



PRICE LIST

EFFECTIVE 09.30.24

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FKG-TC shown

ULTIMATE Performance

Is it time to up your game in your food offerings?

BKI PRESSURE FRYERS - if you've never tried them, you and your customers are in for a treat!

The results from pressure frying are delicious! As pressure builds up in the vat, moisture in the protein is trapped, leaving you with perfectly tender and moist meat while retaining a crispy exterior. Food coming out of the pressure fryer has a longer holding "life" too, which is perfect for grocery deli grab-n-go displays.

Available in gas (FKG) or electric (FKM) models with multiple control options. See pages 4 & 5 for details and pricing.





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DEEP FRYERS

PRESSURE & OPEN VAT – ELECTRIC & GAS – MANUAL & COMPUTERIZED CONTROLS – AUTO-LIFT

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 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, touchpad or touchscreen controls.

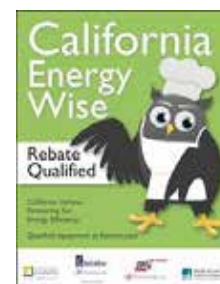


AUTOLIFT BASKET ensures that food is removed from the oil at the precise moment it is completely cooked. The auto-lift feature also keeps employees safely away from hot splattering oil. Standard on all BLF and BLG models.



PATENTED QUICK-DISCONNECT FILTRATION SYSTEM keeps oil fresh and extends its usable life. This keeps your food tasting great every time. With the push of a button and the twist of a handle, filtering oil is easy and safe. A cold zone in the vat collects breading fall-off, keeping oil fresh and clean. The patented quick-disconnect allows for easy removal of the filtering vat. Standard on BLF, BLG, FKM & FKG models. AFS models feature automatic filtration.

SUPERIOR EFFICIENCY is realized by the placement of the heating elements and igniter box completely inside the vat with oil flowing freely around them. BKI fryers offer outstanding efficiency and faster recovery times than less efficient competitive fryers.



CHOOSE your control



MANUAL CONTROL is easy to use plus the lower initial cost will get you cooking fast. Standard on all F models.



TOUCHPAD CONTROL provides programmable one touch cooking so you know your product is cooked perfectly everytime. Standard on all FC models.



TOUCHSCREEN CONTROL WITH TRAINING CENTRAL reduces time spent on employee training to save you money. In minutes, new employees will be managing virtually every operation simply by following intuitive, step-by-step onscreen instructions. Standard on all TC models.

ELECTRIC – X-LARGE VOLUME FRYER – PRESSURE – MANUAL, TOUCHPAD, TOUCHSCREEN CONTROLS

Series FKM

The amazing efficiency and fast recovery times of the FKM series electric fryers are realized by the placement of the heating elements completely inside the vat with oil flowing freely around them.

- Choose from manual or touchpad controls, or touchscreen controls with Training Central
- USB for uploading recipes - FKM-TC model only
- Heavy-duty, aluminum oil vat lid with rolled edges
- Electric operation
- Utilizes controlled low pressure
- Pressure-regulated lid interlock system
- 5" casters for easy mobility
- Stainless steel construction
- Built-in filtration
- Assembled in USA



TOUCHSCREEN CONTROLS WITH FILTER SYSTEM

MODEL	PRODUCT CAPACITY		OIL CAPACITY		DIMENSIONS (H X W X D)		SHIP WEIGHT		ELECTRICAL		PRICE
	LB.	KG	LB.	KG	IN.	MM	LB.	KG	VOLTS	KW	
FKM-TC	18	8.2	75	34	49.5 x 24.25 x 38 *	1257.3 x 616 x 965.1 *	405	184	208	17	\$52,672
									240	17	
									380	14.3	
									230/400	15.6	
									240/415	17	
									240/480	17	

* Height is 62.25" (1581 mm) with the lid open.
See page 8 for options & accessories

TOUCHPAD CONTROLS WITH FILTER SYSTEM

MODEL	PRODUCT CAPACITY		OIL CAPACITY		DIMENSIONS (H X W X D)		SHIP WEIGHT		ELECTRICAL		PRICE
	LB.	KG	LB.	KG	IN.	MM	LB.	KG	VOLTS	KW	
FKM-FC	18	8.2	75	34	49.5 x 24.25 x 38 *	1257.3 x 616 x 965.1 *	405	184	208	17	\$51,114
									220	14.3	
									240	17	
									220/380	14.3	
									230/400	15.6	
									240/415	17	
240/4	17										

* Height is 62.25" (1581 mm) with the lid open.
See page 8 for options & accessories

MANUAL CONTROLS WITH FILTER SYSTEM

MODEL	PRODUCT CAPACITY		OIL CAPACITY		DIMENSIONS (H X W X D)		SHIP WEIGHT		ELECTRICAL		PRICE
	LB.	KG	LB.	KG	IN.	MM	LB.	KG	VOLTS	KW	
FKM-F	18	8.2	75	34	49.5 x 24.25 x 38 *	1257.3 x 616 x 965.1 *	405	184	208	17	\$44,550
									220	14.3	
									240	17	
									220/380	14.3	
									230/400	15.6	
									240/415	17	
240/4	17										

* Height is 62.25" (1581 mm) with the lid open.
See page 8 for options & accessories



Shipping Class: #85 | Accessories may change shipping weight | Products shown are subject to change without notification | FOB Essex Junction, VT

GAS – X-LARGE VOLUME FRYER – PRESSURE – TOUCHPAD OR TOUCHSCREEN CONTROLS

Series FK^G

The workhorse of pressure fryers, this extra-large gas-operated pressure fryer is designed for simple operation, long life, and high volume. The results from pressure frying are delicious! As pressure builds up in the vat, moisture in the protein is trapped, leaving you with perfectly tender and moist meat while retaining a crispy exterior. Food coming out of the pressure fryer has a longer holding "life" too, which is perfect for grocery deli grab-n-go displays.

