



## *Compact Countertop Rotisserie*

**SERIES: NMK**

**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**

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** NMK is a thermostatically controlled rotisserie oven. It utilizes a revolving mechanism and heating elements that ensure even product cooking. A thermostat and timer 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.



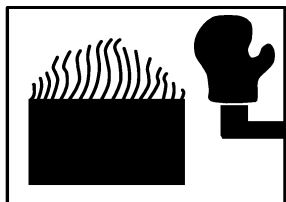
### NOTICE

#### 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



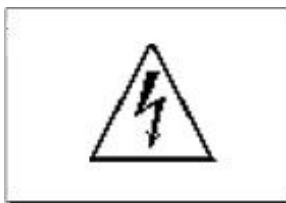
#### Wear Safe Clothing Appropriate To Your Job

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.

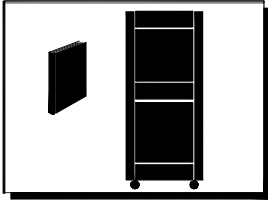
Never wear loose clothing such as neckties or scarves while operating this equipment. Keep loose hair tied back or in a hair net while operating this equipment.

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

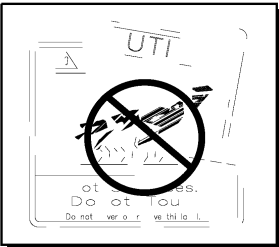
**BKI Europe:** (44) 0870 9904242



### 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.

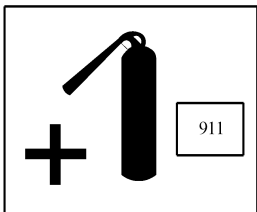


### Keep Safety Labels Clean and in Good Condition

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

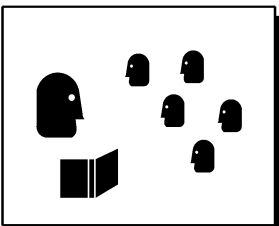


### Be Prepared for Emergencies

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.

