COMPACT, PORTABLE WORK TABLE FOR BREADING AND PREPARING PRODUCT FOR FRYING

Model BT-24M



Simplicity in design, quality that is affordable - BKI's breading tables are the perfect companion for BKI's full line of fryers. The tables are compact and portable for breading and preparing product for frying. Our breading system is designed to produce a consistent product look while reducing breading costs. An easily operated hand sifter separates the dough balls promoting consistency in the sifted breading. Our equipment is constructed of top quality stainless steel for years of dependable operation and backed by over 50 years of foodservice manufacturing excellence.

FEATURES AT A GLANCE

- Stainless steel construction, non-magnetic, non-corrosive
- 4-locking casters
- Sifter drawer with lower receiving pan
- Lug shelf for raw chicken
- UL Sanitation-listed

MECHANICAL SPECIFICATIONS

Dimensions	Uncrated	Crated
Height	35.5" (903.3 mm)	35.5" (903.3 mm)
Width	28.5" (725.2 mm)	28.5" (725.2 mm)
Depth	46" (1170.5 mm)	46" (1170.5 mm)
Floor space	9.1 sq. ft. (.85 sq. m)	9.1 sq. ft. (.85 sq. m)
Weight	100 lbs. (45.4 Kg)	166 lbs. (75.3 Kg)

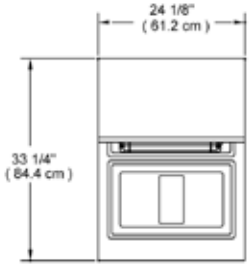
INCLUDED ACCESSORIES

- Spring loaded marinade basket hinged to deliver chicken pieces into the breading lug
- Metal breading lug and marinade pan
- Removable and reversible side tray

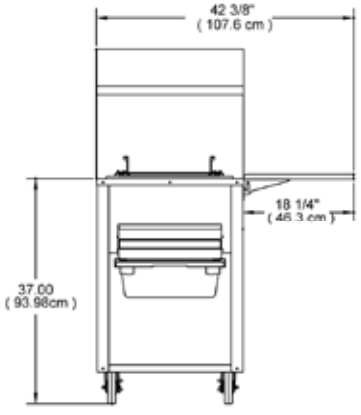
OPTIONAL ACCESSORIES

- Left or right side mounted hinged tray

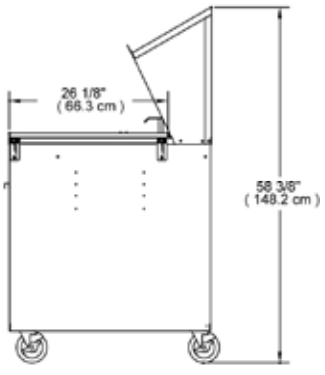
EQUIPMENT DIMENSIONS



TOP VIEW



FRONT VIEW



SIDE VIEW

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42 Allen Martin Drive, Essex Junction, VT 05452 • Phone: (802) 658-6600 • Fax: (802) 864-0183
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