



**VGG**  
**ROTISSERIE OVEN**  
**OPERATOR'S MANUAL**

**BKI**

[www.bkideas.com](http://www.bkideas.com)

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PN SS-OM- 064-05 (12/21)

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## BKI LIMITED WARRANTY

42 Allen Martin Drive, Essex Junction, VT 05452 • USA  
(802) 658-6600 • Fax: (802) 864-0183

<b>WHAT IS COVERED</b>	<p>This warranty covers defects in material and workmanship under normal use, and applies only to the original purchaser providing that:</p> <ul style="list-style-type: none"> <li>• The equipment has not been accidentally or intentionally damaged, altered or misused;</li> <li>• 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.</li> <li>• The serial number rating plate affixed to the equipment has not been defaced or removed.</li> </ul>
<b>WHO IS COVERED</b>	<p>This warranty is extended to the original purchaser and applies only to equipment purchased for use in the U.S.A.</p>
<b>COVERAGE PERIOD</b>	<ul style="list-style-type: none"> <li>• Warranty claims must be received in writing by BKI within one (1) year from date of installation or within one (1) year and three (3) months from data of shipment from the factory, whichever comes first.</li> <li>• Warranty period begins the date of dealer invoice to customer or ninety (90) days after shipment date from BKI, whichever comes first.</li> </ul>
<b>WARRANTY COVERAGE</b>	<p>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.</p>
<b>EXCEPTIONS</b>	<p>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.</p>
<b>EXCLUSIONS</b>	<ul style="list-style-type: none"> <li>• Negligence or acts of God,</li> <li>• Thermostat calibrations after (30) days from equipment installation date,</li> <li>• Air and gas adjustments,</li> <li>• Light bulbs,</li> <li>• Glass doors and door adjustments,</li> <li>• Fuses,</li> <li>• Adjustments to burner flames and cleaning of pilot burners,</li> <li>• Tightening of screws or fasteners,</li> <li>• Failures caused by erratic voltages or gas suppliers,</li> <li>• Unauthorized repair by anyone other than a BKI Factory Authorized Service Center, Damage in shipment,</li> <li>• Alteration, misuse or improper installation,</li> <li>• Thermostats and safety valves with broken capillary tubes,</li> <li>• Freight – other than normal UPS charges,</li> <li>• Ordinary wear and tear,</li> <li>• Failure to follow installation and/or operating instructions,</li> <li>• Events beyond control of the company.</li> </ul>
<b>INSTALLATION</b>	<p>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.</p>
<b>REPLACEMENT PARTS</b>	<p>BKI genuine Factory OEM parts receive a (90) day materials warranty effective from the date of installation by a BKI Factory Authorized Service Center.</p> <p>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.</p>

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## INTRODUCTION

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

The VGG rotisserie is intended to be used for commercial applications, for example in kitchens or restaurants, canteens, hospitals and other commercial enterprises, not for continuous mass production of food.

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, phone the applicable BKI Technical Services Department:

BKI  
 Technical Services Department  
 42 Allen Martin Drive  
 Essex Junction, VT 05452  
 (802) 658-6600

USB connection is for service only.

### 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.



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



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



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.



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

**Specific Precautions**



**Equipotential Ground Plane**

When a high current flows through a conductor, differences in potential appear between the conductor and nearby metallic surfaces near the appliance. As a result, sparks may be produced between the appliance 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 appliance per IEC60417-1. This terminal is located on the drive side of the oven base and is marked with this symbol.



**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. If the supply cord is damaged, it must be replaced by manufacturer or authorized service agent.

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.

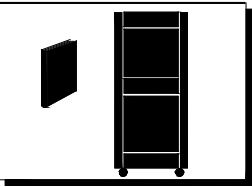


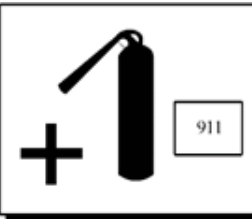
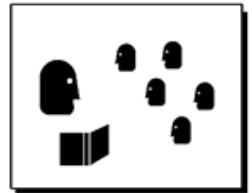


**California Residents Only.**

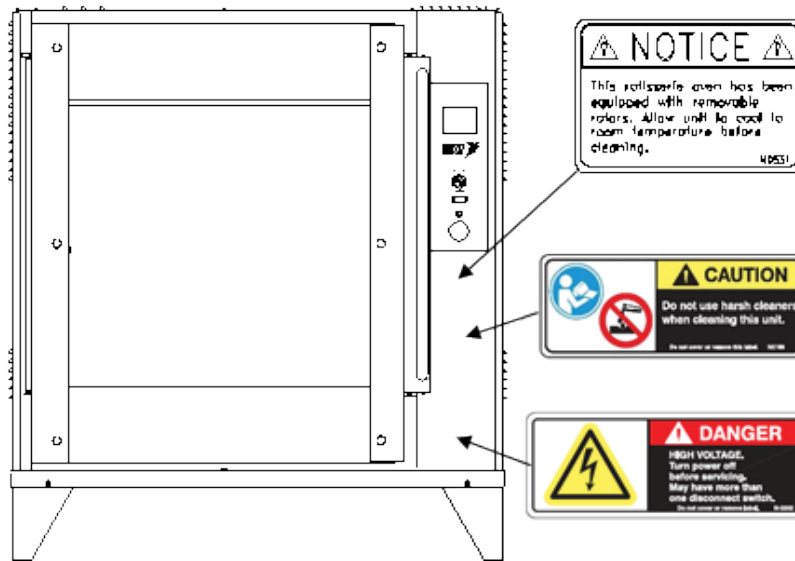
This product can expose you to chemicals including chromium, and lead which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

**Safe Work Practices**

	<p><b>Wear Safe Clothing Appropriate To Your Job</b></p> <p>Always wear your insulated mitts when handling hot oven parts 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.</p> <p>Always wear non-skid shoes when working around the oven or any other equipment.</p> <p>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.</p> <p>Always wear appropriate personal protection equipment during the cleaning process to guard against possible injury.</p>
	<p><b>WARNING – DANGEROUS VOLTAGE</b></p> <p>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.</p>

	<p><b>Keep this manual with the Equipment</b></p> <p>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:</p> <p><b>BKI</b>          Technical Services Department          42 Allen Martin Drive          Essex Junction, VT 05452          (802) 658-6600, press option 4</p>
	<p><b>Protect Children</b></p> <p>Keep children away from this equipment. Children may not understand that this equipment is dangerous for them and others.</p> <p>NEVER allow children to play near or operate your equipment.</p>
	<p><b>Keep Safety Labels Clean and in Good Condition</b></p> <p>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:</p> <p><b>BKI</b>          Technical Services Department          42 Allen Martin Drive          Essex Junction, VT 05452          (802) 658-6600, press option 4</p>
	<p><b>Be Prepared for Emergencies</b></p> <p>Be prepared for fires, injuries, or other emergencies.</p> <p>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.</p> <p>Keep emergency numbers for doctors, ambulance services, hospitals, and the fire department near your telephone.</p>
	<p><b>Know your responsibilities as an Employer</b></p> <ul style="list-style-type: none"> <li>• Make certain your employees know how to operate the equipment.</li> <li>• Make certain your employees are aware of the safety precautions on the equipment and in this manual.</li> <li>• Make certain that you have thoroughly trained your employees about operating the equipment safely.</li> <li>• 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.</li> </ul>

## Safety Labels



## HEALTH & 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.
- Never put raw foods into the oven with cooked or partially cooked foods, as this is a health hazard. The drippings from raw foods contaminate cooked foods.