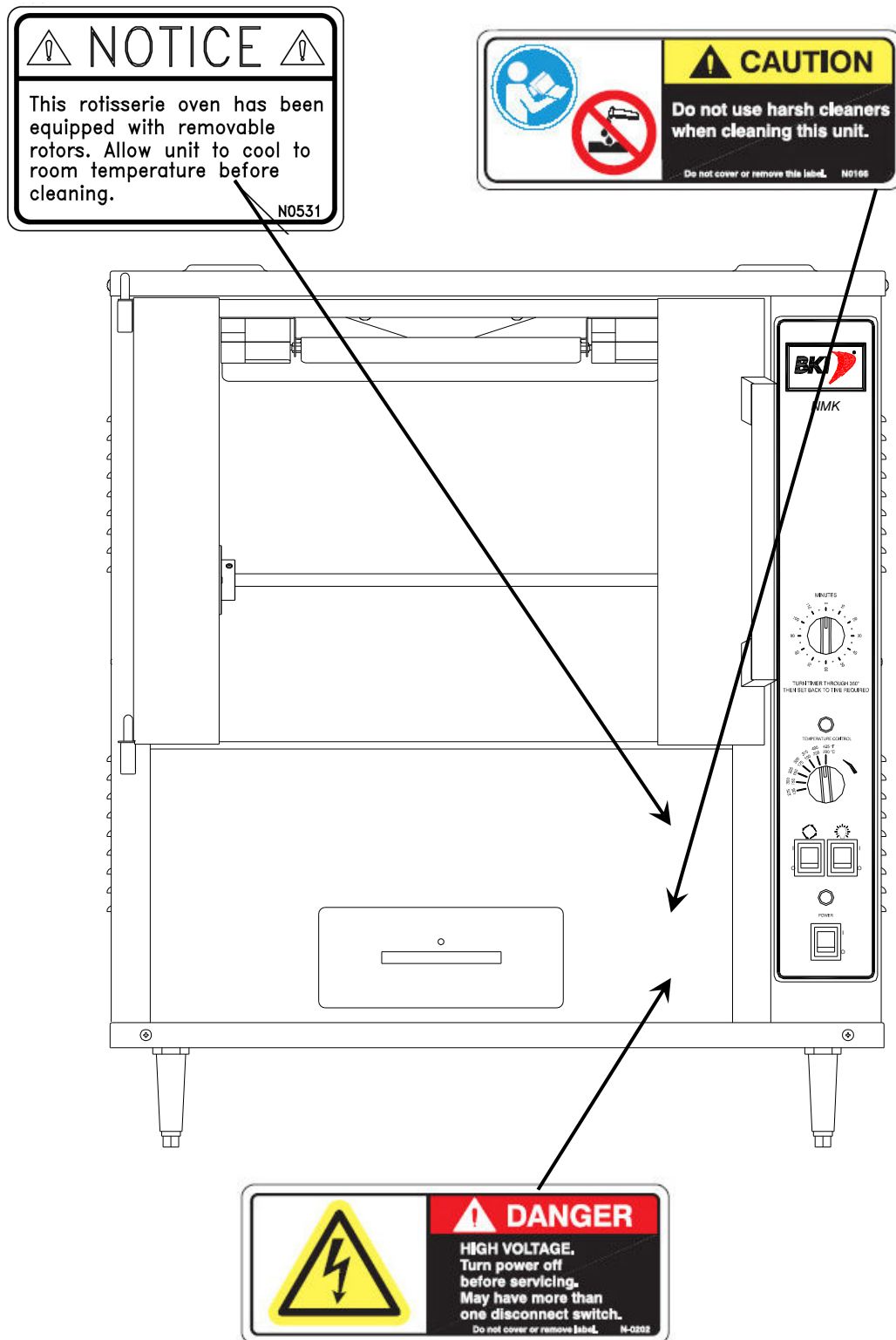
Keep emergency numbers for doctors, ambulance services, hospitals, and the fire department near your telephone.



### 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

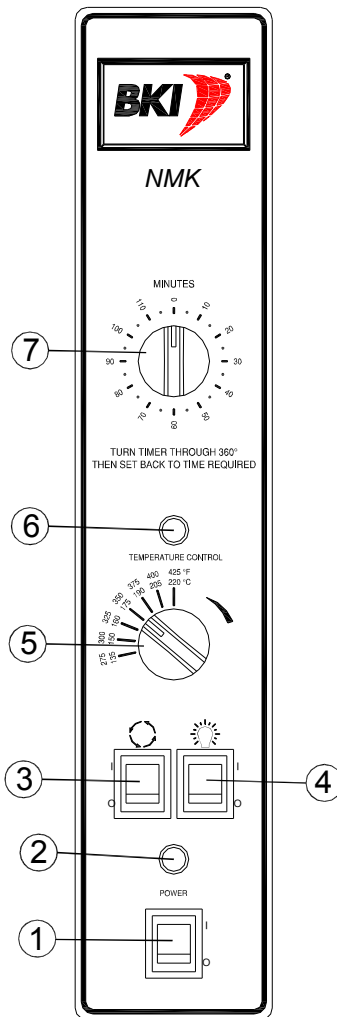
All products cooked during the day should be sold the same day. Follow your company's procedures for the handling of any leftover product.

