

LPF-F ELECTRIC PRESSURE FRYER ■

Designed for simple, safe, economical operation, BKI's electric pressure fryers enhance fried food operations and increase food quality. Controlled low pressure-cooking delivers moist, tender fried food with a 30% longer holding capability. Patented "Quick-Connect" filtration system improves operations through a fail-safe alignment feature, while the built-in cold zone collects breaching "fall-off" to extend shortening life for a substantial savings. Highest quality construction stands up to heavy use. Exceptional pricing makes the BKI electric pressure fryer the profitable, value choice for any retail or catering business.



STANDARD FEATURES

- o Patented "Quick-Disconnect" filter assembly
- o Lid interlock safety design
- o High-pressure release valve
- o Casters for easy mobility
- o Capacity – 23 litres (liquid oil)
- o Round well for easy cleaning

OPTIONS FOR SPECIFICATION

- o Microprocessor with 8 program modes

ACCESSORIES

- o Tiered basket
- o Open basket



Experts in Heat Transfer Technology®

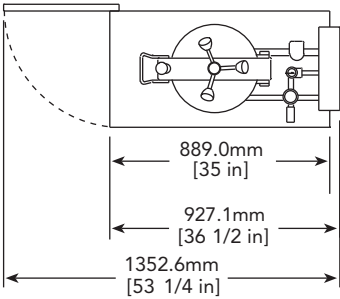


Specifications subject to change without notice.

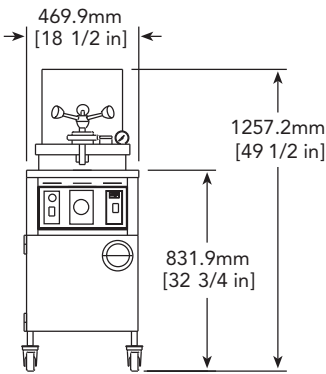
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SPECIFICATIONS

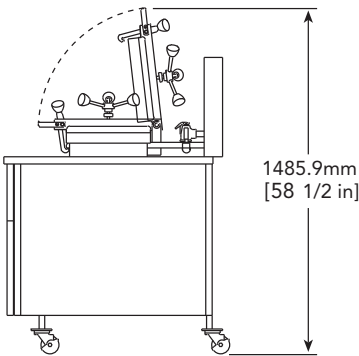
DIMENSIONS



TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW

FLOOR SPACE

.44 m² (4.7 sq.ft)

CAPACITY

23 L (liquid oil)

SHIPPING WEIGHT

145.2 kg (320 lb.)

ELECTRICAL

ELECTRICAL SPECIFICATIONS

Volts	Amps	Breaker	KW	Phase
400V	19	32	13.5	3PH+N+E