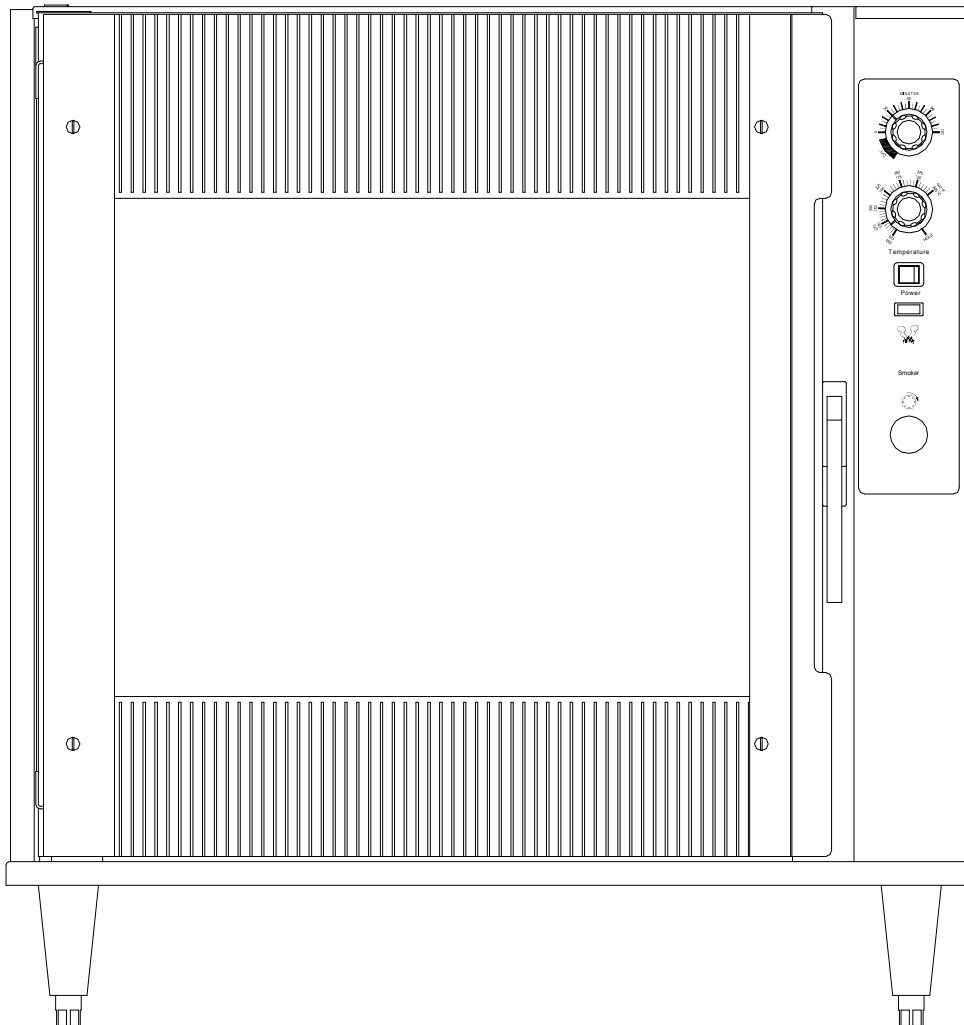


Rotisserie Oven

MODEL SRR

Operation and Installation Manual



Fresh ideas in foodservice equipment

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 date of shipment from the factory, whichever comes first.
- COB Models: One (1) Year limited parts and labor.
- COM Models: Two (2) Year limited parts and labor. COM convection ovens also have a two (2) year door warranty.
- CO1 Models: Two (2) Year limited parts and labor. 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.

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Introduction

Your **BKI** SRR is a thermostatically controlled rotisserie oven. It utilizes a revolving mechanism and heating elements that ensure even product cooking. A cook time and temperature control and switches are provided to allow for quick setup and operation. Removable components allow for easy maintenance and cleaning.

The **BKI** name on this unit represents the finest in engineering, manufacturing and quality. It has been designed to use commercial-grade materials and manufactured by employees focused on quality standards. 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, phone the applicable BKI Technical Services Department:

BKI North America: (864) 963-3471
BKI Europe: (44) 0870 9904242

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.

Specific Precautions

CAUTION

Equipotential Ground Plane

When a high current flows through a conductor, differences in potential appear between the conductor and nearby metallic surfaces near the equipment. As a result, sparks may be produced between the equipment and surrounding metal surfaces. These sparks could cause serious injury, damage, or fire.

BKI provides an Equipotential ground terminal for the connection of a bonding conductor after the installation of the equipment per IEC60417-1. This terminal is located on the drive side of the oven base and is marked with this symbol.



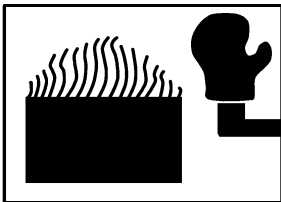
NOTICE

Full Disconnection for IEC / CE Regulations

In accordance with Local and/or National wiring codes, the installer must provide a means of full disconnection for overvoltage Category III conditions. An IEC approved cord and plug combination will meet this requirement.

Units not provided with a cord and plug, do not meet this requirement. In accordance with Local and/or National wiring codes, the installer must provide the means of full disconnection.

Safe Work Practices



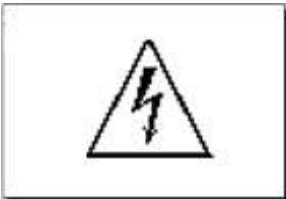
Wear Safe Clothing Appropriate To Your Job

Always wear your insulated mitts when handling hot oven parts or touching 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.

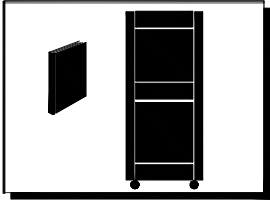
Never wear loose clothing such as neckties or scarves while operating this equipment. Keep loose hair tied back or in a hair net while operating this equipment.

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



WARNING – DANGEROUS 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, phone the applicable BKI Technical Services Department:

BKI North America: (864) 963-3471

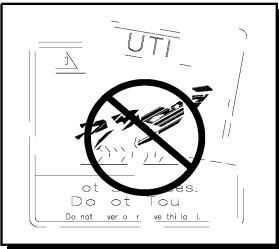
BKI Europe: (44) 0870 9904242



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.

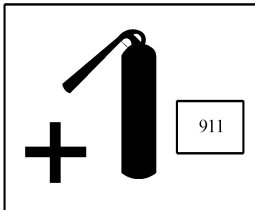


Keep Safety Labels Clean and in Good Condition

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 phone the applicable BKI Technical Services Department:

BKI North America: (864) 963-3471

BKI Europe: (44) 0870 9904242

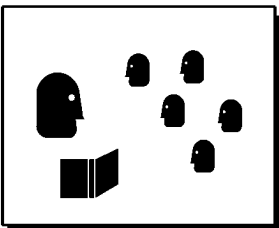


Be Prepared for Emergencies

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.

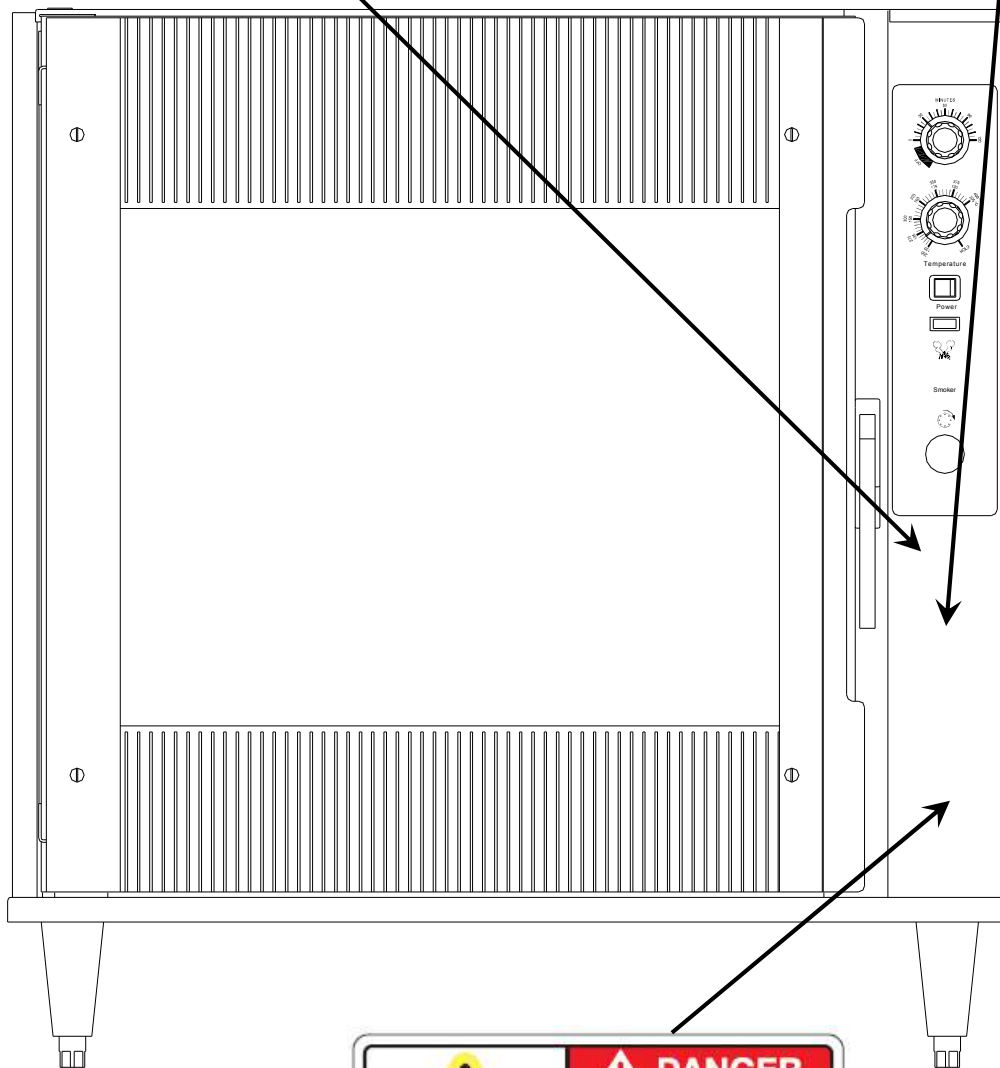
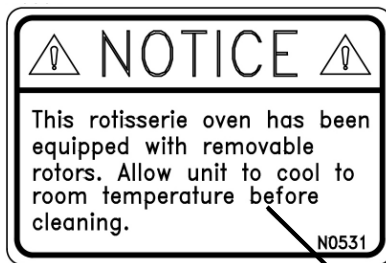
Keep emergency numbers for doctors, ambulance services, hospitals, and the fire department near your telephone.