- Choose touchpad controls or touchscreen controls with Training Central
- USB for uploading recipes
- Heavy-duty aluminum oil vat lid with rolled edges
- Gas operation
- Up to 70,000 BTUH
- Utilizes controlled low pressure
- Pressure-regulated lid interlock system
- 5" casters for easy mobility
- Stainless steel construction
- Built-in filtration
- Assembled in USA



FRYERS

TOUCHSCREEN CONTROLS WITH FILTER SYSTEM

MODEL	PRODUCT CAPACITY		OIL CAPACITY		DIMENSIONS (H X W X D)		SHIP WEIGHT		GAS	ELECTRICAL			PRICE
	LB.	KG	LB.	KG	IN.	MM	LB.	KG		BTU/HR	VOLTS	AMPS	
FKG-TC	18	8.2	75	34	51.75 x 24.31 x 41.31	1312.3 x 616.8 x 1048	445	202	66,000 NG	120	5.6	.6	\$57,224
									70,000 LP				

See page 8 for options and accessories

TOUCHPAD CONTROLS WITH FILTER SYSTEM

MODEL	PRODUCT CAPACITY		OIL CAPACITY		DIMENSIONS (H X W X D)		SHIP WEIGHT		GAS	ELECTRICAL			PRICE
	LB.	KG	LB.	KG	IN.	MM	LB.	KG		BTU/HR	VOLTS	AMPS	
FKG-FC	18	8.2	75	34	51.75 x 24.31 x 41.31	1312.3 x 616.8 x 1048	445	202	66,000 NG	120	5.6	.6	\$55,683
									70,000 LP				

See page 8 for options & accessories



Dimensions nominal | Shipping Class: #85 | Products shown are subject to change without notification | FOB Essex Junction, VT

ELECTRIC – X-LARGE VOLUME FRYER – AUTO-LIFT – MANUAL, TOUCHPAD, TOUCHSCREEN CONTROLS

Series BLF

Want an easy way to create consistently delicious food every single time? Then you actually want a BKI® BLF fryer. These extra-large electric auto-lift fryers are designed for long life, high product volume and simple operation.

- Choose basic touchpad controls or touchscreen controls with Training Central
- USB for uploading recipes
- Optional heavy-duty, aluminum oil vat lid with rolled edges
- Electric operation
- 75 lb (34 kg) oil capacity
- Auto-lift basket for precise cooking
- 5" casters for easy mobility
- Stainless steel construction
- Built-in filtration
- Assembled in USA



TOUCHSCREEN CONTROLS WITH FILTER SYSTEM

MODEL	PRODUCT CAPACITY		OIL CAPACITY		DIMENSIONS (H X W X D)		SHIP WEIGHT		ELECTRICAL		PRICE
	LB.	KG	LB.	KG	IN.	MM	LB.	KG	VOLTS	KW	
BLF-TC	18	8.2	75	34	40.19 x 24.25 x 39.5 *	1020.8 x 615.9 x 1003.3 *	335	152	208	17	\$46,143
									220	14.3	
									240	17	
									220/380	14.3	
									230/400	15.6	
240/415	17										

* Height is 50.5" (1283 mm) with auto-lift at full height.
See page 8 for options & accessories

TOUCHPAD CONTROLS WITH FILTER SYSTEM

MODEL	PRODUCT CAPACITY		OIL CAPACITY		DIMENSIONS (H X W X D)		SHIP WEIGHT		ELECTRICAL		PRICE
	LB.	KG	LB.	KG	IN.	MM	LB.	KG	VOLTS	KW	
BLF-FC	18	8.2	75	34	40.19 x 24.25 x 39.5 *	1020.8 x 615.9 x 1003.3 *	335	152	208	17	\$44,602
									220	14.3	
									240	17	

* Height is 50.5" (1283 mm) with auto-lift at full height.
See page 8 for options & accessories

MANUAL CONTROLS WITH FILTER SYSTEM

MODEL	PRODUCT CAPACITY		OIL CAPACITY		DIMENSIONS (H X W X D)		SHIP WEIGHT		ELECTRICAL		PRICE
	LB.	KG	LB.	KG	IN.	MM	LB.	KG	VOLTS	KW	
BLF-F	18	8.2	75	34	40.19 x 24.25 x 39.5 *	1020.8 x 615.9 x 1003.3 *	335	152	208	17	\$39,876
									220	14.3	
									240	17	

* Height is 50.5" (1283 mm) with auto-lift at full height.
See page 8 for options & accessories



Shipping Class: #85 | Products shown are subject to change without notification |
FOB Essex Junction, VT

GAS – X-LARGE VOLUME FRYER – AUTO-LIFT – TOUCHPAD OR TOUCHSCREEN CONTROLS

Series BLG

This extra-large, gas auto-lift fryer is designed for simple operation, long life, and high product volume. Open-vat fryers are perfect for producing extra-crispy exteriors and tender interiors on a variety of fried foods.

- Choose touchpad controls or touchscreen controls with Training Central
- USB for uploading recipes (FKG-TC model only)
- Optional heavy-duty, aluminum oil vat lid with rolled edges
- Gas operation
- 75 lb (34 kg) oil capacity
- Auto-lift basket for precise cooking
- 5" casters for easy mobility
- Stainless steel construction
- Built-in filtration
- Standard with basket, brush set and 5 filters
- Assembled in USA



FRYERS

TOUCHSCREEN CONTROLS WITH FILTER SYSTEM

MODEL	PRODUCT CAPACITY		OIL CAPACITY		DIMENSIONS (H X W X D)		SHIP WEIGHT		GAS	ELECTRICAL			PRICE
	LB.	KG	LB.	KG	IN.	MM	LB.	KG		BTU/HR	VOLTS	AMPS	
BLG-TC	18	8.2	75	34	51.6 x 24.3 x 41.3 *	1311.4 x 616.8 x 1048 *	405	184	66,000 NG 70,000 LP	120	5.6	.6	\$50,064

*Height is 62.25" (1581 mm) with auto-lift at full height.
See page 8 for options & accessories

