



*Island Hot Food  
Merchandiser Series*

SERIES: BHI

Operation Manual



**BKI LIMITED WARRANTY**  
**2812 Grandview Dr. • Simpsonville, SC 29680 • USA**  
**(864) 963-3471 • Toll Free: (800) 927-6887 • Fax: (864) 963-5316**

WHAT IS COVERED	<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><input type="checkbox"/> The equipment has not been accidentally or intentionally damaged, altered or misused;</li><li><input type="checkbox"/> 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><input type="checkbox"/> The serial number rating plate affixed to the equipment has not been defaced or removed.</li></ul>
WHO IS COVERED	<p>This warranty is extended to the original purchaser and applies only to equipment purchased for use in the U.S.A.</p>
COVERAGE PERIOD	<ul style="list-style-type: none"><li><input type="checkbox"/> 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><input type="checkbox"/> COB Models: One (1) Year limited parts and labor.</li><li><input type="checkbox"/> COM Models: Two (2) Year limited parts and labor. COM convection ovens also have a two (2) year door warranty.</li><li><input type="checkbox"/> CO1 Models: Two (2) Year limited parts and labor. Five (5) Year limited door warranty.</li><li><input type="checkbox"/> BevLes Products: Two (2) Year limited parts and labor.</li><li><input type="checkbox"/> Warranty period begins the date of dealer invoice to customer or ninety (90) days after shipment date from BKI, whichever comes first.</li></ul>
WARRANTY COVERAGE	<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>
EXCEPTIONS	<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>
EXCLUSIONS	<ul style="list-style-type: none"><li><input type="checkbox"/> Negligence or acts of God,</li><li><input type="checkbox"/> Thermostat calibrations after (30) days from equipment installation date,</li><li><input type="checkbox"/> Air and gas adjustments,</li><li><input type="checkbox"/> Light bulbs,</li><li><input type="checkbox"/> Glass doors and door adjustments,</li><li><input type="checkbox"/> Fuses,</li><li><input type="checkbox"/> Adjustments to burner flames and cleaning of pilot burners,</li><li><input type="checkbox"/> Tightening of screws or fasteners,</li><li><input type="checkbox"/> Failures caused by erratic voltages or gas suppliers,</li><li><input type="checkbox"/> Unauthorized repair by anyone other than a BKI Factory Authorized Service Center,</li><li><input type="checkbox"/> Damage in shipment,</li><li><input type="checkbox"/> Alteration, misuse or improper installation,</li><li><input type="checkbox"/> Thermostats and safety valves with broken capillary tubes,</li><li><input type="checkbox"/> Freight - other than normal UPS charges,</li><li><input type="checkbox"/> Ordinary wear and tear,</li><li><input type="checkbox"/> Failure to follow installation and/or operating instructions,</li><li><input type="checkbox"/> Events beyond control of the company.</li></ul>
INSTALLATION	<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>
REPLACEMENT PARTS	<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>

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**BKI Worldwide is a wholly owned subsidiary of Standex International Corporation.**

## Introduction

Congratulations! You have chosen a **Hot Deli Display Island** that will give you many years of fine service from the original manufacturer, **BKI**.

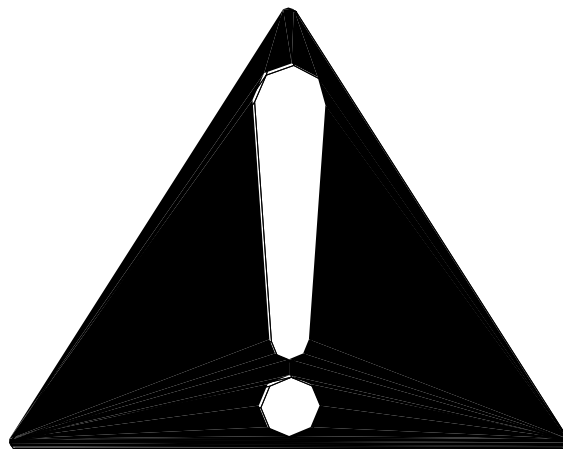
The **BKI** name and trademark on this unit assures you of the finest in design and engineering — that it has been built with care and dedication — using the best materials available. Attention to the operating instructions regarding proper installation, operation, and maintenance will result in long lasting dependability to insure the highest profitable return on your investment.

