



RESTAURANT SERIES FULL-SIZE GAS FRYERS

SERIES: BPF



The Bakers Pride® BPF series fryer offers the ideal frying solution for high-production restaurants in a single-vat design. Models are available with 40, 50, and 75 lb. oil capacities for frying larger products and feature deep, stainless steel vessels with precision-welded, no-leak seams. Choose from models with two, three, or four high-performance burners for a total output of 76,000, 114,000, or 152,000 BTUH.

Heating elements are submerged in oil, allowing for efficient heat transfer, while the safety shut-off system automatically trips when oil reaches maximum temperature. Front-sloping vessel bottoms and cool zones under the heating elements trap food particles to prevent carbonization in the fry zone, reducing flavor transfer and extending oil life.

Draining oil is easy thanks to 1.25" diameter drains. Fryers in this series are constructed of heavy-duty stainless steel and include nickel-plated-steel fryer baskets and 6" adjustable chrome legs.

FEATURES AT A GLANCE

- Single vat
- Up to 152,000 total BTUH
- Two, three or four burners
- Natural gas or liquid propane
- Up to 75 lb. oil capacity
- 200–400°F (93–204°C) thermostat
- Two nickel-plated steel fryer baskets
- Double-layer access door
- Millivolt control system (no electrical hookup required)
- Automatic safety shut-off system
- Vessel with precision-welded, no-leak seams; front-sloping vessel bottom
- Heating elements completely submerged in oil for fast heating
- Unique baffle design for efficient heat transfer
- Cold zone under heating elements
- 1.25" (32 mm) diameter drain
- Pressure regulator
- 3/4" (19 mm) NPT rear gas connection
- Stainless steel construction
- 6" (152 mm) adjustable legs
- One-year limited warranty

OPTIONS & ACCESSORIES

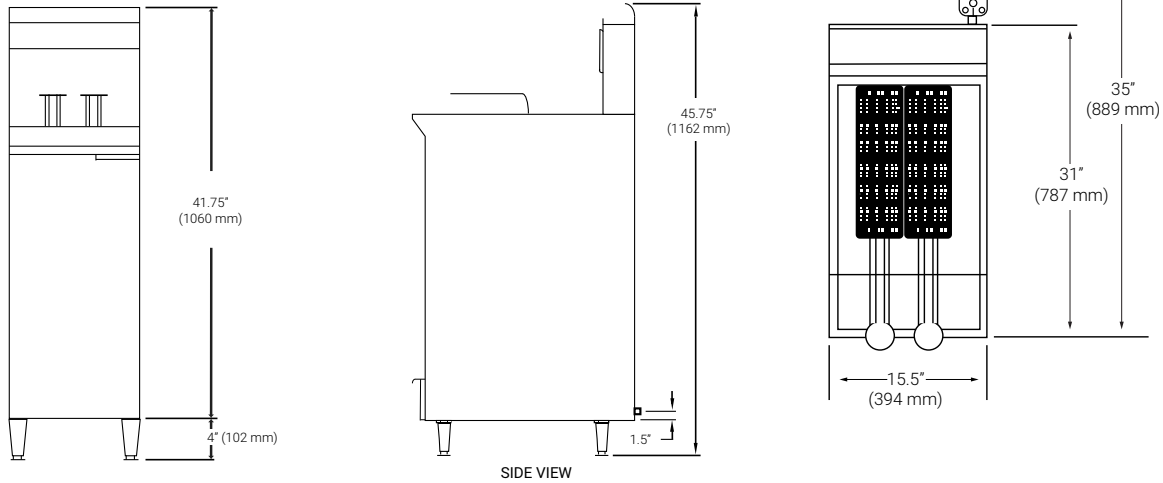
- Fine mesh crumb screen
- Regular crumb screen
- Vessel cover with handle
- Fryer basket (small)
- Conversion kit from LP to natural
- Conversion kit from natural to LP
- Casters (set of four; two with locks)
- Quick-disconnect, flexible gas hose
- Joiner strip (to connect two fryers and keep oil from seeping between fryers)



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EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Model #	BTU	Oil Capacity	Vat Size	Overall Dim (W x H x D)*	Carton Dim (W x H x D)	Cubic Feet	Cubic Meter	Ship Wt.
BPF-3540	76,000	35-40 lb	14" x 14"	15.5" x 45.75" x 35" (394 x 1162 x 889)				175 (79kg)
BPF-4050	114,000	40-50 lb	14" x 14"	15.5" x 45.75" x 34.5" (394 x 1162 x 876)				225 (102kg)
BPF-6575	152,000	65-75 lb	17.75" x 18"	22.5" x 45.75" x 38.25" (572 x 1162 x 972)				305 (138kg)

*Height includes 4" legs. Depth includes 4" gas regulator.

REQUIRED CLEARANCES

	Combustible
Left	10" (254 mm)
Right	10" (254 mm)
Back	4" (254 mm)

GAS CONNECTIONS

Manifold pressure is 5.0" W.C. or natural gas or 10.0" for propane gas. Manifold size is 3/4" NPT.
 3/4" pressure regulator supplied with equipment to be installed at time of connection.
 Must specify type of gas and elevation if over 2000 ft. when ordering.



Freight Class: 70
 FOB: Allen, 75013

Bakers Pride reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.

Bakers Pride Oven Company, LLC is a wholly owned subsidiary of Standex International Corporation.

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