



COMPLETE FRY STATION

FKM-TC w/EZ LIFT, BT-24M & LTS

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

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

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

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





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



HEATING ELEMENTS are completely submerged in oil inside the vat to maximize efficiency and speed recovery times.

COLD ZONE in the vat collects breading fall-off to keep oil fresh, while the built-in filtration system extends oil life to save you money and produce consistent results.

PATENTED QUICK-DISCONNECT FILTRATION SYSTEM keeps oil fresh and extends its usable life. This keeps your food tasting great every time. With the push of a button and the twist of a handle, filtering oil is easy and safe.



BT-24M BREADING SYSTEM is designed to produce a consistent product look while reducing breading costs. An easily operated hand sifter separates the dough balls promoting consistency in the sifted breading.



EZ LIFT FLEXIBILITY, mount on either the left or right side of the fryer. Or create a double unit consisting of 2 EZ Lift fryers with the LTS in the middle for increased capacity.



42 Allen Martin Drive
Essex Junction, VT 05452

Call or visit our website to learn more about our innovative cooking equipment.

802.658.6600 | www.bkideas.com