### Coding Cooked Foods

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

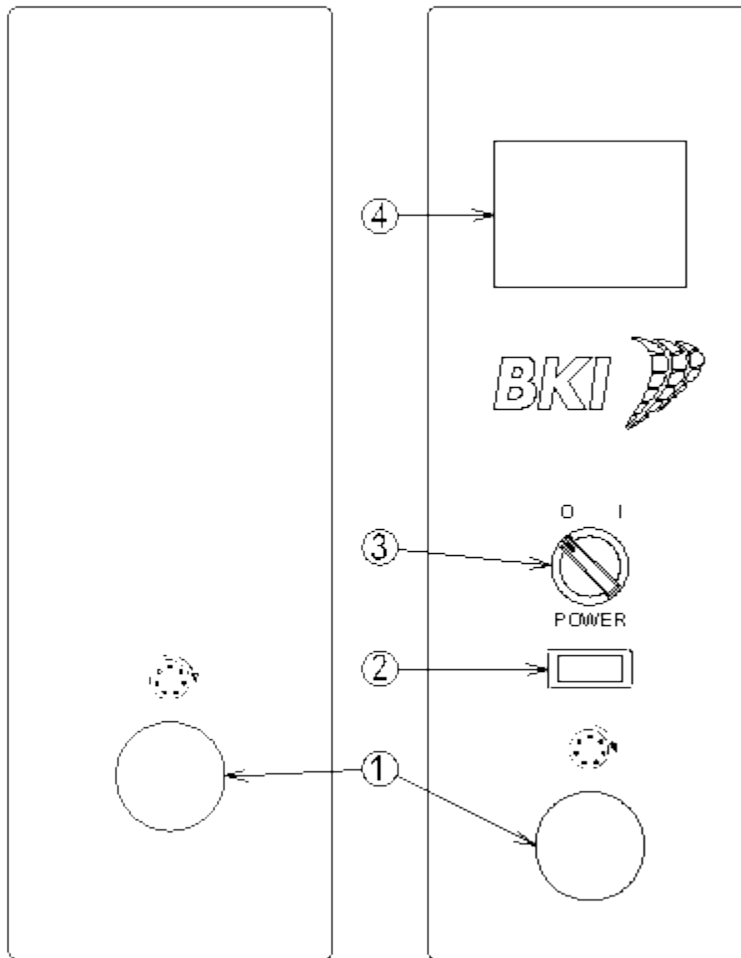
*NOTE: It is not the intent of the rotisserie program to have unsold merchandise at the end of the cooking day. Follow your company's procedures for the handling of any leftover product.*

### 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.).


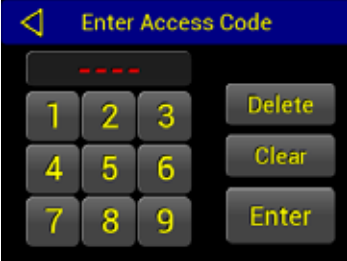


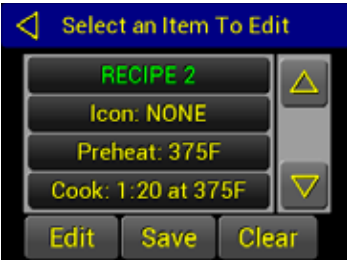
# OPERATION



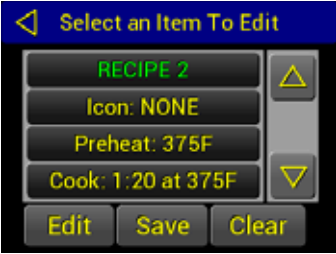
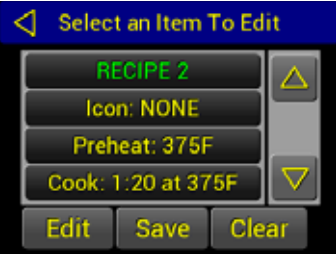

## CONTROLS & INDICATORS









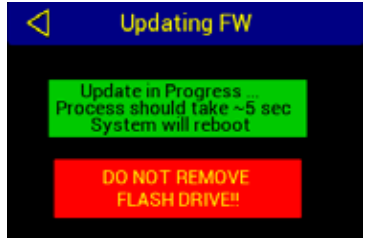
Item #	Description	Function
1	Rotor Switch	Depressing the switch allows the operator to “jog” the rotor position when the door is open. Releasing the switch stops the rotor.
2	Main Power Isolator Light	This light illuminates to indicate that power is being applied to the oven from the Main Power Isolator (Circuit Breaker).
3	Main Power Switch	Turns power to the entire unit on or off. When placed in the on position, the Touchscreen controller is powered, lights illuminate and the rotor motor engages (if both doors are closed). When placed in the off position, power is removed from the entire unit.
4	Color Touchscreen Controller	Used for operation and programming of the oven. A built-in beeper is used to indicate touchscreen presses and other oven functions. It has 16 programmable cooking recipes.

**CONFIGURING THE CTS OVEN CONTROLLER**



<b>Configuration Access</b>		
<p>Touch and hold the lower right portion of the screen until the control chirps twice.</p>		<p>The area on the control screen is black. The red graphic in this diagrams indicates the area to touch and hold.</p>
<p>Enter your access code. Touch [◀] to exit and return to Main Recipe screen.</p>	<div style="text-align: center;">  </div> <p>[Delete] clears the last character. [Clear] clears all characters.</p>	<p>The default Supervisor access code is 1234. Use the default code the first time the Configuration is accessed. The access code can be changed after initial access to configuration (recommended). Write the new access code below and keep this manual where only supervisors have access to it.</p> <p>Access Code _____</p> <p>Use the screen keypad to enter the access code then touch [ENTER].</p>
<p>Supervisor level configuration screen is displayed. Touch [◀] to exit and return to Main Recipe screen.</p>		<p>The supervisor has access to change Recipes, change the Access Code, Set the Clock, Import or Export recipes and configurations or view the control History. Touch the desired function button and follow the configuration instructions below.</p>
<b>Recipe Editing</b>		
<p>Touch and highlight the desired recipe. Touch [EDIT]. Touch [◀] to exit and return to Supervisor Access screen.</p>		<p>There are 16 programmable recipes in the control. Touch [▲] or [▼] to scroll through the list. Touch and highlight the recipe name in the selection window. Touch [EDIT].</p>
<p>Touch and highlight the desired Recipe Item. Touch [EDIT]. Touch [◀] to exit and return to Select Recipe screen.</p>		<p>Touch and highlight the Recipe Item to be edited in the selection window. Touch [EDIT]. Once all changes have been made you must touch [SAVE] to store the recipe revisions.</p>

