

BakeMax RAF Series Greaseless Commercial Rapid Air Fryer

The BakeMax BMSRAF and BMDRAF (Double Stacked) uses dual heating elements to produce a combination of forced hot air and radiant heat. Prepare and serve menu items that are crispy on the outside and moist and juicy on the inside, without the mess and hazards of hot grease!



Model BMDRAF

- **Increased Speed of Service** – Can cook at temperatures up to 525° F You can prepare frozen french fries in less than 3 ½ minutes! Prepares french fries, chicken wings & tenders, tacos and more; Grills up to 50 hot dogs in just 4 minutes
- **Open-Ended Pizza Tray** – Bakes Pizzas, Flatbreads, Pretzels, and hot sandwiches in just 2 to 4 minutes!
- **No Exhaust Vents Required** – Uses both a heated catalytic converter, and a two-stage air filtration system!
- **Offer Healthier Foods** – Greaseless Fryers are healthier with 20% to 40% less fat compared to deep-fat frying and without the mess and hazards of using hot grease.
- **Easy to Program** – Smart Phone Style Touch Screen allows you to create and edit up to 108 recipes with menu names, times, and temperatures.
- **Hold & Reheat** – Twice the holding times compared to deep fat fried menu items – (important for takeout orders). Reheat menu items in 90 seconds or less during rush periods!
- 1-Year Limited Warranty



Electrical Options (Single Phase, 50/60Hz)

- 208V / 29A / 5760W / Nema 6-30R Plug
- 240V / 24A / 5750W / Nema 6-30R Plug

Technical Specifications (W x D x H):

- External Dimensions: 29" x 21" x 23.4"
- Cooking Basket: 16.5" x 16.5" x 3"

BMSRAF Shipping Specifications (W x D x H):

- Crated Dimensions: 37" x 30" x 29"
- Crated Weight: 175lb.






Model BMSRAF

** Due to continuous product improvement, specifications are subject to change without notice.

BakeMax® / Titan Ventures International Inc.

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