



THE ULTIMATE  
KITCHEN EXPERIENCE





*Hawker Hall, Windsor*





60 YEARS OF EXPERIENCE + AUSTRALIAN OWNED +  
GAS-MARK APPROVED + AISI 304 GRADE STAINLESS STEEL +  
WATERMARK CERTIFIED + EXTENSIVE PRODUCT RANGE +  
HIGH QUALITY AND RELIABLE + SOLID AND DURABLE +  
CONSTANT PRODUCT INNOVATION + EXTENDED WARRANTY +  
7 DAYS-A-WEEK SUPPORT



*(Left to right) Dean Skalistis, Managing Director and Harry Skalistis, Founder*



*Hand-crafted in Melbourne*



*VERRO range*



*Fine Food Australia 2016, Melbourne*



## 60 YEARS OF RELIABILITY + EXCELLENCE

B+S is an Australian owned business which has been manufacturing commercial cooking appliances for over 60 years. Through this time B+S has designed, developed, manufactured, and marketed over 100 standard units and hundreds more customised units. B+S is not just about the products they offer but also their customer and after-sales service, offering extended warranty on each of their ranges.

B+S' success can be attributed to their flexibility, in-house production facilities and foresight in the market. These attributes have established the company as a supplier of reliable and high quality appliances to all food markets.

B+S plans to maintain the highest quality standards through its ongoing research and development both locally and overseas. This will help to achieve continual improvement to existing products as well as searching the world for the best new products the market has to offer.

