



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**



**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.



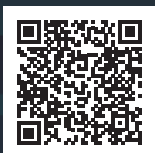
Equipped with an advanced inbuilt oil filtration system, this fryer removes food particles, carbon, and oil breakdown by-products, keeping your oil cleaner for longer. The result? Foods fried in this system retain their natural flavours, delivering fresher taste and consistent quality every time.

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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