

B+S

COMMERCIAL KITCHENS

70 YEARS OF MANUFACTURING EXCELLENCE

1956 - 2026

WELCOME TO THE FRYER FACTORY

WHERE PERFORMANCE
MEETS RELIABILITY



GAS &
ELECTRIC



OIL
FILTRATION



FAST
RECOVERY



HIGH
PERFORMANCE



BUILT
TO LAST



COMMERCIAL DEEP
FRYER RANGE

2026

PRODUCT CATALOGUE





Welcome to the Rapid Fryer Factory

The philosophy behind all Rapid fryers is to treat fried food with respect. Quick responsive cook times lead to better tasting fried food and happy customers.

Rapid gas fryers use the famous Fenwal snap action thermostat. In conjunction with the rapid recovery burner system, ensures your cooking oil temperature is always ready to deliver crisp and tasty fried food.

RF400

The Rapid RF400 is your perfect quick service fryer. Designed to deliver fast and consistent fried food results; Ideal for pubs, clubs, restaurants and fast-food outlets.



-  115 Megajoules
-  Open pot design
-  30 Kgs of 10mm frozen to cooked chips per hour
-  20 Litres oil capacity
-  Fenwal snap action thermostat
-  Rapid recovery burner system
-  Two basket fryer
-  All stainless-steel construction



Click or Scan QR code for further information.

RF600

The Rapid RF600 is your perfect fryer for high volume frying or if you require a big frying surface area; Ideal for bulk cooking, fried chicken or volume frying.



-  125 Megajoules
-  Open pot design
-  45 Kgs of 10mm frozen to cooked chips per hour
-  30 Litres oil capacity
-  Fenwal snap action thermostat
-  Rapid recovery burner system
-  Three basket fryer
-  All stainless-steel construction



Click or Scan QR code for further information.

The Rapid RF400 and RF600 are modular in design to offer the perfect smooth finish when joined together using a capping strip.

By mixing and matching, you can create the combination of fryers you want.

Smart design features come together to deliver consistent fried food under the hardest working conditions.

Install a Rapid fryer today for fast, crispy fried food.

Rapid fryers are designed and assembled in Australia.

Traditional Fish and Chip Fryer

Friday night is a fish and chip tradition in Australia. And customers expect hot and crispy fried food, not oily and soggy.

B+S Commercial Kitchens have been manufacturing fish and chip deep fryers for over 40 years. Today's B+S Commercial Kitchens use the latest technology to deliver tasty and crunchy fish and chips day in, day out.

RF-1

The RF-1 fish and chip fryer has a wide surface area, perfect for round-style baskets.



-  Large surface area: 510mm square
-  135 Megajoules
-  Open pot design
-  45 Kgs of 10mm frozen to cooked chips per hour
-  40 Litres oil capacity
-  Fenwal snap action thermostat
-  Rapid recovery burner system
-  Will fit 4 x 250mm round baskets
-  All stainless-steel construction



Click or Scan QR code for further information.





Original RFE Fryer Range



The original Rapid electric fryer range is designed for general purposes frying. It is suitable for pubs, clubs, restaurants and fried chicken restaurants.

The deep tank design provides a larger oil volume to help retain the heat for heavy duty frying. The large open pot design makes it easy to clean and filter your cooking oil.

Product Overview

Design feature	RF-1E	RF-2E	RF-3E
Oil capacity	35-40 Litres	70-80 Litres	105-120 Litres
Computer control	12 Programs	12 Programs	12 Programs
Elastic cooking	Standard	Standard	Standard
Melt cycle	Standard	Standard	Standard
Open tank design	Standard	Standard	Standard
Fixed heating elements	Standard	Standard	Standard
Inbuilt oil filter	Standard	Standard	Standard
Flush hose	Not required	Standard	Standard
Stainless steel construction	Standard	Standard	Standard
Power / heating elements	1 x 13.5KW	2 x 13.5KW	3 x 13.5KW



Click or Scan QR code
for further information.

Rapid filter fryers offer a quick and simple solution for computer control cooking with the luxury of hands-free oil filtration.

Filtering your oil only takes 3-4 minutes, and job done!

Different foods and coating/crumbing also impact oil colour and oil life; without automatic filtering your oil life is greatly diminished.

Hot and clean oil means clean fresh fried food = happy customers.

Quick Service RFQS Fryer Range



Rapid QSR electric fryers are purposely designed for fast food industry. Compact in design to pack a real punch, ribbon heating elements for increased surface heating, while snap action thermostat leads to increased fried food output.

Rapid electric fryers are computer controlled to deliver accurate and fast recovering oil temperature. The inbuilt oil filtration is simple and easy to use, the computer-controlled cooking programs ensure consistent cooking results. Fast and consistent fried food made easy, customers are looking for consistency more than ever.

Fast food chain restaurants have been using this technology for decades. Because they knew customers wanted a consistent product. Chain restaurants install equipment designed to deliver consistent results. Computer controlled fryers with inbuilt oil filtration to ensure clean tasting food, while saving them thousands of dollars.

