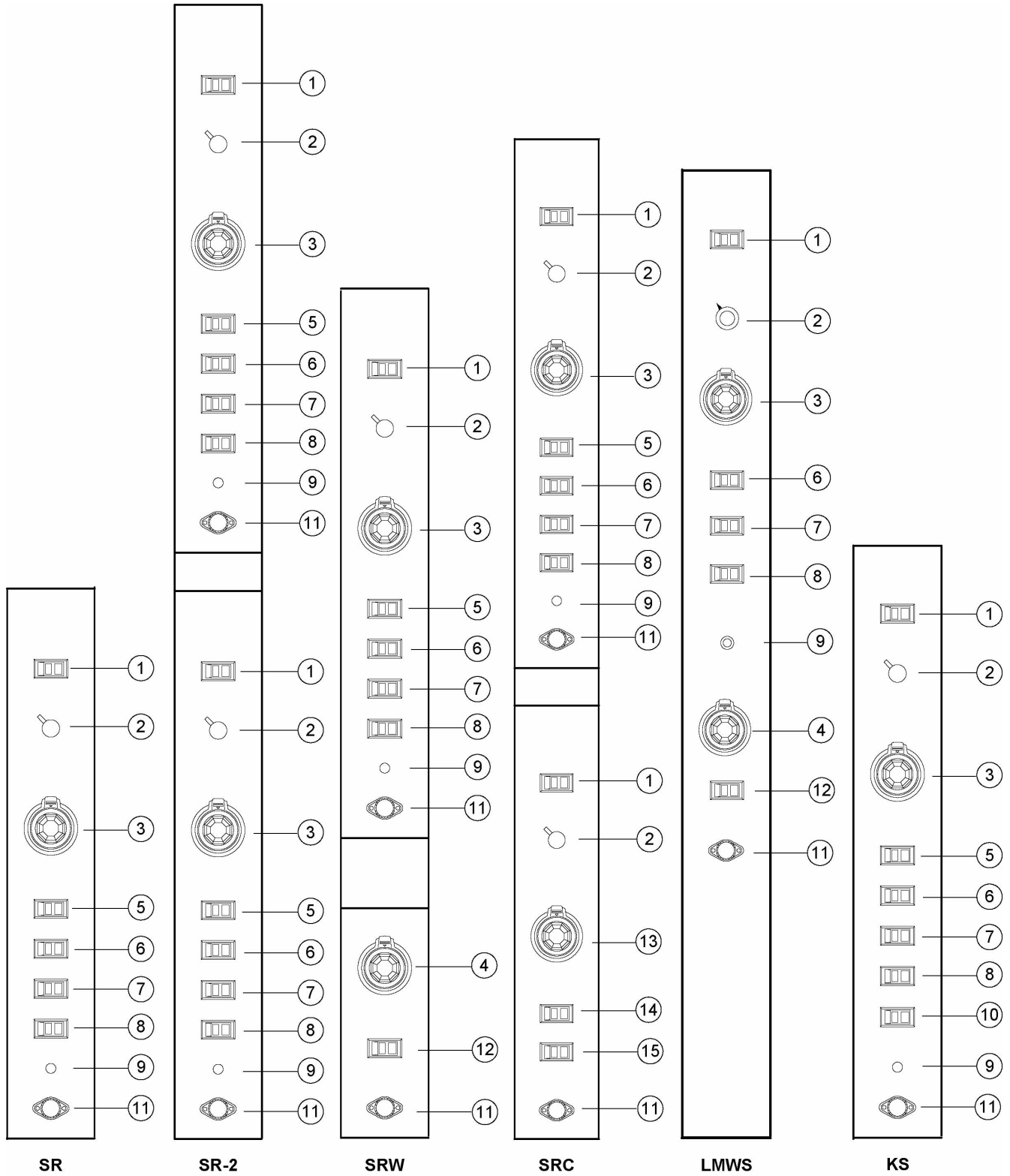
Storage Of Prepared Foods

- 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

Refer to the figure and table below for an explanation of controls and indicators for a specific oven model.



