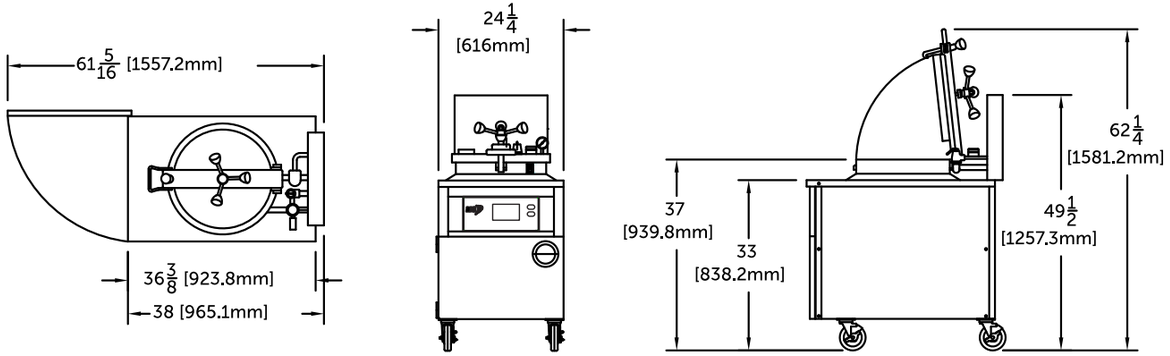
X-LARGE VOLUME DEEP FRYER – PRESSURE VAT – FILTER SYSTEM – ELECTRIC OPERATION
TOUCHSCREEN CONTROLS – TRAINING CENTRAL

Model: FKM-TC

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)

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
240/480	20.5	30	17	4	3

CLEARANCES

Front	Sides	Rear
24"	0"	6"

INCLUDED ACCESSORIES

- One white pot-scrubber brush
- One white drain brush
- One L-tipped brush
- One long black brush
- One short black brush
- One ball-handle basket
- One pair 13" insulated mitts
- Package of five filter papers

OPERATING PRESSURE

Operating PSI	12 psi
Safety Release PSI	15 psi

Intertek Intertek

4.8.2019

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Specifications are subject to change without notice.

BKI Worldwide, Inc.
42 Allen Martin Drive
Essex Junction, VT 05452
(802) 658-6600

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



Extra-Large Electric Pressure Fryer With Touchscreen Controls and Training Central™

MODEL: FKM-TC





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.

TOUCHSCREEN CONTROLS

Intuitive touchscreen controls feature the Training Central™.

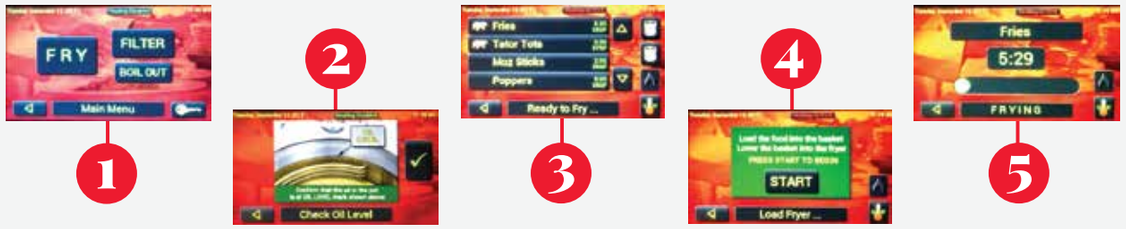
BUILT-IN FILTRATION

Filtration ensures consistent-tasting food and longer oil life.



Save time and money with the BKI® Training Central™.

Training and retraining employees on equipment operation takes up precious time you simply don't have. Our Training Central is built-into our touchscreen controls, so new employees can quickly look up any procedure and follow the easy, step-by-step prompts. The benefits are clear: train less, fry more!



Built-In Training



FEATURES AT A GLANCE

- 7" LCD touchscreen controls with Training Central™
- USB for uploading recipes
- Heavy-duty, aluminum oil vat lid with rolled edges
- Electric operation
- 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
- Built-in filtration system
- Assembled in USA

This extra-large, electric 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 heating elements are completely submerged in oil inside the vat to maximize efficiency and speed recovery times. 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.

The FKM-TC 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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