Recipe Editing		
<p>Edit Recipe Name. Touch [SAVE]. Touch [◀] to exit and return to Select Item screen.</p>		<p>Edit the Recipe Name using the alpha-numeric keyboard. Recipe Names are limited to a maximum of 15 characters. Touch [SAVE] to save the new Recipe Name and return to the Select Item screen. [Clr] – Clears the editing box of all characters. [Rst] – Restores the original recipe name. [Space] – Adds a space character at the end. [Del] – Deletes the last character.</p>
<p>Edit Recipe Icon. Select one of the available icons or [No icon]</p>		<p>Icons may be assigned to the recipe to be displayed on the main recipe selection menu, in addition to the name.</p>
<p>Edit recipe items. Touch a field to highlight and touch edit to change the value. Use the [✓] to save or [◀]</p>		<p>Selecting Preheat, Cook and/or Hold, and touch edit will bring up a Cycle Stage screen. Touch [Prev] and [Next] to move between the Recipe Items. Touch the value field (time, temp) to edit. Input a new value and touch the [✓] to save or touch the [◀] to return to the previous menu without editing the value. The Preheat and Hold items only have a temperature value. The time field for these items is greyed out and not selectable. To turn the Preheat, Cook Cycle 2, Cook Cycle 3 or Hold segments Off, use the [On/Off] toggle key to the right of the time and temperature.</p>
<p>Return to the Select Item screen. Touch [SAVE] to save Recipe. Touch [◀] to exit and return to Select Recipe screen.</p>		<p>After Recipe editing is complete, touch [X] on the Recipe Item screen above to return to the Select Item screen. You must touch [SAVE] to store the recipe revisions.</p>
<p>Touch another recipe to edit, or touch [◀] to exit and return to the Supervisor Access screen.</p>		<p>Touch another Recipe name in the selection window to edit, or touch the [◀] key to return to the Supervisor Access screen if you are done editing Recipes.</p>


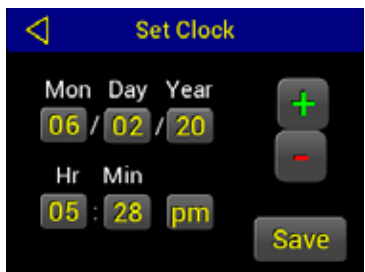
<b>Changing Access Code</b>		
<p>Supervisor level configuration screen is displayed. Touch [◀] to exit and return to Main Cook screen.</p>		<p>Touch [Chg Code].</p>
<p>Enter new Access Code. Touch [ENTER]. Touch [◀] to exit and return to Supervisor Access screen.</p>		<p>Use the screen keypad to enter the new 4 digit Access Code. Touch [ENTER]. Record the new Access Code in the area provided in the Configuration Access section of this manual. Once the new Access Code is entered the old code will not provide configuration access.</p>
<b>Importing Recipe &amp; Firmware Update Files</b>		
<p>Supervisor level configuration screen is displayed. Touch [◀] to exit and return to Main Cook screen.</p>		<p>Supervisor Access gives the ability to Import Recipe and Firmware update files from a USB flash drive. Touch [Import].</p>
<p>Insert USB Drive. Touch [Import Recipes] and/or [Import Firmware]. Touch [◀] to exit and return to Supervisor Access screen.</p>		<p>Insert the USB flash drive into the USB port located on the control side of the oven. The message line will change to read “USB Drive Found” and the [Import Recipes] and [Import Firmware] buttons will become active. Touch [Import Recipes] to upload the files to the control. Remove the USB drive when finished and touch [◀] to return control to the Supervisor Access screen.</p>
<p>To update control firmware touch [Import Firmware] To return to Supervisor Access screen touch [◀]</p>		<p>A firmware update maybe required in order to support new features or improve control functionality. To upload touch [Import Firmware]</p>

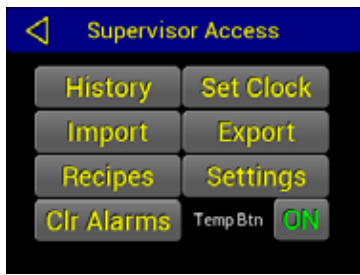
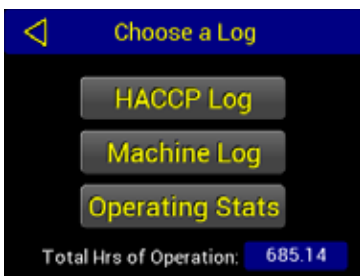


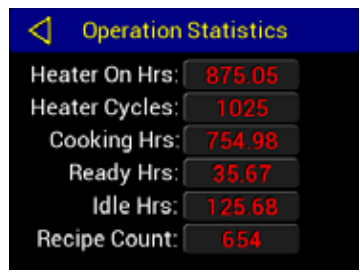
<p>Touch [Check USB], touch [Start Update]</p> <p>To return to import screen touch [◀]</p>		<p>In the Update FW screen a check is done on the USB drive to ensure it has the necessary files for and update, touch [Check USB] to scan the drive. If all files are found the [Start Update] key will appear, touch [Start Update]</p>
<p>Wait for control to update firmware and control to reboot.</p>		<p>Once the update has begun, no user action is required. Wait as the control retrieves and applies the update. The control will reboot to the main screen when complete.</p>

**Exporting Recipe, Configuration and History Files**


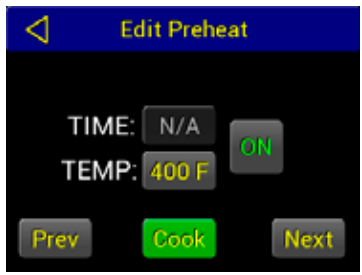
<p>From the Supervisor Access screen touch [Export]. Touch [◀] to exit and return to Main Cook screen.</p>		<p>Supervisor Access gives the ability to Export Recipe, Configuration, HACCP, &amp; Machine history files to a USB flash drive. Touch [Export].</p>
<p>Save To USB screen is displayed. Touch [◀] to exit and return to Supervisor Access screen.</p>		<p>Insert the USB flash drive into the USB port on the control side of the oven. The message line changes to “USB Drive Found” and the [Save Recipes], [Save Config] [Save HACCP Log] &amp;/or [Save Machine Log] buttons become active. Touch [Save Recipes], [Save HACCP Log] &amp;/or [Save Machine Log] to download the files to the USB drive. Remove the USB drive when finished and touch [◀] for return control to the Supervisor Access screen.</p>


**Setting the Clock**

<p>Supervisor Access screen is displayed. Touch [Set Clock].</p>		<p>The control has a real time clock that will maintain the current date and time for up to 7 days with no power. This information is used for the error and event history log. The clock should be reset monthly for accuracy. Touch [Set Clock].</p>
<p>Touch value and change using [+] and [-] buttons. Touch [SAVE] to save and return to Supervisor Access screen or touch [◀] to return without saving.</p>		<p>Touch the value of the item to be changed, it will briefly highlight. Use the [+] and [-] buttons to change the item to the desired value. To change the am/pm setting simply touch that value to toggle between am and pm. Touch [SAVE] to save the changes. The control will return to the Supervisor Access screen. To return without saving, touch [◀].</p>