Item #	Description	Function
1	Timer Switch	This switch starts the timer. When the timer reaches 0, a buzzer will sound. Turn the timer switch off to stop the buzzer.
2	Timer	Turn the timer knob clockwise to the desired cooking time. When the timer counts down to 0, a buzzer will sound to call attention to the rotisserie. Turn the timer switch off to stop the buzzer. <i>NOTE: The timer does not turn off the heating elements.</i>
3	Oven Thermostat	Turn the thermostat knob clockwise to the desired cooking temperature. It has a maximum range of 450° F.
4	Warmer Thermostat	(Model SRW & LMWS only) – Turn the thermostat knob clockwise to the desired setting to maintain the cooked product at the temperature required by the state and local codes.
5	1000 Watt Quartz Tube Switch	When this switch is on, the quartz tube on the operator side of the rotisserie will cycle on and off with the thermostat.
6	Rotor Switch	This switch allows you to stop the rotors at any position for loading and unloading the product.
7	500 Watt Quartz Tube Switch	This switch allows you to turn the quartz tube on the customer side of the rotisserie on and off for lighting the display area.
8	Hickory Smoke Switch	Turn this switch on to heat the hickory smoke element using hickory chips to smoke the meat in the rotisserie.
9	Minibreaker	This is a 3-amp minibreaker that acts as an overcurrent protector for the rotisserie drive motor.
10	Grease Smoke Switch	(Model KS only) - Turn this switch on to add additional smoke to the product.
11	Fuse	A fuse is provided for overcurrent protection on the electronic circuitry. Push in and twist the cap to remove the fuse.
12	Warmer Light Switch	(Model SRW & LMWS only) - This switch provides lighting for the warmer oven section of the unit.
13	Convection Oven Thermostat	(Model SRC only) – Turn the thermostat knob clockwise to the desired cooking temperature. It has a maximum range of 450° F.
14	Oven Light Switch	(Model SRC only) – This switch turns on four 40-watt bulbs in the convection oven section of the Model SRC.
15	Blower Switch	(Model SRC only) – This switch turns on a fan to provide even baking in the convection oven section of the model SRC. A limit switch also turns off the fan when the doors are opened.

Cooking Recommendations



Before using your revolving oven for the first time, become familiar with the safety features and warnings that are on the machine.

Basic Rules

1. Never let the warmer temperature go below 150° F.
2. All poultry must be cooked to a minimum internal temperature of 175° F.
3. Cycle cook your foods so that the rotisserie is continuously working and selling for you.
4. Never let the rotisserie oven temperature drop below 325° F.
5. Do not cook above 375° F.
6. Do not cook different types of meat at the same time, (i.e., poultry/beef/pork)

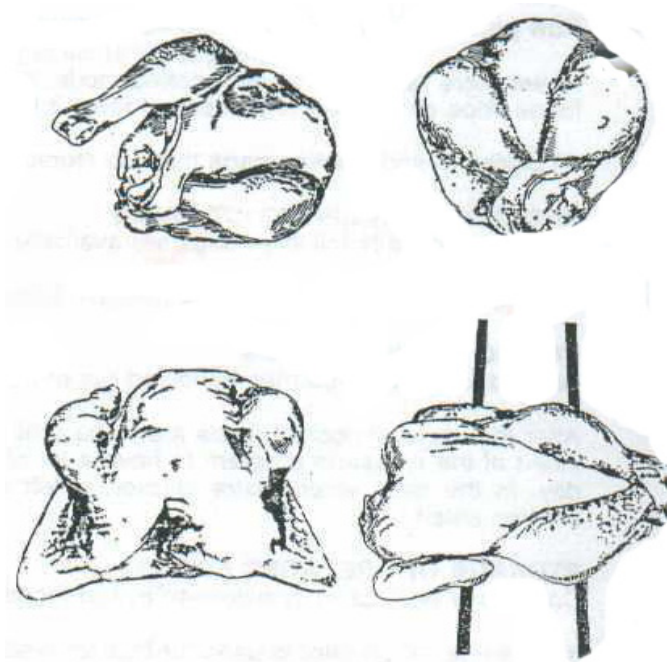
Supplies Needed

1	Meat Thermometer	For testing the internal temperature of a product.
2	Oven Mitts	For handling hot items
3	Large Pan	For barbeque sauce. Immediately after cooking product, dip it in barbeque sauce for a delicious flavor.

Instructions for Chicken

1. Preheat the oven to 325°F. Preheat the warmer to 150°F.
2. Prepare whole birds for cooking:

- a. Cut off excess skin along the neck.
- b. Remove excess fat around the cavity opening.
- c. Cut slit into tail skin.
- d. Push down and break the breast bone.
- e. Tuck the end of the legs into slit made in tail skin.
- f. Fold back the wings and lock under the back.
- g. Secure chickens on cooking forks or in baskets. For cooking forks, thread spits between leg joints and wing joints. Display in oven with legs out and breast down.



3. Sprinkle Seasoning over outside of chicken and into cavity. Rub seasoning thoroughly over entire chicken.
4. Roast chickens approximately 1.25 to 1.5 hours at 325°F. Check internal temperature of chicken with meat thermometer before removing from oven. If internal temperature is not at least 175°F, continue to cook until this internal temperature is reached.
5. Cycle cook your foods. The rotisserie must be in use at all times for best merchandising results. Each cooking fork can hold up to five chickens.

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.

Instructions for Chicken Parts

1. Chicken parts are to be cooked in rotisserie baskets.
2. Sprinkle Seasoning over chicken pieces and rub seasoning thoroughly over chicken pieces.