TOUCHPAD CONTROLS WITH FILTER SYSTEM

MODEL	PRODUCT CAPACITY		OIL CAPACITY		DIMENSIONS (H X W X D)		SHIP WEIGHT		GAS	ELECTRICAL			PRICE
	LB.	KG	LB.	KG	IN.	MM	LB.	KG		BTU/HR	VOLTS	AMPS	
BLG-FC	18	8.2	75	34	51.6 x 24.3 x 41.3 *	1311.4 x 616.8 x 1048 *	405	184	66,000 NG 70,000 LP	120	5.6	.6	\$48,523

*Height is 62.25" (1581 mm) with auto-lift at full height.
See page 8 for options & accessories



Dimensions nominal | Shipping Class: #85 |
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Fryer Options & Accessories

BOIL OUT VAT

	ITEM	BLF	BLG	FKM	FKG	PRICE
Boil-Out Vat	192001A	•	•	•	•	\$1,942
8' Boil-Out Vat Drain Hose	H0145-08	•	•	•	•	\$88

FILTER ACCESSORIES

Filter Vat Dolly	SB7650	•	•	•	•	\$812
Filter Paper (100 each per case)	FI0007	•	•	•	•	\$155
Filter Rinse Hose Assembly	SB2332	•	•	•	•	\$1,369

All fryers ship with 5 filters.

BRUSHES

Brush, Pot Scrubber, High Temp., White	B1102	•	•	•	•	\$748
Brush, Pot Scrubber, White. For use during boil out only	B0049	•	•	•	•	\$88
Brush, Black, Long	B0051			•	•	\$32
Brush, Black, Short	B0052			•	•	\$32
Brush, L-Tipped	B0063	•		•		\$56
Brush, White Drain	B0075	•	•	•	•	\$56

All fryers ship with one set of brushes.

BASKETS, LIDS & FRYING ACCESSORIES

Bail Handle Basket (16 lbs)	B0114			•	•	\$970
Bail Handle Basket (16 lbs)	B0112	•	•			\$1,145
BLF Lid Cover Assembly	AN16007300	•	•			\$684
Grande Basket (24 lbs)	B0121	•	•			\$1,098
Grande Basket (24 lbs)	B0128			•	•	\$1,019
Pot Stir Stick	P0149	•	•	•	•	\$143
Insulated Mitt, Neoprene, 18", pair	G0089	•	•	•	•	\$231

FRYER LIFTS

Kit, EZ-Lift System for 2 Fryers (Does Not Include Fryer)*	AN3101090S			•	•	\$26,249
Kit, EZ-Lift System for 1 Fryer w/Lift Mounted on Right (Does Not Include Fryer)*	AN3101130S			•	•	\$16,351
Kit, EZ-Lift System for (1) Fryer w/Lift Mounted on Left (Does Not Include Fryer)*	AN3101140S			•	•	\$16,351

*Call factory for pricing of EZ-Lift installed at factory

GAS FRYER ACCESSORIES

Restraining Device	FT0279		•		•	\$160
3/4" NPT, 38" Gas Hose Assembly	2092643		•		•	\$1,782
Cord Set, 120V	CS005		•		•	\$263

ELECTRIC FRYER ACCESSORIES

Cord Set, 208/240V	BK1366	•		•		\$613
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Shipping Class: #125 | Products shown are subject to change without notification | FOB Essex Junction, VT

Fryer Options & Accessories



BREADING TABLE

The BT-24M breeding table is compact and portable. Our breeding system is designed to produce a consistent product while reducing breeding costs. A spring-loaded hinged marinade basket makes delivering raw product into the breeding lug easy. A hand sifter separates dough balls, promoting consistency in the sifted breeding.

- Fully assembled stainless steel construction
- 4 locking casters
- Sifter drawer with lower receiving pan
- Lug shelf for raw chicken
- Optional spring-loaded hinged marinade basket
- Hinged shelf that can be mounted left or right

BREADING TABLE

MODEL	DIMENSIONS (H X W X D)		SHIP WEIGHT		PRICE
	IN.	MM	LB.	KG	
BT-24M	58.38 x 24.13 x 33.25	1486 x 618 x 847	190	86	\$12,079

Shipping Class: #175 | Products shown are subject to change without notification | FOB Essex Junction, VT

LANDING TABLE

The LTS landing table is designed to easily transport product from your fryer.

- Large (21" W x 27" L x 3" D) landing area
- Fully assembled stainless steel construction
- Platform tray holds multiple product batches
- Six tray slides hold standard 18" x 26" sheet pans for additional product holding
- Detachable landing platform tray and tray slides for easy cleaning
- Four 3" swivel casters, two locking, for high mobility in tight spaces



LANDING TABLE DUMP STATION

MODEL	DIMENSIONS (H X W X D)		SHIP WEIGHT		PRICE
	IN.	MM	LB.	KG	
LTS	36.3 x 23.5 x 27	922 x 597 x 686	125	57	\$5,741

Shipping Class: #85 | Products shown are subject to change without notification | FOB Essex Junction, VT

OIL CADDY

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

- 75 or 150 lb oil capacity
- Stainless steel construction
- Bi-directional vane pump
- Portable - removable tank cover and 8-inch wheels



OIL CADDY

MODEL	OIL CAPACITY		DIMENSIONS (H X W X D)		SHIP WEIGHT		PRICE
	LB.	KG	IN.	MM	LB.	KG	
OC-90	150	68	48 x 21.06 x 18	1219 x 535 x 457	110	50	\$4,972

Shipping Class: #100 | Products shown are subject to change without notification | FOB Essex Junction, VT

FOOD WARMERS

COUNTERTOP – SINGLE OR DOUBLE SHELVES – AVAILABLE IN MULTIPLE WIDTHS

Your customers want delicious grab and go foods—and they want them now! Luckily, BKI® has an answer for you

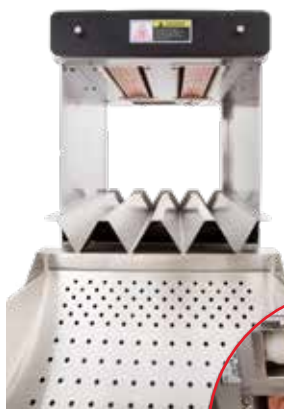
BKI offers a large range of food warmers for retail, convenience stores, food service, quick service, and institutions.

