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Web Catalog

BKI BLF-FC Electric Auto Lift Kettle Deep Fryer w/ Programmable Controls Filter

Product URL <https://usedequipco.com/bki-blf-fc-electric-auto-lift-kettle-deep-fryer-w-programmable-controls-filter>

Short Description:

Full Description: Electric auto-lift fryer designed for simple operation and medium to high volume. The touchpad controls are easy to use and program for true one-touch cooking. We have left the stickers with the previous owners programming (use it or replace them). Cooks up to 24 lb (6.4 kg) of product in one cycle and holds 75 lb (21.8 kg) of oil. Open-vat fryers are perfect for producing extra-crispy exteriors and tender interiors on a variety of fried foods. 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. Heating elements completely inside the vat with oil flowing freely around them allows for fast recovery and energy efficiency. 3" casters for easy mobility. Stainless steel construction. Microprocessor controlled for enhanced cooking capabilities. Automatic, quick-disconnect filter system. 3 Phase 208v 38 Amps. Assembled in USA.

Price \$4,000.00



BKI www.bki.com
 MODEL BLE-FC SERIAL 180350M-000115
 VOLTAGE 208
 No. of WIRES 3 FREQUENCY 60 Hz
 PHASE 3 KW 17.0 A 75
 BREAKER 80 WIRE DIAGRAM CP1803500
 MOTOR VOLTS/AMPS 230/3.25
 DO NOT INSTALL BLOCK TO A WALL OF CONCRETE. HELP WATER AT
 THAN INDICATED. BACK SIDE
 FOR SUPPLY CONNECTION USE WIRES SUITABLE FOR AT LEAST 80
 COPPER WIRE ONLY TO BE USED FOR FIELD WIRING
 CONNECT ONLY TO A CIRCUIT WHERE THE POTENTIAL IS
 CAUTION: GROUND DOES NOT EXCEED 100 V.
 ON THREE PHASE MACHINES IF MORE THAN EXT. FROM
 PANELS CONNECT TO BLUE INTERNAL WIRE
 LISTED COMMERCIAL COOKING APPLIANCE
 CONFORMING TO UL 197 2nd EDITION