## EXPERIENCE

- + GREAT QUALITY
- + SUPERIOR PERFORMANCE
- + BEST VALUE
- + EXCELLENT CUSTOMER SERVICE
- + CUSTOMER SATISFACTION





Colourful Yunnan, Melbourne





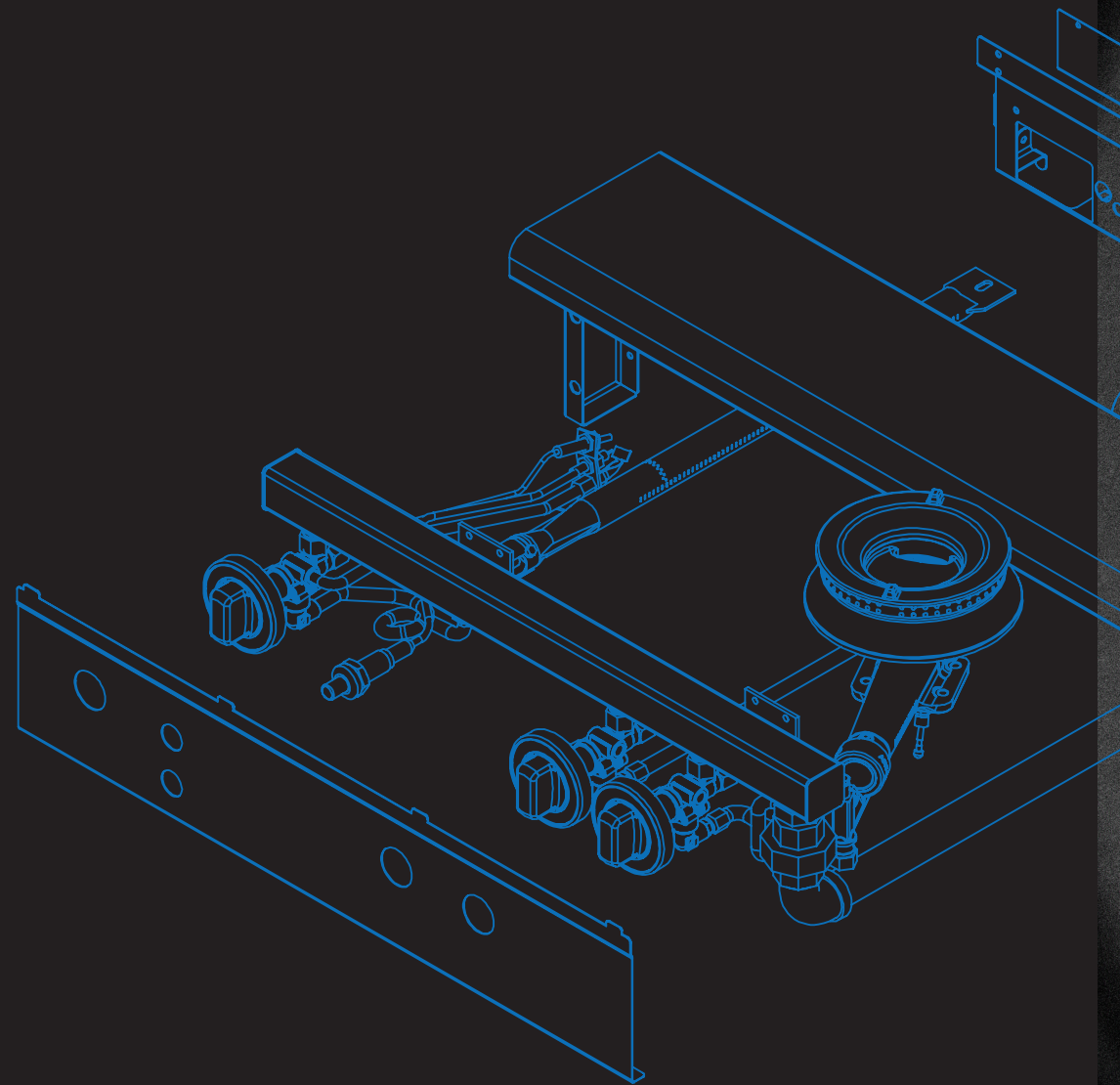




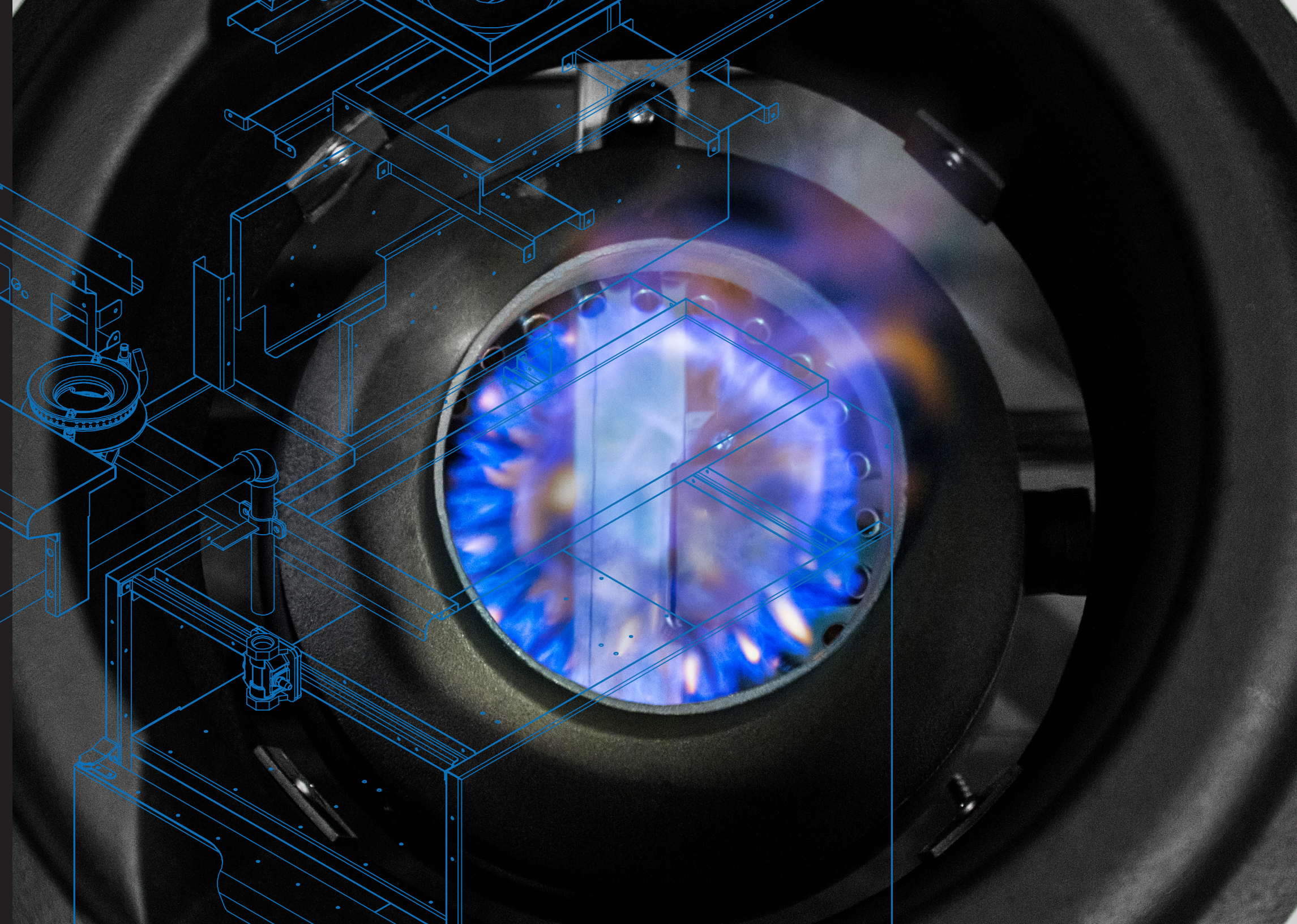
# INNOVATION + HAND-FINISHED PERFECTION

B+S delivers innovative performance-based products built to last. Their innovation considers technologically-based solutions without compromising on design .

Through foresight and determination B+S has earned its reputation as a leader in the market. It has been able to meet the changing competitive landscape with their commitment to working with clients and their individual needs.









## TESTIMONIALS

DAMIEN SNELL  
HEAD CHEF,  
HAWKER HALL

"Really good hard-wearing products. We give them a real bashing here, 15 hours a day; some of the equipment is on non-stop. The B+S team have been really wonderful and they have a great range available."

ARNO TAN  
OWNER,  
THINK ASIA GROUP

"My father started doing business with B+S over 25 years ago. Today B+S continues to supply the main equipment in our kitchens. B+S has robust equipment that stand the punishment of a busy kitchen, and when things go wrong they are there to address the issue."

POTA SAKKAS  
OWNER,  
SUPER 8

"We listen to their advice because of their experience building many commercial kitchens, and they always deliver. They can steer you in the right direction. We rely on them. Before we finalise a kitchen we always consult with the guys, making sure everything is going to be working the way we need it to."

DAVID COATES  
PLENUS AUSTRALIA PTY LTD  
(YAYOI)

"I've been using B+S products for a number of years now. The B+S team are super responsive, and always help me find a solution for even the most complex requests. I can't imagine going anywhere else."





