

ENSURE EFFICIENT AND FAST FRYING

with B+S Black Staple Line Rapid Fryer

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BLACK

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COMMERCIAL
KITCHENS

INTRODUCING THE RAPID FRYER V2.0

The Rapid Fryer is for those businesses looking to perfectly deep fry a high quantity of delicious fried foods. We recommend it for fish and chip shops, burger joints, fast food restaurants and other quick-service retailers. It features a massive 40 L Stainless Steel Tank, with models available that will cater to up to 4 tanks. This means that it reduces the risk of overcrowding the fryer and basket – resulting in even cooking and fewer oil changes. The massive tank size gives you the flexibility of basket sizes, from 7, 9, 11, 13, 15 or none at all. Food can now truly be deep-fried without baskets, allowing you to batter and drop, so the food simply free floats instead. Classic flavours, once thought lost, can be brought back.

UPGRADES

This Rapid Fryer has all the things you love, but with a few upgrades:



More megajoules

The new unit is more powerful than the original



Stainless steel tank

This ensures that the unit lasts even longer and makes cleaning a breeze



Target burners

The Rapid Fryer is now more energy-efficient, saving you in the long run



Infrared heat

The fryer utilises infrared heat through radiant heat, increasing efficiency and increasing your output



Centre cool zone

This ensures that your oil stays cleaner for longer



Inch and a quarter ball valve

Changing your oil is now much easier



Resting station to rest baskets

This new system allows the runoff oil to be caught and transported back into the system



European componentry

The parts are made to last even longer

FEATURES

- » AISI 304 grade stainless steel
- » Stainless steel constructed pan with center cool zone
- » Energy-efficient target burner
- » Over-temperature safety switch
- » 2mm thick stainless steel pan
- » Oil temperature thermostatically regulated
- » 40L oil capacity pan
- » 510mm x 510mm pan size
- » Models available with up to 4 tanks
- » Flame failure standard
- » Front access to all components makes service easy





WHY DID WE BRING IT BACK?

In the 1960's, a local fish and chip shop contacted us looking for a giant vat to fry their potato cakes, fish and chips. That inspired the Rapid Fryer. We built a giant fryer with a metal frame. The Rapid Fryer soon became famous all around Melbourne. It was ideal for fish and chip shops and other quick-service restaurants. Soon, in the '70s, it became a part of our product line.

The original Rapid Fryer, like all our products, is built to last. However, the design meant that each unit was labour intensive and consumed a lot of time and materials, and, over time, kitchen trends change. People were no longer looking for just functionality; restaurants began to move the kitchen front of house and looked for smaller, aesthetically pleasing units. This led to us introducing the Verro range and stepping back from the Rapid Fryer.

However, as trends do, they cycle back. Nowadays, fast food and quick-service restaurants are making a comeback. That is why we've brought back the Rapid Fryer, but with a few upgrades. With continuous R&D, better technology, more significant facilities and increased staff, we've been able to re-engineer the Rapid Fryer to introduce the Rapid Fryer V2.0.



SPECIFICATION

	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
RF <i>Rapid Fryers</i>	RF-1	625	970	1300	135	135
	RF-2	1250	970	1300	270	270
	RF-3	1875	970	1300	405	405
	RF-4	2500	970	1300	540	540

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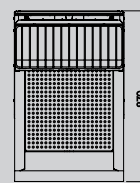


YOUR UPGRADED AND IMPROVED RAPID FRYER
IS JUST A PHONE CALL AWAY

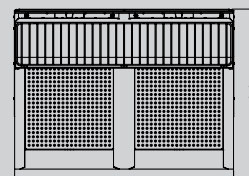
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www.bscommercialkitchens.com

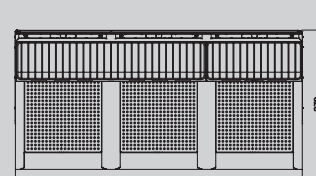
MULTIPLE SIZES AVAILABLE:



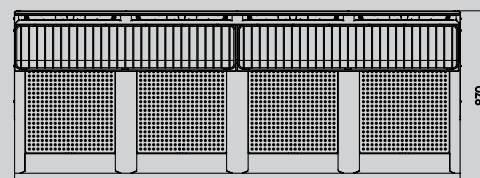
RF-1



RF-2



RF-3



RF-4



Head Office + Factory

57 Plateau Road, Reservoir
VIC 3073 Australia
Telephone: +61 3 9469 4754
info@bscommercialkitchens.com

Surabaya

PT.KIRANA
Jl. By Pass KM 28 Krian – Sidoarjo
Jawa Timur
Telephone: +62 31 99894722