### NOTICE

PLEASE READ THIS ENTIRE MANUAL BEFORE OPERATING THE UNIT. If you have any questions, please contact your **BKI** Distributor. If they are unable to answer your questions, contact the **BKI** Technical Service Department, toll free: 1-800-927-6887. Outside the U.S., call 1-864-963-3471.

### Safety Precautions

Always follow recommended safety precautions listed in this manual. Below is the safety alert symbol. When you see this symbol on your equipment, be alert to the potential for personal injury or property damage.



### Safety Signs and Messages

The following Safety signs and messages are placed in this manual to provide instructions and identify specific areas where potential hazards exist and special precautions should be taken. Know and understand the meaning of these instructions, signs, and messages. Damage to the equipment, death or serious injury to you or other persons may result if these messages are not followed.

#### **▲ DANGER**

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

#### **▲ WARNING**

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

#### **▲ CAUTION**

This message indicates a potentially hazardous situation, which, if not avoided, may result in minor or moderate injury. It may also be used to alert against unsafe practices.

#### **NOTICE**

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

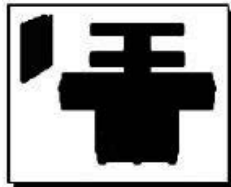
## Safe Work Practices



**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).

**Beware of High Voltage**

This equipment uses high voltage. Serious injury can occur if you or any untrained or unauthorized person installs, services, or repairs this equipment. Always Use an Authorized Service agent to Service Your Equipment.

**Keep this manual with the Equipment**

This manual is an important part of your equipment. Always keep it near for easy access. If you need to replace this manual, contact:

**BKI**

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

**Protect Children**

Keep children away from this equipment. Children may not understand that this equipment is dangerous for them and others.

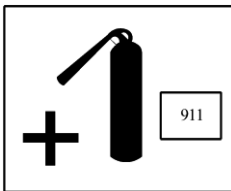
NEVER allow children to play near or operate your equipment.

**Keep Safety Labels Clean and in Good Condition**

Do not remove or cover any safety labels on your equipment. Keep all safety labels clean and in good condition. Replace any damaged or missing safety labels. Refer to the Safety Labels section for illustration and location of safety labels on this unit. If you need a new safety label, obtain the number of the specific label illustrated on page 5, then contact:

**BKI**

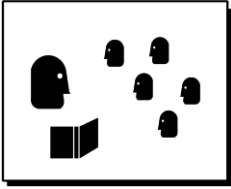
Technical Services Department  
2812 Grandview Drive  
Simpsonville, S.C. 29680  
Or call toll free: 1-800-927-6887  
Outside the U.S., call 864-963-3471

**Be Prepared for Emergencies**

Be prepared for fires, injuries, or other emergencies.

Keep a first aid kit and a fire extinguisher near the equipment. You must use a 40-pound Type BC fire extinguisher and keep it within 25 feet of your equipment.

