



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Benchstar IF3500S-AL Auto-Lift Benchtop Deep Fryer – 8L

Model / SKU: IF3500S-AL

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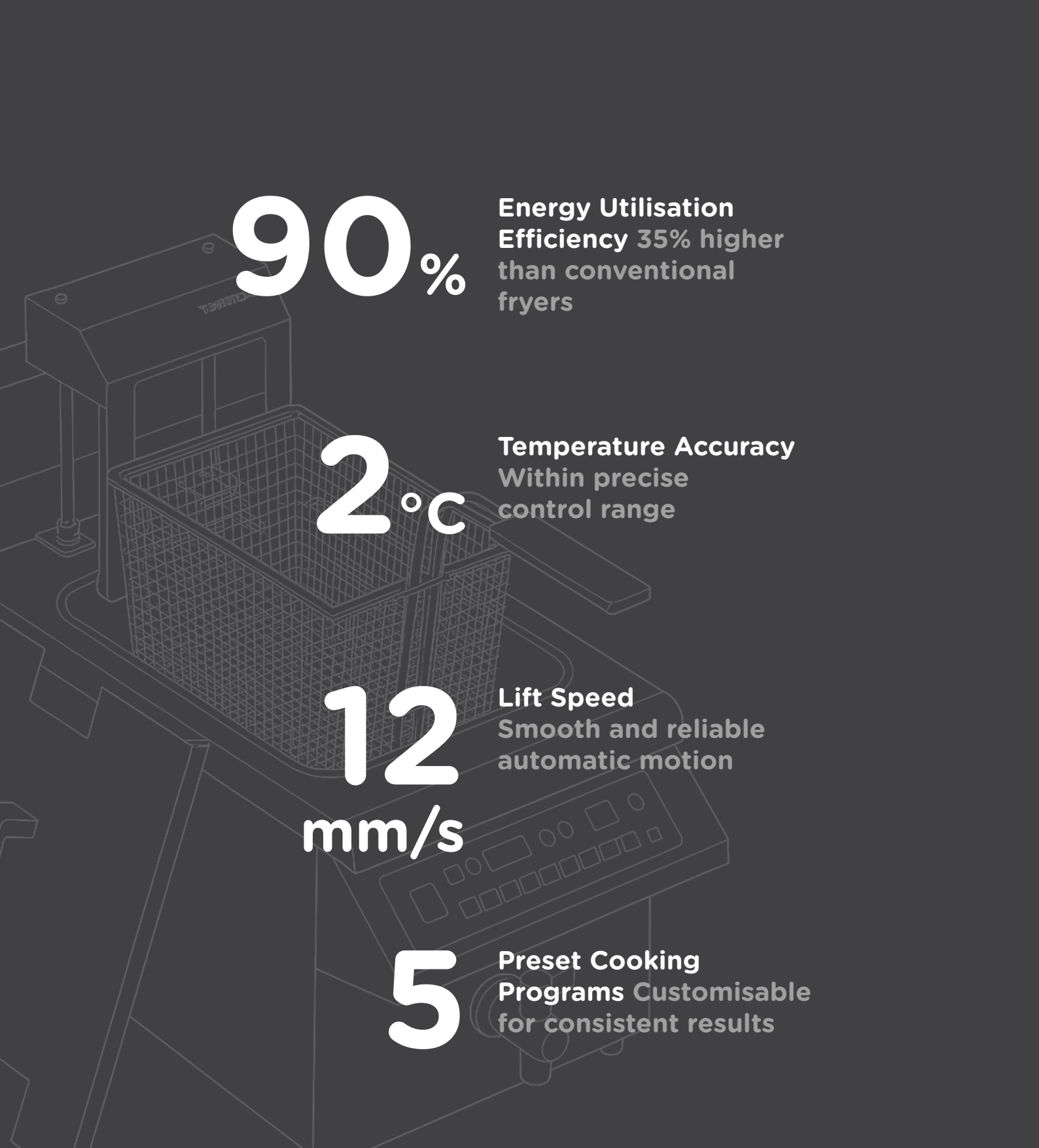


Auto-Lift Fryer

IF3500S-AL

Smart Frying Starts Here.