Product Overview

Design feature	RFQS-1E	RFQS-2E	RFQS-3E
Oil capacity	20-25 Litres	40-50 Litres	60-75 Litres
Computer control	12 Programs	12 Programs	12 Programs
Elastic cooking	Standard	Standard	Standard
Melt cycle	Standard	Standard	Standard
Open tank design	Standard	Standard	Standard
Hinged heating elements	Standard	Standard	Standard
Inbuilt oil filter	Standard	Standard	Standard
Flush hose	Standard	Standard	Standard
Stainless steel construction	Standard	Standard	Standard
Power / heating elements	1 x 14.3KW	2 x 14.3KW	3 x 14.3KW



*Click or Scan QR code
for further information.*

Seven Deadly Sins of Oil

Heat



Heat is the number one enemy of oil. Accurate control of your cooking temperature is vital for cooking results and oil life.

- R** Initial heat up should be taken slowly. Buy a fryer with a melt cycle.

Carbon



Fried food particles continue to burn in the oil and create carbon. This also makes fried food taste bitter; nobody wants to be served fried food that tastes bitter or with black carbon specks on it.

Carbon left untreated will build up in the fryer corners, heating elements and thermostats which control your cooking temperature.

- R** Removing floating food debris during the day will help increase oil life.

Bacteria



Bacteria will feed on carbon and food debris in your oil overnight. The bacteria produce a rancid liquid that causes the oil to become rancid, bitter and gummy.

- R** Always put the night cover/ lid on the fryer overnight.

Air



Air will break down your oil, it is important to not over filter your cooking oil. We recommend twice a day for 3-4 minutes maximum. Over filtering your oil increases aeration which breaks down the oil.

- R** Always put the night cover/ lid on the fryer overnight.

Salt



Salt and oil don't mix; salt will cause a chemical reaction to break your oil down.

- R** Always salt your products away from the fryers.

Water



Freezer-damaged food is the biggest culprit when it comes to water entering a fryer. Good food storage practices are vital to avoid freezer damage. Ripped and torn bags are a big no-no.

- R** Do not use freezer-damaged products. Water and oil don't mix.

Detergent



Products such as Vanish Napisan or boil-out solutions are ideal for cleaning out the deep fryer. Once cleaned you must thoroughly wash down the fryer to remove all the residual chemical.

- R** Always wipe down the fryer until dry with a clean cloth and a little vinegar.

Let's Look at the Cost Savings and Benefits of Filtering Your Oil

Cooking oil is the most expensive ongoing cost to your frying business. There are a variety of cooking oils available, so always buy a quality cooking oil because it impacts your food results and oil life.

Let's assume the average cost of a 20-litre drum of oil is \$3.50 per litre = \$70.00 for 20 litres.

Yearly cost of oil chart

Model	Litres	Cost to fill	2 Days	5 Days	7 Days	10 Days
RF-1E	35	\$105.00	\$19,110.00	\$7,665.00	\$5,460.00	\$3,780.00
RF-2E	70	\$245.00	\$44,590.00	\$17,885.00	\$12,740.00	\$8,820.00
RF-3E	105	\$368.00	\$66,976.00	\$26,864.00	\$19,136.00	\$13,248.00
RFQS-1E	20	\$70.00	\$12,740.00	\$5,110.00	\$3,640.00	\$2,520.00
RFQS-2E	40	\$140.00	\$25,480.00	\$10,220.00	\$7,280.00	\$5,040.00
RFQS-3E	60	\$210.00	\$38,220.00	\$15,330.00	\$10,920.00	\$7,560.00

The above summary highlights the benefits of regularly filtering your frying oil. Good frying habits can save you thousands of dollars every year. Plus, you will have a consistent fried food product and happy customers.

Remember, to get the best benefits out of your Rapid filter fryer, keep the filter box clean, regularly change the filter envelope and filter your oil after lunch and at the end of the night.

The above calculation does not include oil top ups during the day. Topping up your fryer during the day depends on how busy your business is.

Fryer Summary

Model	MJ	KW	Kgs P/H	Warranty
RF400	115	N/A	30	2 Years
RF600	125	N/A	45	2 Years
RF-1	135	N/A	45	2 Years
RF-1E	N/A	1 x 13.5KW	45	2 Years
RF-2E	N/A	2 x 13.5KW	90	2 Years
RF-3E	N/A	3 x 13.5KW	135	2 Years
RFQS-1E	N/A	1 x 14.3KW	45	2 Years
RFQS-2E	N/A	2 x 14.3KW	90	2 Years
RFQS-3E	N/A	3 x 14.3KW	135	2 Years

Warranty/Service Support



*Rapid fryers are covered by a two-year parts and labour warranty.
Terms and conditions are detailed on our website.
Please visit our website www.bscommercialkitchens.com*

Gas and electrical certification

Gas Approval Number: GMK 10683

Electromagnetic Compatibility: AS/NZS CISPR 14.1, EN IEC 55014-1:2021



ABOUT US

For over 70 years, B+S Commercial Kitchens has been a trusted name in the food service industry, a true ally in every kitchen.

Family owned and proudly Australian, we design and manufacture products both locally and abroad, ensuring reliability, performance and craftsmanship in every detail. With full control over our manufacturing, we maintain exceptional quality, reduce our environmental impact, and support local jobs.

Our ISO-certified systems reflect our commitment to excellence, safety and continuous improvement, strengthening the confidence our customers place in us every day.



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