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 Labels



Health And Sanitation Practices

BKI Rotisserie Ovens are engineered and manufactured to comply with all health regulations and certified to the latest 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

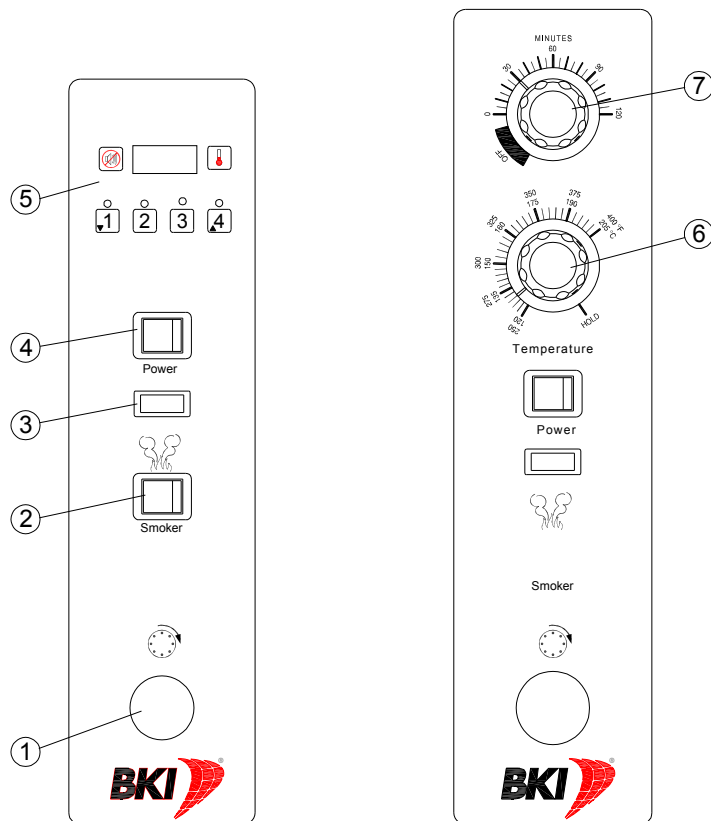
All products cooked during the day should be sold the same day. Follow your company's procedures for the handling of any leftover product.

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



PUSH BUTTON CONTROLS

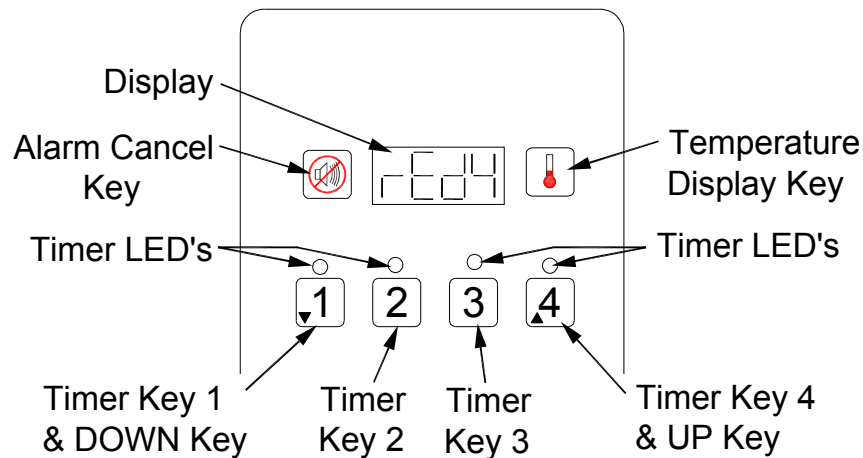
ROTARY DIAL CONTROLS

Hardware Controls

Item #	Description	Function
1	Rotor Switch	Depressing the switch allows the operator to “jog” the rotor position when the door is open. Releasing the switch stops the rotor.
2	Wood Smoker Switch (Optional)	If installed, turns power on or off to the optional wood smoker heater. When placed in the on position the wood smoker heats to generate smoke when presoaked wood is placed in the smoker cup. When placed in the off position, power is removed from the wood smoker heater.
3	Main Power Isolator Light	This light illuminates to indicate that power is being applied to the oven from the Main Power Isolator (Circuit Breaker).
4	Main Power Switch	Turns power on or off to the entire unit. When placed in the on position, the controller is powered, lights illuminate and the rotor motor engages (if the door(s) is closed). When placed in the off position, power is removed from the entire unit.
5	Timer & Temperature Controller	Used for operation of the oven. Adjustable temperature control maintains oven cavity at programmed temperature. 4 adjustable timers turn off the heat and signal when cook time has elapsed.
6	Thermostat	Adjustable Thermostat maintains oven cavity at the set temperature. Rotate knob until indicator aligns with the desired oven temperature.
7	Timer, 120 minute	Rotate knob until indicator aligns with desired cook time. Timer starts automatically. When set time as elapsed an audible alarm sounds until the knob is rotated counter clockwise to the off position.

Push Button Control Programming

Timer Programming



To enter timer programming, press and hold the **Alarm Cancel Key** for 3 seconds. "Prog" will appear in the **Display**. NOTE: Programming mode will exit automatically if no keys are pressed within 2 minutes.

Press the **Timer Key (1 thru 4)** corresponding to the independent selected timer. NOTE: The **Display** will alternate between "ti-z" and either "xx:xx" or "xHxx". NOTE: "xx:xx" is displayed if the time value is less than one hour and "xHxx" is displayed if the time value is one hour or more. Where "z" is the **Timer Key** number and "x" is the time value.

Adjust the time up or down using the **DOWN (key 1) or UP (key 4) Keys**. The longer the button is held, the faster the time will scroll.

Once the desired time is reached, press the **Alarm Cancel Key** to accept the time. NOTE: The **Display** will now alternate between "PrEx and either "xx:xx" or "xHxx". NOTE: "xx:xx" is displayed if the time value is less than one hour and "xHxx" is displayed if the time value is one hour or more. Where "PrE" is the pre-alarm and "x" is the time value.

If a pre-alarm is desired, use the **DOWN (key 1) or UP (key 4) Keys** to set the desired pre-alarm time. If no pre-alarm is desired leave or set the time to :00.

Once the desired time is reached, press the **Alarm Cancel Key** to accept the time.

To program another timer, press the desired **Timer Key** and repeat the above procedure.

To exit programming mode, press the **Alarm Cancel Key**. The **Display** will go to idle mode.

To cancel a timer program, select the specific **Timer Key (1 thru 4)**, after the time starts to count down, press the specific **Timer Key (1 thru 4)** three times.

Temperature Programming

NOTE:

The SRR7 comes from the factory with a default temperature setting of **325°F**. To change the setting, follow the steps outlined.

To enter temperature programming, press and hold the **Temp Display Key** for 3 seconds. "Prog" will appear in the display. NOTE: Programming mode will exit automatically if no keys are pressed within 2 minutes.

Press either the **DOWN (key 1) or UP (key 4) Key**. The **Display** will show either "°F" or "°C" (degrees Fahrenheit or degrees Celsius). Toggle between the temperature unit values by pressing the **DOWN (key 1) or UP (key 4) Key**.

Press the **Temp Display Key** to accept the value. NOTE: The **Display** will now alternate between "SEtt" and "XXXZ" where "SEtt" stands for setting, "XXX" is the temperature and "Z" indicates the temperature unit of measure.

Adjust the temperature up or down using the **DOWN (key 1) or UP (key 4) Keys**. The longer the button is held, the faster the time will scroll.

Once the desired temperature is reached, press the **Temp Display Key** to accept the time.

To exit programming mode, press the **Temp Display Key**. The display will go to idle mode.

Cooking

Turn the Power switch ON and allow the oven to preheat before loading product into the oven. During the preheat cycle, the **Display** will show "Luuu". Once the preheat cycle is complete, the **Display** will show "rEdu".

Load product into the oven and securely close the oven door.

Press the desired **Timer Key (1 thru 4)**. The **Timer LED** above the selected **Timer Key** will flash and the **Display** will count down the cook time from the programmed time.

After the specific timer function has completed, an audible alarm will sound. The **Display** and the specific **Timer LED** will blink and the heating system will turn OFF. To de-activated the audible alarm, press the **Alarm Cancel Key** once.

Measure the internal temperature of the products to verify they are fully cooked. If the products are fully cooked, unload the oven.

NOTE: After de-activating the audible alarm, the **Display** and the specific **Timer LED** will still be blinking and the heating system will still be OFF. To activate the heating system, press the specific **Timer Key (1 thru 4)** once. The heating system will not be under a timer control.

To stop a cook cycle press and hold the active **Timer Key** for 3 seconds.

Viewing Actual and Set Temperatures

To view the actual oven temperature, press the **Temp Display Key** once. NOTE: "AXXX" will be displayed where "XXX" is the actual temperature in the units specified.

To view the programmed temperature, press the **Temp Display Key** a second time within 5 seconds. NOTE: "PXXX" will be displayed where "XXX" is the actual temperature in the units specified.

Preparing and Loading Chickens

Trussing Chickens

It is recommended that whole chickens be trussed before cooking. Trussing holds the wings and legs of the chicken tightly against the body. This improves the visual appeal of the chickens while they are cooking. In addition trussing keeps the chicken moist by retaining more of the natural juices and helps prevent the wing tips from burning.

Using 6 ½" – 7" elastic ties, follow these simple steps to truss the chickens.