90%

Energy Utilisation
Efficiency 35% higher
than conventional
fryers

2°C

Temperature Accuracy
Within precise
control range

12 mm/s

Lift Speed
Smooth and reliable
automatic motion

5

Preset Cooking
Programs Customisable
for consistent results

Auto-Lift System

Automatically
lifts baskets for
perfect timing
and consistency.

Fast Induction Heating

Heats oil 35%
faster with 90%
energy efficiency.

Touch Control Precision

±2 °C accuracy
for reliable temp.
control.

Cold Zone Design

Keeps oil cleaner,
flavours pure, and
inpurities out.

Custom Presets

Save up to 5
custom cooking
modes.

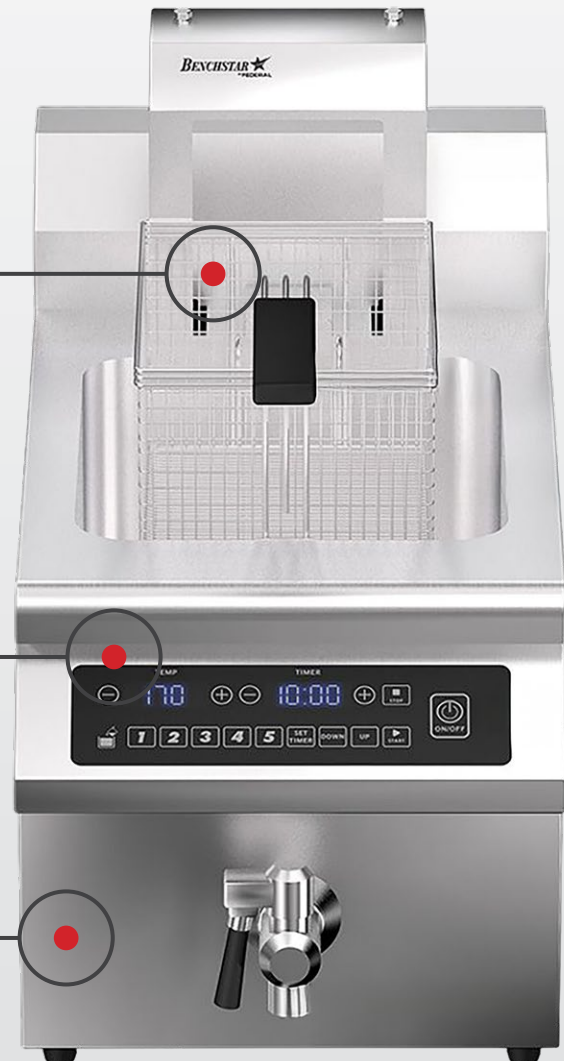


Hands-Free. Hassle-Free.

Auto-lift for
consistent
cooking with
hands-free
timing.

Save up to 5
custom cooking
modes.

Cold Zone
prevents residue
build-up,
extending oil life.



The Benchstar Auto-Lift Induction Fryer Series combines intelligent automation with precision induction technology for faster heat-up times, consistent cooking, and superior energy efficiency. Its automatic lift system removes food at exactly the right time, while the advanced touchscreen delivers ultra-accurate temperature control and programmable presets.

Designed for performance and reliability, it keeps oil cleaner, reduces labour, and ensures consistent, high-quality frying in every batch.



Solutions for Every Setup.

The Benchstar range is engineered for versatility across today’s fast-paced commercial kitchens — from high-volume restaurants and cafés to hotel buffets, quick-service venues, and institutional catering. Designed to deliver consistent performance in compact or large-scale setups, every Benchstar appliance combines precision control, rapid response, and durable stainless-steel construction.

Whether it’s induction fryers, cooktops, griddles, or pasta cookers, the range adapts to diverse kitchen environments, offering configurations to suit every workflow, cooking style, and energy demand.

Single Tank
Auto Lift Fryer
IF3500S-AL



Dual Tank
Auto Lift Fryer
IF7000D-AL



Model	Tank Capacity (L)	Dimensions (WxDxH mm)	Basket (WxDxH mm)	Gross Capacity (L)	Weight (kg)	Temp. Range	Voltage (V)	Power (kW/A)
IF3500S-AL	8	320x600x400	190x230x140	12.4	16.5	60 to 190°C	240	3.5/15
IF7000D-AL	8*2	625x600x400	190x230x140	24.8	26.5	60 to 190°C	240	3.5/15*2