Our warming shelves are designed to hold food at safe temperatures with infinite controls and rapid preheat temperatures up to 212°F.

BKI warmers are manufactured of stainless steel for ease of cleaning and available in five lengths from 24 up to 72 inches.



SM51 horizontal shelf food warmer shown



BKI FRIED FOOD WARMERS = INCREASED PROFITABILITY

CERAMIC INFRARED HEAT from above greatly increases the holding times of a variety of fast foods—at the same time maintaining food texture and enhancing food flavors—to increase your operation's profitability.



CRISPY fried foods

SM SERIES COUNTERTOP FOOD WARMERS

PASS-THROUGH DESIGN allows for the kitchen to load fresh food easily from the back while customers pull from the front of the warmer.

MULTIPLE SIZES SM series food warmers come in a range of widths from 24 to 75 inches to meet your particular needs

INDIVIDUAL THERMOSTATIC CONTROLS for top and bottom heat allow you to dial in the perfect holding temperatures for sandwiches and other impulse-buy hot food items.



SLANTED SHELVES allow new items keep moving to the front of the unit.

OR

HORIZONTAL SHELVES allow you to serve foods that are best kept flat.

HOT & FRESH food to go

COUNTERTOP OR FREESTANDING MOBILE BASE FRIED FOOD WARMERS

Series WS

The BKI® WS Series mobile fried food warmers were developed for quick-serve retailers and convenience stores. This warmer uses radiant heat to extend the freshness of a variety of fried foods, so you can keep nuggets, fingers, fries, and wedges crispy and delicious for longer.

Each unit can hold a full-size 12" x 20" steam table pan with 10 pounds of holding capacity. This model also features a rotating top that allows you to swivel the top heat 90° for easier dumping and to minimize the chance of burn. Flat surfaces and easily removable parts make cleaning a breeze.

- 10 lb holding capacity
- Removable parts and flat surfaces for easy cleaning
- Bin accepts a 12" x 20" steam table pan
- In-counter or full cabinet with 6" casters
- Built in the USA



WS-13 COUNTERTOP FRIED FOOD WARMER

MODEL	DIMENSIONS (H X W X D)		SHIP WEIGHT		ELECTRICAL		PRICE
	IN.	MM	LB.	KG	VOLTS	KW	
WS-13	21 x 14.25 x 24	533 x 362 x 610	50	23	120	1.0	\$2,083

WS-15 FREESTANDING MOBILE BASE FRIED FOOD WARMER MODELS

MODEL	DIMENSIONS (H X W X D)		SHIP WEIGHT		ELECTRICAL		PRICE
	IN.	MM	LB.	KG	VOLTS	KW	
WS-15ST	22.25 x 15.36 x 26.75	565 x 391 x 680	138	63	120	1.1	\$4,376
WS-15STC	55.36 x 18 x 32.5	1407 x 457 x 826	145	66	120	1.1	\$5,794

WS-15ST model includes a rotating top for easy dumping. WS-15STC model Includes a full cabinet and 6" casters

ACCESSORIES & OPTIONS

MODEL	COUNTERTOP	BUILT-IN COUNTER	TABLETOP ADAPTOR
WS-13	available	N/A	N/A
WS-15ST	N/A	available	N/A
WS-15STC	N/A	N/A	N/A



Shipping Class: #100 | Available in 15-amp or 20-amp service; specify when ordering | Products shown are subject to change without notification | FOB Essex Junction, VT

COUNTERTOP FRIED FOOD WARMER

Series UW

The BKI® countertop fried food warmer keeps fried foods hot and crispy on the outside and moist and delicious inside. The convected air heating technology doubles the holding time of fries, chicken tenders, appetizers, and more.

- Extends the holding time of fried food
- Safety cut-off feature
- Removable parts for easy cleaning
- 100% hand built in the U.S.A



WARMERS

UW-17 FRIED FOOD WARMER NO OVERHEAD HEAT

MODEL	DIMENSIONS (H X W X D)		SHIP WEIGHT		ELECTRICAL		PRICE
	IN.	MM	LB.	KG	VOLTS	KW	
UW-17	8.3 x 20 x 27.5	211 x 510 x 699	95	43	120	1.0	\$5,899



Dimensions nominal | Shipping Class: #100 | *Available in 220V; specify when ordering | **Specify left- or right-hand access when ordering | Products shown are subject to change without notification | FOB Essex Junction, VT



COUNTERTOP FRIED FOOD WARMER

Series FW

The BKI FW-15 fried food warmers are designed to deliver consistent results for the quick serve market, including retail and convenience stores. These compact units combine convection and radiant heat technologies to extend freshness of a variety of fried foods including nuggets, fingers, fries, and wedges.

Cooling or intake air is supplied from the bottom, below the countertop surface, where the air is clean and will not clog motors and electronics. Installation of these units required cutting through the countertop for the chute as well as the fry dump.

- Doubles the holding time of fried food
- Safety cut-off feature prevents overheating
- Durable stainless steel parts are easy to remove for cleaning
- Removable parts for easy cleaning
- Lighted canopy for easy viewing and visually pleasing display
- Overhead radiant heat and convected air base heat
- 100% hand built in the U.S.A.



