

**B+S**  
COMMERCIAL  
KITCHENS

B&S COMMERCIAL KITCHENS  
57 PLATEAU ROAD RESERVOIR  
VICTORIA 3073, AUSTRALIA

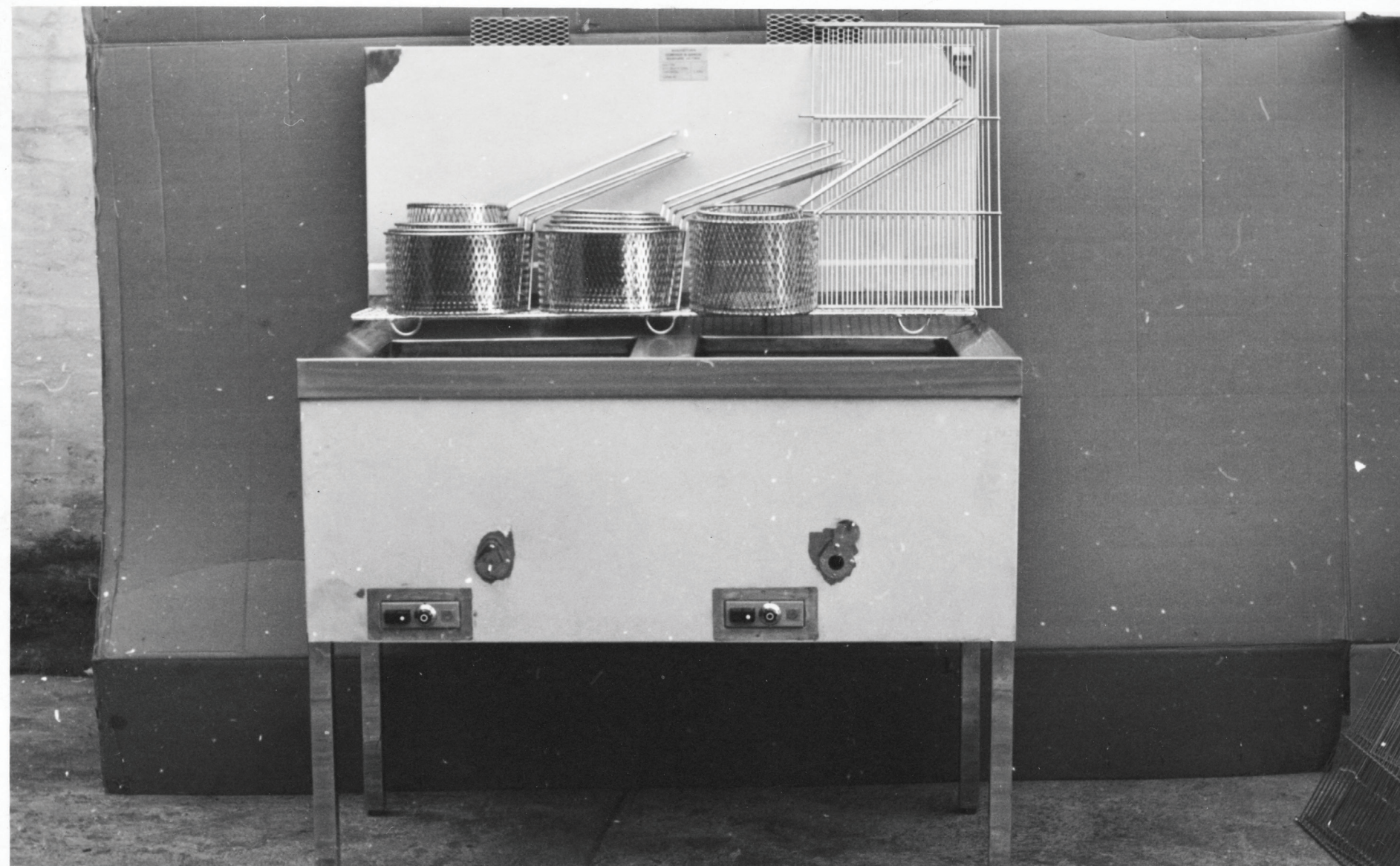
P: +61 3 9469 4754  
F: +61 3 9469 4504  
E: [b.scka@optusnet.com.au](mailto:b.scka@optusnet.com.au)  
[www.b-scka.com.au](http://www.b-scka.com.au)







