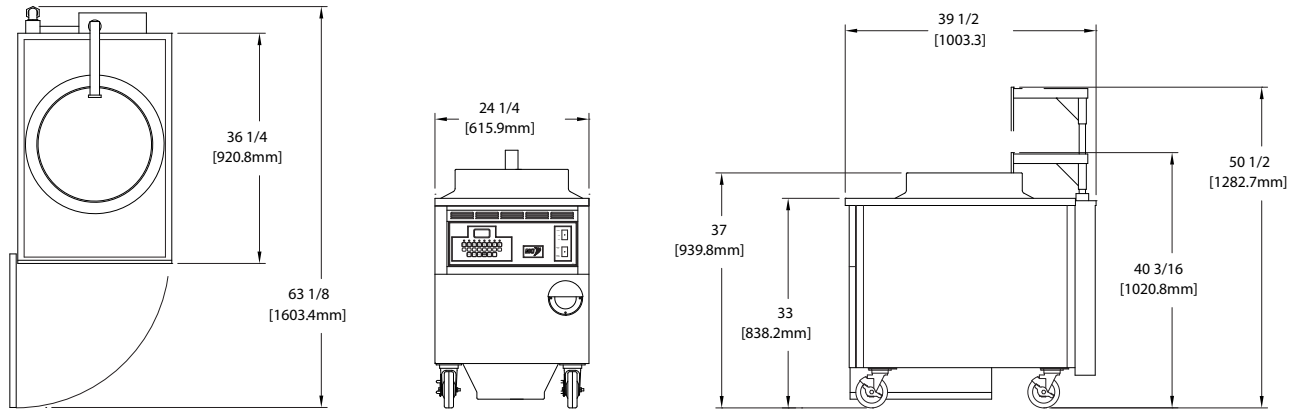




X-LARGE VOLUME DEEP FRYER – AUTO-LIFT – TOUCHPAD CONTROLS – FILTER SYSTEM

Series: BLF

EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Dimension	Uncrated
Height	40 3/16" (1020.8 mm)
Width	24.25" (615.9 mm)
Depth	39.5" (1003.3 mm)
Floor Space	6.7 sq ft (.62 sq m)
Weight	325 lb (147.4 kg)

ELECTRICAL OPTIONS

Volts	Amps	Breaker	kW	Wires	Phase
208	47.3	60	17	3	3
220	37.5	50	14.3	3	3
240	41	50	17	3	3
220/380	21.7	30	14.3	4	3
230/400	22.8	30	15.6	4	3
240/415	23.7	30	17	4	3

INCLUDED ACCESSORIES

- Bail handle basket
- 1 White drain brush
- 5 Filter Paper
- 1 L-tipped brush
- 1 Pair 13" insulated mitts



Extra-Large Electric Auto-Lift Fryer

SERIES: BLF



bkideas.com

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Specifications are subject to change without notice.

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Essex Junction, VT 05452
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Visit bkideas.com to view all accessories for this model.





AUTO - LIFT BASKET

The auto-lift basket feature pulls the product from oil when cook cycle is complete.



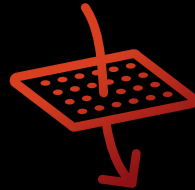
ELECTRIC OPERATION

Energy efficiency and easy installation are a perfect pairing for your foodservice operation.



TOUCHPAD CONTROLS

Touchpad controls are easy to use and ensure menu items are perfectly cooked. (BLF-FC only)



BUILT-IN FILTRATION

Built-in filtration ensures consistent-tasting food and longer oil life.



FEATURES AT A GLANCE

- 24 lb (10.8 kg) product with optional grande basket, 75 lb (34 kg) oil capacity
- Auto-lift basket for precise cooking
- Heating elements inside vat for efficiency and fast recovery
- 3" casters for easy mobility
- Stainless steel construction
- Available touchpad controls
- Built-in filter system
- Assembled in USA

Consistently, delicious.

Want an easy way to create consistently delicious food every single time? Then you actually want a BKF® BLF series fryer. These extra-large electric auto-lift fryers are designed for long life, high product volume and simple operation. The BLF series of fryers cook up to 24 lb (10.8 kg) of product with our optional grande basket in one cycle and holds 75 lb (34 kg) of oil. Choose from manual rotary controls or touchpad controls for easy programming and one-touch cooking.

When you're looking for a fryer your two main options are open vat and pressure fryers. Open-vat fryers are perfect for producing an extra-crispy outside and tender inside on a variety of fried foods. But with this model, there's no need to worry about overcooking or employees at risk. The auto-lift basket ensures that food is removed from the oil exactly when it is completely cooked. The auto-lift feature also keeps employees away from hot splattering oil. Combine this fryer with one of our hot cases and your food will be hot and crispy for hours!

By the placing the heating elements completely inside the vat with oil flowing freely around them, the BLF series of fryers creates amazing efficiency and fast recovery times.

Other features save you money as well. The built-in filtration system keeps oil fresh and extends its usable life. A cold zone in the vat collects breading fall-off, keeping oil fresh and clean. With the push of a button and the twist of a handle, filtering oil is easy and safe. The patented quick-disconnect allows for easy removal of the filtering vat.

Choose a BLF series auto-lift fryer and you'll save money and serve seriously delicious food every single time!

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

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