RAPID

B+S COMMERCIAL KITCHENS

Committed

NEW

ELECTRIC FILTRATION FRYERS

- BUILT-IN OIL FILTRATION SYSTEM
- 40 LITRE OIL CAPACITY
- PROGRAMMABLE DISPLAY CONTROLLER
- REMOVABLE OIL COLLECTION TANK
- BUILT-IN THERMAL INSULATION LAYER

MADE IN MELBOURNE
SINCE 1956

40-LITRE OIL CAPACITY

RF-1E

RF-2E

RF-3E

B+S Commercial Kitchens is proud to introduce the Rapid Electric — Filtration Fryer series, a game-changing solution designed to enhance efficiency and food quality in busy commercial kitchens.

24 MONTH WARRANTY

Equipped with an advanced inbuilt oil filtration system, this fryer removes food particles, carbon, and oil breakdown by-products, keeping your oil cleaner for longer. The result? Foods fried in this system retain their natural flavours, delivering fresher taste and consistent quality every time.

Engineered for high-volume frying, the fryer features a 40-litre oil capacity per pan. The programmable display controller allows precise temperature control from 90°C to 190°C, offering flexibility for various fried dishes.

A built-in thermal insulation layer minimises heat loss, conserving energy and improving operational efficiency. Plus, the removable oil collection tank and lockable castors make maintenance and mobility easy.

Available in three models—RF-1E, RF-2E, and RF-3E—the Rapid Electric Filtration Fryers deliver superior results while saving on time, oil, and energy, making them a valuable addition to any commercial kitchen.

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

Click or Scan QR code for Specification Sheet

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