Viewing the Error and Event History File		
<p>Supervisor Access screen is displayed. Touch [HISTORY].</p>		<p>Supervisor Access gives the ability to view the controls History log. The log includes the HACCP log, total numbers of operating hours, the total number of cooking hours and all event and error messages. Touch [History].</p>
<p>The Choose a Log screen is displayed. Touch one of log categories to view details or [◀] to return to the Supervisor Access screen</p>		<p>From the Choose a Log Screen, you may view Total Hours of Operation, HACCP Logs, Machine (events) Log, and general operating statistics. Touch [HACCP Log], [Machine Log] or [Operating Stats].</p>
<p>The HACCP Log screen is displayed. Touch [◀] to return to the Choose a Log screen.</p>		<p>In the HACCP Log screen you can view information about recipes programs that you've run. Use the [▲] or [▼] keys to navigate through the listing, selecting a item will bring up further details. Touch [◀] to return to the Log screen</p>
<p>The Machine Log screen is displayed. Touch [◀] to return to the Choose a Log screen.</p>		<p>In the Machine Log screen you can view information about control events, this is primarily for diagnostics. Use the [↑] and [↓] keys to navigate through the listing. Touch [◀] to return to the Log screen.</p>
<p>The Operation Statistics screen is shown. Touch [◀] to return to the Choose a Log screen.</p>		<p>In the Operation Statistics screen you can view the total heating time, number of heat on cycles, total cooking time, total ready to cook time, total time idling and cumulative number of recipe programs executed. Touch [◀] to return to the Choose a Log screen.</p>

**COOKING WITH THE CTS OVEN CONTROLLER**

<b>Using Quick Cook</b>		
<p>From the Select Cook Type screen, touch [Quick Cook]</p>		<p>From the Select Cook Type Screen, you can choose to run a recipe with stages defined in the Supervisor Level Access menus, or run a Quick Cook were these settings are manually defined. Touch [Quick Cook].</p>
<p>Edit Preheat screen is displayed. Define cook settings and touch [Cook] to begin. To return to the previous menu without cooking touch [◀].</p>		<p>Touch [Prev] and [Next] to move between the Cycle Stages. Touch the value field (time, temp) to edit. Input a new value and touch the [✓] to save or touch the [◀] to return to the previous menu without editing the value. The Preheat and Hold items only have a temperature value. The time field for these items is greyed out and not selectable. To turn the Preheat, Cook Cycle 2, Cook Cycle 3 or Hold segments Off, use the [On/Off] toggle key to the right of the time and temperature. Once all settings have been established select [Cook] to initiate.</p>
<p>Preheat screen is displayed. If Preheat has been turned ON, unit will begin heating to designated temperature. Touch and hold [◀], until the control chirps twice, to abort cooking and return to Select Cook Type screen</p>		<p>The preheating screen for the cook is displayed. The programmed preheat temperature is displayed at the bottom of the screen. The progress bar displays the percentage increase of the oven temperature. <i>NOTE: If the recipe cook is not started within 20 minutes of the oven reaching the preheat temperature the control will revert back and stop heating the oven.</i></p>
<p>The Load Oven screen is displayed. Touch and hold [◀], until the control chirps twice, to abort cooking and return to Select Cook Type screen</p>		<p>If no preheat is programmed or when the oven reaches the programmed preheat temperature the LOAD OVEN screen is displayed. The control will emit an audible alarm. Touch [Load Oven] to acknowledge or the message will transition if the door is opened and closed (as with loading)</p>
<p>Load The oven. Touch the large [START COOK] button to begin cooking.</p>		<p>After loading the oven (opening and closing the door once) the START COOK screen is displayed. To beginning cooking, close the oven door and touch the large [START COOK] button.</p>

<p>Main Cooking screen is displayed.</p> <p>To exit the Main Cook screen, touch and hold [◀] until the control chirps twice.</p>		<p>The main cooking screen is displayed. The control displays time remaining in the active cook segment. The progress bar shows the progress through the sum of the programmed cook segment times.</p> <p>The temperature display is the programmed temperature for the active cook segment.</p> <p>Touch [Thermometer] icon at any point to view the actual oven cavity temperature. The oven cavity temperature will be displayed for 10 seconds.</p> <p>Touching [+Clock] icon will add the preset extra time (typically 5 minutes) to the active cook segment.</p>
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**End of Cooking without Hold**

On completion of the last cook segment the [BEEP] button will appear in the bottom right and the control will emit a continuous audible alarm. To cancel the audible alarm, touch [BEEP]. If additional cooking is required, touch [+Clock]. This will cook for the preset extra time (typically 5 minutes) at the temperature programmed for the last cook segment.

If no additional cooking is required, remove all cooked product from the oven then touch and hold [◀] until the control chirps and returns to the Edit Preheat screen.



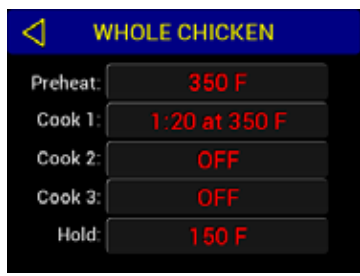
**End of Cooking with Hold**



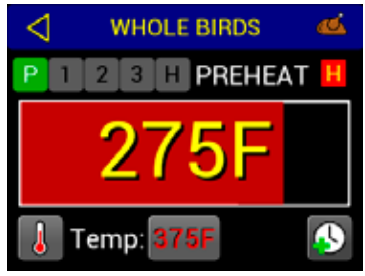


After the last cook segment the [BEEP] button will appear in the bottom right and the control will emit a continuous audible alarm. The control will automatically go into Hold and maintain the oven cavity at the programmed temperature.

To cancel the audible alarm, touch [BEEP]. The control will stay in Hold.

Measure the internal temperature of the product. If additional cooking is required, touch [+Clock]. This will cook for the preset extra time (typically 5 minutes) at the temperature programmed for the last cook segment. Once all cooked product has been removed from the oven, touch and hold [◀] until the control chirps and returns to the Edit Preheat screen.