Welcome to B&S Commercial Kitchens, the home of reliable, high quality and reputable commercial kitchen products. Manufacturing for over 30 years, you can feel confident that when you purchase B&S products you are investing in one of the most trusted brands in the market. Designed and manufactured in Australia, B&S' experience in kitchens means that you can rest assured that B&S products will deliver to your individual needs and kitchen requirements.



B&S Commercial Kitchens is an Australian family owned business which began manufacturing commercial cooking units in the late 1950's. B&S have over time designed and developed a product range which consists of some 35 standard units. Standardised products are, however, the exception as most units can be modified, or even whole new specifications met for a particular kitchen. B&S have established an excellent reputation in the Asian market and currently manufactures a wide range of cookers, including the sophisticated Hi Pac Wok Cooker that can cook a fresh meal in just 45 seconds.

B&S also caters for European and Fast Food kitchens. From unique oven designs, to energy efficient turbo fryers, B&S is constantly seeking to develop better combinations of gas burners with unit designs.

The B&S success can be attributed to flexibility, in-house production facilities and foresight in their market. These have established the company as a supplier of reliable and quality appliances to all food markets. This foresight was no more prominent than in the development of the waterless wok, steamer and stock pot cookers. Due to increased awareness of water conservation and Australia's problem with lack of rainfall, B&S introduced an environmental footprint that enabled restaurateurs to save on water usage. B&S were the first Australian manufacturer to develop and produce a waterless range. The Waterless range uses substantially less water than conventional units which in the long term has saved restaurateurs significant amounts of money and in turn has had a positive effect on Australia's water supply. This clearly demonstrates B&S' initiative, understanding of market requirements and ultimately their leadership in the Food & Beverage market. It is for these reasons B&S has been involved in many government backed waterless wok programs. Looking to the future, B&S aims to become a totally green company by only manufacturing ranges that are environmentally positive

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 search the world for the best new products the market has to offer.



Formerly known as Gogorosis and Bakos, B&S Commercial Kitchens (B&S) first began manufacturing commercial cooking appliances back in 1956. Initially servicing the Melbourne Fish and Chips market, the team of 3 were manufacturing 2 products to meet the demands of the ever increasing number of fish n chip shops. As shops and customer expectations evolved, so did the B&S range of cooking appliances. Overtime the business grew and expanded into the Asian and European markets. Starting from a small range of 2 products, a fryer and griller toaster, the company has now designed and developed its own product range to include over 40 standard units. Standard units are however just the beginning as B&S can custom manufacture units to meet individual customer requirements.

During the late 1970's B&S recognised the impact of Asian cuisine on the Australian Food Service Industry and began manufacturing ranges to meet this demand. Since then B&S has established an excellent reputation in the Asian market and manufactures a wide range of cookers.

Meeting the increasing demands of the Asian market and manufacturing units to meet the varied Asian cuisine led B&S to develop a range to suit the European market. Designing an oven to allow duck and pork to be cooked to perfection for Asian dishes, led B&S to introduce the oven as part of their European range. And so the European range was born and now consists of 7 different standard units in addition to numerous combination options.

The above mentioned has enabled the business to grow and develop a national profile, serving the Australian market and supplying their ranges to a large number of clients. Within Australia B&S has supplied equipment to establishments such as Crown, Star City and Burswood Casinos, The Australian Defence Force, the MCG, the Hilton, Shangri La and the Hyatt Hotel to name a few. B&S has also supplied many well established restaurants in China towns all over Australia such as Noodle Box, China Bar and Din Tai Fung. Beyond Australia B&S have exported their ranges to various countries including Dubai, New Zealand, Singapore, Hong Kong and the Maldives. This is a result of the recognition of consultants acknowledging that B&S manufacture ranges that are durable, reliable and of excellent quality.











