

B+S
COMMERCIAL
KITCHENS

RAPID

Single Pan Gas Fryer

RF400



**115 MEGAJOULES
OF POWER**



**RELIABLE
PERFORMANCE**



**HIGHLY
EFFICIENT**



**20 LITRE OIL
CAPACITY**



**RAPID RECOVERY
BURNER**



**CONSISTENT
RESULTS**



**RAPID JET
BURNER**



**OPEN POT COLD
ZONE DESIGN**

RF400

Single Pan Gas Fryer



Quick services and fast-food chain restaurants drove the need for speed and consistency. As a result, these venues require a fryer that can recover quickly under load and, more importantly, are dependable.

To address this, we introduced our latest model to the range, the RAPID RF-400, our most exciting fryer yet.

With 115 megajoules of power and the Rapid Jet Burner design, heat is efficiently diverted into the fry pan. The design minimises the downtime of the fryer whilst allowing any quick service restaurant to maximise their output.

The RF-400 also features our Rapid Recovery Burner system. The system allows the fryer to respond quickly to load and recover to set point rapidly and efficiently to deliver perfect fried food day in and out.

Moreover, the smart fryer's 20L oil capacity, combined with the open pan design and true deep cold zone, naturally extends oil life and minimises oil changes.



Specification Sheet



Call (03) 9469 4754 or visit www.bscommercialkitchens.com for more information or to schedule an appointment at our Experience Centre

Experience Centre: 37 Westminster St, Oakleigh, Victoria 3166
Factory: 57 Plateau Rd, Reservoir, Victoria 3073 | Telephone: +61 3 9469 4754
info@bscommercialkitchens.com | www.bscommercialkitchens.com



Committed