**View a Recipe**

<p>From the Select Cook Type Screen touch [Cook A Recipe]</p>		<p>From the Select Cook Type Screen, you can choose to run a recipe with stages defined in the Supervisor Level Access menus, or run a Quick Cook were these settings are manually defined.</p> <p>Touch [Cook A Recipe].</p>
<p>Cook a Recipe screen is displayed. Touch and highlight desired recipe. Touch [View]</p>		<p>There are up to 16 recipes programmed in the control. Touch [▲] or [▼] to scroll through the list. Touch and highlight the recipe name in the selection window.</p> <p>Touch [VIEW].</p>
<p>Touch [◀] to return to the Cook a Recipe screen.</p>		<p>The summary screen for the recipe selected is displayed. The screen displays the Preheat temperature setting, the Cook time and temperature for each cook segment and the Hold temperature. Any stage labeled "off" is disabled in the recipe.</p>

Cooking a Recipe		
<p>From the Select Cook Type Screen touch [Cook A Recipe]</p>		<p>From the Select Cook Type Screen, you can choose to run a recipe with stages defined in the Supervisor Level Access menus, or run a Quick Cook were these settings are manually defined. Touch [Cook A Recipe].</p>
<p>Cook a Recipe screen is displayed. Touch and highlight desired recipe. Touch [Cook]</p>		<p>There are up to 16 recipes programed in the control. Touch [▲] or [▼] to scroll through the list. Touch and highlight the recipe name in the selection window. Touch [COOK].</p>
<p>Preheat screen is displayed. If Preheat has been turned ON, unit will begin heating to designated temperature. Touch and hold [◀], until the control chirps twice, to abort cooking and return to Select Cook Type screen</p>		<p>If the selected recipe has Preheat ON the preheating screen for the is displayed. The programed preheat temperature is displayed at the bottom of the screen. The progress bar displays the percentage increase of the oven temperature. <i>NOTE: If the recipe cook is not started within 20 minutes of the oven reaching the preheat temperature the control will revert back and stop heating the oven.</i></p>
<p>The Load Oven screen is displayed. Touch and hold [◀], until the control chirps twice, to abort cooking and return to Select Cook Type screen.</p>		<p>If no preheat is programmed or when the oven reaches the programmed preheat temperature the LOAD OVEN screen is displayed. The control will emit an audible alarm. Touch [Load Oven] to acknowledge or the message will transition if the door is opened and closed (as with loading)</p>
<p>Load The oven. Touch the large [START COOK] button to begin cooking.</p>		<p>After loading the oven (opening and closing the door once) the START COOK screen is displayed. To beginning cooking, close the oven door and touch the large [START COOK] button.</p>

Main Cooking screen is displayed.

To exit the Cook Recipe screen, touch and hold [◀] until the control chirps twice.



The main cooking screen is displayed while the cook is in progress. The time displayed is the time remaining in the active cook segment. The progress bar shows the progress through the sum of all of the programmed cook segment times.

The temperature display is the programmed temperature for the active cook segment.

Touch [Thermometer] icon at any point to view the actual oven cavity temperature. The oven cavity temperature will be displayed for 10 seconds.

Touching [+Clock] icon will add the preset extra time (typically 5 minutes) to the active cook segment.

### End of Cooking without Hold

On completion of the last cook segment the [BEEP] button will appear in the bottom right and the control will emit a continuous audible alarm. To cancel the audible alarm, touch [BEEP].

If additional cooking is required, touch [+Clock]. This will cook for the preset extra time (typically 5 minutes) at the temperature programmed for the last cook segment.

If no additional cooking is required, remove all cooked product from the oven then touch and hold [◀] until the control chirps and returns to the Edit Preheat screen.

### End of Cooking with Hold

After the last cook segment the [BEEP] button will appear in the bottom right and the control will emit a continuous audible alarm. The control will automatically go into Hold and maintain the oven cavity at the programmed temperature.

To cancel the audible alarm, touch [BEEP]. The control will stay in Hold.

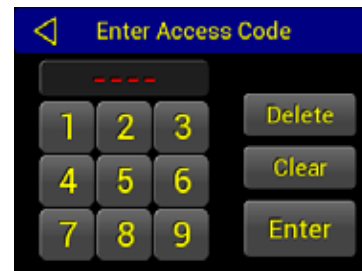
Measure the internal temperature of the product. If additional cooking is required, touch [+Clock]. This will cook for the preset extra time (typically 5 minutes) at the temperature programmed for the last cook segment. Once all cooked product has been removed from the oven, touch and hold [◀] until the control chirps and returns to the Edit Preheat screen.

**CONFIGURING THE CTS CONTROLLER FOR USE IN THE VGG OVEN**

The Controller configuration must be verified as described below after installing a BK1255 Controller in the VGG oven.



STEP 1 - Press and hold the lower right-hand corner until the control chirps twice. (area indicated in red, no button featured on screen)



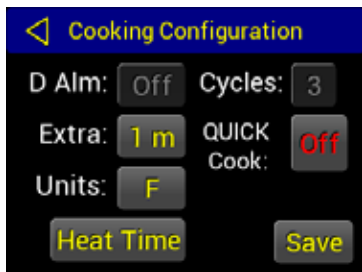
STEP 2 -Enter passcode 9999 and select the Check or Enter key



STEP 3 - From the Factory Access menu select Set Clock



STEP 4 - Set the current time and date and select Save, which will return you to the previous screen.



STEP 5 - From the Factory Access menu select Cooking. From this menu Extra Time value, Quick (Manual) Cook mode, Temperature units, Heat time and Cavity Temperature key can be edited. Selecting Save or the Back Arrow will return you to the Factory Access menu.



STEP 6 - From the Factory Access menu select Alarms. Here the various alarm functions can be activated or deactivated, time and temperature conditions as well as the displayed error messages can be edited.

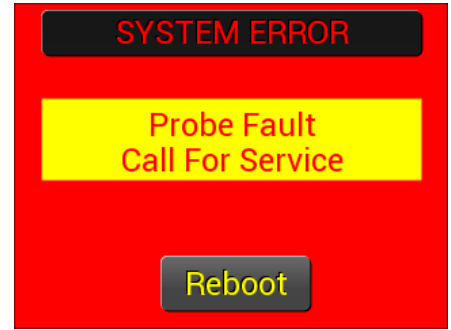
**CONTROLLER ERRORS, WARNINGS AND EVENTS**

**Errors**

These events cause the controller to halt operation and display the fault in the System Error screen shown at right. The faults are not recoverable. The System Error screen does allow the controller to be rebooted in an attempt rectify the fault but this may not work.

An additional line of text will be displayed above "CALL FOR SERVICE" to provide more detailed information about the type of error. In addition, an error event will be recorded in the controller's history.

Here is a list of errors with their descriptive text in the System Error and History screens:



System Error Text	History Text	Error Description
TEMPERATURE PROBE ERROR	Probe Error	The temperature probe reading is out of range indicating a probe failure
TOUCHSCREEN ERROR	Tch Scr Error	The touch screen is cracked or contaminated.
ERROR SAVING TO MEMORY STORAGE	NVM-R Error	An error was detected reading from the controller's internal memory.
GP FAULT:nnnnnn AT ADDR:aaaaaa	GP Fault	A general protection fault has occurred when reading or writing to an invalid memory address

**Warnings and Alarms**

The CTS Rotisserie Oven Controller has multiple alarms to warn the operator in the case of certain problems within the oven. These alarms are informational only and will not stop the controller from functioning. A warning message formatted as shown at the right will flash on the screen every 30 seconds.



The alarms can be cleared using in [Clr Alarm] on the Supervisor Access screen. Refer to the Configuring the CTS Oven Controller section of this manual. If the alarms conditions are still present after clearing the alarms, the alarm will reappear.

