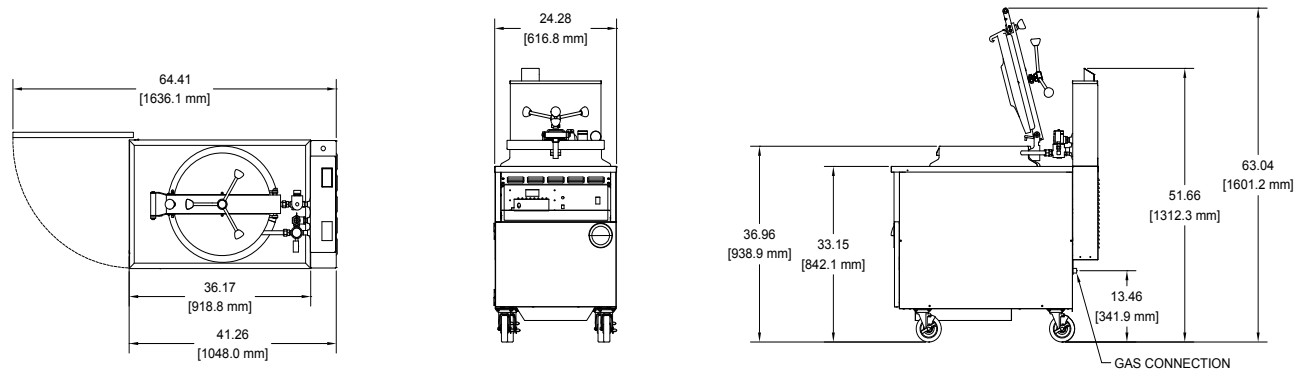




X-LARGE VOLUME DEEP FRYER – PRESSURE – PROCESS CONTROLS – FILTER SYSTEM

## Series: FK<sup>G</sup>

### EQUIPMENT DIMENSIONS



### MECHANICAL SPECIFICATIONS

Dimension	Uncrated
Height	51 3/4" (1312.3 mm)
Width	24 5/16" (616.8 mm)
Depth	41 5/16" (1048.0 mm)
Floor Space	7.0 sq ft (.65 sq m)
Weight	440 lb (199.6 kg)

### ELECTRICAL OPTIONS

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

### GAS OPTIONS

	Btu/hr	Inlet Pressure
Natural or LP	70,000	Min. 4" W.C. / Max. 14" W.C.

### CLEARANCES

Front	Sides	Rear
24"	0"	6"

### GAS CONNECTION

3/4" NPT

### PARAMETER

### VALUE

Operating PSI	12 psi
Safety Release PSI	15 psi

### INCLUDED ACCESSORIES

- 1 White pot scrubber brush
- 1 White drain brush
- 1 L-tipped brush
- 1 Long black brush
- 1 Short black brush
- 1 Bail handle basket
- 1 Pair 13" insulated mitts
- 5 Filter paper



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Specifications are subject to  
change without notice.

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Visit [bkideas.com](http://bkideas.com) to view all accessories for  
this model.

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## Extra-Large Gas Pressure Fryer Series

SERIES: FK<sup>G</sup>





#### PRESSURE COOKING

Pressure cooking results in moist and tender meat and longer holding life.



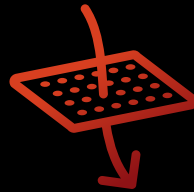
#### GAS OPERATION

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



#### TOUCHPAD CONTROLS

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



#### BUILT-IN FILTRATION

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



# Ultimate Performance.



Is it time to up your game in your food offerings?

The BKI® FKG-FC fryer cooks 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. The workhorse of pressure fryers, this extra-large natural-gas-operated pressure fryer is designed for high volume, simple operation and long life.

Pressure-cooking can offer a whole new dimension to your fried foods. As pressure builds up in the vat, it traps the moisture in the protein, creating perfectly tender and moist meat while retaining a crispy exterior. These foods have a longer holding "life" too—perfect for your grab-n-go displays. If you add a BKI hot case, your food will be hot and crispy for hours!

#### FEATURES AT A GLANCE

- 24 lb (10.8 kg) product with optional grande basket, 75 lb (34 kg) oil capacity
- Utilizes controlled low pressure
- Pressure-regulated lid interlock system
- 5" casters for easy mobility
- Gas operation
- Stainless steel construction
- Available touchpad controls
- Built-in filtration system
- Assembled in USA

Several innovative features will both save you money and increase your profits. The amazing efficiency and fast recovery times of the FKG-FC series gas fryers come from having the heating elements and igniter box completely inside the vat with oil flowing freely around them. With the push of a button and the twist of a handle, filtering oil is easy and safe.

The built-in filtration system keeps oil fresh and extends its usable life. This saves you money over the life of the fryer and keeps your food tasting so appealing every time. A cold zone in the vat collects breading fall-off, keeping oil fresh and clean. The patented quick-disconnect allows for easy removal of the filtering vat. Choose from manual rotary controls or touchpad controls for easy programming and one-touch cooking.

Want the ultimate performance out of your kitchen? Talk to us about the FKG-FC series gas fryers!

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

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