OPTION: Chicken parts can be marinated overnight. Place in a covered container and refrigerate.

3. Cook at 325°F for approximately 45 minutes. Check internal temperature of chicken with meat thermometer before removing from oven. If internal temperature is not at least 175°F, continue to cook until this internal temperature is reached.
4. Dip chicken pieces in barbecue sauce after cooking.

Instructions for Rock Cornish Hens

1. Rock Cornish hens will arrive at your store frozen. Thaw out only amount of hens you wish to cook that day.
2. Prepare hens in the same manner as the instructions for chickens. Cook in baskets.
3. Cook at 325°F for approximately 1.25 to 1.5 hours. Check internal temperature of hens with meat thermometer before removing from oven. If internal temperature is not at least 175° F, continue to cook until this internal temperature is reached.

Instructions for Spare Ribs

1. Marinate ribs overnight if desired. (Marinating is optional).
2. Rub Seasoning on ribs.
3. Lace ribs on cooking forks.
4. Cook at 325°F for approximately 1.25 to 1.5 hours. Check internal temperature of ribs with meat thermometer before removing from oven. If internal temperature is not at least 175°F, continue to cook until this internal temperature is reached.
5. Dip ribs in barbecue sauce after cooking.

Instructions for Danish Baby Back Ribs

1. Marinate ribs overnight if desired. (Marinating is optional).
2. Rub Seasoning on ribs.
3. Danish Baby Back Ribs must be cooked in rotisserie baskets.
4. Cook at 325°F for approximately 1.25 to 1.5 hours. Check internal temperature of ribs with meat thermometer before removing from oven. If internal temperature is not at least 175°F, continue to cook until this internal temperature is reached.
5. Dip ribs in barbecue sauce after cooking.

Instructions for Roast Beef

1. The roast beef will be cut and ready for cooking.
2. Open packaging. Lift roast beef out of natural juices and pat dry.
3. Tie roast beef to ensure original shape while cooking.
4. Cook at 325°F. Set cooking time for 20 minutes per pound. Check internal temperature of meat with meat thermometer for doneness. The desired temperature for "medium" roast beef is 150°F. (Check local health code guidelines for proper temperature.)

Instructions for Turkeys

1. Rub Seasoning on turkeys.
2. Use meat forks inserted into rotor fork holes nearest center shaft to allow room for large turkeys.
3. Cook at 325°F. Set cooking time for 15 minutes per pound. Check internal temperature of meat with meat thermometer before removing from oven. If internal temperature is not at least 175°F, continue to cook until this internal temperature is reached.

Instructions for Baked Potatoes

1. Use large Idaho baking potatoes.
2. Wash potatoes thoroughly and wrap in foil.
3. Place wrapped potatoes in rotisserie basket.
4. Cook at 325°F for 45 minutes to an hour.
5. Cover rotisserie basket with foil to prevent grease from meats dripping onto potatoes.

Installation

⚠ WARNING

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

Underwriters Laboratories requires that the oven have at least 16" clearance between the rear of the unit and any combustible surfaces.

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.

The oven, when installed by an authorized **BKI** service agent, must be wired in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70-2002.

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. 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.

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

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

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. Let the oven cool to room temperature.
3. Pull grease drawer out of oven and empty it's contents.
4. Clean grease drawer and tray area with hot soapy water.
5. Remove all food products from the unit. Remove all racks, trays, spits and frames from the unit and place them in a large sink to soak in hot cleaning solution (**BKI** Cleaner).
6. Clean the outside and inside of the rotisserie oven with warm water, a sponge and an approved cleaner which is authorized for use on food surface areas.
7. Clean racks, trays, spits and frames with warm water, a sponge and BK Cleaner. Wipe dry with a clean cloth.
8. Reassemble the oven.

Troubleshooting

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 electrician for corrective action.
	Power cord may not be plugged into outlet.	Plug cord into outlet.
	Blown fuse.	Contact an authorized BKI service agent for corrective action.
Not rotating.	Motor circuit breaker tripped.	Press the reset button. If problem persists, contact an authorized BKI service agent for corrective action.
	ROTOR switch may not be activated.	Make sure the ROTOR switch is on.
	V-belt is loose or broken.	Contact an authorized BKI service agent for corrective action.
Rotor switch not functioning.	Defective switch.	Contact an authorized BKI service agent for corrective action.
Oven does not heat at all.	Improper program settings.	Check program settings.
	Heating elements not functioning.	Contact an authorized BKI service agent for corrective action.
	Bad relay.	Contact an authorized BKI service agent for corrective action.
	Doors may not be closed.	Close the doors.
Oven heats up slowly.	Improper line voltage.	Check incoming voltage. If problem persists, contact an authorized BKI service agent for corrective action.
	Heating elements not functioning.	Contact an authorized BKI service agent for corrective action.



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<http://www.bkideas.com>

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