### 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



### Hardware Controls

| Item # | Description               | Function                                                                                                                                                                                                                                                                    |
|--------|---------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1      | Main Power Switch         | Turns power on or off to the entire unit. When placed in the on position, the oven heats to the set temperature. The Rotor & Light switches will function with the Power switch in the on position. When placed in the off position, power is removed from the entire unit. |
| 2      | Main Power Isolator Light | This light illuminates when the Power switch in the on position to indicate that power is being applied to the oven.                                                                                                                                                        |
| 3      | Rotor Switch              | Turns the rotor drive motor on or off. When placed in the on position, the rotor system rotates. When placed in the off position the rotor system stops. The Main Power Switch must be in the on position for this switch to function.                                      |
| 4      | Light Switch              | Turns power on or off to the cavity light. The Main Power Switch must be in the on position for this switch to function.                                                                                                                                                    |
| 5      | Thermostat                | Sets the cooking temperature of the oven. When the Main Power Switch is in the on position, the oven is maintained at the Thermostat set temperature.                                                                                                                       |
| 6      | Heating Indicator Light   | This light illuminates when the Thermostat is applying power to the heating elements. The Main Power Switch must be in the on position for this light to function.                                                                                                          |
| 7      | Timer                     | Used to time a cook cycle. Set to desired cook time at beginning of cook cycle. A bell alarm will ring when cook time is expired.                                                                                                                                           |

## Cooking

Turn the Main Power switch ON and allow the oven to preheat approximately 15 minutes before loading product into the oven. The Heating Indicator Light will begin to cycle on and off when the oven is preheated to temperature.

Prepare the product to be cooked as described below. To avoid uneven cooking and cross contamination do not cooked different products at the same time.

Load the product into the oven as described below and securely close the oven door.

Rotate the Timer knob clockwise a full turn then rotate the knob back to the desired cook time (in minutes).

After the set time has completed, an audible bell will sound.

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

## 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" [165mm-180mm] 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.

## Meat Forks

Up to three (3) chickens can be placed on a NMK meat fork. Orient the chickens with the breast side up and the meat fork with the handle up. 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.



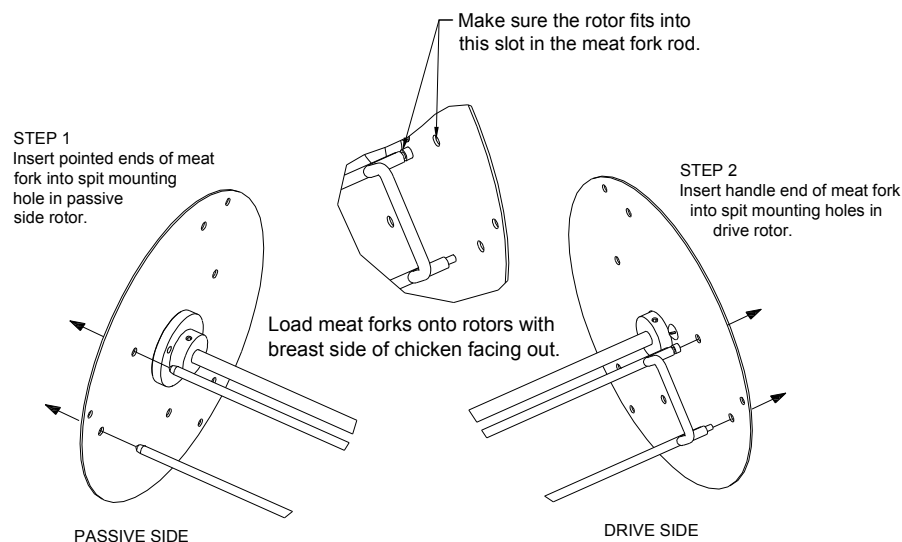
Keep hands clear of pointed end of meat fork when piercing fork through chicken.



The NMK will hold up to 3 meat forks.

To load the oven turn the Rotor Switch on and allow the rotors to rotate until one of the sets of mounting holes in the rotors is at the front of the oven. Turn the Rotor Switch off.