Yayoi, Sydney



Misschu, Melbourne



Super 8, Melbourne



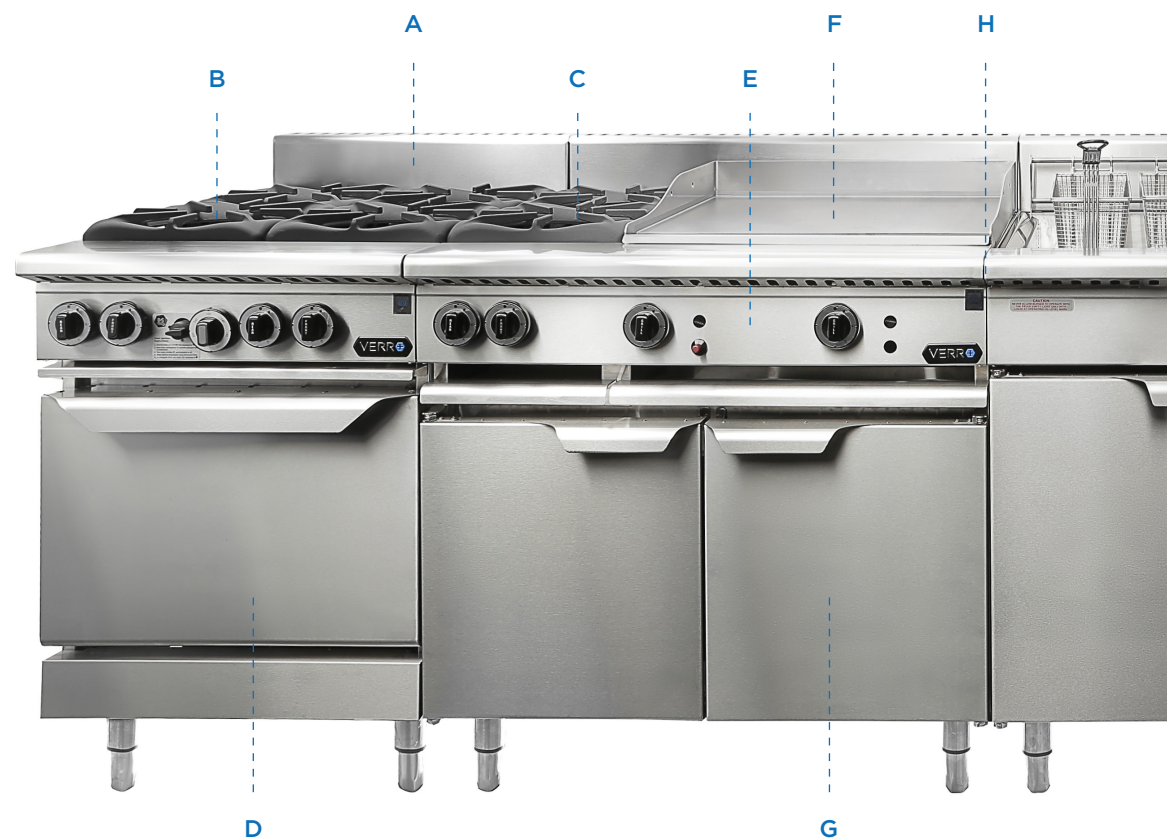






Gingerboy, Melbourne





#### Features:

- A. Low splash back 1030mm in height
- B. Italian made burner 31Mj black enamelled
- C. Heavy duty Italian made vitreous enamelled trivet
- D. Static oven 29Mj with the biggest gastronorm capacity

- E. Combination Grill Plate and Boiling Top. Other types available
- F. Italian made top welded smooth mild steel plate
- G. Cabinet base with large capacity of storage underneath
- H. Flushed finish with 900mm working height

- I. 2mm AISI304 fryer pan with ceramic-lined burner
- J. Pasta Cooker with 2mm marine-grade AISI 316 pan
- K. AISI 304 grade stainless steel cabinet frame
- L. Compact and highly efficient Heat Exchange Steamer



## WORLD CLASS + INNOVATION

Our fusion range of commercial cooking appliances is inspired by Australia's cultural and food diversity. It's where Asian and European appliances meet and is the first of its kind in the Australian market. This premium fusion series offers superior quality, performance, and flexibility.

The VERRO series uses only the best in Australian, German, and Italian innovation. Have peace of mind with a 24 month warranty\* across the entire VERRO series.

All VERRO units are constructed using AISI 304 grade stainless steel. The VERRO range can be configured according to your needs and provides the operator with ultimate flexibility for their operational requirements.

*\*Please refer to our full terms and conditions on our website*



### **Units from Left to Right:**

M. Heavy duty Stock Pot Cooker

N. Australian made tapware

O. Fully welded 1.5mm thick rounded bullnose hob

P. Versatile to Mix + Match the units

1. VERRO Four Burner Oven 600x840x1030mm 153Mj

2. VERRO Combination Two Burners & 600mm Grill Plate  
900x840x1030mm 106Mj

3. VERRO Single Pan Turbo Fryer 460x840x1030mm 71Mj

4. VERRO Six Basket Pasta Cooker 460x840x1030mm 58Mj

5. VERRO Heat Exchange Steamer 600x840x1030mm 88Mj

6. VERRO Stock Pot Cooker 600x840x1030mm 126Mj



## PRODUCT FEATURES



VBT-SB4



### Boiling Tops

*A workhorse in the kitchen and it's easy to clean.*

- + Powerful 31Mj Italian made two-piece burners with flame failure
- + Multi-setting Italian made gas valve
- + Heavy duty Italian made vitreous enamelled trivets
- + Removable pressed top spillage bowl and spillage tray
- + 150mm wide bull nose hob
- + Pilot take off and safety flame failure.
- + Multi-setting gas valve
- + 780mm working height to match wok cooker is available
- + Bench-mounted units available



VOV-SB6



### Oven

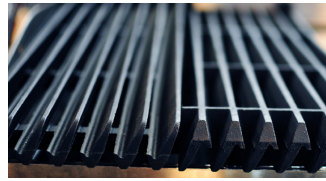
*The biggest gastronorm capacity with powerful top burners in its class.*

- + Powerful 31Mj Italian made two-piece burners with flame failure
- + Multi-setting Italian made gas valve
- + Heavy duty Italian made vitreous enamelled trivets
- + Removable pressed top spillage bowl and spillage tray
- + 29Mj oven burner with German made temperature controller
- + Heavy duty fully insulated drop down door
- + Solid mild steel base plate for even heat distribution
- + 150mm wide bull nose hob





VCGR-6



Volcanic rocks (Char Grill)

### Char Broiler

*A unit with powerful and blistering heat yet easy to clean.*

- + 34Mj stainless steel burner per 300mm section
- + Two radiant cast iron hoods per 300mm section

### Char Grill

*A unit that gives extra distinguished char taste and smell*

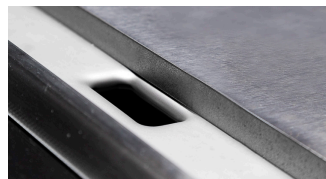
- + 26Mj cast iron burner per 300mm section
- + Volcanic rocks of heavy duty cast iron base

*Both feature:*

- + Reversible heavy duty cast iron J grates
- + Piezo ignition and safety flame failure
- + Multi-setting gas valve
- + Removable spillage tray
- + Cabinet base with door
- + 150mm wide bull nose hob
- + Bench-mounted units available



VGRP-6



### Grill Plate

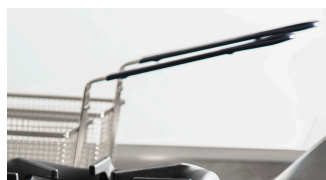
*Solid and smooth surface for any of your grilling needs*

- + 22Mj aluminised tube burner per 300mm section
- + Solid Italian top welded smooth mild steel plate
- + 12/16/20mm thick for 300/600/900-1200mm units
- + 3mm stainless steel wrap surround
- + Piezo ignition and safety flame failure.
- + Multi-setting gas valve
- + Removable spillage tray.
- + Cabinet base with door
- + 150mm wide bull nose hob
- + Bench-mounted units available





VTF-461



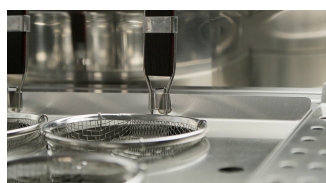
## Turbo Fryer

*Highly efficient ceramic-lined deep fryer*

- + 2mm thick AISI 304 grade stainless steel pan with centre deep cool zone
- + 21 litre oil capacity, pan size: 300x415x350mm
- + 71Mj ceramic lined multi-jet burners
- + +/- 3 degree temperature recovery differential
- + Over-temperature safety cut-out switch
- + Piezo ignition and safety flame failure
- + False-base wire tray, night cover and pan drain valve
- + Innovative basket rail support design
- + 600mm (3 baskets) unit available



