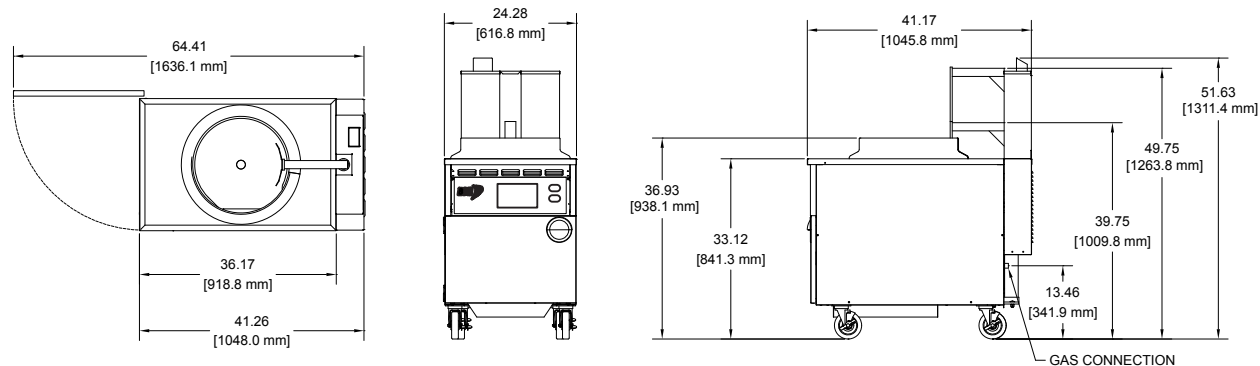




X-LARGE VOLUME DEEP FRYER – AUTO-LIFT – FILTER SYSTEM – GAS OPERATION
TOUCHSCREEN CONTROLS – TRAINING CENTRAL

Model: BLG-TC

EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Dimension	Uncrated
Height	51.6" (1311.4 mm)
Width	24.3" (616.8 mm)
Depth	41.3" (1048.0 mm)
Floor Space	7.0 sq. ft. (.65 sq. m)
Weight	440 lb (199.6 kg)

CLEARANCES

Front	Sides	Rear
24"	0"	6"

INCLUDED ACCESSORIES

- One white pot-scrubber brush
- One L-tipped brush
- One white drain brush
- One long black brush
- One short black brush
- One bail-handle basket
- One pair 13" insulated mitts
- Package of five filter papers

ELECTRICAL OPTIONS

Volts	Amps	kW	Wires + Grnd	Phase
120/60Hz	5.6	.6	2	1

GAS CONNECTION

3/4" NPT

GAS OPTIONS

	BTU/hr	Inlet Pressure
Natural Gas	66,000	MIN. 4" W.C. / MAX. 14" W.C.
LP Gas	70,000	MIN. 4" W.C. / MAX. 14" W.C.



Extra-Large Gas Auto-Lift Fryer With Touchscreen Controls and Training Central™

MODEL: BLG-TC



bkideas.com

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Specifications are subject to change without notice.

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Visit bkideas.com to view all accessories for this model.

4.8.2019





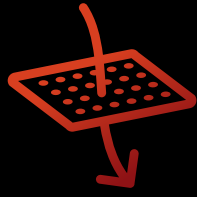
GAS OPERATION

Natural/LP gas is powerful and efficient with incredible recuperation times.



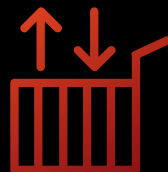
TOUCHSCREEN CONTROLS

Intuitive touchscreen controls feature the Training Central™.



