



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

Model BLF-TC



This extra-large, electric 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!

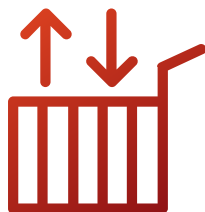
The new touchscreen controls are easy to use and feature the BKI® Training Central, the first of its kind in the industry. In minutes, new employees will be managing virtually every operation—programming, cooking, cleaning, filtering, boiling out, and more—simply by following intuitive, step-by-step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

Heating elements 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 built-in 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
- 24 lb (10.8 kg) product with optional grande basket, with a 75 lb (34 kg) oil capacity
- Electric operation
- 3" casters for easy mobility
- Auto-lift basket for precise cooking
- Stainless steel construction
- Built-in filtration
- Assembled in USA



AUTO-LIFT BASKET

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



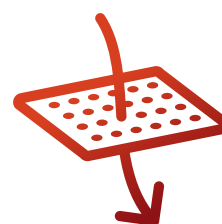
ELECTRIC OPERATION

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

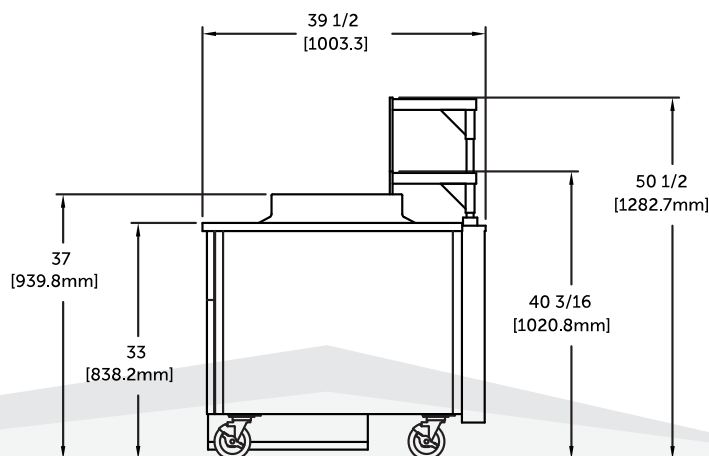
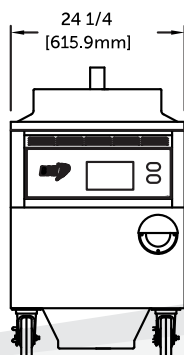
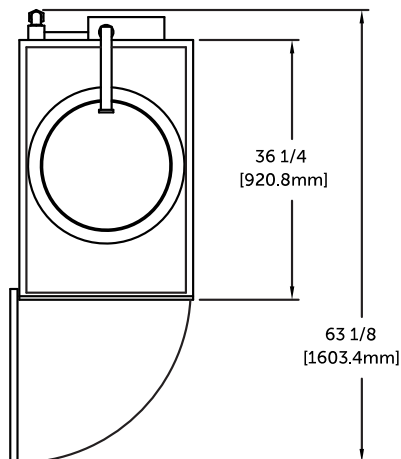
Filtration ensures consistent-tasting food and longer oil life.



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EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Dimension	Uncrated	Crated
Height	40.18" (1021 mm)	57" (1450 mm)
Width	24.25" (616 mm)	27" (687 mm)
Depth	39.5" (1003 mm)	42" (1069 mm)
Floor Space	6.7 sq. ft. (.62 sq. m)	7.9 sq. ft. (.73 sq. m)
Weight	325 lb (147.4 kg)	340 lb (154.2 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

INCLUDED ACCESSORIES

- Ball-handle basket
- One L-tipped 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.

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Specifications are subject to change without notice.

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Cooking Solutions Group