IN COUNTER FRIED FOOD WARMER WITH PASS-THROUGH

MODEL	DIMENSIONS (H X W X D)		SHIP WEIGHT		ELECTRICAL		PRICE
	IN.	MM	LB.	KG	VOLTS	KW	
FW-15	21.13 x 18.63 x 35.38	536 x 473 x 899	70	32	120 or 208	1.84	\$8,298

ACCESSORIES & OPTIONS

MODEL	ITEM NUMBER	LIST PRICE
TABLETOP ADAPTER (for FW15)	WB31216000	\$764



Shipping Class: #100 | *Available in 220V; specify when ordering | **Specify left- or right-hand access when ordering | Products shown are subject to change without notification | FOB Essex Junction, VT



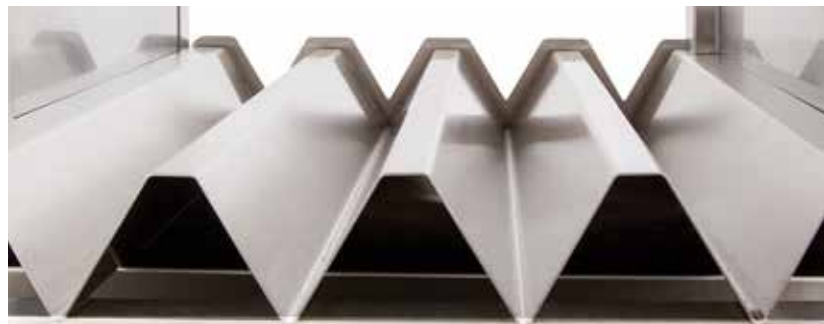
Ready to put your best foot forward—with your tastiest food served right where your customers want it? Then you're ready for the BKI® fried food warmers.

CRISPY fried foods

Just the way your customers like it!

There is nothing worse than offering fried food that is soggy or dried out. BKI® fried food warmers will keep your fried foods hot and crispy on the outside and moist and delicious inside.

Our high quality fried food warmers are 100% hand-built in the USA to ensure long life, durability and most importantly, customer loyalty.



COUNTERTOP FOOD WARMER – SINGLE & DOUBLE – HORIZONTAL & SLANTED SHELVES

Series SM

The BKI® SM series of countertop warmers feature a pass-through design, single or double, horizontal or slanted shelves, and ceramic infrared top heat combined with base bottom heat to keep food fresh and hot for extended times.

- Choose from 24" to 75" widths
- Top ceramic infrared heating element
- Horizontal or slanted shelves with stainless steel construction
- Single and double tier
- Pass-through for easy loading of product
- Illuminated chamber
- Individual thermostatic control for top and bottom heat
- Right or left controls for slant shelf models
- Made in USA

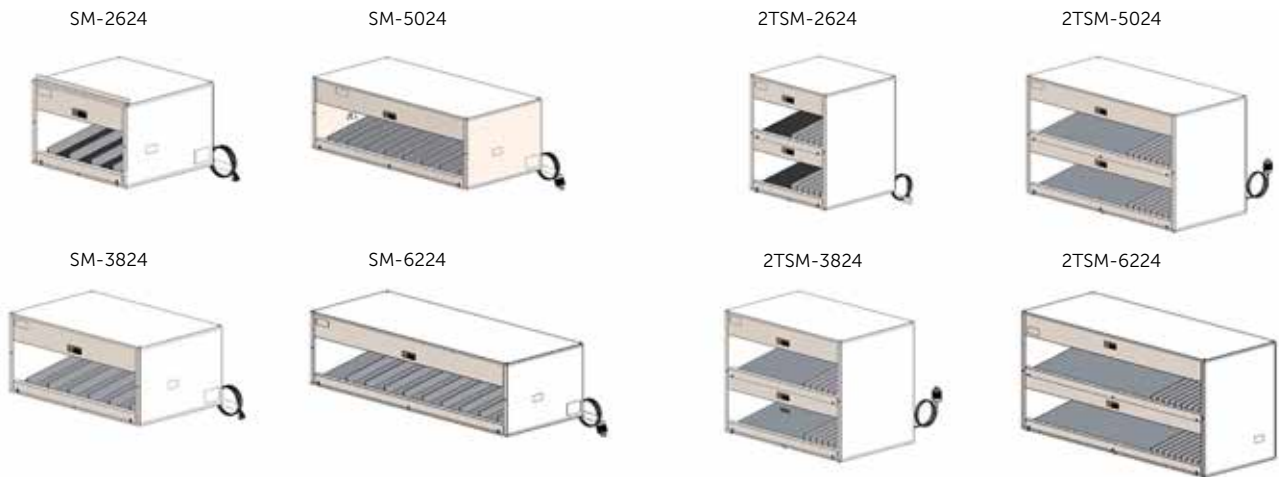


SM SINGLE HORIZONTAL SHELF PASS-THROUGH COUNTEROP WARMER MODELS

MODEL	CHUTE DIMENSIONS		DIMENSIONS (H X W X D)		SHIP WEIGHT		ELECTRICAL		PRICE
	IN.	MM	IN.	MM	LB.	KG	VOLTS	KW	
SM-39	35	889	17.5 x 39 x 25	445 x 991 x 635	180	82	120	1.5	\$9,610
							208	1.4	
							240	1.7	
SM-51	47	1194	17.5 x 51 x 25	445 x 1295 x 635	210	95	120	1.08	\$10,468
							208	2.0	
							240	2.04	

SM DOUBLE HORIZONTAL SHELF PASS-THROUGH COUNTEROP WARMER MODELS

MODEL	CHUTE DIMENSIONS		DIMENSIONS (H X W X D)		SHIP WEIGHT		ELECTRICAL		PRICE
	IN.	MM	IN.	MM	LB.	KG	VOLTS	KW	
2TSM-51	47	1194	29.75 x 51 x 25	756 x 1295 x 635	190	86	120	2.16	\$18,100
							208	4.0	
							240	4.08	