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



**Know your responsibilities as an Employer**

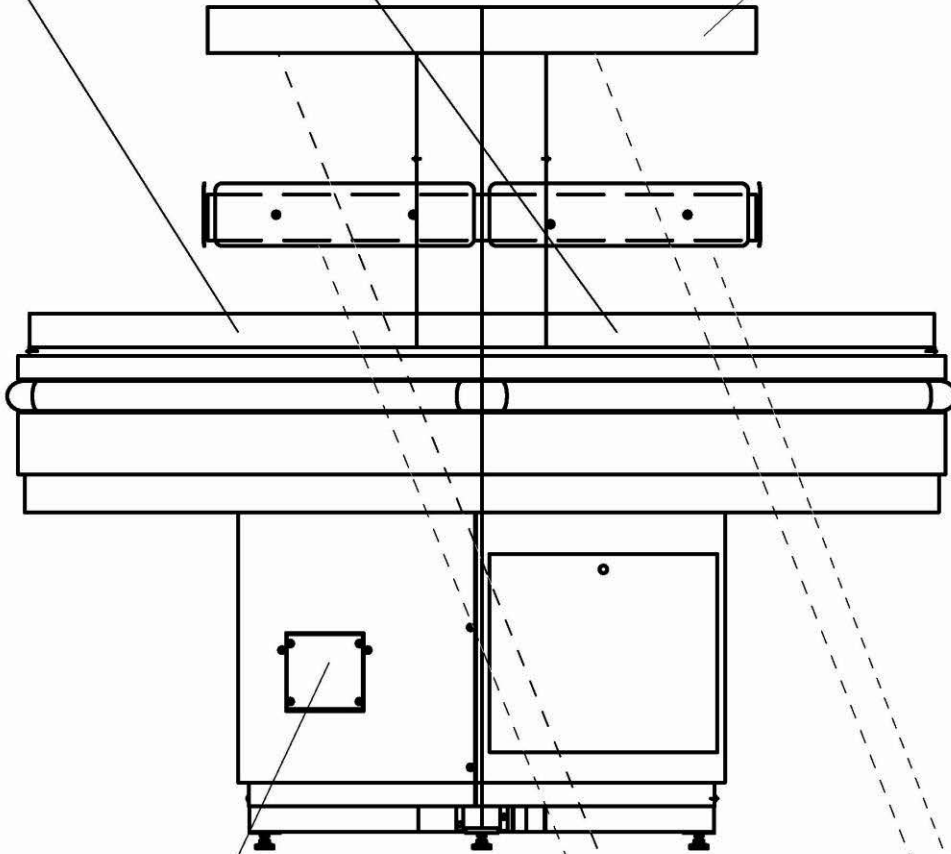
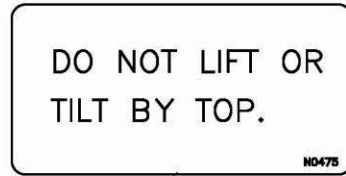
- Make certain your employees know how to operate the equipment.
- Make certain your employees are aware of the safety precautions on the equipment and in this manual.
- Make certain that you have thoroughly trained your employees about operating the equipment safely.
- Make certain the equipment is in proper working condition. If you make unauthorized modifications to the equipment, you will reduce the function and safety of the equipment.

