



BLF-AFS & FKM-AFS SERIES WITH

*Automatic Filtration System*

## *Automatic filtration system*

We took our best selling BLF-TC and FKM-TC models and added a new automatic filtration system (AFS) that completely removes the operator from the filtration process. The AFS deep fryer extends oil life, enhances product quality, optimizes workflow and increases customer engagement.



## *Vortex jets*

AFS deep fryers feature powerful vortex jets that easily dislodge all particulates within the vat and on the heating elements ensuring the oil is 100% filtered and no impurities remain.

## *Auto-lift product rack system or extra-large basket*

Our rack system on the BLF-AFS model holds up to 24 pounds of product. It maximizes the space within the vat allowing oil to freely flow around the product to produce a perfectly crisp and uniform brown exterior.

Our optional extra-large bail-handle basket allows you to cook up to 33 pounds of product for high demand operations.





## *Optimize workflow and customer engagement*

After every fry cycle, or when defined by the operator, the AFS fryer runs through the filtration process which takes as little as five minutes. With the fryer taking care of the filtering process, employees can now use that time to engage with customers and sell more products to increase your bottom line.



## *Save a vat full of money on oil*

As you cook products, impurities from batter and build up in the oil which degrades the oil. Automatically filtering out these impurities will ensure longer oil life and reduce the number of times you need to change your oil.



## *Consistently great tasting food*

You have a great recipe for southern fried chicken, and with the AFS system your customers know it will taste great each and every time. You will increase customer loyalty and repeat purchases without even thinking about it when impurities are automatically filtered out of the oil.



## *Open or pressure vat?*

Auto-lift fryers feature an open vat which is unbeatable for producing extra-crispy exteriors and tender interiors on a variety of fried foods. Pressure vats seal in moisture and provide a longer holding life — perfect for grocery deli grab-n-go displays.

## *Standard features*

- Automatic filtration
- 7" LCD touchscreen controls
- USB for uploading recipes
- Heavy-duty, aluminum oil vat lid with rolled edges
- Electric operation
- 24-33 lb product capacity
- Oil capacity: 90 lb - 11.7 gallon
- 5" casters for easy mobility
- Stainless steel construction
- Assembled in USA



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

802.658.6600 | [www.bkideas.com](http://www.bkideas.com)