1. Fold wing tips back under the chicken.



2. With the back of the chicken up slip the tie under the wings and pull back.



3. Pull and twist the tie over the back of the chicken to form an "X". Make sure wing tips are under tie.



4. Turn the chicken over and pull the tie over the ends of the legs.

V-Spits

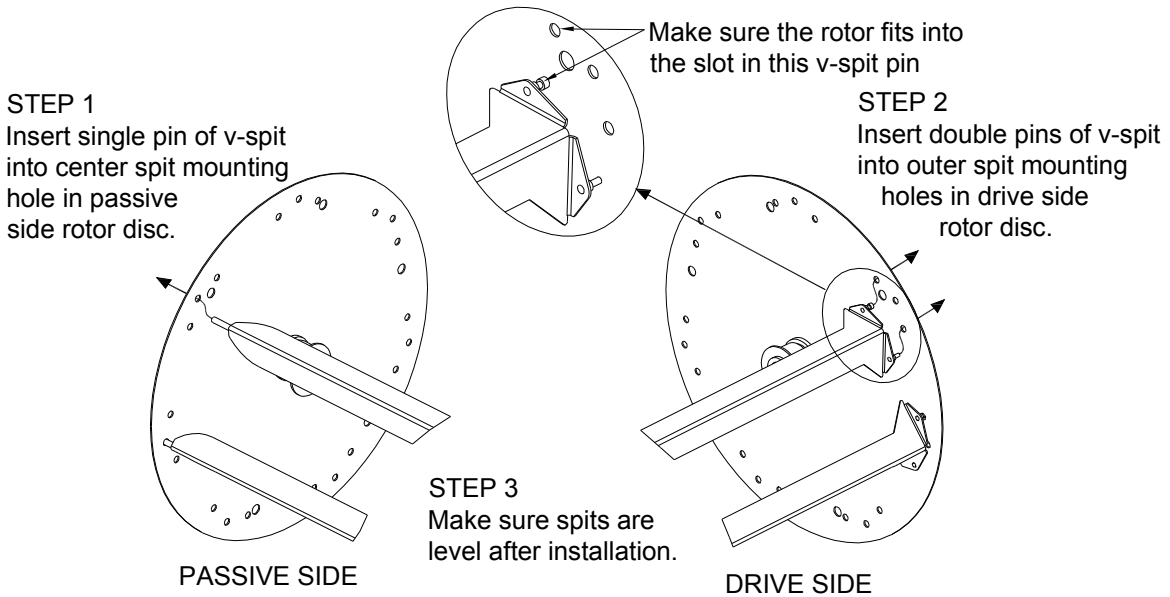
Up to four (4) whole chickens can be placed on a SRR-7 v-spit. Insert the single pin (pointed) end of the v-spit under the legs and through the cavity of the trussed chicken as shown below. Orient the spit with the "V" toward the back bone of the chicken. The legs and thighs of the chicken should be on the same side of the v-spit as the breast.



Make sure the chickens are evenly spaced on the v-spit. Do not place more than four chickens on a v-spit. Chickens that are pushed tightly together on the v-spit will not brown properly during cooking leaving "blonde" areas where the two chickens were touching.

The SRR-7 will hold up to 7 v-spits. When loading less than 7 spits, space the spits as evening as possible on the rotors. Balancing the load on the rotors will extend the life of the rotor drive system. When loading only 2 or 3 spits **DO NOT** place them in adjacent mounting locations on the rotors.

Load the first v-spit on the rotors as described below. Use the rotor jog button to advance the rotors while loading additional v-spits.



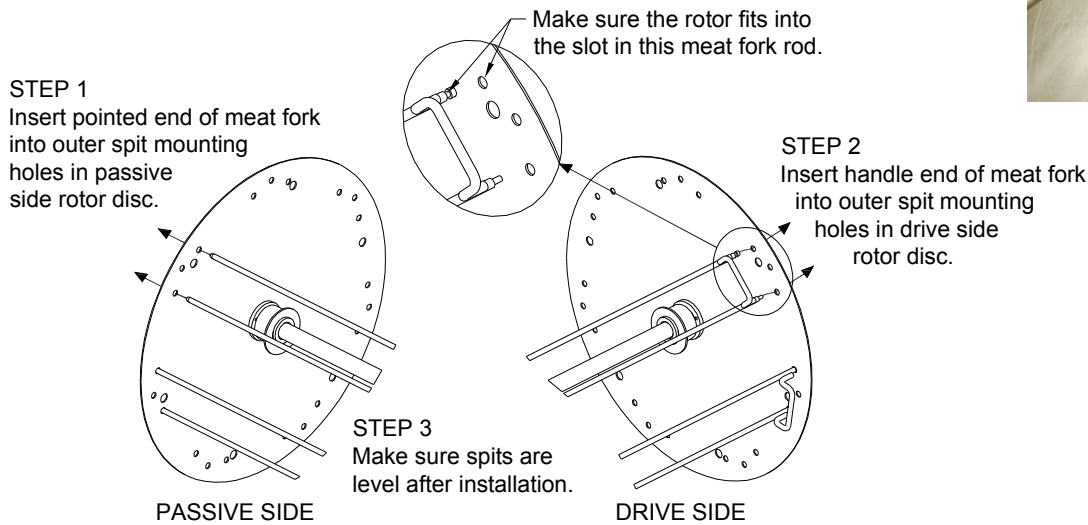
Meat Forks

Up to five (5) chickens can be placed on a SRR-7 meat fork. Push the pointed end of the meat fork through the whole as shown at right. Insert one point just below the leg/thigh joint and the other point through the chest.



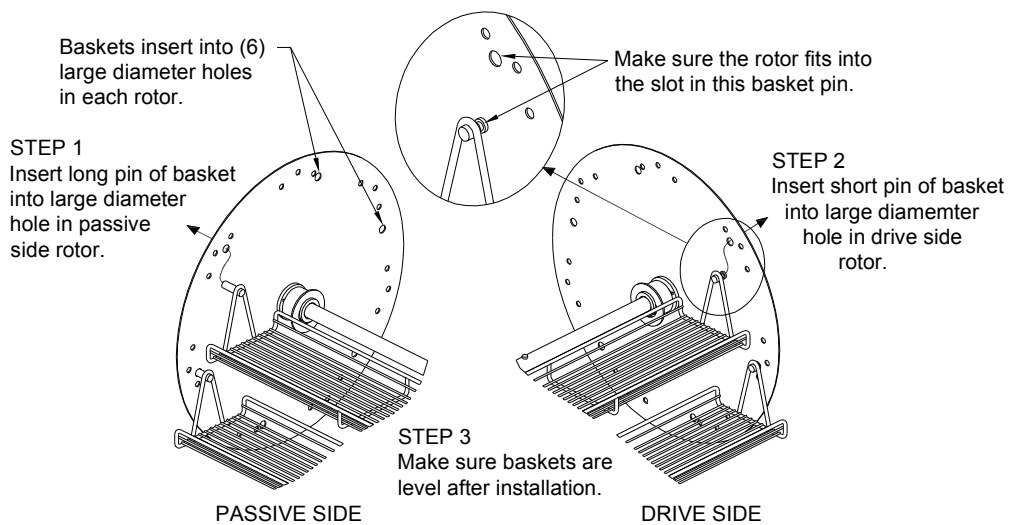
The SRR-7 will hold up to 7 meat forks. When loading less than 7 meat forks, space the meat forks as evening as possible on the rotors. Balancing the load on the rotors will extend the life of the rotor drive system. When loading only 2 or 3 meat forks, **DO NOT** place them in adjacent mounting locations on the rotors.

Load the first meat fork on the rotors as described below. Use the rotor jog button to advance the rotors while loading additional meat forks.



Baskets

Baskets allow a wide range of products to be cooked in the SRR-7. In addition to whole chickens, chicken pieces, ribs, roasts and others cuts of meat can be cooks in the baskets. When loading the baskets make sure the items to be cooked are not wider than the basket. If items overhang the sides of the baskets they could catch on other baskets or components inside of the oven causing the items to spill out of the basket and jam the rotor drive system.



The SRR-7 will hold up to 6 baskets. When loading less than 6 baskets, space the baskets as evening as possible on the rotors. Balancing the load on the rotors will extend the life of the rotor drive system. When loading only 2 or 3 baskets, **DO NOT** place them in adjacent mounting locations on the rotors.

Load the first basket on the rotors as described below. Use the rotor jog button to advance the rotors while loading additional meat forks.

Optional Wood Smoker

The optional wood smoker gives the ability to cook products with an authentic smoked barbecue flavor. Any type of wood, hickory, mesquite, apple, etc., can be used in the smoker. It is recommended that wood chips, not chunks be used and that the wood be soaked in water prior to being used in the smoker.

A very flavorful product can be produced with the wood smoker cooking a normal temperature and time, i.e. 325°F [165°C] for 70 minutes. However, cooking at a lower temperature for a longer period of time will allow the product to absorb more of the smoking barbecue flavor.

The temperature of the wood smoker is preset at the factory. The wood should smolder, not burn in the wood smoker. Should the temperature need to be adjusted contact your local BKI service agent.

Preheat the wood smoker before putting in wood chips. Turn the wood smoker on at the same time the oven is turned on to preheat.

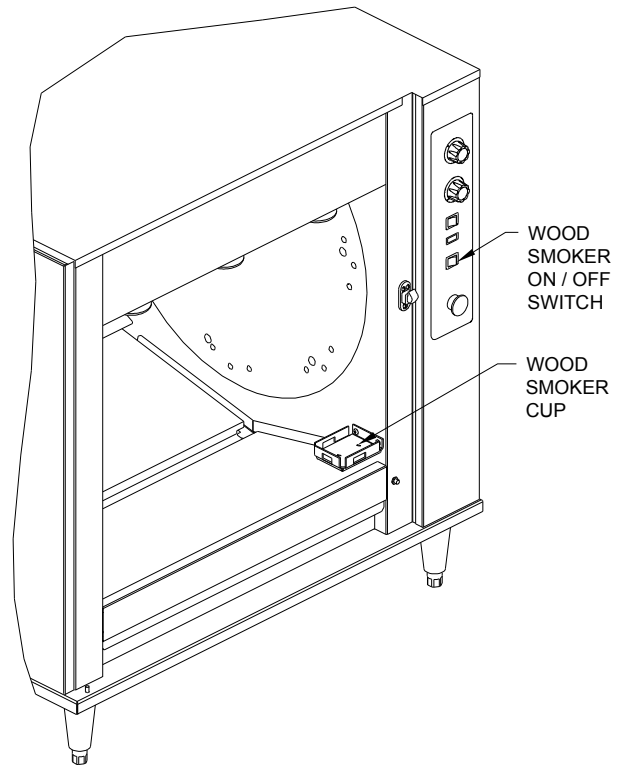
Using metal tongs or another utensil place pre-soaked wood chips into the preheated smoker cup after product is loaded in the oven.