Here is a list of the Warning messages and a description of the potential cause:

<b>OVEN NOT HEATING CALL FOR SERVICE</b>	<p>If the oven does not begin to heat when Preheat is initiated this warning message is displayed. At this point the gas spark ignition controller has locked out. Turn the power to the oven off, then back on to reset the gas spark ignition controller.</p> <p>If the warning message is displayed again after the gas spark ignition controller has been reset call the authorized BKI service agency to service the oven.</p>
<b>CTRL TEMP WARNING CHECK COOLING FAN</b>	<p>This warning message indicates the temperature in the oven's control compartment has risen to a temperature that would indicate a problem with the cooling fan on the back of the control side of the oven. Verify that the fan's grill is not blocked and that the fan is operating when the oven is on.</p> <p>If the fan is not operating, call the authorized BKI service agency to service the oven.</p>
<b>CTRL TEMP WARNING CALL FOR SERVICE</b>	<p>This message is displayed when the temperature in the oven's control compartment rises to a temperature that will harm the oven's components.</p> <p>Use of the oven should be discontinued at the completion of the current cooking recipe. Call the authorized BKI service agency to service the oven</p>

**Events**

Here is a list of controller system events which cause an entry in the History log:

Factory Rst	Factory Reset is performed as the controller is being tested at the factory. This resets the recipes and controller configuration to defaults and performs a touchscreen calibration.
Tch Scr Cal	Touch screen calibration during the factory reset or performed by the user.
Config Chg	This indicates that the controller configuration has been changed which includes Supervisory or Factory level changes but not PID configuration changes.
PID Cfg Chg	The PID configuration was changed.
Access Err	An invalid password was entered.
Access Chg	The Supervisor password was changed.
Recipe Imp	The recipes were imported from a USB flash drive.
Recipe Exp	The recipes were exported to a USB flash drive.
Config Import	The controller configuration was imported from a USB flash drive.
Config Export	The controller configuration was exported to a USB flash drive.
USB Error	The controller was unable to create or find the proper file on the flash drive.
CJ Warning	The lower level cold junction time and temperature alarm was exceeded.
CJ Alarm	The higher level cold junction time and temperature alarm was exceeded.
IN2 Warning	The lower level IN2 probe time and temperature alarm was exceeded.
IN2 Alarm	The higher level IN2 probe time and temperature alarm was exceeded.
Heat Alarm	The oven temperature did not rise fast enough when the preheat was started.
Alarm Chg	The warning / alarming configuration was changed.

**ACCESSORY USE****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.



STEP 1 - Fold wing tips back under the chicken.



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



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



STEP 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 VGG-8 V-spit. Insert the tapered 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 breast side 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 the recommended number of 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 VGG-8 will hold up to 8 V-spits. When loading fewer V-spits, space the V-spits as evenly 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.

### Standard Meat Forks

The standard meat forks are ideal for chicken and poultry. Use the following procedure to prepare the bird for loading in the oven.

1. Fold wings to back, place on back with cavity away from you.
2. Run pointed ends of meat fork through sides of chicken under wings and through thighs (breast up and legs down). Ensure that legs of adjacent birds DO NOT PRESS TIGHTLY TOGETHER, this will cause the area of contact to be under-cooked!
3. Load the meat-forks by holding the meat-fork with the handle to the right-hand side, facing up.
4. Open the oven door.
5. Press Rotor Switch to rotate rotor to open position if required.
6. Place the pointed ends of the meat-fork into the left-hand disc holes.
7. From the control side, push the meat-fork into the disc to allow the right-hand (handle end) pins locate into the right-hand disc.
8. Be sure to adjust the meat-fork position so that the handle end locates firmly in the spit groove.

### Baskets

Baskets can be used for large chickens or other meats. After loading with product, simply locate pins in the holes on the discs.

## INSTALLATION



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

### UNPACKING & 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 appliance. 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.

### WIRING



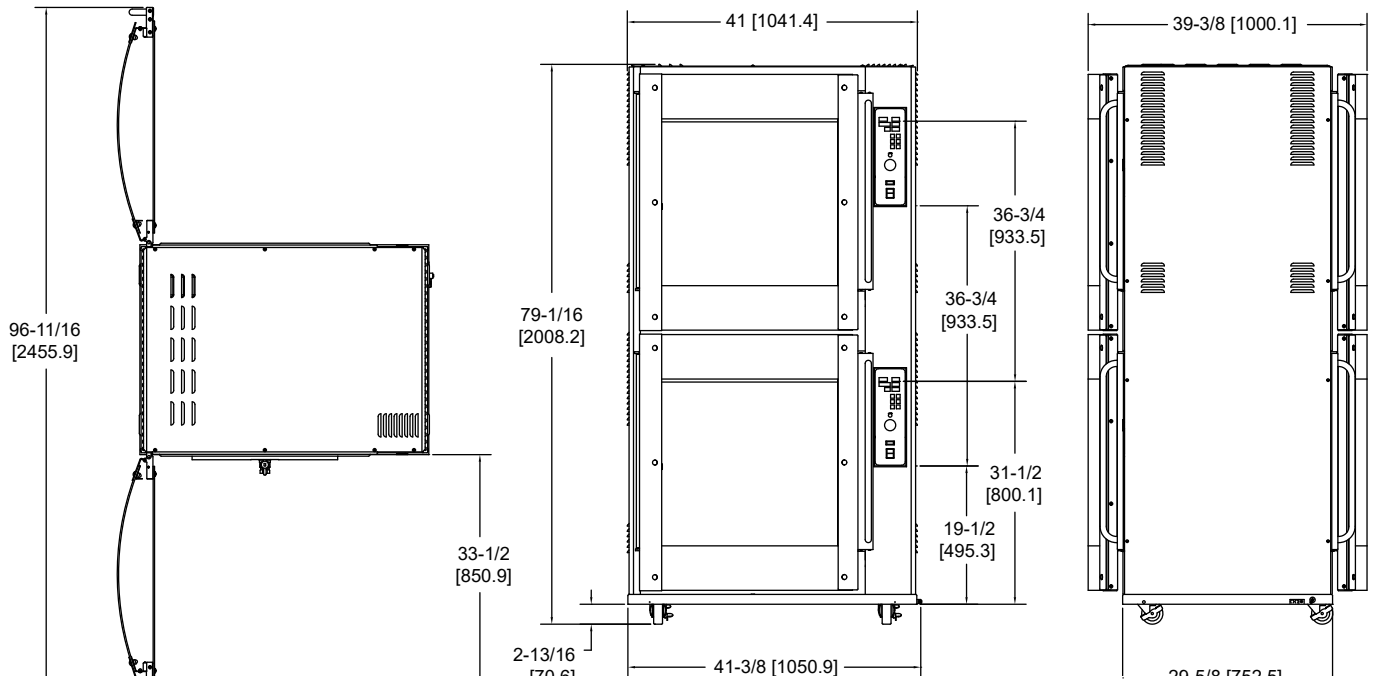
Electrocution, equipment failure or property damage could result if an unlicensed electrician performs the electrical installation. Ensure that a licensed electrician perform the electrical installation in accordance with applicable local and national codes.

