



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

Model BLG-TC



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!

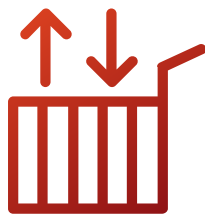
The BKI® TC series of high-volume deep fryers now feature touchscreen controls with our new, signature Training Central™. In minutes, new employees will be managing virtually every operation—programming, cooking, cleaning, filtering, boiling out, and more—simply by following intuitive, step-by-step screen 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

- California Energy Wise Rebate Qualified
- 7" LCD touchscreen controls with Training Central
- USB for uploading recipes
- Heavy-duty, aluminum oil vat lid with rolled edges
- Gas operation
- 24 lb (10.8 kg) product with
- optional grande basket with a 75 lb (34 kg) oil capacity
- 3" casters for easy mobility
- Auto-lift basket for precise cooking
- Stainless steel construction
- Built-in filtration system
- Assembled in USA



AUTO-LIFT BASKET

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



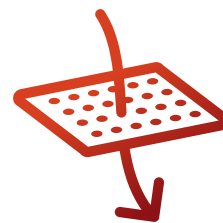
GAS OPERATION

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



TOUCHSCREEN CONTROLS

Intuitive touchscreen controls feature the Training Central.



BUILT-IN FILTRATION

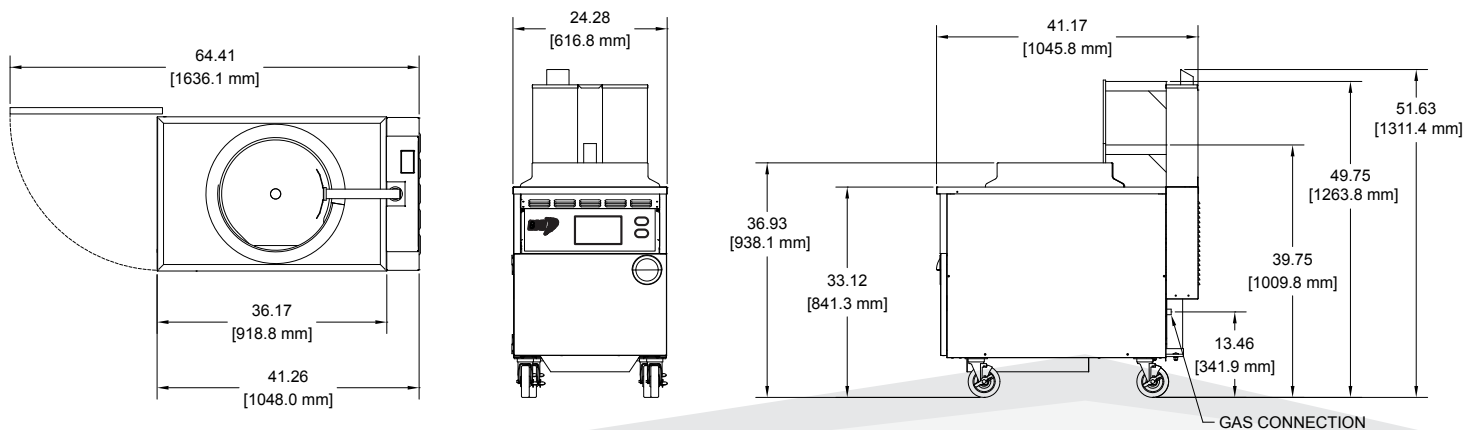
Filtration ensures consistent-tasting food and longer oil life.



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EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Dimension	Uncrated
Height	51.62" (1311 mm)
Width	24.31" (617 mm)
Depth	41.31" (1048 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 Gas	66,000	MIN. 4" W.C. / MAX. 14" W.C.
LP Gas	70,000	MIN. 4" W.C. / MAX. 14" W.C.

CLEARANCES

Front	Sides	Rear
24"	0"	6"

GAS CONNECTION

3/4" NPT

INCLUDED ACCESSORIES

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



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

bkideas.com

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Specifications are subject to change without notice.

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Dimensions nominal.
Shipping Class: #85
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