Safety Labels

N0200



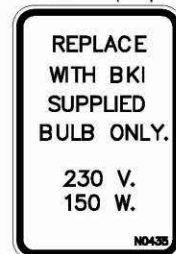
N0475



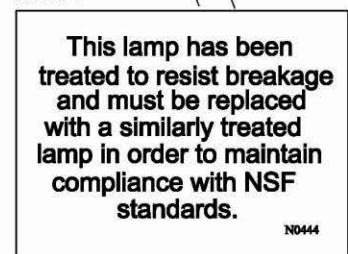
N0202



N0435

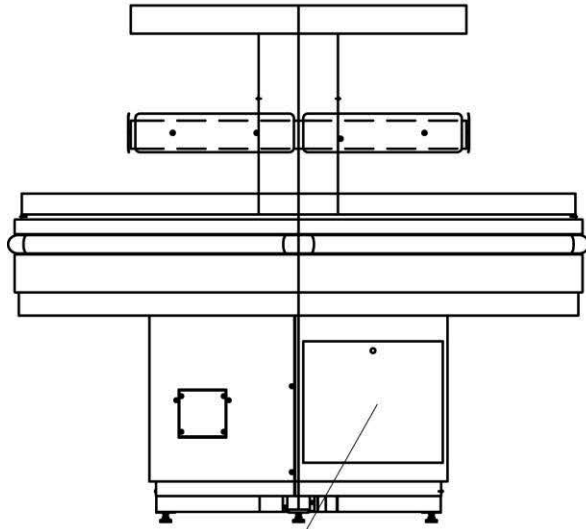


N0444

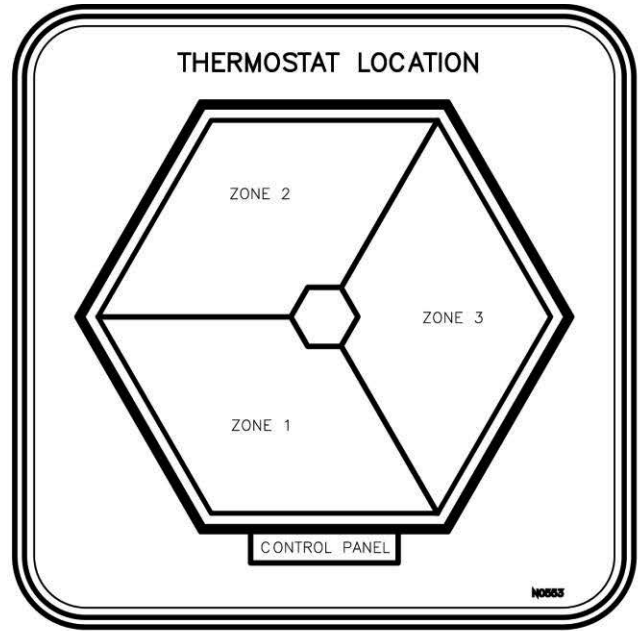


# Operation

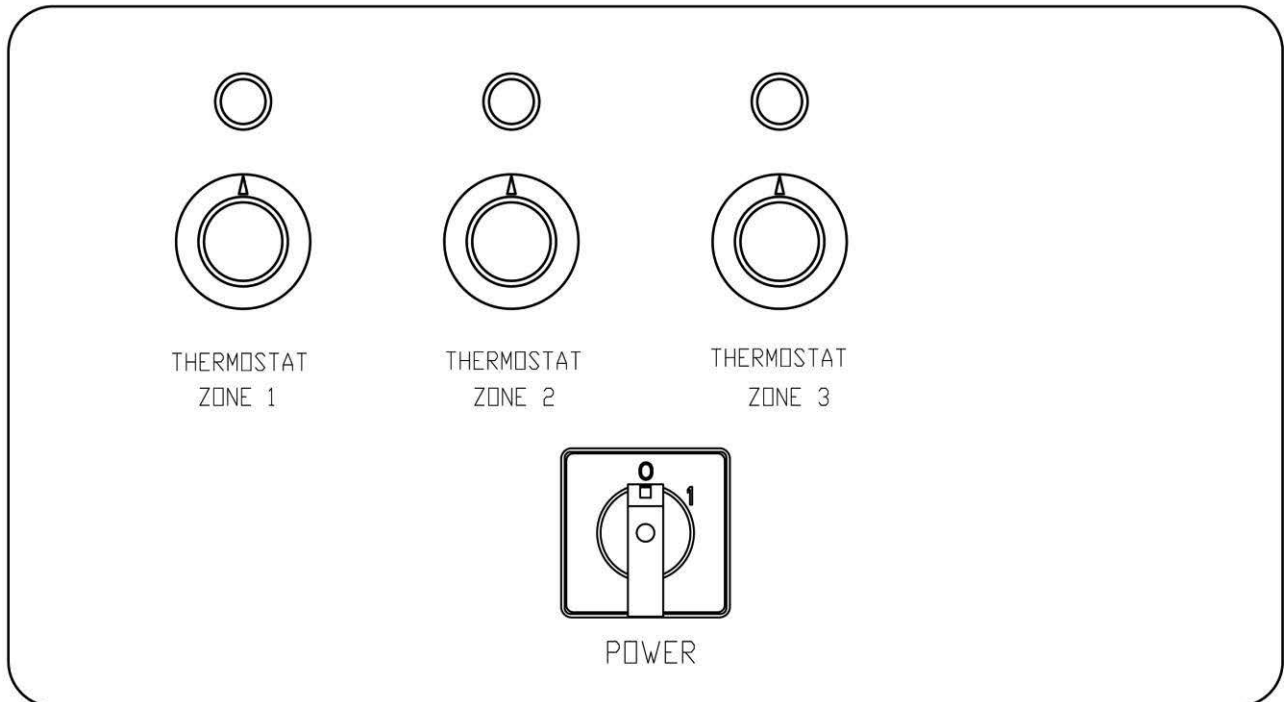
## Controls and Indicators



CONTROL PANEL  
ACCESS DOOR

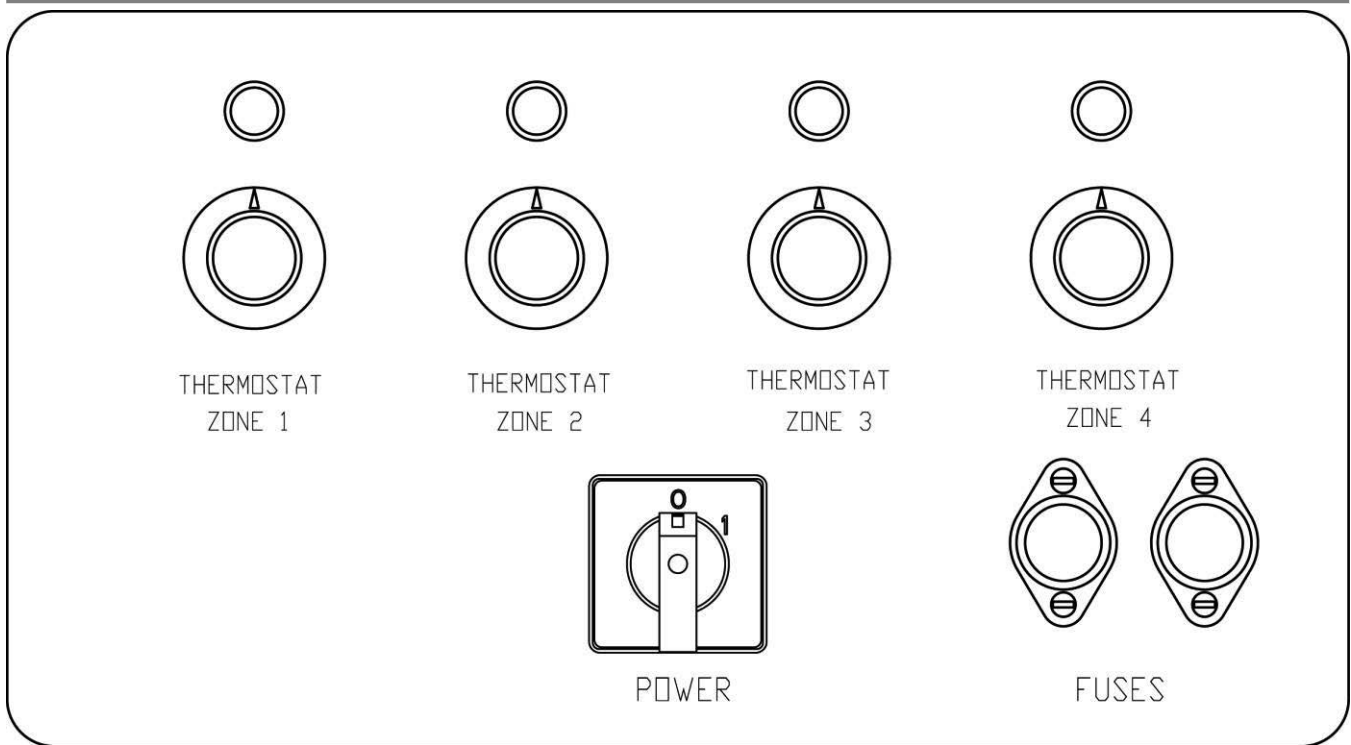


THERMOSTAT ZONE LOCATION DECAL  
(ON BACK OF ACCESS DOOR)



BHI CONTROL PANEL (BEHIND ACCESS DOOR)





BHI-T CONTROL PANEL (BEHIND ACCESS DOOR)

## Unit Startup and Preheating

### BHI

1. Open the access door to the control panel and place the POWER switch in the **1** position.
2. Place THERMOSTAT ZONE knobs 1, 2 and 3 to the number 5 position. The pilot light for each thermostat will cycle on and off to indicate that proper temperature is being maintained for that zone.
3. Allow the equipment to preheat for 30 minutes before loading it with product.

### BHI-T

1. Open the access door to the control panel and place the POWER switch in the **1** position.
2. Place THERMOSTAT ZONE knobs 1, 2 and 3 to the number 5 position. The pilot light for each thermostat will cycle on and off to indicate that proper temperature is being maintained for that zone.
3. Place THERMOSTAT ZONE knob 4 to the number 5 position. The pilot light for this thermostat will cycle on and off to indicate that proper temperature is being maintained for the upper shelf.
4. Allow the equipment to preheat for 30 minutes before loading it with product.

## Temperature Adjustment

After loading the unit with product, it may be necessary to adjust the thermostat knobs in order to maintain the proper internal temperature for the product on display. The thermostat knobs should be set to the lowest possible number that will maintain the proper product temperature.