CAUTION Touching the wood smoker cup surface could cause severe burns. Always use a metal utensil to place wood chips into the smoker cup.

The amount of wood chips required depends on the product cook time and the size of the wood chips. Additional wood chips can be added to the smoker during the cook cycle as required.

Smoke does not need to be generated during the entire cook cycle. After the surface temperature of the product being cooked reaches approximately 145°F [60°C] the product will not absorb the smoke flavor as readily. Smoke generated after this point will have little effect on the flavor of the cooked product.

Varying cooking time, cooking temperature and the amount of wood chips will effect the flavor of the cooked product. Experience with the rotisserie oven and wood smoker will allow you to create the perfect smoked barbecue flavor in the products cooked in the oven.



Installation



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

The oven must be mounted on a level surface capable of supporting the fully loaded oven. Refer to Chart 1 for oven weight.

Adequate clearance must be provided around the oven for safety, proper operation and ventilation. Refer to Chart 1 for required minimum clearances. Note that these are minimum clearances. If the oven is to be permanently mounted near other immovable objects additional clearance must be provided for connection and service of the oven on both sides.

All ventilation slots must be kept free from obstruction.

Extraction

Extraction is not a specific requirement for this type of equipment without the wood smoker option. Certain conditions, e.g. installation in a confined space, temperature controlled environment, continuous use or high volume production cooking may require the need for extra ventilation or extraction. Consult your local ventilation/extraction air conditioning company or contact the technical services department at BKI.

Ovens equipped with the optional wood smoker will require extraction. Consult your local ventilation/extraction air conditioning company.

Wiring

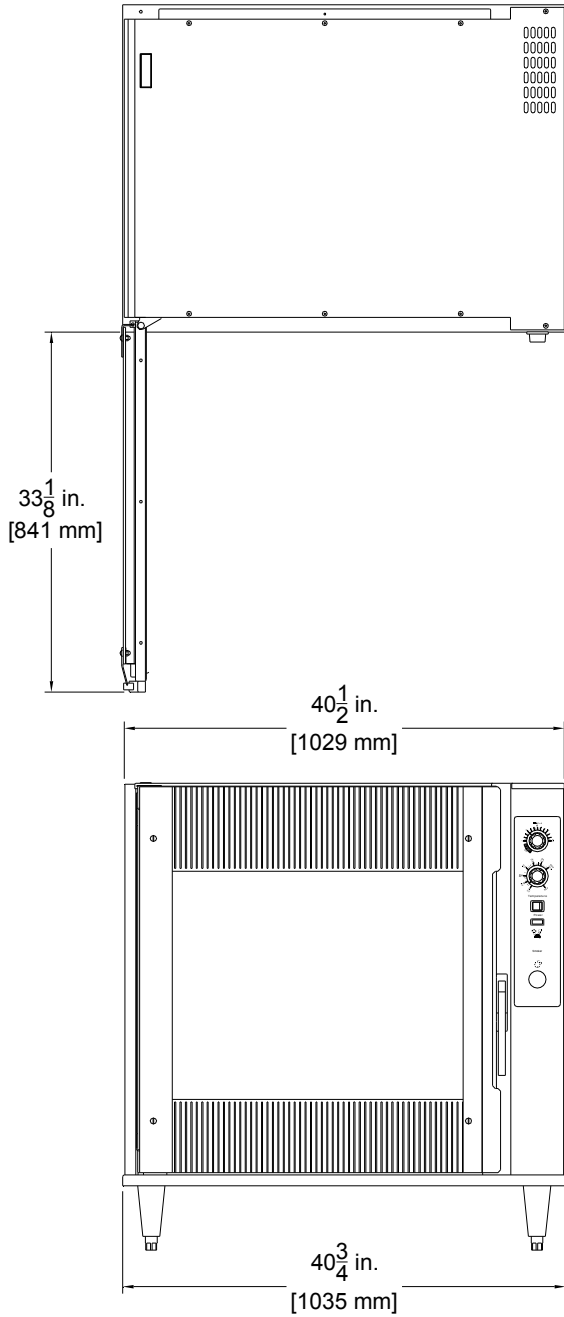


Electrocution, equipment failure or property damage could result if an unlicensed electrician performs the electrical installation. Ensure that a licensed electrician perform the electrical installation in accordance with applicable local and national codes.

General Guidelines

- In the absence of local codes refer to the latest edition of one of the following:
 - National Electrical Code, ANSI/NFPA 70-20XX (USA) which can be obtained from:
The National Fire Protection Association
Batterymarch Park
Quincy, MA 02269
 - I.E.E. Wiring Regulations (Europe)
- Verify that the power supply conforms to the electrical rating listed on the oven data plate.
- Ensure that the equipment is grounded (earthed).

Chart 1. Location and Clearance
SRR-7



Electrical:

Volts	Phase	Watts	Amps	Wires
208	1	8132	39.1	2+G
240	1	8976	37.4	2+G
208	3	8132	23.0	3+G
240	3	8976	22.2	3+G
230/400	3	8250	12.6	3+E+G

Required clearances:

- Left: 2 in. [50 mm]
- Right: 20 in. [500 mm] for service access
- Back: 2 in. [50 mm]
- Front: 36 in. [914 mm] for door opening
- Top: 6 in. [255 mm] for air flow
- Bottom: 6 in. [255 mm] for air flow

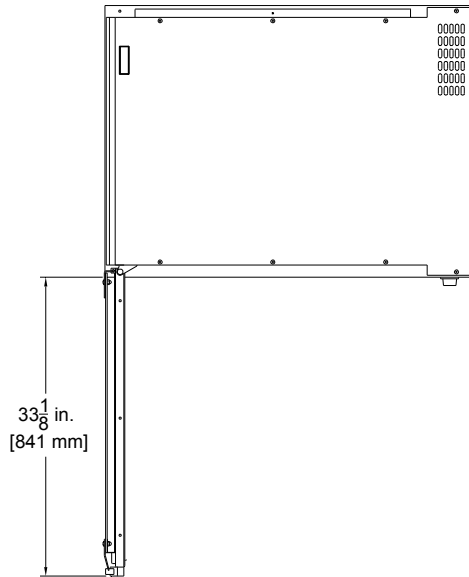
Dimensions:

- Height: $37\frac{1}{16}$ in. [941 mm]
- Width: $40\frac{1}{2}$ in. [1029 mm]
- Depth: $31\frac{1}{16}$ in. [789 mm]
- Weight: 340 lb. [154 kg]

Crated Dimensions:

- Height: 47 in. [1194 mm]
- Width: 45 in. [1143 mm]
- Depth: 42 in. [1067 mm]
- Volume: 49.6 cu. ft. [1.41 m³]
- Weight: 400 lb. [181 kg]

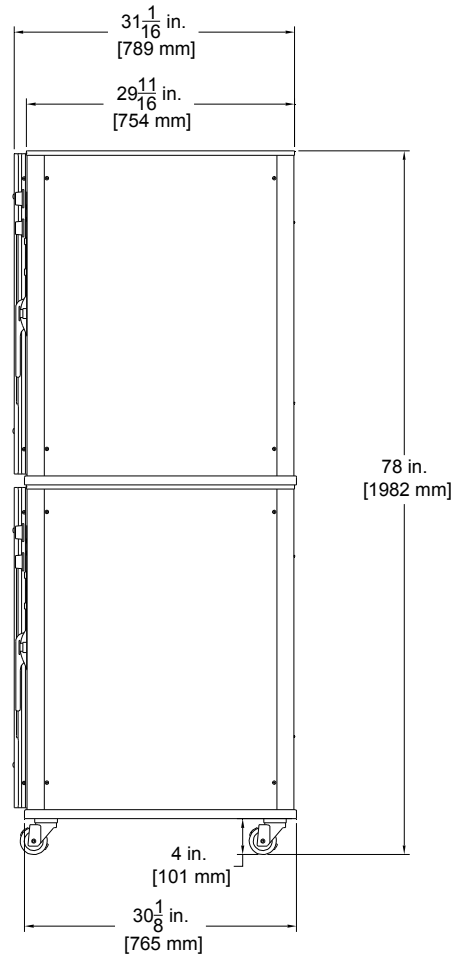
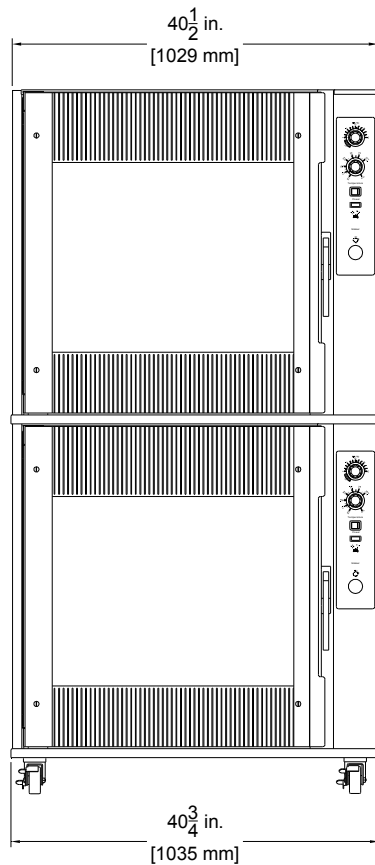
SRR-14



Electrical:

Volts	Phase	Watts	Amps	Wires
208	1	8132	39.1	2+G
240	1	8976	37.4	2+G
208	3	8132	23.0	3+G
240	3	8976	22.2	3+G
230/400	3	16500	25.2	3+E+G

Electrical specifications are for each oven cavity.