VPC-6



## Pasta / Noodle Cooker

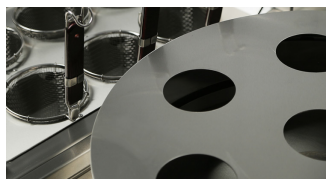
*The most energy efficient pasta and noodle cooker with self-closing basket insert mechanism*

- + 2mm thick AISI 316 marine grade stainless steel tank
- + 58Mj ribbon burners
- + Multi-setting gas valve
- + Piezo ignition and safety flame failure
- + Australian made heavy duty swivel laundry arm and tapware
- + Inbuilt overflow and tank drain valve
- + Cheung Fun insert option
- + Different top inserts available
- + 600mm (9 baskets) unit available
- + Yum cha and soup warmer attachments available





VYQJSF-1HE



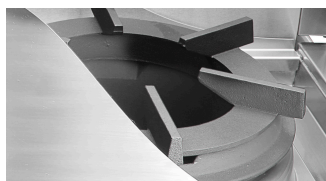
## Waterless Heat Exchange Steamer

*The most compact and efficient steamer in the market*

- + 2mm thick AISI 304 grade stainless steel tank
- + Insulated heat exchange chamber with auto refill system
- + No deck cooling required
- + 88Mj duck bill burners
- + Multi-setting gas valve
- + Overheat tank protection
- + Piezo ignition and safety flame failure
- + Tank drain valve
- + Cheung Fun insert option available



VUFWWSP-1



## Waterless Stock Pot

*The most reliable and powerful stock pot cooker*

- + 1.5mm AISI 304 grade stainless steel pressed top
- + 340mm insulated heavy duty long skirt unflued cast iron ring
- + Heavy duty extended finger trivet
- + Waterless air gap cooling system
- + 126Mj duck bill burners or 105Mj chimney burners
- + Multi-setting gas valve or lever action gas control
- + Safety flame failure device and front waste gutter
- + Australian made heavy duty swivel laundry arm and tapware





VUFWW-1



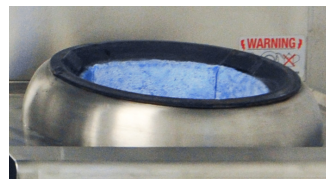
## Waterless Wok Table

*The most energy efficient and reliable waterless wok*

- + 1.5mm AISI 304 grade stainless steel pressed top
- + 340mm insulated heavy duty long skirt unflued cast iron ring
- + Waterless air gap cooling system
- + 105Mj chimney burners or 110Mj duckbill burners
- + New solid stainless-steel lever action gas control
- + Safety flame failure device and front waste gutter
- + Australian made heavy duty swivel laundry arm and tapware



VCCF-HP1



## Waterless HiPac Wok

*The most powerful wok cooker in Australia.*

*Patent #2013205958*

- + 165Mj air-forced burner with automatic ignition system
- + German made pilot and Siemens Box self diagnostic system
- + Ceramic lines heat retention chamber
- + No deck cooling required
- + Working status indicator
- + Heavy duty solid brass lever action gas control
- + Safety flame failure device and front waste gutter
- + Australian made heavy duty swivel laundry arm and tapware











## GENERATIONS OF QUALITY + RELIABILITY

B+S Black range is the original and staple line for over 60 years. All units use AISI 304 grade stainless steel and consist of a stainless steel frame ensuring they are built to withstand the high intensity demand in any busy kitchen. The confidence in this range is further backed by an 18 month warranty\*

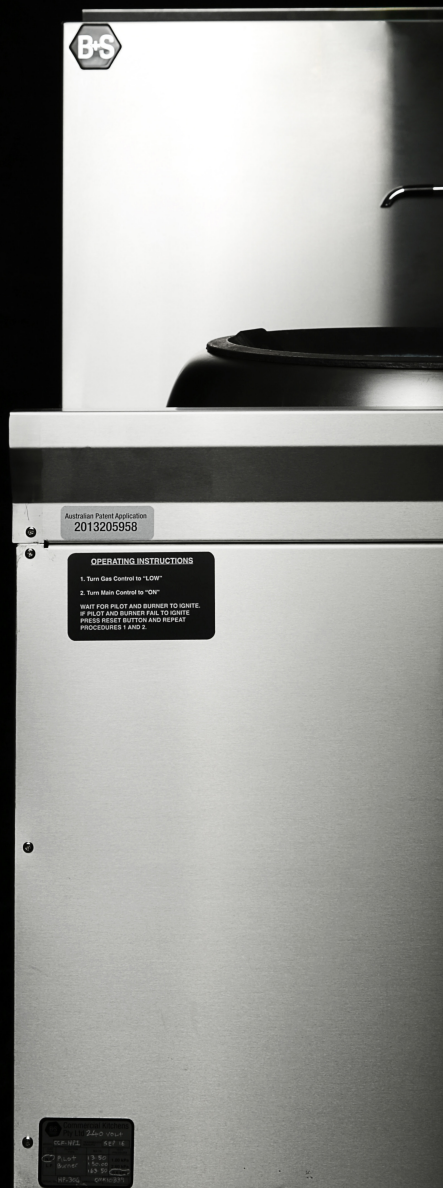
*\*Please refer to our full terms and conditions on our website*

### ***Units from Left to Right:***



1. B+S Single Hole Hipac Wok 800x950x1300mm 165Mj
2. B+S Two Hole Deluxe Waterless Wok Table 1200x900x1300mm 210Mj (Chimney burner)
3. B+S Single Hole Deluxe Waterless Stock Pot Cooker 650x900x1300mm 126Mj (Duckbill burner)

4. B+S Combination 300mm Grill Plate & 300mm Char Grill 600x840x1130mm 48Mj
5. B+S Four Burner Oven 600x840x1130mm 144Mj





## COMPARISON BETWEEN VERRO AND B+S BLACK

		
<b>Range</b>	Fusion	European + Asian
<b>Construction</b>	AISI 304 panels	AISI 304 frame
<b>Frame</b>	Cabinet base	Open stand with undershelf
<b>Hob</b>	Bull nose	Square
<b>Tapware</b>	Australian Made Watermark Certified	Australian Made Watermark Certified
<b>Boiling Top burner</b>	Italian made 31Mj	Standard Venturi 30Mj
<b>Oven burner</b>	Single tube burner	U-shaped burner
<b>Depth</b>	All 840mm	840mm Euro 900-950mm Asian
<b>Height</b>	All 1030mm	1130mm Euro 1300mm Asian
<b>Warranty</b>	24 months*	18 months*