### 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)

**SPECIFICATIONS**

DIMENSIONS ARE IN INCHES [MM]



Model	Height	Shipping Weight	Minimum Clearance					
			Combustible Surface			Non-Combustible Surface		
			Top	Sides	Back	Top	Sides	Back
VGG-8	39.5 in.	570 lb.	6 in.	6 in.	6 in.	2 in.	2 in.	2 in.
	1003.3 mm	259 KG	152.5 mm	152.5 mm	152.5 mm	51.0 mm	51.0 mm	51.0 mm
VGG-16	79 1/16 in.	1000 lb.	6 in.	6 in.	6 in.	2 in.	2 in.	2 in.
	2008.2 mm	453 KG	152.5 mm	152.5 mm	152.5 mm	51.0 mm	51.0 mm	51.0 mm

Electrical Specifications							
Volts	Amps	KW	Breaker	kW	Phase	Wires	
208	50/60	29.7	40	10.6	3	3+GND	
220	50/60	26.4	35	9.9	3	3+GND	
240	50/60	28.7	40	11.8	3	3+GND	
380/220	50/60	15	20	9.3	3 w/ N	4+GND	
400/230	50/60	15	20	10.2	3 w/ N	4+GND	
415/240	50/60	16	20	11.1	3 w/ N	4+GND	

Ratings per oven cavity. VGG-16 requires a separate power supply for each oven cavity.

**GUIDELINES FOR EUROPEAN APPLIANCES**

*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 to suit the appliance current be installed adjacent to the appliance.
- Type C/ 3 circuit breakers or appropriate rated fuses are recommended for installation at the supply end.

*Note: Surge currents are present when this appliance 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 appliance terminal block, the earth conductor is to be made 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 mains block connection, remove the 4-side panel securing screws on the drive side of the oven.
- The mains block is sited toward the bottom right hand side of the control box. Cable entry is provided through the base of the oven.
- Refer to the mains wiring diagram for correct connection.

**OPERATING**

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

**IMPORTANT:** Ensure that whoever is operating this appliance is fully conversant with its working and is made aware of the dangers of incorrect operation.

**Safety Cut-Out**

For added safety all VGG 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 and should be switched 'Off', disconnected from the mains and allowed to cool.

*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 it.

## MAINTENANCE



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



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.
6 months	User	Fan Blade	Remove and replace

### DAILY CLEANING

Cleaning is not only necessary for sanitary reasons, but will increase sales appeal and maximize operating efficiency.



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



Always wear appropriate personal protection equipment (goggles, rubber glove & long sleeved garments) when cleaning the oven to guard against possible injury.

Using abrasive cleaners or sharp metal scrapers, will damage the cabinet finish or result in shattering of the glass. Use only a mild soap and water solution or approved cleaner.

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

**NEVER USE A WATER HOSE OR A STEAM CLEANER TO WASH THIS UNIT.** Excess water can get into the interior of the cabinet and cause damage

### BKI Approved Cleaning Solutions

ECOLAB Greasestrip Plus

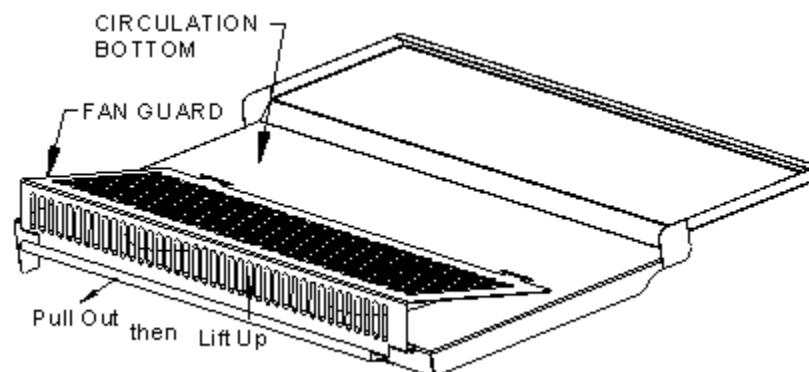
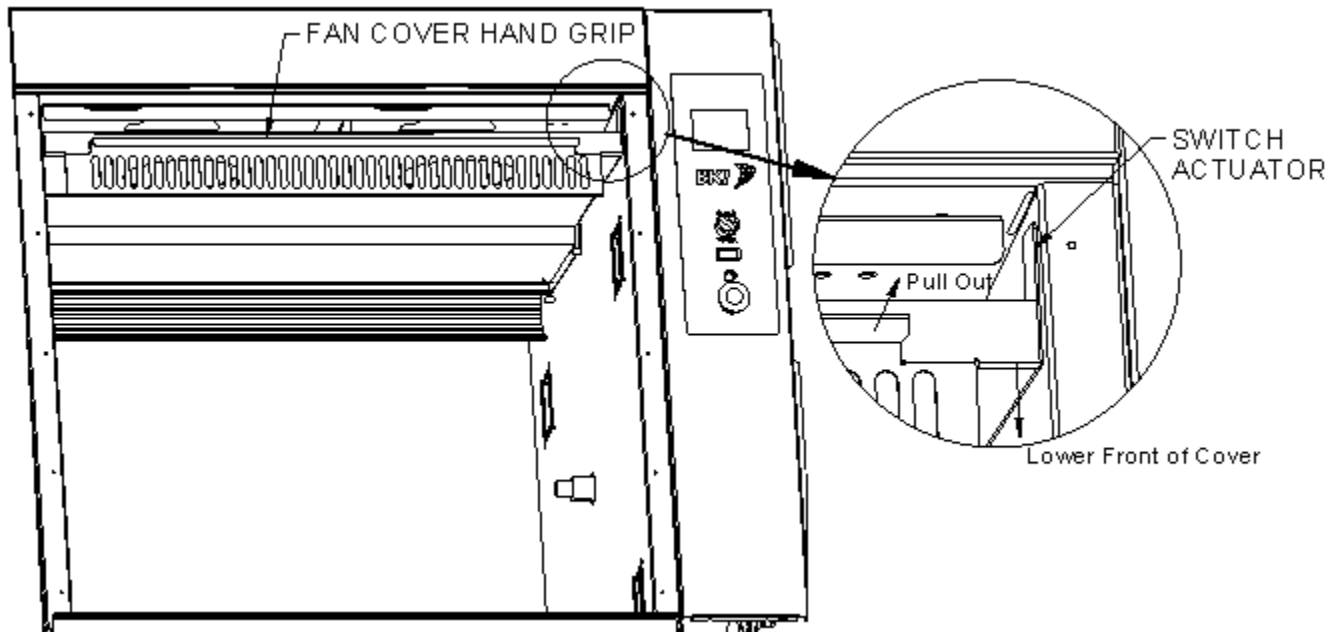
Proctor & Gamble DCT Oven Cleaner

J. Wilson Marketing Combi Brite Cleaner

1. Turn the Main Power Switch off and disconnect from the Main Power Isolator (Circuit Breaker).
2. Allow oven to cool below 50°C (120°F).
3. Empty the grease drawer using the drain valve or fat pump.
4. Remove all food products from the unit.
5. 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.