# Rapid Fryer

The B&S Rapid Fryer has been designed specifically to meet the demands of any fish and chip shop. This range is available with 20 x 20 inch pan/s (38 litres) and is powered by five cast iron ribbon burners respectively.

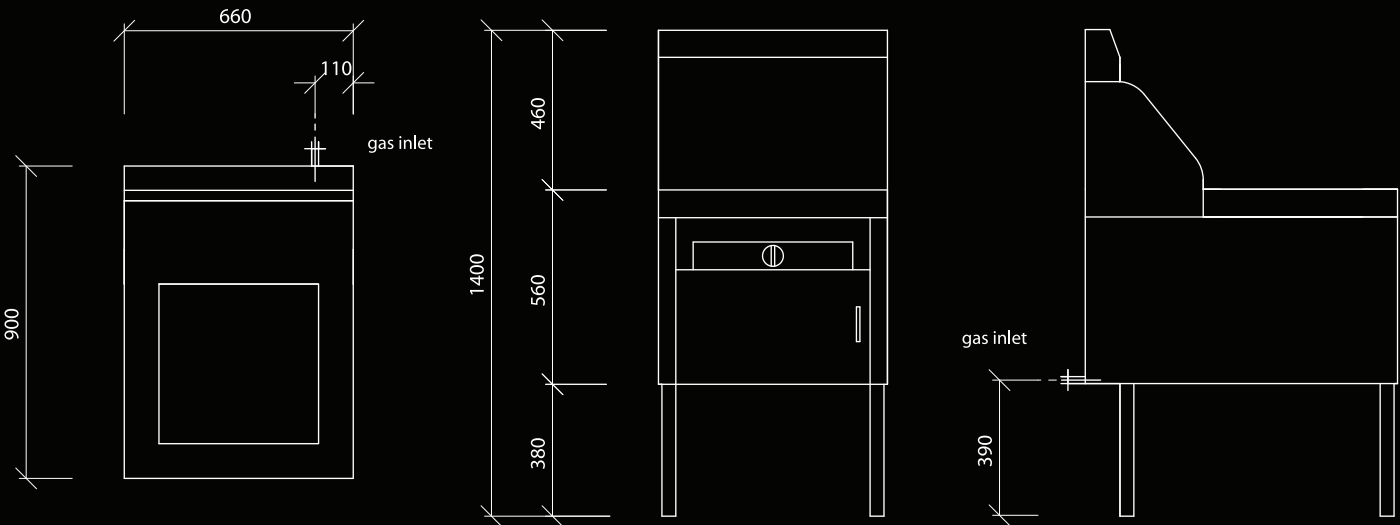
Oil temperature is thermostatically regulated, with unobtrusive probes located in the pans allowing for accurate temperature control. This crucial feature ensures that when even the slightest drop in oil temperature is detected, the burner responds rapidly whether one or two baskets are in use. All models are fitted with both temperature overheat and flame failure safety devices.

These fryers have been designed for use with round baskets and all models have a wire tray support at the rear of the unit where the baskets can be placed to drain.

Each pan has been designed to maximise oil heat recovery, which is essential during peak periods. The deep cool zones prolong the life of the oil as any sediment or carbonised food particles fall to the bottom of the pan, ridding impurities from the cooking area of the oil.

## FEATURES & BENEFITS:

- 304 grade stainless steel used
- 2mm thick mild steel pan maximises heat absorption
- Constructed on a solid mild steel frame
- Door allows for easy draining of oil
- Quick temperature recovery
- Flame failure device standard
- Standard 18 month warranty



## SPECIFICATIONS:

Model	Length	Depth	Height	MJ Rating
RF-2001	680	930	1400	92
RF-2002	1320	930	1400	184
RF-2003	1960	930	1400	276
RF-2004	2600	930	1400	368