Required clearances:

- Left: 2 in. [50 mm]
- Right: 20 in. [500 mm] for service access
- Back: 2 in. [50 mm]
- Front: 36 in. [914 mm] for door opening
- Top: 6 in. [255 mm] for air flow
- Bottom: 4 in. [101 mm] for air flow

Dimensions:

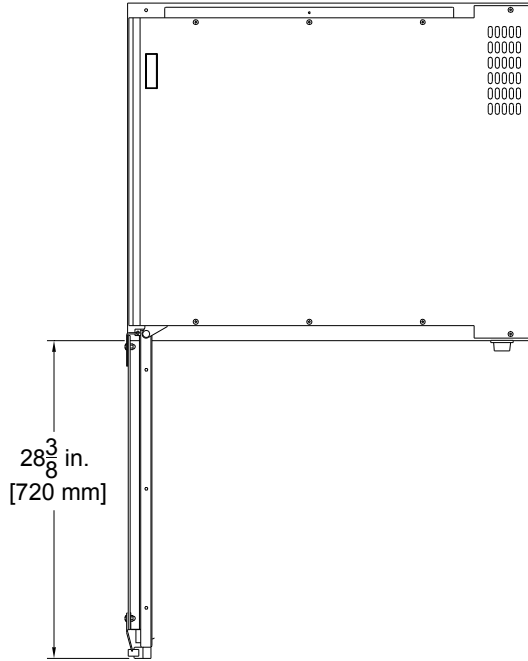
- Height: 78 in. [1982 mm]
- Width: 40 1/2 in. [1029 mm]
- Depth: 31 1/16 in. [789 mm]
- Weight: 680 lb. [308 kg]

Crated Dimensions:

- Height: 88 in. [2235 mm]
- Width: 45 in. [1143 mm]
- Depth: 40 1/2 in. [1029 mm]
- Volume: 92.8 cu. ft. [2.64 m³]
- Weight: 750 lb. [340 kg]

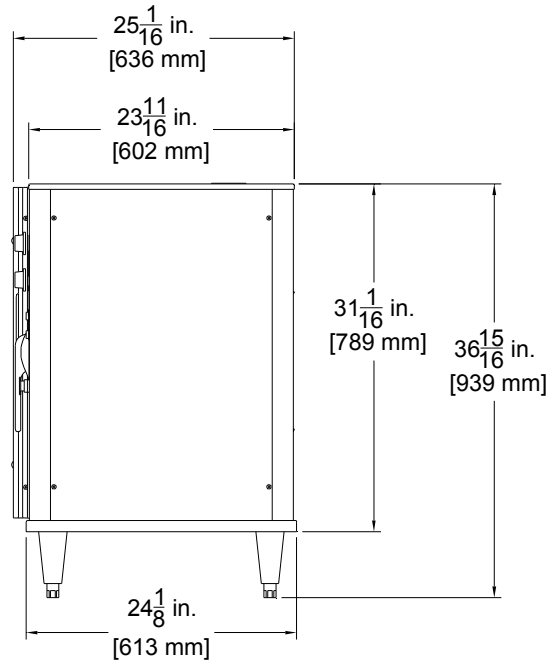
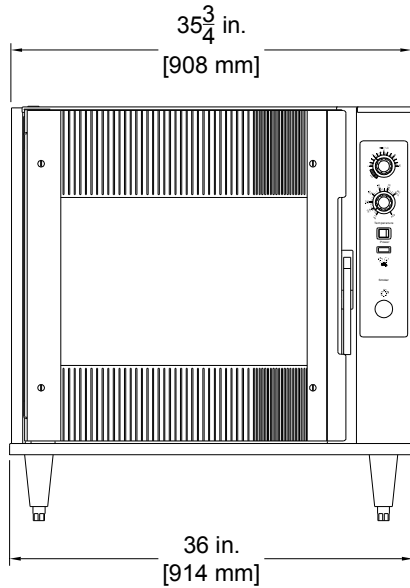
SRR-5

SRR-5



Electrical:

Volts	Phase	Watts	Amps	Wires
208	1	4987	24.0	2+G
240	1	5508	23.0	2+G
208	3	4987	14.1	3+G
240	3	5508	13.6	3+G
230/400	3	5070	7.8	3+E+G



Required clearances:

- Left: 2 in. [50 mm]
- Right: 20 in. [500 mm] for service access
- Back: 2 in. [50 mm]
- Front: 31 in. [787 mm] for door opening
- Top: 6 in. [255 mm] for air flow
- Bottom: 6 in. [255 mm] for air flow

Dimensions:

- Height: $31\frac{1}{16}$ in. [941 mm]
- Width: $35\frac{3}{4}$ in. [1029 mm]
- Depth: $25\frac{1}{16}$ in. [789 mm]
- Weight: 260 lb. [118 kg]

Crated Dimensions:

- Height: 41 in. [1194 mm]
- Width: 40 in. [1143 mm]
- Depth: 36 in. [1067 mm]
- Volume: 34.2 cu. ft. [0.97 m³]
- Weight: 320 lb. [145 kg]

Guidelines for European FoodService Equipment

Note: - A method of disconnection from the main supply having a contact separation of least 3mm in all poles must be incorporated in the fixed wiring.

- It is recommended that an **R.C.D.** with a 30ma trip and contact rating be specified to suit the equipment current and installed adjacent to the equipment.
- Type C/ 3 circuit breakers or appropriate rated fuses are recommended for installation at the supply end.

Note: Surge currents are present when this equipment is switched "ON" from cold.

- Industrial plugs and sockets must comply with BS 4343/EN60309 (IEC309.2/CEE17).

Supply Cable Connection

- It is recommended that the power supply cable shall be an oil resistance sheathed flexible cable to BS 6007 (code designation HO7 RN-F).
- It is required that the power supply cable connection to the equipment terminal block and the earth conductor be made of at least 50mm longer than the length of the live (L) and neutral (N) conductors so that if the supply cable is strained, the earth conductor is the last to become disconnected.
- To gain access to the control panel and terminal block connection, remove the 4-side panel securing screws on the drive side of the oven.
- The main terminal block is toward the bottom right hand side of the control box. Cable entry is provided through the base of the oven.
- Refer to the equipment wiring diagram for the correct connection.

Operating

Please read the operating instructions thoroughly and ensure all packaging has been removed before switching main power 'ON'.

IMPORTANT: Ensure the equipment operator is knowledgeable of the working parameters and the dangers of incorrect operation.

Safety Cut-Out

For added safety all SRR ovens have a built in thermal cut-out to protect against over-heating through component failure or incorrect use. If for any reason the thermal cut-out operates, the oven will automatically shut down, The operator should turn main power switch 'OFF' and remove power from the main breaker box via breaker switch.

NOTE: The thermal cut-out will not re-set automatically.

The oven must not be re-used until a qualified electrician or BKI service agent has checked the oven for damage.

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	Entire Oven	Perform oven-cleaning procedure.

Oven Cleaning (Daily)

Cleaning is not only necessary for sanitary reasons, but will increase sales appeal.

DANGER

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

CAUTION

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

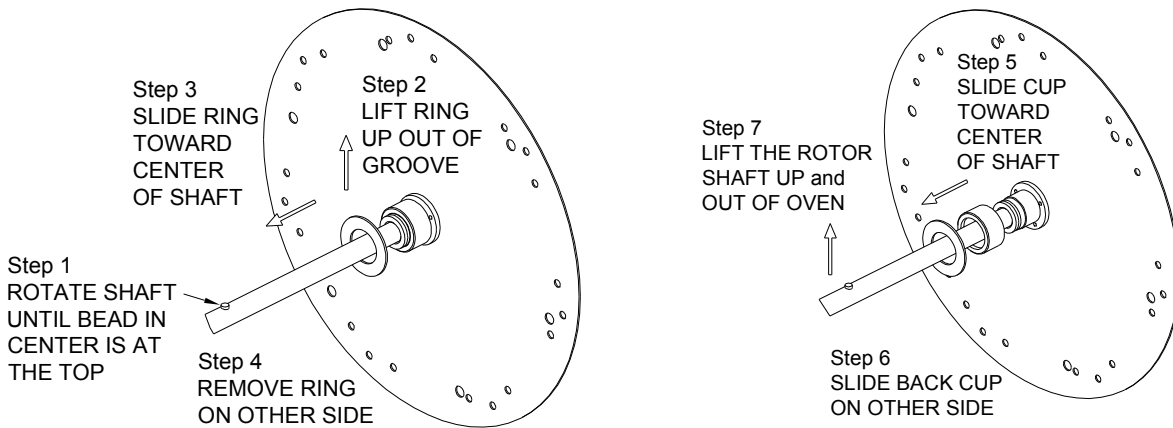
Using abrasive cleaners may damage the cabinet finish. Use mild soap and water only.

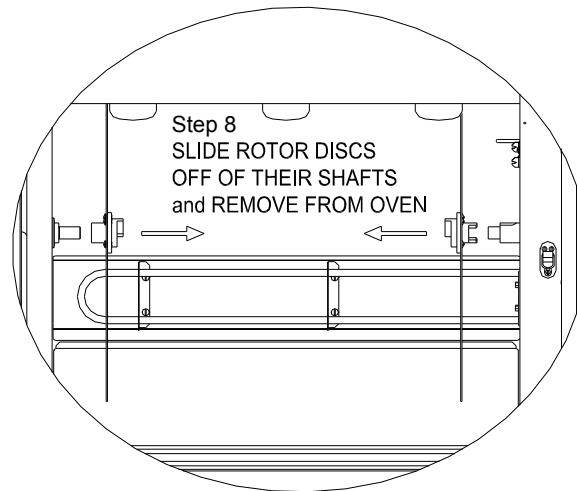
DO NOT USE OVEN CLEANER on this machine. Caustic cleaners will damage the equipment.

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

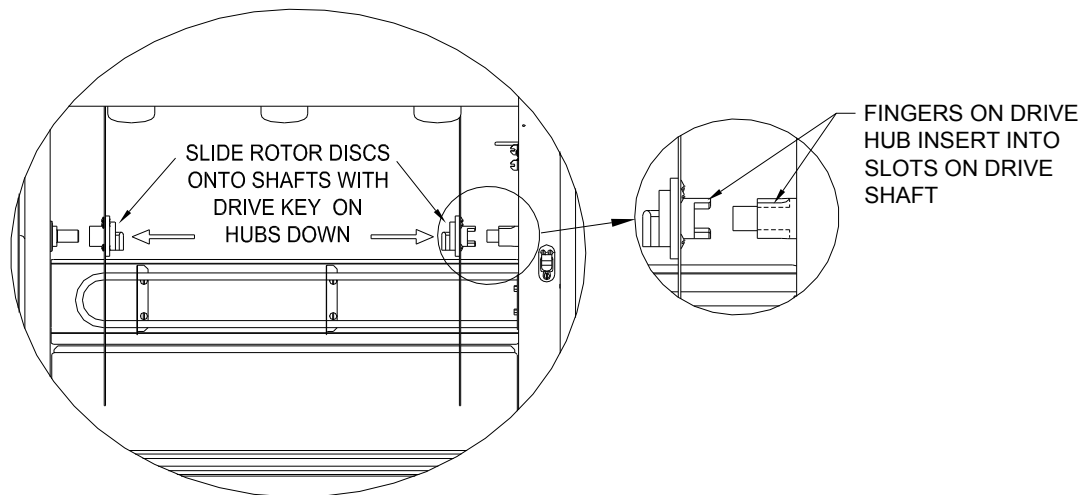
This equipment is not intended to be cleaned with a water jet.