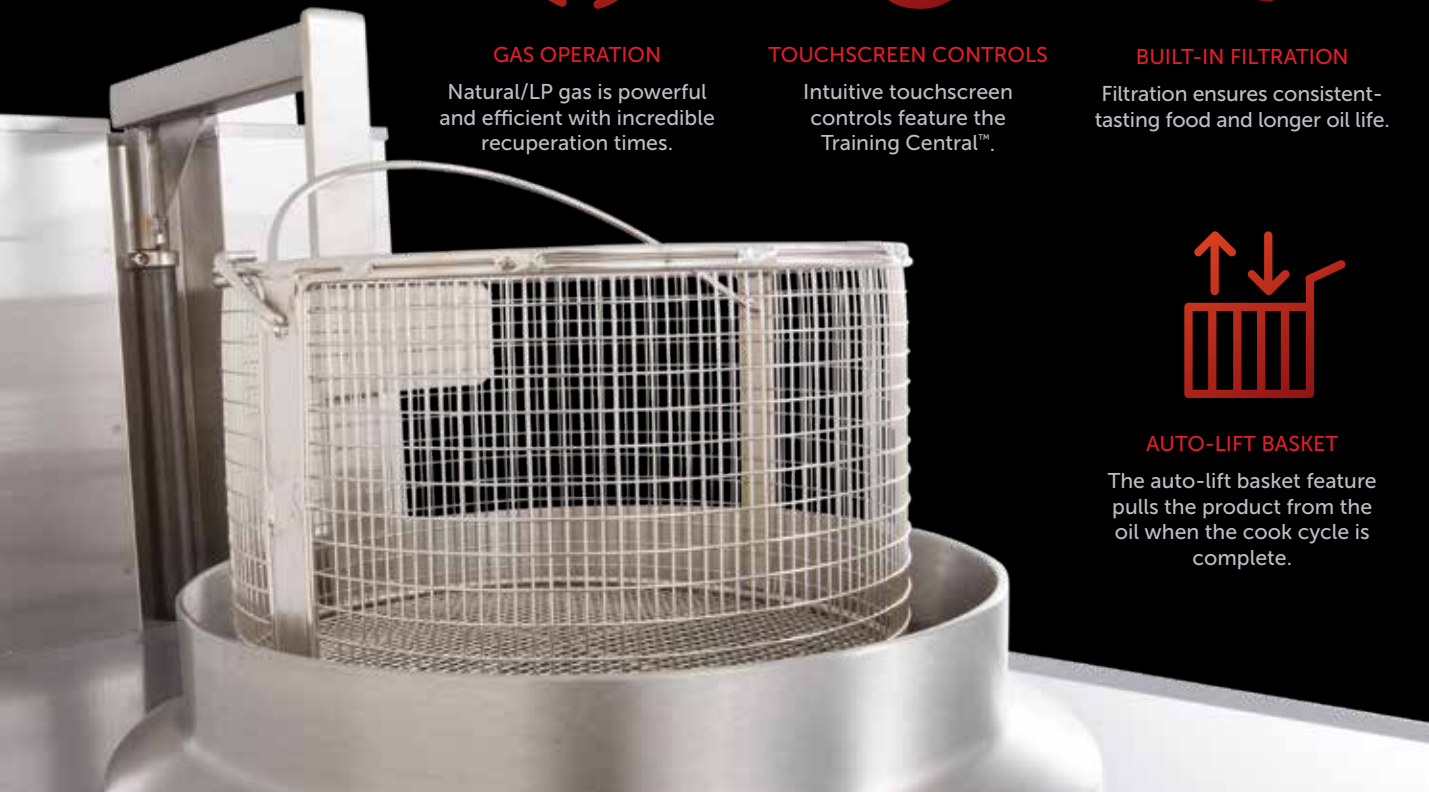
BUILT-IN FILTRATION

Filtration ensures consistent-tasting food and longer oil life.



AUTO-LIFT BASKET

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



Built-In Training



This extra-large, gas auto-lift fryer is designed for simple operation, long life, and high product volume. Open-vat fryers are perfect for producing extra-crispy exteriors and tender interiors on a variety of fried foods. Combine this fryer with a BKI hot case, and your food will be hot and crispy for hours!

The new touchscreen controls are easy to use and feature the BKI® Training Central™, the first of its kind in the industry. In minutes, new employees will be managing virtually every operation—programming, cooking, cleaning, filtering, boiling out, and more—simply by following intuitive, step-by-step screen instructions that provide instant feedback. Training Central reduces time spent on employee training and retraining to save you money.

The heat exchangers and igniter box are completely submerged in oil inside the vat to maximize efficiency and speed recovery times. The auto-lift basket ensures that food is removed from the oil at the precise moment it is completely cooked. The auto-lift feature also keeps employees away from hot, splattering oil.

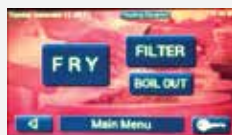
A cold zone in the vat collects breading fall-off to keep oil fresh, while the built-in filtration system extends oil life to save you money and produce consistent results. The patented quick-disconnect allows for easy removal of the vat, so filtering oil is easy and safe.

FEATURES AT A GLANCE

- 7" LCD touchscreen controls with Training Central™
- USB for uploading recipes
- Heavy-duty, aluminum oil vat lid with rolled edges
- Gas operation
- Up to 70,000 BTUH
- 24 lb (10.8 kg) product with optional grande basket, 75 lb (34 kg) oil capacity
- Auto-lift basket for precise cooking
- 5" casters for easy mobility
- Stainless steel construction
- Built-in filtration system
- Assembled in USA

Save time and money with the BKI® Training Central™.

Training and retraining employees on equipment operation takes up precious time you simply don't have. Our Training Central is built-into our touchscreen controls, so new employees can quickly look up any procedure and follow the easy, step-by-step prompts. The benefits are clear: train less, fry more!



1



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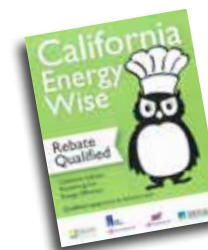
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Our BLG gas fryers are now California Energy Wise certified so you qualify for a big rebate!

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

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