# Griller Toaster

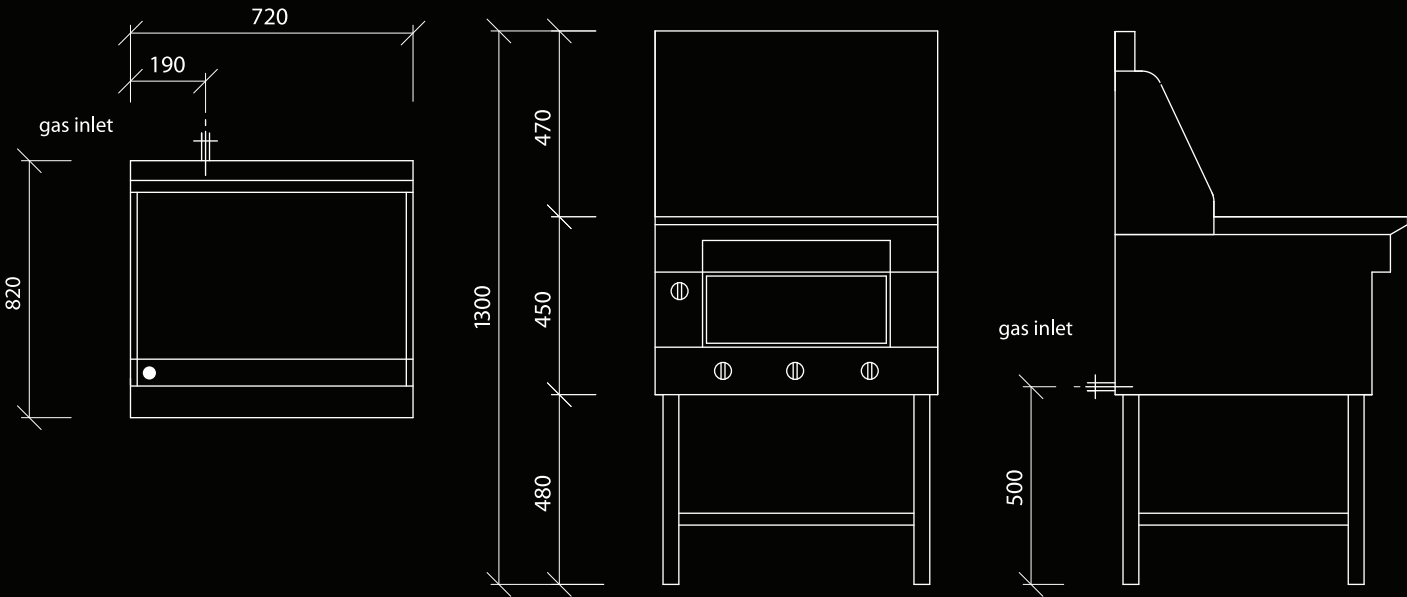
A combination unit which is a must for every 'fish and chip' outlet. Each griller toaster is constructed with a heavy duty cast iron cooking plate which is ideal for cooking on due to its heat retention and non-stick properties. Ceramic tiles located above the burners help distribute heat simultaneously to the grilling plate and toasting compartment, while individually regulated burners can be adjusted

depending on meal output requirements. A concealed waste gutter at the front of the appliance allows for rapid cleaning during peak period and empties out into a large capacity removable grease collector. All units are mounted on adjustable stainless steel legs, and come with an open under shelf for storing cooking utensils.



## FEATURES & BENEFITS:

- 304 grade stainless steel used
- Large concealed scrap gutter
- Open under shelf for storing of utensils
- 25mm thick heavy duty polished cast iron cast
- Large waste bin which handles busy work loads
- Constructed on solid mild steel frame
- Heavy duty cast iron plate
- Standard 18 month warranty



## SPECIFICATIONS:

Model	Length	Depth	Height	MJ Rating
GRT-7	720	820	1300	45
GRT-9	920	820	1300	60
GRT-12	1220	820	1300	75

Turbo Fryer – SEE European Range







ASIAN





# Noodle Cooker

The B&S Combination range of Noodle Cookers and Soup Warmers have been designed to complement the changing demands of customer needs. B&S has designed a cooker with greater flexibility, which can be used for noodles, a soup warmer, rice pastry steamer and dumpling steamer.