1. Turn the main power switch "OFF" and remove power from the main breaker box via the breaker switch.
2. Allow oven to cool below **120° F (50° C)**
3. Remove all food products from the unit.
4. Remove V-spits, meat forks, hanging baskets and drip trays from the unit and place them in a large sink to soak in hot cleaning solution. Clean the components with warm water, a sponge and **BKI** Cleaner. Wipe dry with a clean cloth.
5. Remove the Rotor System as described below:





6. Place the Rotor System components in a large sink to soak in hot cleaning solution. Clean the components with warm water, a sponge and **BKI** Cleaner. Wipe dry with a clean cloth.
7. Empty the grease drawer. Place the grease drawer in a large sink to soak in hot cleaning solution. Clean with warm water, a sponge and **BKI** Cleaner. Wipe dry with a clean cloth.
8. 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.
9. Replace the grease drawer.



10. Install rotors in the oven as described below.
11. Install rotor shaft in reverse order of the removal instructions above. Make sure the bead in the center of the shaft is oriented up.
12. Turn power on to main breaker box via the breaker switch.

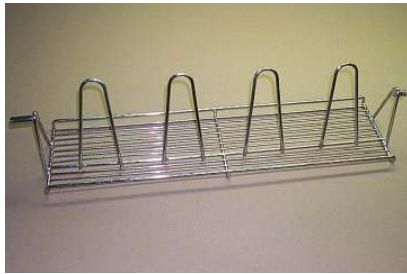
Troubleshooting

Problem	Cause	Possible Solution
Unit will not turn on; Main Power Isolator Light not lit.	Unit power plug disconnected (where applicable).	Plug unit into mating receptacle.
	Problem with building power supply	Check circuit breaker at building power panel. If problem persists, contact a qualified electrical contractor for corrective action.
Unit will not turn on; Main Power Isolator Light is lit.	Blown Fuse	Contact BKI service agent for corrective action.
	Safety cut out thermostat tripped or defective.	Contact BKI service agent for corrective action.
	Defective contactor.	Contact BKI service agent for corrective action.
Units turns on, controller does not energize.	Defective transformer.	Contact BKI service agent for corrective action.
	Defective controller.	Contact BKI service agent for corrective action.
Rotor not rotating.	Door not completely closed.	Check that both doors are completely closed
	Defective door switch.	Contact BKI service agent for corrective action.
	Defective contactor.	Contact BKI service agent for corrective action.
	Defective motor or capacitor.	Contact BKI service agent for corrective action.
Rotor will not rotate while depressing Rotor switch with door open but operates with doors closed.	Defective rotor switch.	Contact BKI service agent for corrective action.
Oven does not heat at all.	Improper control program settings.	Check program settings.
	Defective controller or contactor.	Contact BKI service agent for corrective action.
	Heating elements not functioning.	Contact BKI service agent for corrective action.
Oven heats up slowly	Improper line voltage.	Contact BKI service agent for corrective action.
	Defective heating element.	Contact BKI service agent for corrective action.
Cavity lights do not illuminate when unit is on.	Blown fuse.	Contact BKI service agent for corrective action.
Individual cavity lamp does not illuminate.	Defective bulb.	Contact BKI service agent for corrective action.
Control displays "Prob"	Defective temperature probe.	Contact BKI service agent for corrective action.

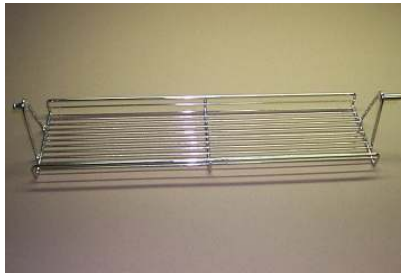
Accessories

Description	Accessory #	Figure #	Item #
MEAT BASKET w/ 4 GOOSERS, SRR-7 MEAT BASKET w/ 4 GOOSERS, SRR-5	MB0037 MB0041	Figure 1	1
MEAT BASKET, SRR-7 MEAT BASKET, SRR-5	MB0038 MB0040	Figure 1	2
MEAT FORK, SRR-7 MEAT FORK, SRR-5	MF0032 MF0044	Figure 1	3
V-SPIT, SRR-7 V-SPIT, SRR-5	MF0038 MF0045	Figure 1	4
BKI RUBBER GLOVES	G0089	Figure 1	5

