



X-LARGE VOLUME DEEP FRYER – PRESSURE VAT – FILTER SYSTEM – ELECTRIC OPERATION
TOUCHSCREEN CONTROLS – TRAINING CENTRAL

Model FKM-TC



This extra-large, electric pressure-fryer is designed for simple operation, long life, and high product volume. The results from pressure-frying are delicious! As pressure builds up in the vat, moisture in the protein is trapped, resulting in perfectly tender and moist meat that retains a crispy exterior. Pressure-fried foods have a longer holding life, too—great for grocery deli grab-n-go displays. Combine this fryer with a 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 heating elements are completely submerged in oil inside the vat to maximize efficiency and speed recovery times. A built-in cold zone in the vat collects breaching 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
- Electric operation
- 24 lb (10.8 kg) product with optional grande basket with a 75 lb (34 kg) oil capacity
- Utilizes controlled low pressure
- Pressure-regulated lid interlock system
- 5" casters for easy mobility
- Stainless steel construction
- Built-in filtration
- Assembled in USA



PRESSURE-COOKING

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



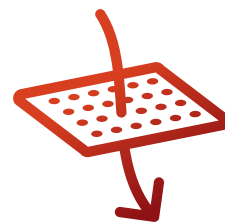
ELECTRIC OPERATION

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



TOUCHSCREEN CONTROLS

Intuitive touchscreen controls feature the Training Central.



BUILT-IN FILTRATION

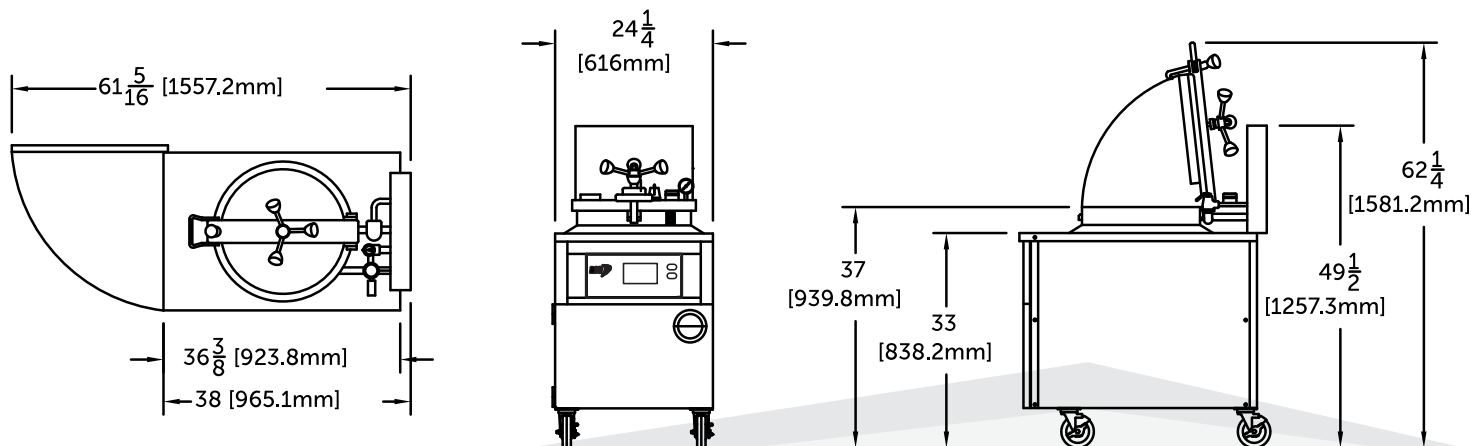
Filtration ensures consistent-tasting food and longer oil life.



X-LARGE VOLUME DEEP FRYER – PRESSURE VAT – FILTER SYSTEM – ELECTRIC OPERATION
TOUCHSCREEN CONTROLS – TRAINING CENTRAL

Model FKM-TC

EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Dimension	Uncrated	Crated
Height	49.5" (1257 mm)	57" (1450 mm)
Width	24.25" (616 mm)	27" (687 mm)
Depth	38" (965 mm)	42" (1069 mm)
Floor Space	6.4 sq. ft. (.59 sq. m)	7.9 sq. ft. (.73 sq. m)
Weight	385 lb (174.6 kg)	400 lb (181.4 kg)

ELECTRICAL OPTIONS

Volts	Amps	Breaker	kW	Wires	Phase
208	47.3	60	17	3	3
240	41	50	17	3	3
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
240/480	20.5	30	17	4	3

PARAMETER

VALUE

Operating PSI	12 psi
Safety Release PSI	15 psi

INCLUDED ACCESSORIES

- Ball-handle basket
- One L-tipped brush
- One long black brush
- One short black brush
- One white drain brush
- 1 pair 13" insulated mitts
- Package of five filter papers
- High-flow oil pump



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

BKI Worldwide, Inc. is a wholly owned subsidiary of Standex International Corporation.

2.28.2018

bkideas.com

© BKI LI0283C/08-06

Specifications are subject to change without notice.

BKI Worldwide, Inc.
2812 Grandview Drive
Simpsonville, SC 29680
Telephone: (864) 963-3471
Toll Free: (800) 927-6887

Dimensions nominal.
Shipping Class: #85
FOB Simpsonville, SC

Standex
Cooking Solutions Group