*\*Please refer to our full terms and conditions on our website*

## UNITS EXCLUSIVE TO B+S BLACK



YCJSF-1

### Waterless Pot Steamer

- + AISI 304 grade stainless steel
- + Stainless steel water pot has a 64-litre water capacity, which has a built-in water over flow
- + Swivel laundry arm which feeds into the water pot ensuring continuous water flow
- + No water deck cooling required
- + Water retaining lip allows for water conservation
- + Front mounted controls for laundry arm
- + Piezo ignition and flame failure as standard
- + Pressed 1.5mm thick stainless steel top ensures longevity of unit and eliminates chance of water leak to underside of unit



DR-800

### Duck Oven

- + AISI 304 grade stainless steel construction throughout
- + Flame failure as standard
- + Lever action gas control
- + Volcanic rock help distribute heat evenly
- + Oil drain and overflow valves
- + Excess fat drain off provided by duck hanging rail
- + Easily accessible duck hanging rail
- + Overheat safety device
- + Temperature display









## PERFORMANCE + VALUE

K+ is B+S' base range which provides a good entry level option for anyone looking for food service equipment. This range offers exceptional value for quality and performance. The quality of these units can endure demanding kitchen workloads while also performing to expectations. All K+ units come with a 15 month warranty\*.

*\*Please refer to our full terms and conditions on our website*



***Units from Left to Right:***

A. K+ Two Hole Waterless Wok Table 1200x900x1300mm 210Mj (Chimney burner)



B. K+ Single Hole Waterless Stock Pot Cooker 650x900x1300mm 126Mj (Duckbill burner)

C. K+ Standalone Stock Pot Cooker 555x555x530mm 82Mj (Duckbill burner)

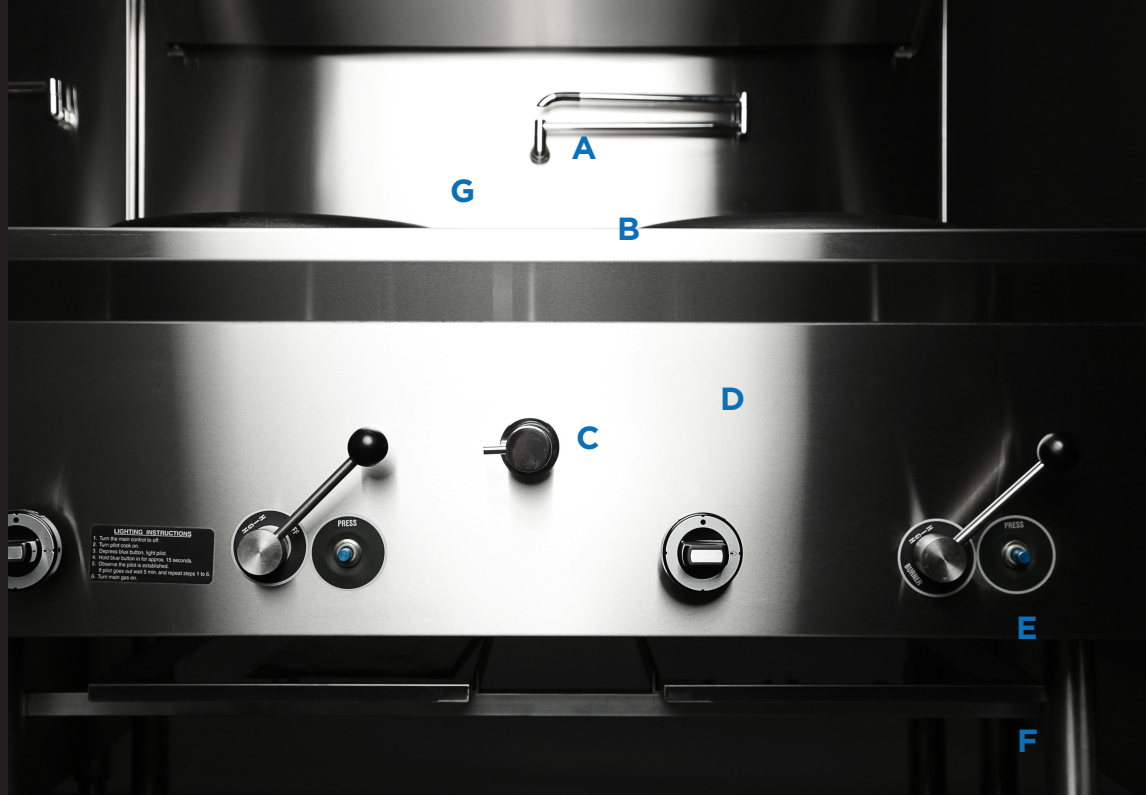




COMPARISON BETWEEN B+S BLACK AND K+

		
A. Laundry arm	Folded swivel	Telescopic
B. Hob	Fully folded and welded	Open
C. Tapware	Premium	Standard
D. Construction	AISI 304 inside out	AISI 304 external + Mild steel frame
E. Ball valve handle	Ergonomic solid Stainless Steel	Zinc Alloy
F. Legs	AISI 304 round legs	AISI 304 square tubes
G. Top deck	AISI 304 1.5mm pressed top	AISI 304 1.5mm pressed top





B+S BLACK

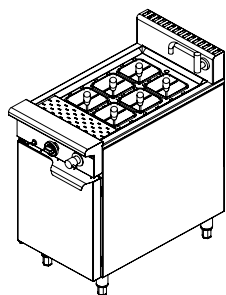


K+



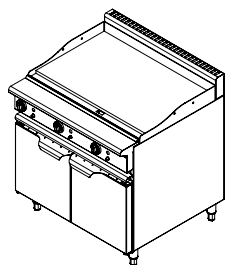


## PRODUCT TABLE



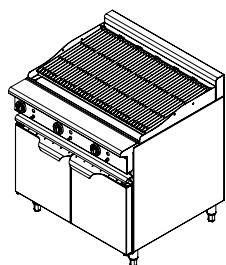
VPC Pasta Cooker	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	VPC-6	460	840	1030	58	50
	VNC-6	460	840	1030	58	50
	VNC-SW	460	840	1030	58	50
	VNC-CF	460	840	1030	58	50
	VNC-YC	460	840	1030	58	50
	VPC-9	600	840	1030	72	75
	VNC-9	600	840	1030	72	75

CF: Cheung Fun SW: Soup Warmer YC: Yum Cha



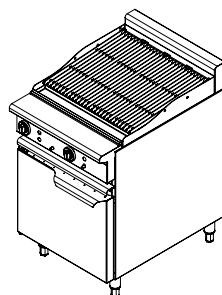
VGRP Grill Plate	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	VGRP-3	300	840	1030	22	22
	VGRP-6	600	840	1030	44	44
	VGRP-9	900	840	1030	66	66
	VGRP-12	1200	840	1030	88	88
	VGRP-3 BM	300	840	423	22	22
	VGRP-6 BM	600	840	423	44	44
	VGRP-9 BM	900	840	423	66	66