Series SM

SM SINGLE SLANTED SHELF PASS-THROUGH COUNTERTOP WARMER MODELS

MODEL	CONTROLS	CHUTE DIMENSIONS		DIMENSIONS (H X W X D)		SHIP WEIGHT		ELECTRICAL		PRICE
		IN.	MM	IN.	MM	LB.	KG	VOLTS	KW	
SM-2624R	Right side	24	610	17.5 x 26 x 24	445 x 660 x 610	140	64	120	0.54	\$7,755
SM-2624L	Left side	24	610	17.5 x 26 x 24	445 x 660 x 610	140	64	120	0.54	\$7,755
SM-3824R	Right side	36	914	17.5 x 38 x 24	445 x 965 x 610	150	68	120	0.86	\$7,930
SM-3824L	Left side	36	914	17.5 x 38 x 24	445 x 965 x 610	150	68	120	0.86	\$7,930
SM-5024R	Right side	48	1219	17.5 x 50 x 24	445 x 1270 x 610	180	82	120	0.91	\$8,490
								208	0.91	
SM-5024L	Left side	48	1219	17.5 x 50 x 24	445 x 1270 x 610	180	82	120	0.91	\$8,490
								208	0.91	
SM-6224R	Right side	60	1524	17.5 x 62 x 24	445 x 1575 x 610	250	113	120	1.23	\$9,190
								208	1.23	
SM-6224L	Left side	60	1524	17.5 x 62 x 24	445 x 1575 x 610	250	113	120	1.23	\$9,190
								208	1.23	

SM DOUBLE SLANTED SHELF PASS-THROUGH COUNTERTOP WARMER MODELS

MODEL	CONTROLS	CHUTE DIMENSIONS		DIMENSIONS (H X W X D)		SHIP WEIGHT		ELECTRICAL		PRICE
		IN.	MM	IN.	MM	LB.	KG	VOLTS	KW	
2TSM-2624R	Right side	24	610	29.75 x 26 x 24	756 x 660 x 610	180	82	120	1.09	\$13,479
2TSM-2624L	Left side	24	610	29.75 x 26 x 24	756 x 660 x 610	180	82	120	1.09	\$13,479
2TSM-3824R	Right side	36	914	29.75 x 38 x 24	756 x 965 x 610	190	86	120	1.09	\$13,759
								208	1.09	
2TSM-3824L	Left side	36	914	29.75 x 38 x 24	756 x 965 x 610	190	86	120	1.09	\$13,759
								208	1.09	
2TSM-5024R	Right side	48	1219	29.75 x 50 x 24	756 x 1270 x 610	250	113	102	1.83	\$14,809
								208	1.83	
2TSM-5024L	Left side	48	1219	29.75 x 50 x 24	756 x 1270 x 610	250	113	102	1.83	\$14,809
								208	1.83	
2TSM-6224R	Right side	60	1524	29.75 x 62 x 24	756 x 1575 x 610	320	145	120	2.46	\$15,876
								208	2.46	
2TSM-6224L	Left side	60	1524	29.75 x 62 x 24	756 x 1575 x 610	320	145	120	2.46	\$15,876
								208	2.46	



Shipping Class: #100 | 4" legs included | Available in 15 amp or 20 amp service; Specify when ordering | Products shown are subject to change without notification | FOB Essex Junction, VT

ROTISSERIES

ELECTRIC – TOUCHSCREEN CONTROLS – CURVED & FLAT DOORS – PASS-THROUGH & SOLID BACK

BKI® pioneered the commercial rotisserie and is still the reigning industry leader. BKI offers electric rotisseries that are easy to operate and safe to use.

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

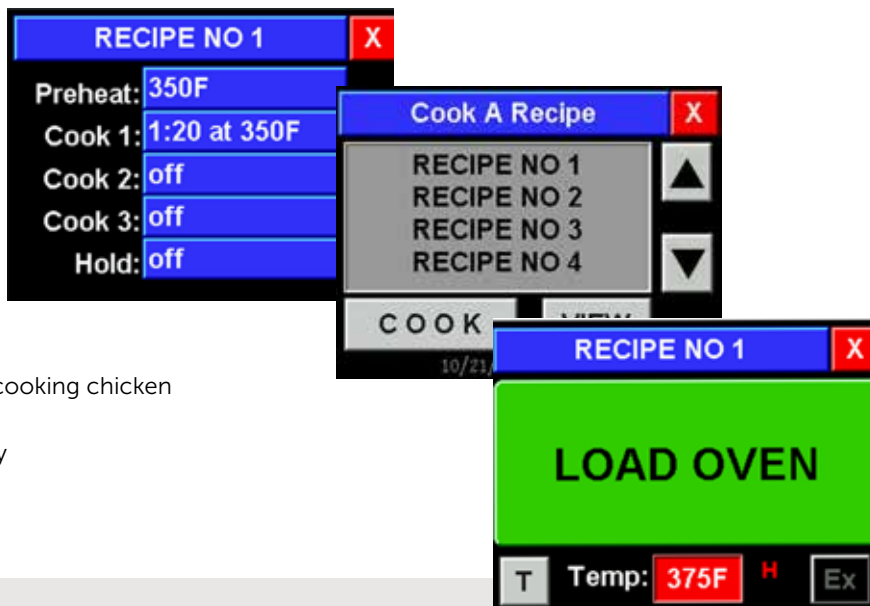
With smart features, high capacity and beautifully consistent results, you'll find the VGG series can revolutionize your business!



VGG-8F-PT shown with optional VGH-8 ventless hood

THE BRIGHT TOUCH SCREEN

Our touchscreen display makes operation a breeze with true one-touch cooking. Store up to 15 customizable menu programs that can be locked to protect important settings. Select English or Spanish with the new bilingual feature.



ADDITIONAL CONTROL BENEFITS

- Reduce chance of combustion by cooking chicken by-products
- Easier to clean at the end of the day
- Energy savings



ROTATING ROTORS allow drippings to fall on the product directly below creating a glorious self-basting process that is absolutely delicious. Though chicken is one of the most widely used products in a rotisserie, we enjoy cooking roasts, duck, lamb and many other mouth-watering options.

INNOVATIVE SAFETY FEATURES include cool-door technology and sensors that stop rotation when the door is opened.

CONFIGURE YOUR ROTISSERIE

PASS-THROUGH MODELS allow the back of the kitchen to load raw product and the front kitchen to pull cooked product, reducing the risk of contamination.

OR

SOLID BACK MODELS do not require clearance for doors on both front and back of the oven making it a better choice for tighter spaces.

CURVE DOOR MODELS are designed to attract customers with features including a convex glass picture window for high visibility and lighted interiors for a theater effect.

