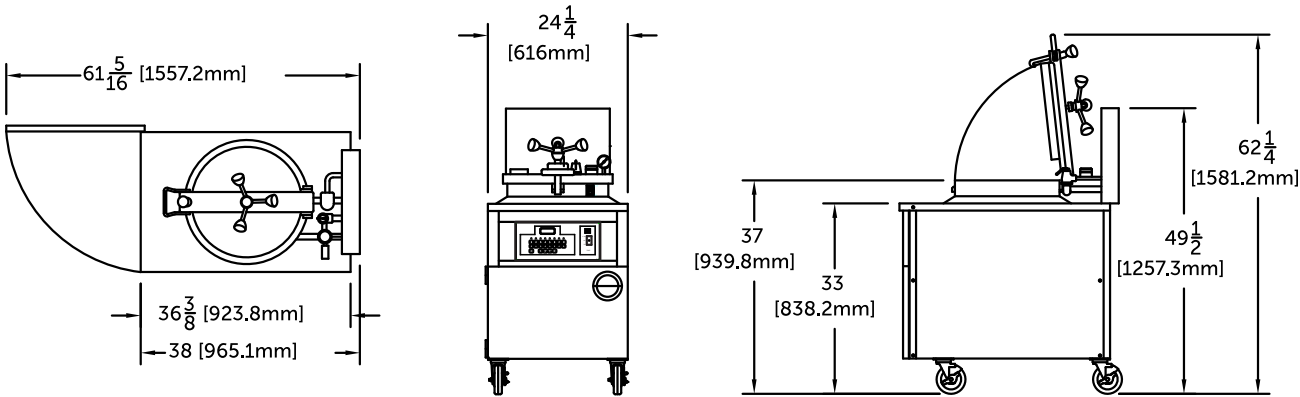




X-LARGE VOLUME DEEP FRYER – PRESSURE – TOUCHPAD CONTROLS – FILTER SYSTEM

Series: FKM

EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Dimension	Uncrated
Height	49 1/2" (1257.3 mm)
Width	24 1/4" (616 mm)
Depth	38" (965.1 mm)
Floor Space	6.4 sq ft (.59 sq m)
Weight	385 lb (174.6 kg)

CLEARANCES

Front	Sides	Rear
24"	0"	6"

INCLUDED ACCESSORIES

- 1 White pot scrubber brush
- 1 Long black brush
- 1 Pair 13" insulated mitts
- 1 White drain brush
- 1 Short black brush
- 5 Filter paper
- 1 L-tipped brush
- 1 Bail handle basket



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Specifications are subject to
change without notice.

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



Extra-Large Electric
Pressure Fryer Series

SERIES: FKM





PRESSURE COOKING

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



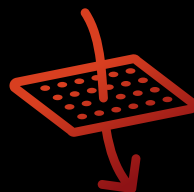
ELECTRIC OPERATION

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



TOUCHPAD CONTROLS

Touchpad controls are easy to use and ensure menu items are perfectly cooked. (FKM-FC only)



BUILT-IN FILTRATION

Built-in filtration ensures consistent-tasting food and longer oil life.



It's Time To Go Big!



FEATURES AT A GLANCE

- 24 lb (10.8 kg) product with optional grande basket, 75 lb (34 kg) oil capacity
- Utilizes controlled low pressure
- Pressure-regulated lid interlock system
- 5" casters for easy mobility
- Stainless steel construction
- Available touchpad control
- Built-in filtration system
- Assembled in USA

Congratulations! You've built up your clientele and the fried foods are flying out the door. But if you're going to keep up with demand, you're going to have to go big!

The BKI® FKM series of fryers cook up to 24 lb (10.8 kg) of product with our optional grande basket in one cycle and holds 75 lb (34 kg) of oil. The workhorse of any large volume kitchen, these extra-large electric pressure fryers are designed for simple operation, long life, and high volume.

If you've never tried them, you and your customers are in for a treat. The results from pressure frying are superb! Pressure builds up in the vat, trapping moisture in the protein, leaving you with perfectly tender and moist meat while creating a crispy exterior. Pressure fryer foods have a longer holding "life" too, which is perfect for grocery deli grab-n-go displays. Add in a BKI hot case and your food will be hot and crispy for hours!

With innovative placement of the heating elements completely in the vat, the FKM series electric fryers offer outstanding efficiency and fast recovery times.

The built-in filtration system on the F and FC series keeps oil fresh and extends its usable life. With the push of a button and the twist of a handle, filtering oil is easy and safe. This saves you money over the life of the fryer and keeps your food tasting consistently delicious every time. Tired of breading fall-off shortening the life of your oil? In the FKM series, a cold zone collects breading fall-off, keeping oil fresh and clean. Finally, the patented quick-disconnect allows for easy removal of the filtering vat.

The FKM series of extra-large electric pressure fryers. The easy way to go big!

Call or visit our website to learn more about our innovative cooking equipment.

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