BM: Bench mounted



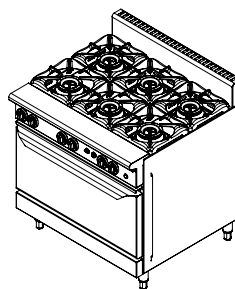
VCBR Char Broiler	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	VCBR-3	300	840	1030	33	30
	VCBR-6	600	840	1030	66	60
	VCBR-9	900	840	1030	99	90
	VCBR-12	1200	840	1030	132	120
	VCBR-3 BM	300	840	423	33	30
	VCBR-6 BM	600	840	423	66	60
	VCBR-9 BM	900	840	423	99	90

BM: Bench mounted

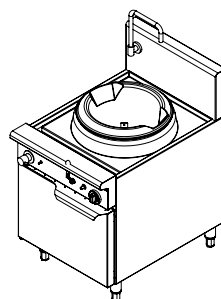


VCGR Char Grill	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	VCGR-3	300	840	1030	26	29
	VCGR-6	600	840	1030	52	57
	VCGR-9	900	840	1030	78	86
	VCGR-12	1200	840	1030	104	114
	VCGR-3 BM	300	840	423	26	29
	VCGR-6 BM	600	840	423	52	57
	VCGR-9 BM	900	840	423	78	86

BM: Bench mounted



VOV Oven	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	VOV-SB4	600	840	1030	153	129
	VOV-SB6	900	840	1030	215	179
	VOV-SB2-CBR3	600	840	1030	125	109
	VOV-SB2-GRP3	600	840	1030	113	100
	VOV-GRP3-CBR3	600	840	1030	84	81
	VOV-GRP3-CGR3	600	840	1030	77	80
	VOV-SB4-CBR3	900	840	1030	186	159
	VOV-SB4-GRP3	900	840	1030	175	151



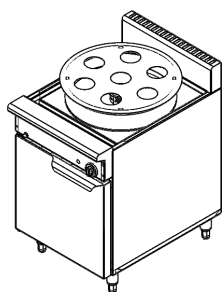
VUFWW Waterless Wok Table	Model	Length	Depth	Height	Gas Consumption*			
					Chimney burners		Duck burners	
		(mm)	(mm)	(mm)	NG	LPG	NG	LPG
	VUFWW-1	600	840	1030	105	75	110	90
	VUFWW-2	1200	840	1030	210	150	220	180
	VUFWW-3	1800	840	1030	315	225	330	270
	VUFWW-1 HS	600	840	1300	105	75	110	90
	VUFWW-2 HS	1200	840	1300	210	150	220	180
	VUFWW-3 HS	1800	840	1300	315	225	330	270

HS: High Splashback

Optional extras available: Plinth Kits, Infill Benches

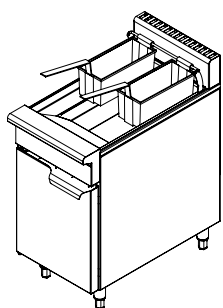
\*All Gas consumption is in Mj/h



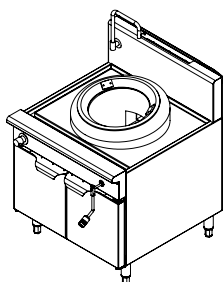


VYCJSF-1HE Waterless Heat Exchange Steamer	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	VYCJSF-1HE	600	840	1030	88	85
	VCFJSF-1HE	600	840	1030	88	85

CF: Cheung Fun

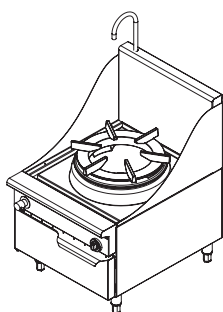


VTF Turbo Fryer	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	VTF-461	460	840	1030	71	65
	VTF-601	600	840	1030	92	n/a

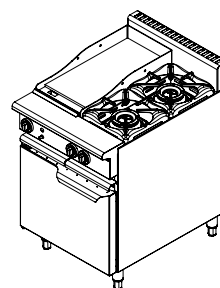
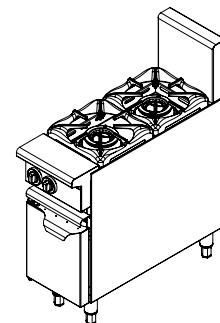
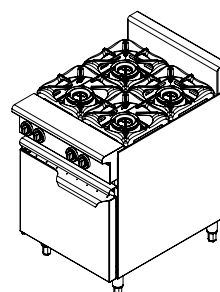


VCCF Waterless Hipac Wok	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	
	VCCF-HP1	800	840	1030	n/a	
	VCCF-HP1 HS	800	840	1300	n/a	

HS: High Splashback



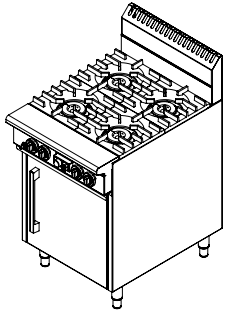
VUFWWSP Waterless Stock Pot Cooker	Model	Length	Depth	Height	Gas Consumption*			
					Chimney burners		Duck burners	
		(mm)	(mm)	(mm)	NG	LPG	NG	LPG
	VUFWWSP-1	600	840	1030	105	75	126	90



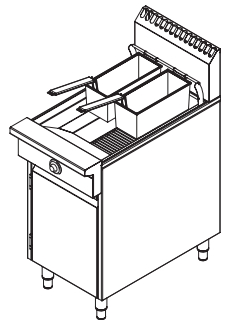
VBT Standard and Combination Boiling Top	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	VBT-SB2	300	840	1030	62	50
	VBT-SB4	600	840	1030	124	100
	VBT-SB6	900	840	1030	186	150
	VBT-SB8	1200	840	1030	248	200
	VAWBT-SB2	300	840	1030	62	50
	VAWBT-SB4	600	840	1030	124	100
	VAWBT-SB6	900	840	1030	186	150
	VAWBT-SB8	1200	840	1030	248	200
	VBT-SB2-CBR3	600	840	1030	95	80
	VBT-SB2-CGR3	600	840	1030	88	79
	VBT-SB2-GRP3	600	840	1030	84	72
	VBT-GRP3-CBR3	600	840	1030	55	52
	VBT-GRP3-CGR3	600	840	1030	48	51
	VBT-SB2-CBR6	900	840	1030	129	110
	VBT-SB2-CGR6	900	840	1030	114	108
	VBT-SB2-GRP6	900	840	1030	106	94
	VBT-GRP6-CBR3	900	840	1030	77	74
	VBT-GRP6-CGR3	900	840	1030	70	73
	VBT-GRP3-CBR6	900	840	1030	89	82
	VBT-GRP3-CGR6	900	840	1030	74	80
	VBT-SB4-CBR3	900	840	1030	157	130
	VBT-SB4-CGR3	900	840	1030	150	130
	VBT-SB4-GRP3	900	840	1030	146	122
	VBT-SB6-CBR3	1200	840	1030	219	180
	VBT-SB6-CGR3	1200	840	1030	212	179
	VBT-SB6-GRP3	1200	840	1030	208	172
	VBT-SB2 BM	300	840	423	62	50
	VBT-SB4 BM	600	840	423	124	100
	VBT-SB6 BM	900	840	423	186	150