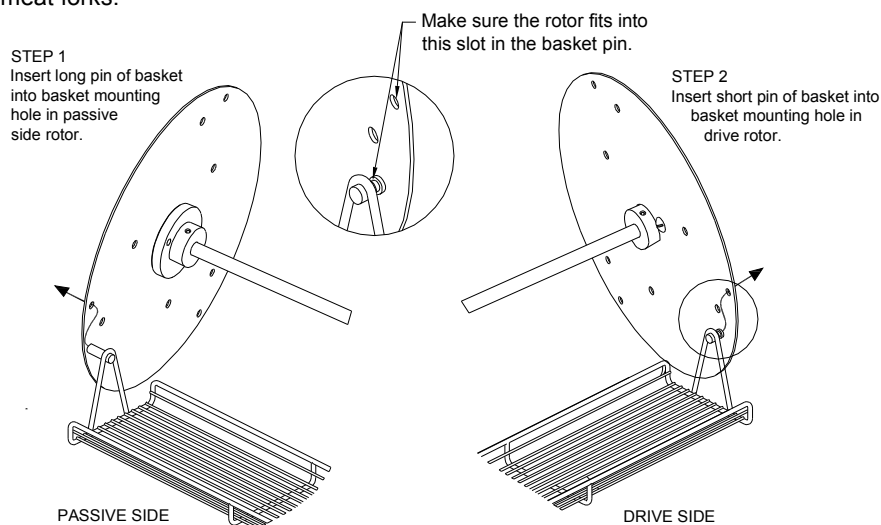
Load the first meat fork on the rotors as described below. Use the Rotor Switch to advance the rotors to load additional meat forks.



## Baskets

Baskets allow a wide range of products to be cooked in the NMK. In addition to whole chickens, chicken pieces, ribs, roasts and others cuts of meat can be cooked 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 NMK will hold up to 3 baskets. Load the first basket on the rotors as described below. Use the Rotor Switch to advance the rotors to load additional meat forks.



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## Installation

### **WARNING**

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

### **Unpacking and Handling**

It is the owners' responsibility to file all freight claims with the delivering truck line. Inspect all cartons and crates for damage as soon as they arrive. If damage to cartons or crates is found, or if a shortage is found, note this on the bill of lading (all copies) prior to signing.

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

Remove all packing from the interior and exterior of the oven.

### **Location and Clearance**

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.