## **Operational Guidelines**

- Foods should be a minimum of 160° F. before being placed in the unit.
- Foods loaded in first should be served first as much as is practical.
- Check Federal and State Health and Sanitation Regulations for internal temperature required for holding cooked foods for sale. Maintaining these temperatures often tends to continue to cook certain products. Therefore, smaller amounts of bulk foods should be displayed at non-peak periods and the warmer refilled as needed.

### **NOTICE**

This equipment is designed to temporarily slow the cooking of food.

## **Unit Shutdown**

1. Remove all food from the equipment.
2. Place the THERMOSTAT knobs to the OFF position.
3. Place the POWER switch to the **0** position.
4. Allow the equipment to cool to room temperature.
5. Remove any residue and clean the equipment thoroughly.

## Installation

**⚠ WARNING**

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

### ***Instructions For Shipping Damage***

You are responsible for filing all freight claims with the delivering truck line. Inspect all cartons and crates for damage when they arrive. If there is damage noted to shipping crates or cartons, or, if a shortage is found, note this on the bill of lading (all copies) before signing.

If damage is detected when the equipment is uncrated, immediately call the delivering truck line and follow up the call with a written report indicating concealed damage to your equipment. Ask for an immediate inspection of your concealed damage item. Crating material **MUST** be retained to show the inspector from the truck line.

### ***Location and Placement***

Move the unit to a permanent location then level it using a 4' level and the leg levelers.

### ***Wiring***

**⚠ WARNING**

Electrocution, equipment failure or property damage could result if an unlicensed electrician performs the electrical installation. Ensure that a licensed electrician perform the electrical installation in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI NFPA 70-20XX.

This unit, when installed by an authorized BKI service agent, must be wired for use in accordance with all applicable local, state, and federal codes. For specific electrical requirements and connections refer to the wiring diagram attached to the unit or provided in the Service Manual.

**NOTICE**

The kickplates included with this product are to be installed, and the product is to be sealed to the floor prior to use.

## Maintenance

**⚠ CAUTION**

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

**⚠ WARNING**

Electrocution, equipment failure or property damage could result if an unlicensed electrician performs electrical repair. Ensure that a licensed electrician perform electrical repair.

### ***Scheduled Maintenance***

**⚠ DANGER**

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

**⚠ CAUTION**

Never use abrasive cleaners that may damage the finish.

Never steam clean the interior.

Avoid getting excess water in the interior of the unit.

Do not leave this unit on and unattended after business hours.

### **Cleaning**

This unit should be cleaned at the end of each working day. Use the following procedure:

1. Remove all food from the equipment.
2. Place the THERMOSTAT ZONE knobs to the OFF position.
3. Place the POWER switch to the **0** position.
4. Cut OFF the circuit breaker supplying power to the unit at the building power panel.
5. Allow the equipment to cool to room temperature.
6. Remove any residue and clean the equipment thoroughly.
7. Sponge the inside and outside of the unit with a mild soap and water solution, being sure to clean all areas. Avoid getting water in the interior of the unit.
8. Wipe the parts and unit dry with a soft, clean cloth.

**Troubleshooting**

<b>Problem</b>	<b>Cause</b>	<b>Possible Solution</b>
<b>No Heat and Lights</b>	Main power switch is off.	Place main power switch on.
	No Power to the case.	Check circuit breaker or fuses at building power panel. If problem persists, contact an authorized BKI service agent for corrective action.
	Possible defective switch.	Contact an authorized BKI service agent for corrective action.
<b>All Lights ON but No Heat from any Temperature Zone</b>	Possible defective component in the heating circuit.	Contact an authorized BKI service agent for corrective action.
<b>All Temperature Zones Heat but No Lights illuminate</b>	Possible defective component in the lighting circuit.	Contact an authorized BKI service agent for corrective action.
<b>All Lights are On and all Temperature Zones heat except one</b>	Possible defective Heating Element or thermostat.	Contact an authorized BKI service agent for corrective action.
<b>All Temperature Zones Heat and all lights are on except one</b>	Possible bulb failure.	Replace bulb.
<b>Holding Temperature Not Adequate</b>	Unit and food pans have not been preheated.	Refer to the preheating section on page 7. If problem persists, contact an authorized BKI service agent for corrective action.
	One or more heating elements or thermostats not operating properly.	Contact an authorized BKI service agent for corrective action.
	Product is below 160° F when loaded.	Check product temperature before loading the case.

## **Notes**



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

**Made and printed in the U.S.A**