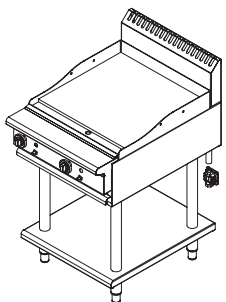
## PRODUCT TABLE



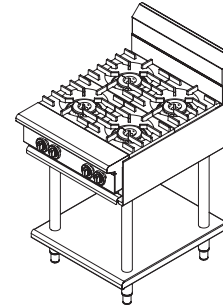
OV Standard & Combination Oven	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	OV-SB4	600	840	1130	144	143
	OV-SB6	900	840	1130	218	222
	OV-SB2-CBR3	600	840	1130	117	113
	OV-SB2-GRP3	600	840	1130	106	105
	OV-GRP3-CBR3	600	840	1130	83	75
	OV-GRP3-CGR3	600	840	1130	86	93
	OV-SB4-CBR3	900	840	1130	191	192
	OV-SB4-GRP3	900	840	1130	180	184



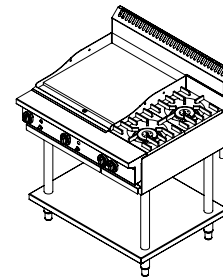
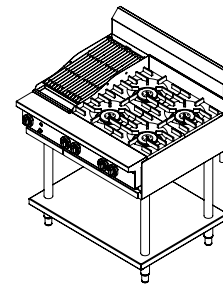
TF Turbo Fryer	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	TF-461	460	840	1130	71	65
	TF-601	600	840	1130	92	n/a



GRP Grill Plate	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	GRP-3	300	840	1130	22	22
	GRP-6	600	840	1130	44	44
	GRP-9	900	840	1130	66	66
	GRP-12	1200	840	1130	88	88

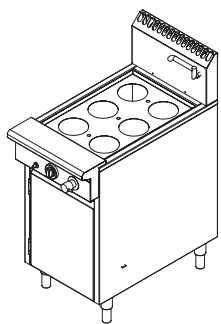


BT Standard & Combination Boiling Top	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	BT-SB2	300	840	1130	60	60
	BT-SB4	600	840	1130	120	120
	BT-SB6	900	840	1130	180	180
	BT-SB8	1200	840	1130	240	240
	BT-SB2-CBR3	600	840	1130	93	90
	BT-SB2-CGR3	600	840	1130	86	89
	BT-SB2-GRP3	600	840	1130	82	82
	BT-GRP3-CBR3	600	840	1130	55	52
	BT-GRP3-CGR3	600	840	1130	48	51
	BT-SB2-CBR6	900	840	1130	126	120
	BT-SB2-CGR6	900	840	1130	112	118
	BT-SB2-GRP6	900	840	1130	104	104
	BT-GRP6-CBR3	900	840	1130	77	74
	BT-GRP6-CGR3	900	840	1130	70	73
	BT-GRP3-CBR6	900	840	1130	88	82
	BT-GRP3-CGR6	900	840	1130	74	80
	BT-SB4-CBR3	900	840	1130	153	150
	BT-SB4-CGR3	900	840	1130	146	149
	BT-SB4-GRP3	900	840	1130	142	142
	BT-SB6-CBR3	1200	840	1130	213	210
	BT-SB6-CGR3	1200	840	1130	206	209
	BT-SB6-GRP3	1200	840	1130	202	202

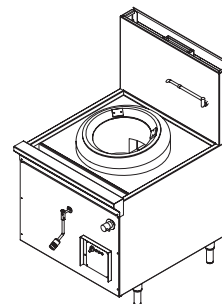


\*All Gas consumption is in Mj/h



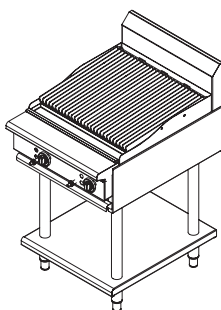


NC <i>Noodle / Pasta Cooker</i>	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	NC-6	460	840	1130	58	50
	PC-6	460	840	1130	58	50
	NC-SW3	460	840	1130	58	50
	NC-4-SW-1	460	840	1130	58	50
	NC-2-SW-2	460	840	1130	58	50
	NC-CF	460	840	1130	58	50
	NC-YC	460	840	1130	58	50
	NC-9	600	840	1130	72	75
	PC-9	600	840	1130	72	75

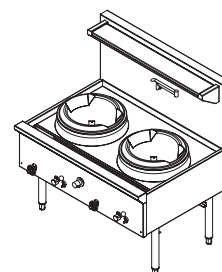


CCF <i>Waterless Hipac Wok</i>	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	
	CCF-HP1	800	950	1300	165	
	CCF-HP1+1R	1200	950	1300	165	

*Approved for NG use only  
+1R: with Right Rear Pot*

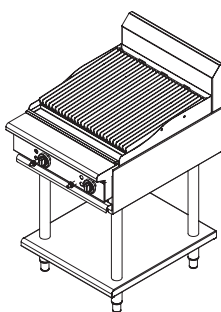


CBR <i>Char Broiler</i>	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	CBR-3	300	840	1130	33	30
	CBR-6	600	840	1130	66	60
	CBR-9	900	840	1130	99	90
	CBR-12	1200	840	1130	132	120

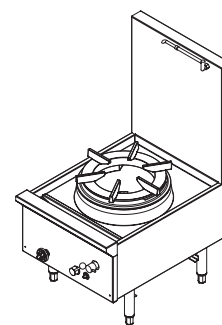


UFWWD <i>Waterless Wok Table</i>	Model	Length (mm)	Depth (mm)	Height (mm)	Gas Consumption*			
					Chimney burners		Duckbill burners	
					NG	LPG	NG	LPG
	UFWWD-1	600	900	1300	105	75	110	90
	UFWWD-1L	650	900	1300	105	75	110	90
	UFWWD-2	1200	900	1300	210	150	220	180
	UFWWD-2SB2	1550	900	1300	250	190	260	220
	UFWWD-3	1800	900	1300	315	225	330	270