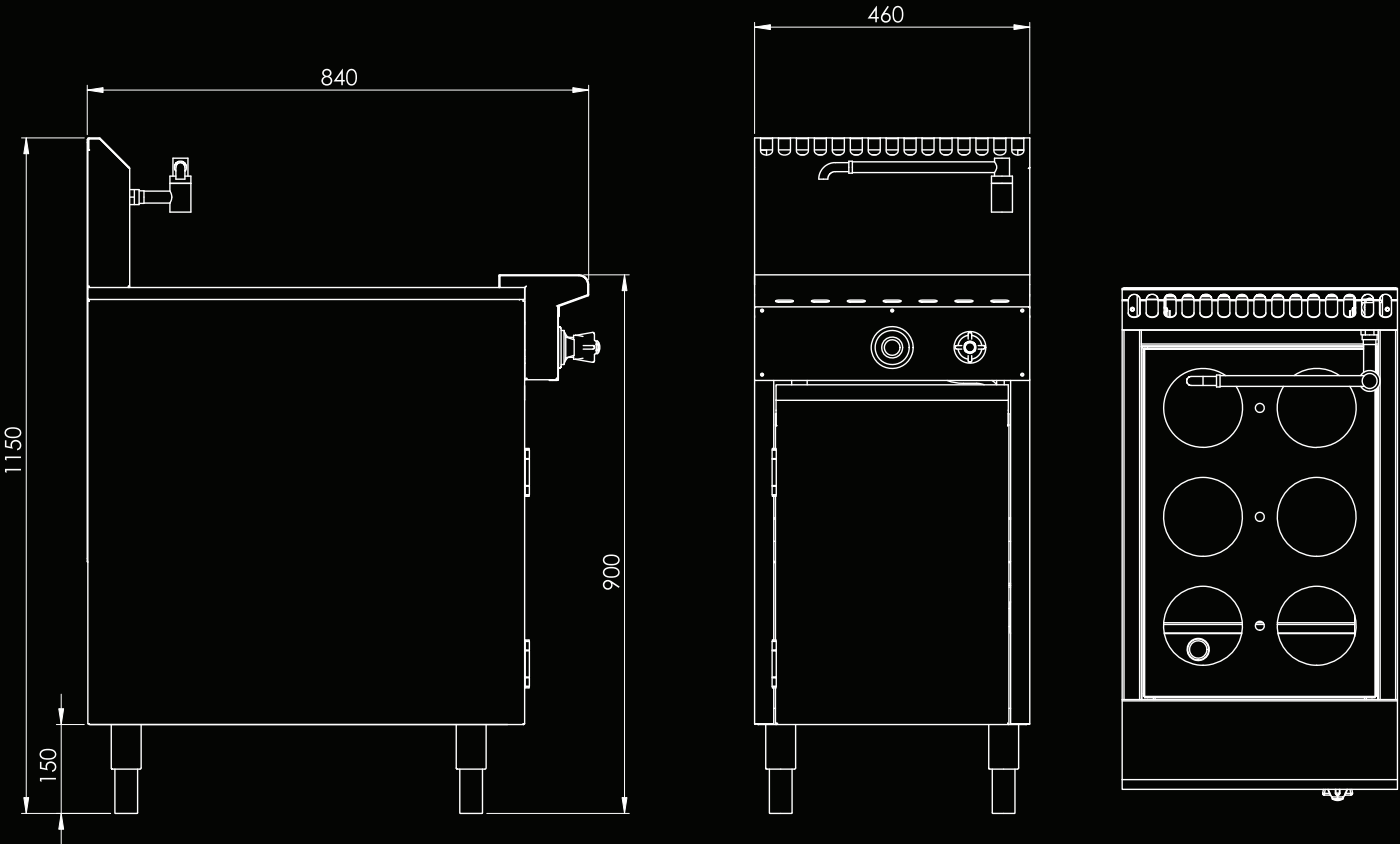


## FEATURES & BENEFITS:

- 304 stainless steel used
- Thermostatically controlled making the appliance energy efficient and provides consistency in cooking temperatures
- Ensures soup temperatures are maintained to HACCP regulations
- Extended stainless steel hob making it easier to serve from the soup warmer and noodle cooker
- Piezo ignition and flame failure
- Cabinet mounted stainless steel interior and exterior frame
- Swivel laundry arm easily controlled by front mounted tap
- 2mm thick stainless steel tank
- Inbuilt water overflow helps rid water of impurities
- Standard 18 month warranty