### **Wiring**

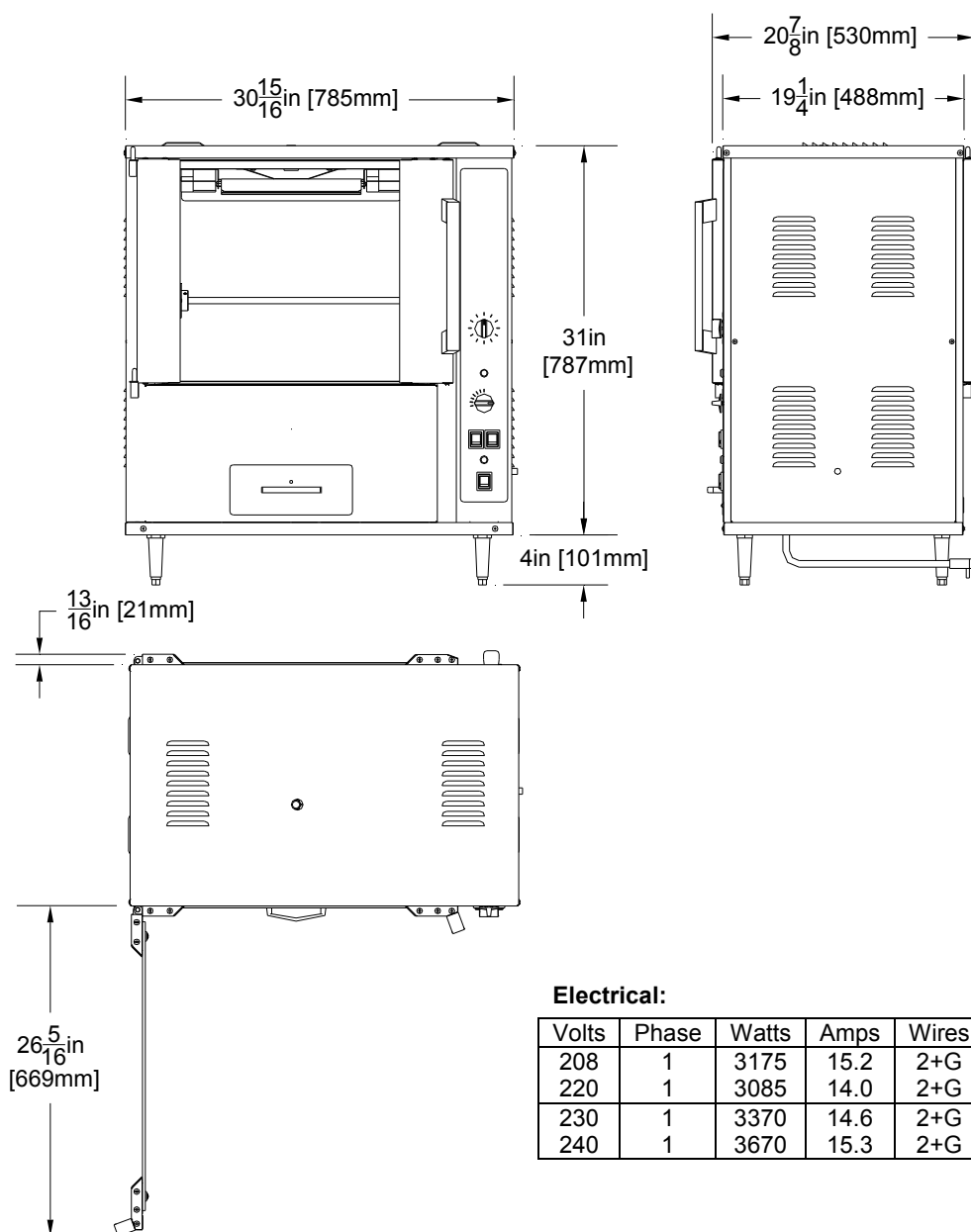
#### **WARNING**

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 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**  
NMK



**Electrical:**

| Volts | Phase | Watts | Amps | Wires |
|-------|-------|-------|------|-------|
| 208   | 1     | 3175  | 15.2 | 2+G   |
| 220   | 1     | 3085  | 14.0 | 2+G   |
| 230   | 1     | 3370  | 14.6 | 2+G   |
| 240   | 1     | 3670  | 15.3 | 2+G   |

**Required clearances:**

Left: 3 in. [76 mm]  
 Right: 20 in. [500 mm] for service access  
 Back: 6 in. [152 mm]  
 Front: 30 in. [762 mm] for door opening  
 Top: 6 in. [255 mm] for air flow  
 Bottom: Can be mounted on counter top.

**Dimensions:**

Height: 35 in. [890 mm]  
 Width:  $30\frac{15}{16}$  in. [786 mm]  
 Depth:  $20\frac{7}{8}$  in. [530 mm]  
 Weight: 155 lb. [70.5 kg]

**Crated Dimensions:**

Height: 38 in. [965 mm]  
 Width: 40 in. [1016 mm]  
 Depth: 32 in. [813 mm]  
 Volume: 28.1 cu. ft. [0.80 m<sup>3</sup>]  
 Weight: 200 lb. [91 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 NMK 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.