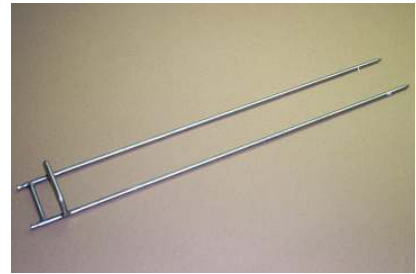
Figure 1. Accessories



1



2



3



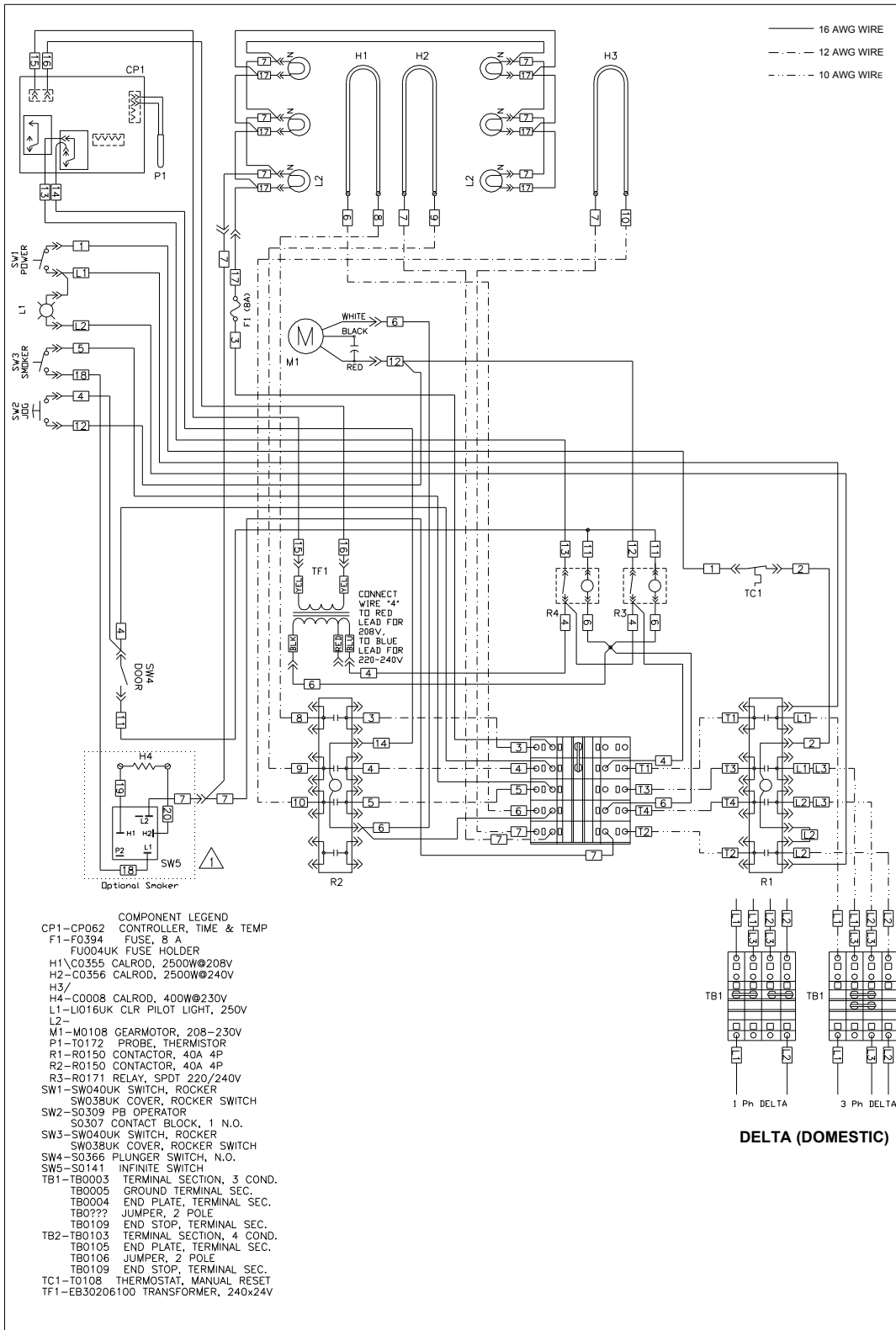
4



5

Wiring Diagrams

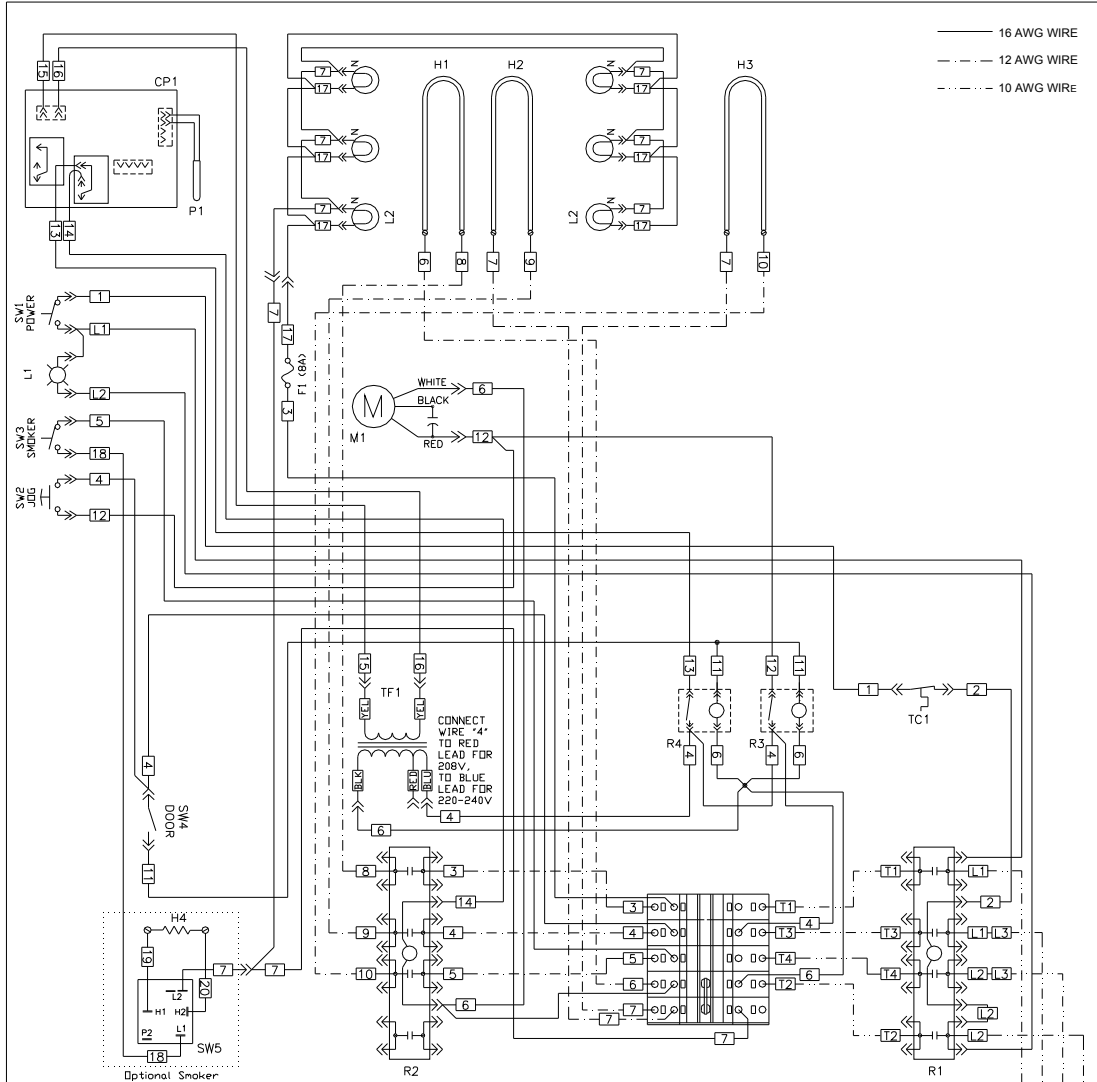
SRR-7 Push Button Controls, 208-240V



MODEL No. SRR-7	VOLTAGE 208	AMPS. 23.0 or 39.1	KILOWATTS 8.1	BREAKER SIZE 30 or 50
PHASE 3 or 1	No. OF WIRES 4 or 3	220	20.3 or 34.3	7.6
DRAWN BY TAH	DATE 12/17/10	240	22.2 or 37.4	9.0

REV. No. 11-104 TYPE/SIZE S B DRAWING No. SB30290100

SRR-7 Push Button Controls, 220/380-240/415V

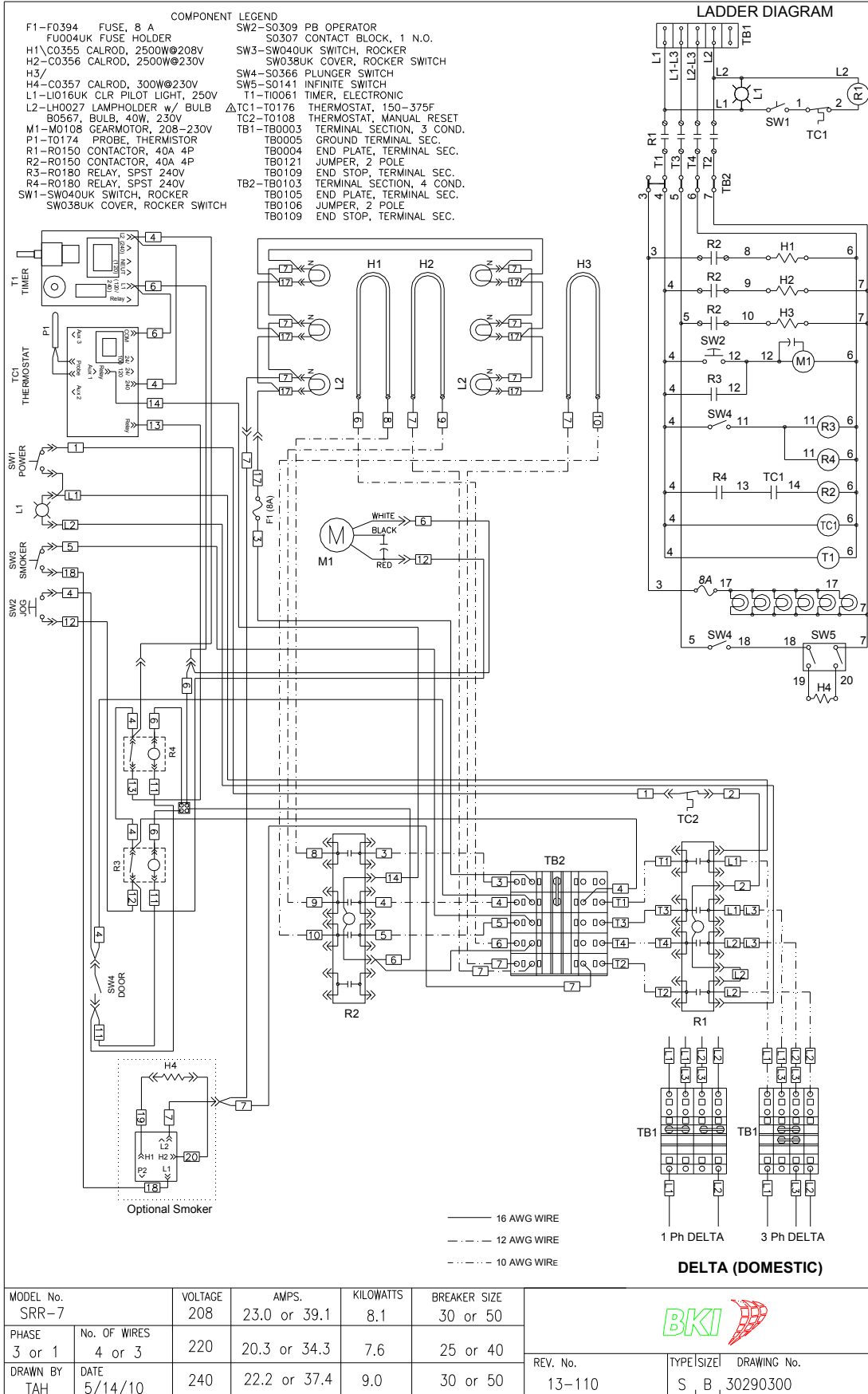


- COMPONENT LEGEND**
- CP1-CP062 CONTROLLER, TIME & TEMP
 - F1-F0394 FUSE, 8 A
 - FU004UK FUSE HOLDER
 - H1\ H2-C0356 CALROD, 2500W@230V
 - H3\ H4-C0357 CALROD, 300W@230V
 - L1-L1016UK CLR PILOT LIGHT, 250V
 - L2- M1-M0108 GEARMOTOR, 208-230V
 - P1-T0172 PROBE, THERMISTOR
 - R1-R0150 CONTACTOR, 40A 4P
 - R2-R0150 CONTACTOR, 40A 4P
 - R3-R0171 RELAY, SPD1 220/240V
 - SW1-SW040UK SWITCH, ROCKER
 - SW2-SW0309 PB OPERATOR
 - S0307 CONTACT BLOCK, 1 N.O.
 - SW3-SW040UK SWITCH, ROCKER
 - SW38UK COVER, ROCKER SWITCH
 - SW4-S0366 PLUNGER SWITCH, N.O.
 - SW5-S0141 INFINITE SWITCH
 - TB1-TB0003 TERMINAL SECTION, 3 COND.
 - TB0005 GROUND TERMINAL SEC.
 - TB0004 END PLATE, TERMINAL SEC.
 - TB0121 JUMPER, 2 POLE
 - TB0109 END STOP, TERMINAL SEC.
 - TB2-TB0103 TERMINAL SECTION, 4 COND.
 - TB0105 END PLATE, TERMINAL SEC.
 - TB0106 JUMPER, 2 POLE
 - TB0109 END STOP, TERMINAL SEC.
 - TC1-T0108 THERMOSTAT, MANUAL RESET
 - TF1-EB30206100 TRANSFORMER, 240x24V

