



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

Model FK^G-TC



This extra-large, gas 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 heat exchangers and igniter box 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
- Gas 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.



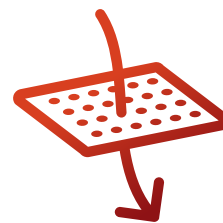
GAS OPERATION

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



TOUCHSCREEN CONTROLS

Intuitive touchscreen controls feature the Training Central.



BUILT-IN FILTRATION

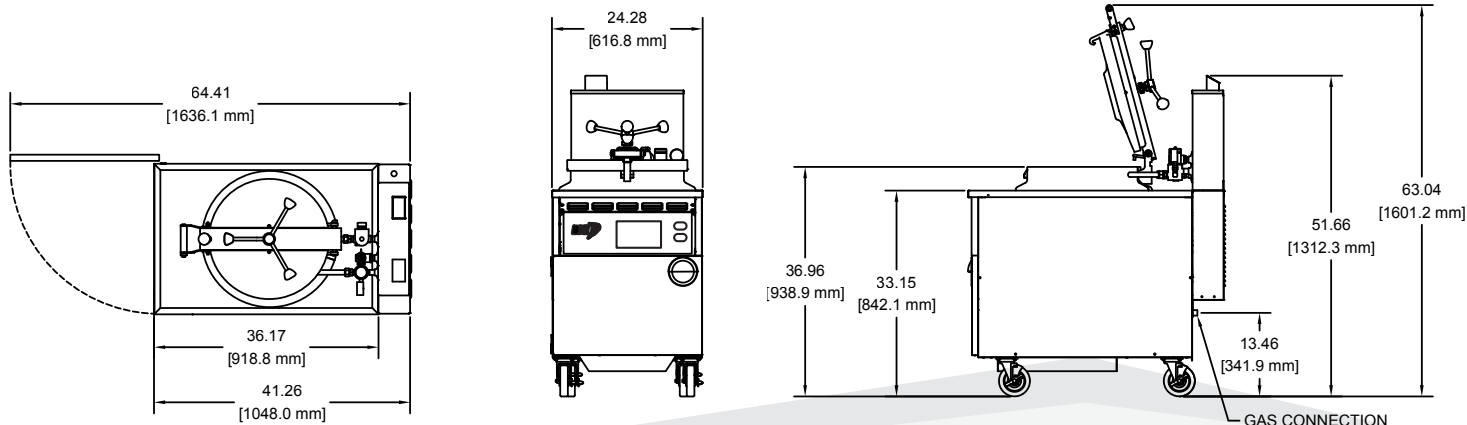
Filtration ensures consistent-tasting food and longer oil life.



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EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Dimension	Uncrated	Crated
Height	51.68" (1312 mm)	57" (1450.4 mm)
Width	24.31" (617 mm)	27" (687 mm)
Depth		42" (1069 mm)
Floor Space	7.0 sq. ft. (.65 sq. m)	7.9 sq. ft. (.73 sq. m)
Weight	440 lb (199.6 kg)	460 lb (208.7 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.

OPERATING PRESSURE

Operating PSI	12 psi
Safety Release PSI	15 psi

GAS CONNECTION

3/4" NPT

REQUIRED CLEARANCES

Left	0"
Right	0"
Front	24" (609.6 mm)
Back	6" (152.4 mm)

INCLUDED ACCESSORIES

- 6 ft. cord set, 120V
- 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.

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Specifications are subject to change without notice.

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Dimensions nominal.
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Cooking Solutions Group