OR

FLAT DOOR MODELS may not have the drama of their curved siblings, but they will be a workhorse for you behind the scenes. And they also feature LED lighting and a bright stainless interior.



HIGH-CAPACITY ROTISSERIES – SOLID BACK OR PASS-THROUGH – CURVED OR FLAT GLASS DOORS

Series VGG

Whether poultry, pork, beef, vegetables, or your own specialty, the VGG rotisserie is sure to maximize customer satisfaction and produce uniform, consistent results every time.

- Touchscreen controls with 15 program modes with pre-heat and hold capability
- Lighted cavity to attract customer attention
- Easy-to-clean interior
- Electric operation
- Solid back or pass-through design
- Curved or flat glass doors
- V-Spit
- Cool door for safety
- LED Lights and bright stainless interior
- Made in USA



FLAT GLASS MODELS WITH SOLID BACK

MODEL	PRODUCT CAPACITY***			DIMENSIONS (H X W X D)		SHIP WEIGHT		ELECTRICAL		PRICE
	MEAT FORKS	V-SPITS	BASKETS	IN.	MM	LB.	KG	VOLTS	KW	
VGG-8-F	40	32	8	45.5 x 41 x 35.25	1156 x 1041 x 895	540	245	208-220-240	11.1-10.3-12	\$39,018
VGG-16-F	80	64	16	79.05 x 41 x 35.25	2008 x 1041 x 895	960	435	208-220-240	11.1-10.3-12	\$70,580

FLAT GLASS MODELS WITH PASS-THROUGH

MODEL	PRODUCT CAPACITY***			DIMENSIONS (H X W X D)		SHIP WEIGHT		ELECTRICAL		PRICE
	MEAT FORKS	V-SPITS	BASKETS	IN.	MM	LB.	KG	VOLTS	KW	
VGG-8-F-PT	40	32	8	45 X 41.38 X 39.38	1156 X 1051 X 1000	540	245	208-220-240	11.1-10.3-12	\$42,117
VGG-16-F-PT	80	64	16	79.06 X 41.38 X 39.38	2008 X 1051 X 1000	960	435	208-220-240	11.1-10.3-12	\$78,072

CURVED GLASS MODELS WITH SOLID BACK

MODEL	PRODUCT CAPACITY***			DIMENSIONS (H X W X D)		SHIP WEIGHT		ELECTRICAL		PRICE
	MEAT FORKS	V-SPITS	BASKETS	IN.	MM	LB.	KG	VOLTS	KW	
VGG-8-C	40	32	8	45 x 41.38 x 39.38	1156 x 1051 x 1000	540	245	208-220-240	11.1-10.3-12	\$41,469
VGG-16-C	80	64	16	79.06 x 41.38 x 39.38	2008 x 1051 x 1000	960	435	208-220-240	11.1-10.3-12	\$79,314

CURVED GLASS MODELS WITH PASS-THROUGH

MODEL	PRODUCT CAPACITY***			DIMENSIONS (H X W X D)		SHIP WEIGHT		ELECTRICAL		PRICE
	MEAT FORKS	V-SPITS	BASKETS	IN.	MM	LB.	KG	VOLTS	KW	
VGG-8-C-PT	40	32	8	45 x 41.38 x 39.38	1156 x 1051 x 1000	540	245	208-220-240	11.1-10.3-12	\$43,535
VGG-16-C-PT	80	64	16	79.06 x 41 x 39.38	2008 x 1041 x 1000	960	435	208-220-240	11.1-10.3-12	\$83,498



Shipping Class: #92.5 | *Height includes legs | **Per oven—VGG-16 is double stacked—Each rotisserie requires a separate electrical connection | ***Based on 3-lb. chickens | †For use with any VGG-8 or VGG-16 model | Products shown are subject to change without notification | FOB Essex Junction, VT

Rotisserie Options & Accessories

STANDS & CARTS

	ITEM	PRICE
Stand With Casters	551600A	\$4,249
Stand with Adjustable Legs	551608A	\$4,472
VGG Spit Cart	551700A	\$6,407

COOKING ACCESSORIES

Neoprene Insulated Gloves	G0089	\$231
Meat Fork-VGG-8/16	MF0032	\$382
Meat Basket w/4 Goosers VGG-8/16	MB0037	\$350
Meat Basket Flat-VGG-8/16	MB0038	\$382
V-Spit-VGG-8/16	MF0038	\$446

MISCELLANEOUS

Controls on left side (passthrough models only)	-	NC
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VENTLESS HOOD

Adding a ventless hood to one of our rotisseries helps clear the air of airborne grease particles.

- Patented two-stage filtration
- Signal light alerts operator to change filter
- Appliance receptacle
- Stainless steel exterior
- Fire extinguishing system
- Two-stage filtration keeps grease-laden particles from returning to the air
- Signal light alerts operator to replace dirty filters, check filter placement, and latch doors
- Safety shut-off if hood door/filter is ajar or hood power is cut off



VGH VENTLESS HOOD FOR VGG SERIES ROTISSERIES

MODEL	DIMENSIONS (H X W X D)			SHIP WEIGHT		ELECTRICAL		NOTES	PRICE
	CFM	IN.	MM	LB.	KG	VOLTS	KW		
VGH-8	730	16.75 X 40.63 X 40.38	425 X 1032 X 1026	228	103	208-240	.75	VGG-8/16 ONLY	\$20,481



SHIPPING CLASS: #250 | AVAILABLE IN 60 HZ OR 50 HZ; 1Ø OR 3Ø FIELD CONNECTION

*Plus kW of appliance under hood | Products shown are subject to change without notification | FOB Essex Junction, VT



VGG-8F-PT shown
with optional VGH-8
ventless hood

REVOLVING Revolution

Ideal for extremely high-volume supermarkets and restaurants, the BKI® VGG series of rotisseries have a massive cooking capacity that will meet growing customer demand and improve profitability.