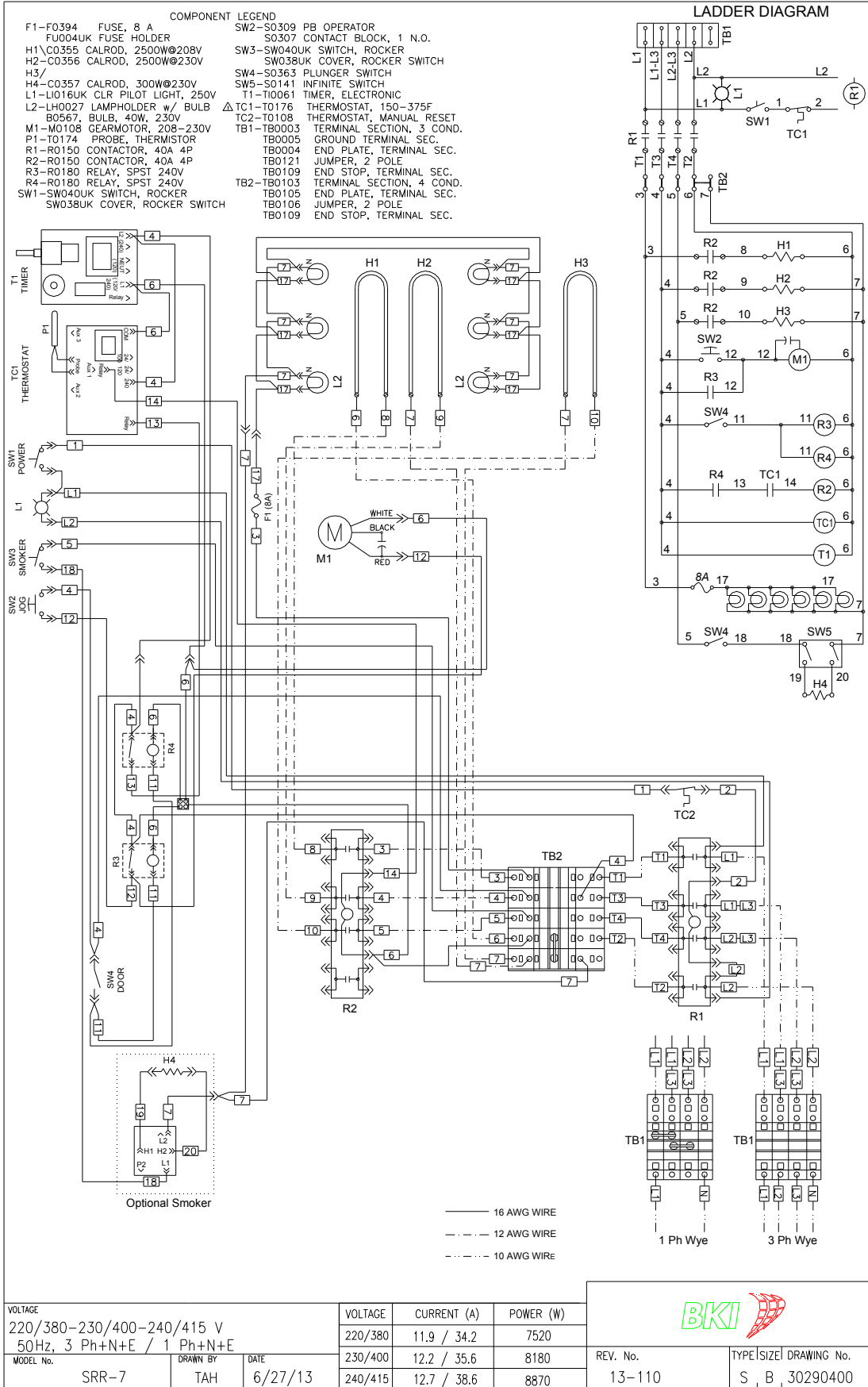
VOLTAGE			CURRENT (A)		POWER (W)	
220/380-230/400-240/415 V 50Hz, 3 Ph + N + E			L1	11.5-11.9-12.5	2527-2740-2984	
			L2	10.9-11.3-11.8	2397-2610-2832	
			L3	11.7-12.1-12.7	2562-2800-3049	
MODEL No.	DRAWN BY	DATE	REV. No.	TYPE SIZE DRAWING No.		
SRR-7	TAH	9/15/11		S , B , 30290200		



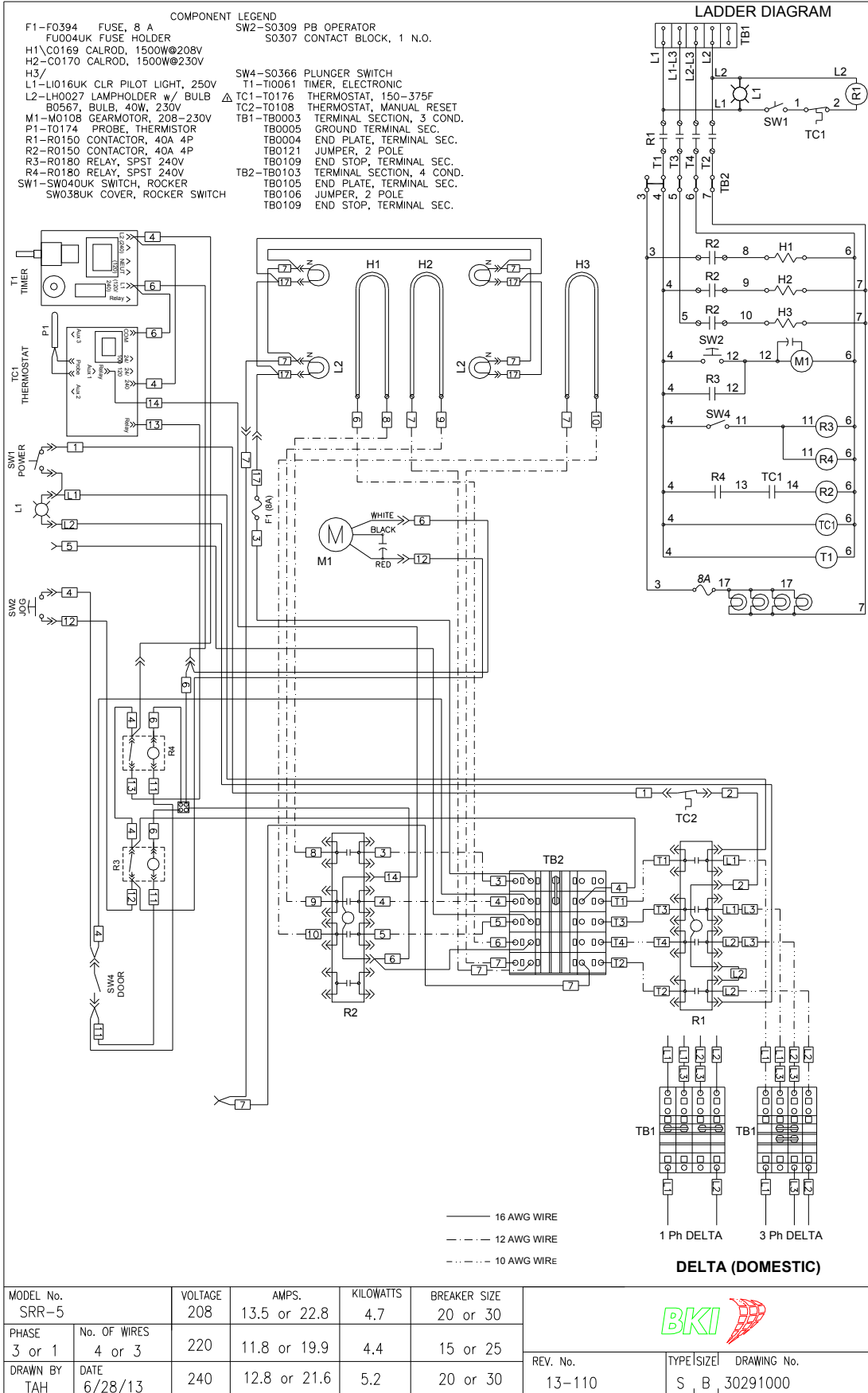
SRR-7 Rotary Dial Controls, 208-240V



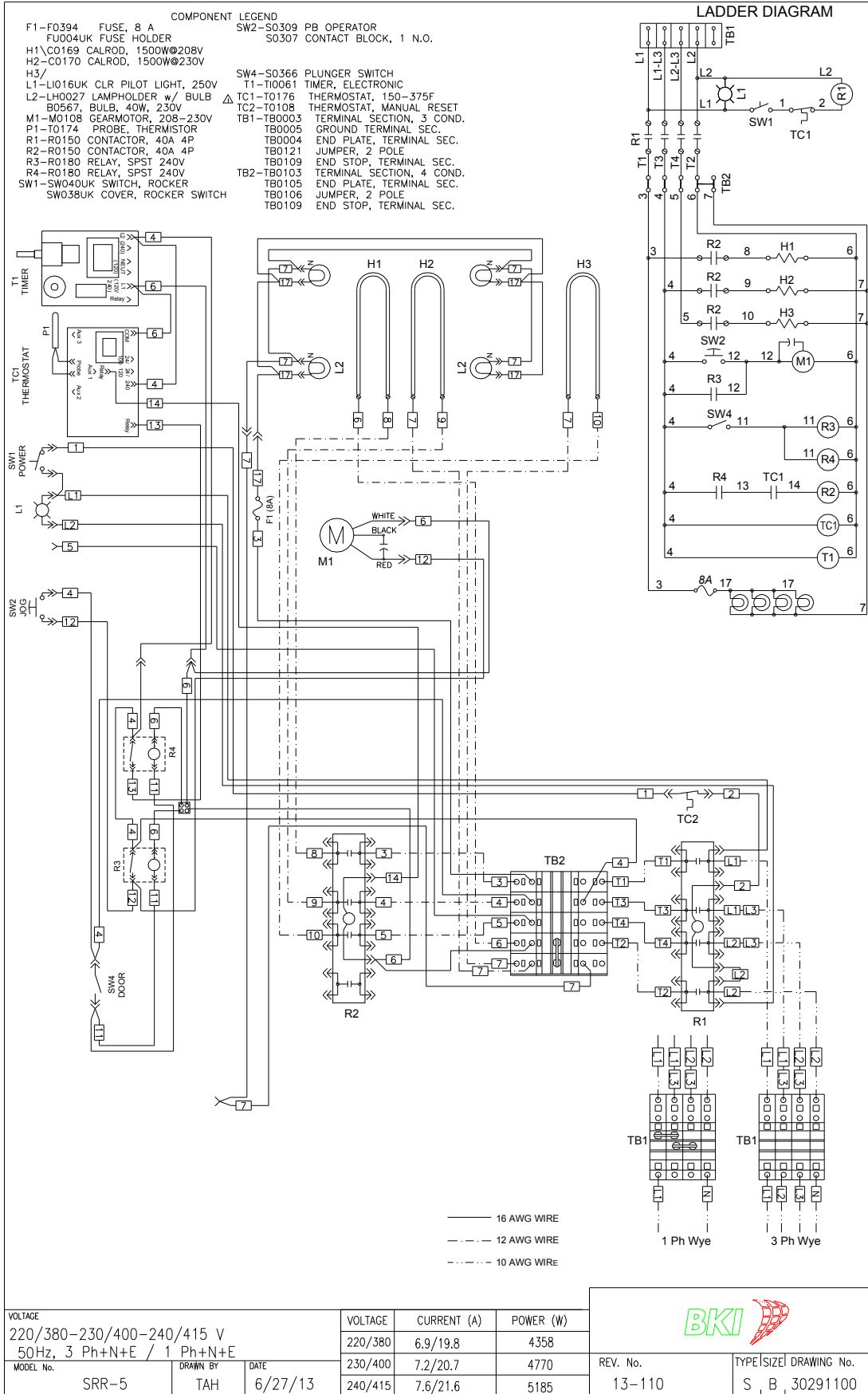
SRR-7 Rotary Dial Controls, 220/380-240/415V



SRR-5 Rotary Dial Controls, 208-240V



SRR-5 Rotary Dial Controls, 220/380-240/415V



Notes



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