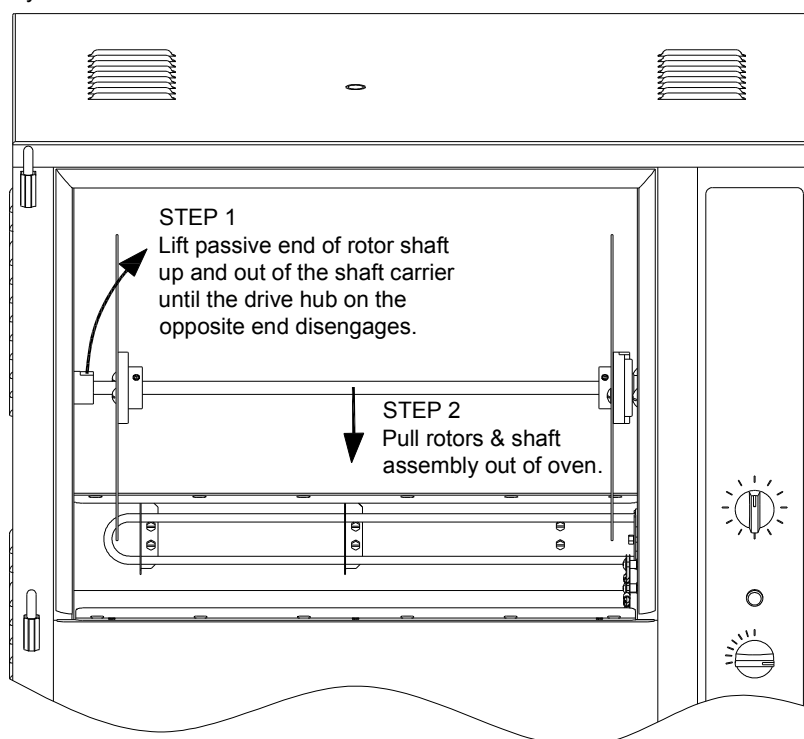
Using abrasive cleaners may damage the cabinet finish. Use mild soap and water only.

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. Place meat forks or baskets 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 the Rotor System in the oven.
11. Turn power on to main breaker box via the breaker switch.

## Troubleshooting

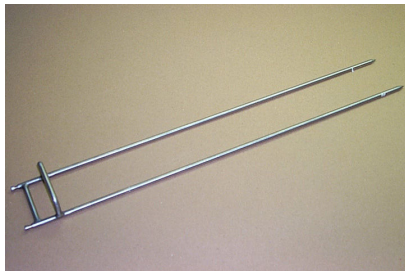
| Problem                                                                                                       | Cause                                           | Possible Solution                                                                                                                    |
|---------------------------------------------------------------------------------------------------------------|-------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------|
| Unit does not operate when Main Power Switch is in ON position; Main Power Isolator Light is not illuminated. | Unit power plug disconnected.                   | 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 does not operate when Main Power Switch is in ON position; Main Power Isolator Light is not illuminated  | Safety cut out thermostat tripped or defective. | Contact BKI service agent for corrective action.                                                                                     |
|                                                                                                               | Defective relay.                                | Contact BKI service agent for corrective action.                                                                                     |
| Oven does not heat at all.                                                                                    | Defective thermostat.                           | 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.                                                                                     |
| Rotor does not rotate when switch is turned ON.                                                               | Defective rocker switch.                        | Contact BKI service agent for corrective action.                                                                                     |
|                                                                                                               | Defective pulley or drive belt.                 | Contact BKI service agent for corrective action.                                                                                     |
|                                                                                                               | Defective motor or capacitor.                   | Contact BKI service agent for corrective action.                                                                                     |
| Cavity light does not illuminate when switch is turned ON.                                                    | Defective bulb.                                 | Contact BKI service agent for corrective action.                                                                                     |

## Accessories

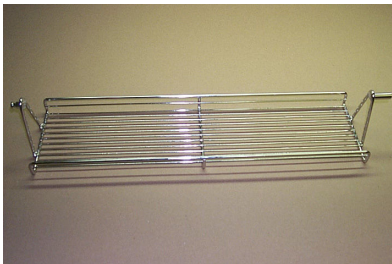
| Description       | Accessory # | Figure # | Item # |
|-------------------|-------------|----------|--------|
| MEAT FORK, NMK    | MF0046      | Figure 1 | 1      |
| MEAT BASKET, NMK  | MB0042      | Figure 1 | 2      |
| BKI RUBBER GLOVES | G0089       | Figure 1 | 3      |

**Figure 1.** Accessories

1



2



3



## **Notes**



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