These rotisseries can cook up to 80 3-lb (1.36 kg) chickens in 75 minutes. The results are so delicious—moist and tender inside and perfectly golden brown outside—that you'll find you need every bit of this high capacity so your customers don't have to go home empty handed!





Mouth Watering RESULTS



Though chicken is one of the most widely used products in a rotisserie, we enjoy cooking roasts, duck, lamb and many other mouth-watering options.

The rotating rotors allow drippings to fall on the product directly below creating a glorious self-basting process that is absolutely delicious.



How to Place an Order



AUTOQUOTES™ PARTICIPANTS

In addition to brochures and FCSI/NAFEM formatted specification sheets, BKI participates in AutoQuotes quotation system and database.

For more information on this service, please contact AutoQuotes at 8800 W Baymeadows Way #500 Jacksonville, FL 32256; (904)384-2279

HOW TO PLACE AN ORDER

Resale Certificate Number: required from all Dealers.

All orders are subject to acceptance by the local representative and our office.

All orders must have the Dealer's name, address, phone number, purchase order number and purchase order dollar amount.

All orders must include a requested ship date, ship to address, job name, location and freight terms (i.e. 3rd party or prepaid & add to invoice).

All orders must include model number, voltage requirement, type of gas, altitude if installation is 2000 feet and over.

Legs, Stands and Casters are optional accessories for Counter/Stand models.

Specify any accessories you want to include with your order.

International Orders: In an ever expanding international marketplace, it is necessary for a domestic dealer, in limited situations, to become involved in an export opportunity that will result in a contractual sale. In this instance BKI must respond to its domestic dealer and, while recognizing the importance of our international distributor, ultimately ensure proper service to the customer after the sale.

Any orders shipping outside the continental US will be subject to an 8% EIAF (Export Infringement Administration Fee), and could be subject to other charges including special electrical or gas configuration charges and CE approval fees. Dealers in Canada will pay an 8% EIAF when shipping outside of their originating country.

International Warranty: The standard warranty for all equipment shipped outside of the U.S. or Canada is 1 year on parts only from the date of installation.

U.S. & Canada Warranty: The standard warranty for all equipment shipped within the U.S. and Canada is parts and labor from the date of

installation. See product descriptions for length of warranty. See BKI Limited Warranty on 26.

TERMS & CONDITIONS

Prices are U.S. dollars F.O.B. from origin and do not include charges for freight or installation.

Standard Payment terms: NET 30 Days. If not paid within terms the following additional charges apply:

- 1.0% if 30 days past due
- 5.0% if more than 90 days past due

Freight classification: Class 77.5, unless otherwise indicated.

A \$100 per day storage fee will be charged for orders not shipped from the BKI manufacturing facility on assigned ship date.

RETURN POLICY

Returns & Cancellations: BKI products cannot be returned without prior written factory authorization. The restocking charge is 45% for nonstandard equipment, 35% for standard equipment, plus any costs to recondition the equipment. No returns accepted after 30 days from date of invoice. Returns for credit must be freight prepaid. Orders cancelled or changed after production has started are subject to a charge of 35%.

Returned Goods Authorization (RGA) must accompany all returns. All returns must be shipped prepaid within 30 days of authorization and must be in proper crating. Repair of any shipping damages will be deducted from credit due.

BKI reserves the right to refuse the return of non-standard products.

PRICES AND SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

The Company reserves the right to make substitutions of components without prior notice.

ERRORS: Descriptive, typographic or photographic are subject to correction.

Freight/Handling Rates

Freight will be calculated as a percentage of the PO total. This program applies to customers located in the continental United States and Canada only. All other countries, call for quote.

PO TOTAL	FREIGHT %
\$1 - \$20,000	5%
\$20,001 and above	3%

**Minimum freight charge = \$300

**PO must ship complete to one location

*** BKI Food warmers cannot ship via small parcel. Warmers must ship LTL carrier.

EXAMPLE:

PO total = \$12,360

$\$12,360 \times .05 (5\%) = \618

FREIGHT CLASSIFICATION

CLASS 92.5, unless otherwise shown on model pricing page in this book.

If BKI is responsible for freight (free freight), partial shipments are prohibited.

EXTRA CHARGES

(ADD TO STANDARD DELIVERY CHARGES)

- Inside Delivery = \$180 per oven
- Lift Gate Delivery = \$180
- Construction Site Delivery = \$145
- Residential Delivery/Limited Access = \$145
- Redelivery fee = \$95
- Customs Clearance Fee = \$100
- All other requests, call for pricing.

FREIGHT DAMAGE:

Notify freight carrier within 24 hours of receipt for concealed freight damage.

Regardless of who is paying for the freight, title passes to the consignee when the merchandise leaves our dock and thereafter travels at the risk of the purchaser. If freight damage is noticed or suspected, freight should be refused. DO NOT accept. In cases of concealed damage, save all packaging, immediately notify carrier of your findings and intention to file claim. All orders for replacement parts or units due to freight damage will be invoiced under our regular terms. Any reimbursements or credit must come from the freight company.



BKI Limited Warranty

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.

- Warranty period begins the date of dealer invoice to customer or 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 two (2) hours' travel time and performed during regular, weekday business hours.

EXCEPTIONS

Any exceptions must be preapproved in advance in writing by BKI. The extended door warranty on convection ovens years three (3) through five (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
- Gaskets, o-rings and seals
- Glass and door adjustments
- Glass
- 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 costs other than normal UPS charges
- Ordinary wear and tear
- Failure to follow installation and/or operating instructions

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 manufacturer's part. BKI shall in no event be liable for any special, indirect, or consequential damages, nor in any event be liable 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.

COMPLETE Fry Station

The EZ LIFT helps you easily load and unload the fryer basket while reducing oil spillage and potential falls from lifting/dumping baskets on a greasy floor.

The BT-24M breasting table is compact and portable for breasting and preparing product for frying.

The FKM-TC extra-large, electric pressure-fryer is designed for simple operation, long life, and high product volume.

With the LTS landing table, you can easily transport product from fryers to hot display cases.



EVERYTHING you need



Creating great food while increasing your profit!