*Approved for NG use only  
1L: Large Ring (430mm)*



CGR <i>Char Grill</i>	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	CGR-3	300	840	1130	26	29
	CGR-6	600	840	1130	51	57
	CGR-9	900	840	1130	77	86
	CGR-12	1200	840	1130	104	114

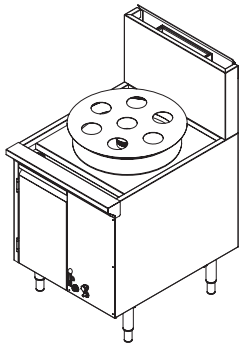


UFWWSPD <i>Waterless Stock Pot Cooker</i>	Model	Length (mm)	Depth (mm)	Height (mm)	Gas Consumption*			
					Duckbill burners		Duckbill burners	
					NG	LPG	NG	LPG
	UFWWSPD-1	650	900	1300	105	75	126	90

*\*All Gas consumption is in Mj/h*

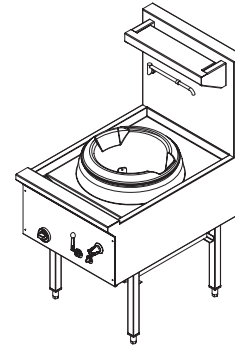


## PRODUCT TABLE

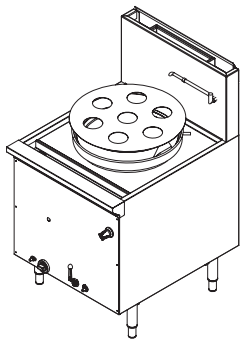


Waterless Heat Exchange Steamer	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	YCJSF-1HE	700	900	1300	88	85
	CFPSF-1HE	700	900	1300	88	85

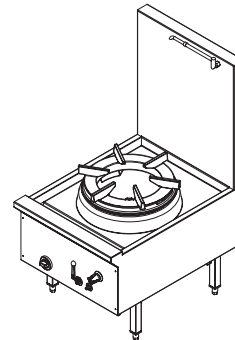
CF: Cheung Fun



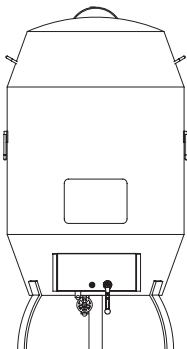
UFWWK Waterless Wok Table	Model	Length	Depth	Height	Gas Consumption*			
					Chimney burners		Duckbill burners	
		(mm)	(mm)	(mm)	NG	LPG	NG	LPG
	UFWWK-1	600	900	1300	105	75	110	90
	UFWWK-2	1200	900	1300	210	150	220	180
	UFWWK-2SB2	1550	900	1300	250	190	260	220
	UFWWK-3	1800	900	1300	315	225	330	270



Waterless Pot Steamer	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	YCJSF-1	750	900	1300	170	98

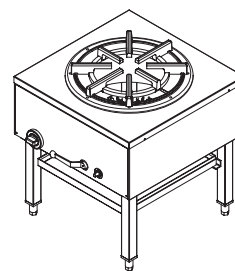


UFWWSPK Waterless Stock Pot Cooker	Model	Length	Depth	Height	Gas Consumption*			
					Chimney burners		Duckbill burners	
		(mm)	(mm)	(mm)	NG	LPG	NG	LPG
	UFWWSPK-1	650	900	1300	105	75	126	90



Duck Oven	Model	Diameter	Height	Gas Consumption*	
		(mm)	(mm)	NG	
	DR-800	800	1550	58	

Approved for NG use only



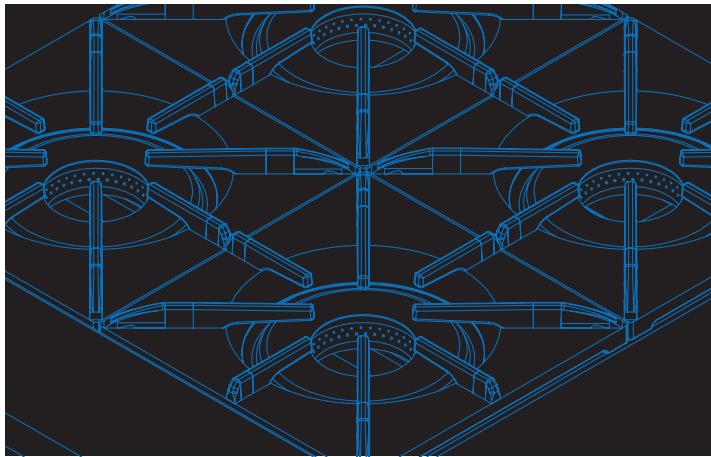
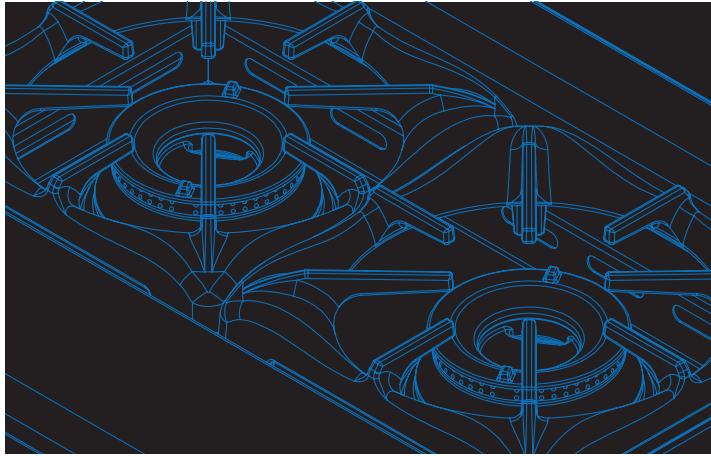
CSPK Standalone Stock Pot Cooker	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	CSPK-1	555	555	530	82	82

Depth: 610mm with support rail

\*All Gas consumption is in Mj/h



## CUSTOM



Whilst B+S has over 100 standard units in their product range, some kitchens are unique and require specific products to be made to meet expectations. B+S' ability to manufacture custom, made-to-order products is one of their strengths. From designing and building four hole woks with built in sauce holders to building steamers with wok cookers,

B+S' flexibility, knowledge and expertise means there is no kitchen they can't find a solution for.

B+S also provides manufacturing services OEM branded products according to your specifications and requirements.



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