6. Remove the Rotor System as described below:
  - a. Lift the washer from the groove and slide down the shaft.
  - b. Slide each rotor cup down the shaft.
  - c. Remove the inner shaft.
 

*NOTE: The welded bead in the center of shaft denotes the shaft removal direction.*
  - d. Remove rotors
7. 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.
8. Remove the Fan Cover as described below
  - a. Grasp the Fan Cover Hand Grip with both hands. Lift up on the Fan Cover then pull out approximately 1/2" [12 mm].
  - b. Lower the front of the Fan Cover until the Switch Actuator clears slot in the top of the oven cavity (see detail view).
  - c. Support the back of the Fan Cover with one hand and pull the Fan Cover out of the support pins in the oven cavity sides with the other hand.
  - d. Remove the Fan Guard from the Circulation Bottom by pulling Fan Guard handle out then up.



9. Place the Fan Guard and Circulation Bottom 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.
10. Carefully clean the fan blades using a scrub brush and hot cleaning solution. Do not bend or disfigure the fan blades.
11. Clean the top of oven. Carefully clean around fan and surrounding areas.
12. Replace the Fan Guard onto the Circulation Bottom. Then install this Fan Cover assembly back into the oven cavity.
13. Clean grease drawer and tray area with hot soapy water.
14. Replace the grease drawer.
15. 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.
16. Reassemble the rotor system in the oven.

**TROUBLESHOOTING**

<b>Problem</b>	<b>Cause</b>	<b>Possible Solution</b>
Unit will not turn on. Main Power Isolator Light is 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 BKI service agent for corrective action.
	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.
Rotor not rotating.	Door not completely closed.	Check that both doors are completely closed
	Defective door switch.	Contact BKI service agent for corrective action.
	Blown Fuse	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 program settings.	Check program settings.
	Improper parameter settings.	Contact BKI service agent for corrective action.
	Fan cover & circulation bottom not installed or improperly installed.	Check that components are properly installed.
	Fan cover switch defective.	Contact BKI service agent for corrective action.
	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 blower fan motor.	Contact BKI service agent for corrective action.
	Defective heating element.	Contact BKI service agent for corrective action.
Control displays "999" under the temperature display.	Temperature probe connection loose or defective probe.	Contact BKI service agent for corrective action.
Cavity lights do not illuminate when unit is on.	Faulty power supply.	Contact BKI service agent for corrective action.
Individual cavity lamp does not illuminate.	Defective lamp.	Contact BKI service agent for corrective action.

## ACCESSORIES



MEAT BASKET w/ 4 GOOSERS  
MB0037



MEAT BASKET  
MB0032



MEAT FORK  
MF0032



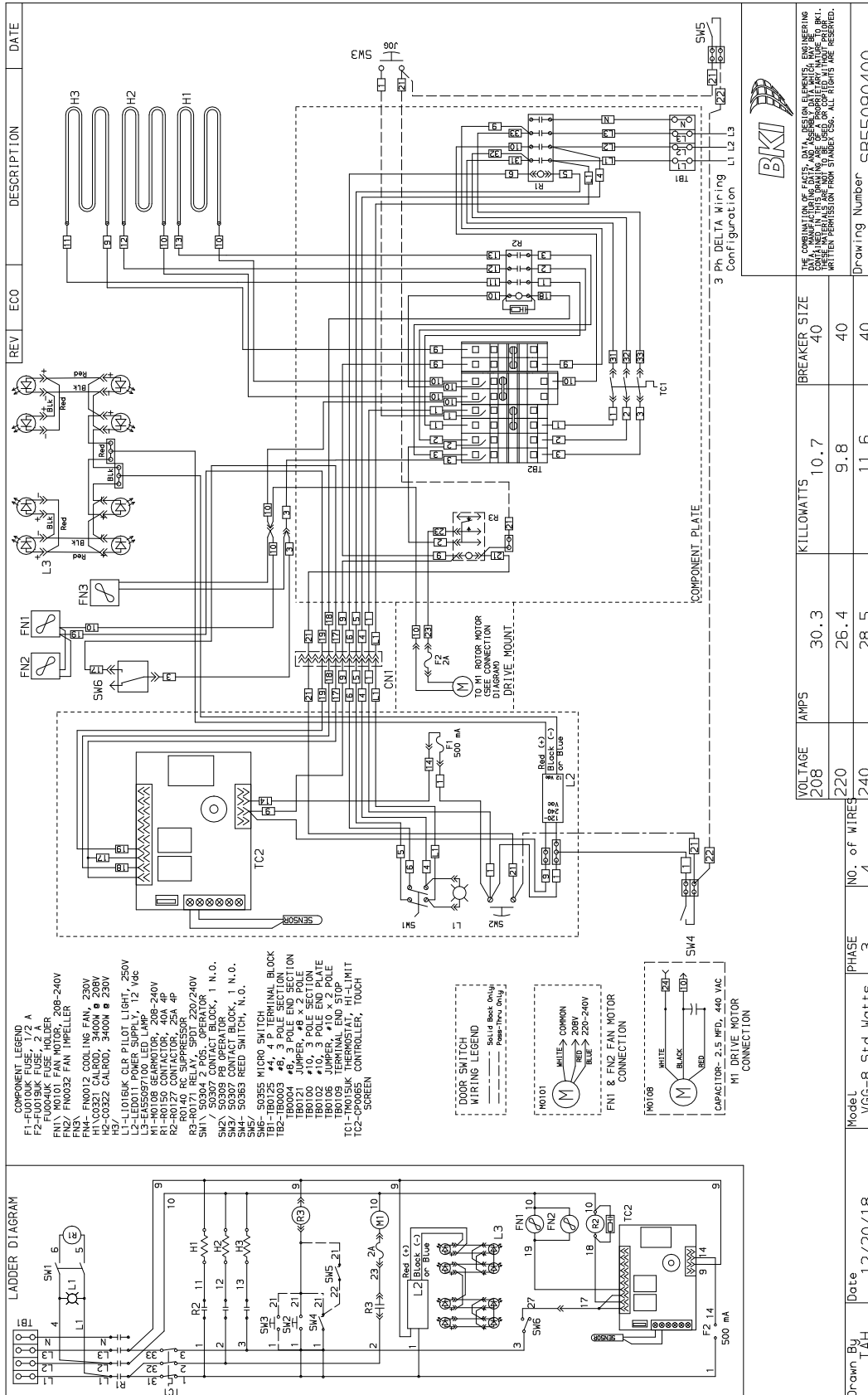
VEE SPIT  
MF0038



BKI RUBBER GLOVE  
G0089

# WIRING DIAGRAM

VGG-8, 10.2 kW, 208-240V, 3 Phase Delta, P/N SB55090400





**NOTES:**

**BKI**

[www.bkideas.com](http://www.bkideas.com)

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