## OPTIONAL:

- 316 grade stainless steel tank



## SPECIFICATIONS:

Model	Length	Depth	Height	MJ Rating
NC-6	460	840	1150	72







# Cheung Fung Cooker

Purpose designed for 'cheung fung' steaming, the B&S rice roll steamers are capable enough for use in the most high volume, high traffic commercial kitchens. Steam generated from within the water tank is fed into the cooking area covered by an aluminium perforated plate that allows for fast steaming and which is further enhanced by the stainless steel cover that is placed on top.

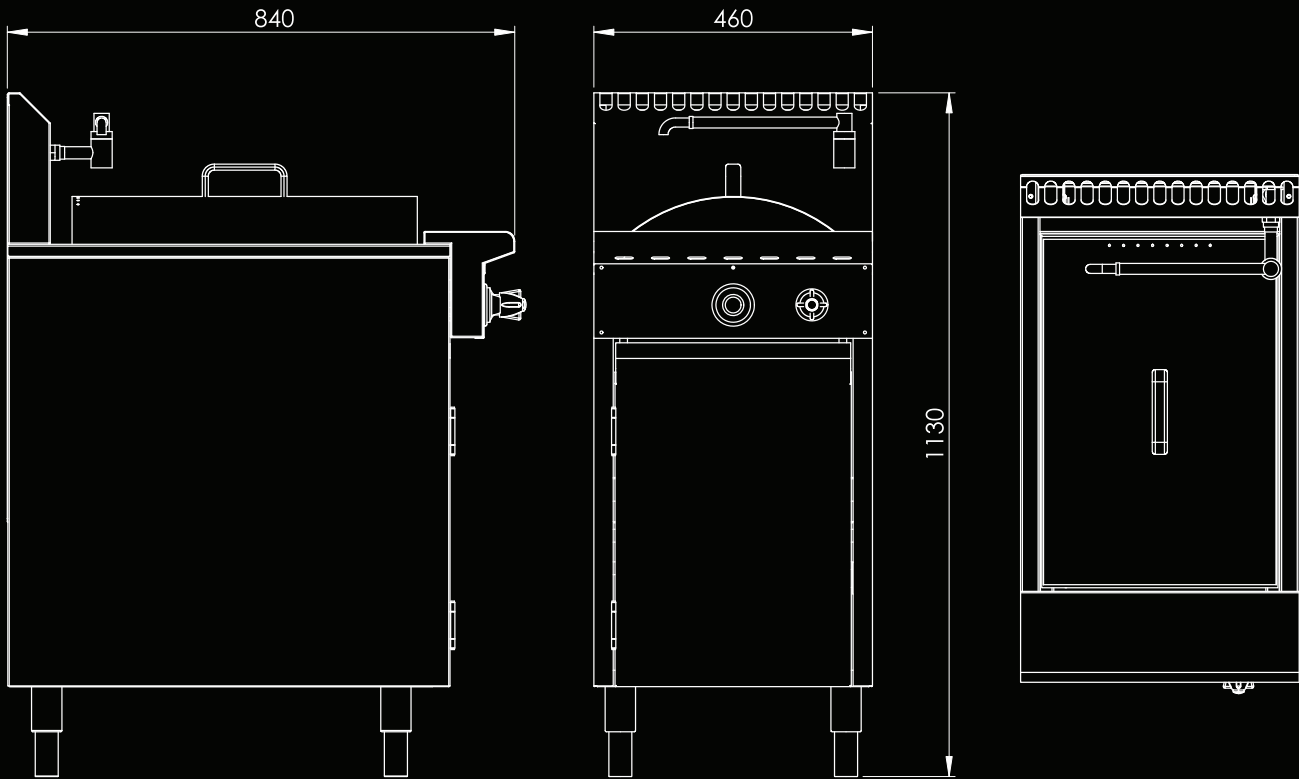


## FEATURES & BENEFITS:

- 304 stainless steel used
- Thermostatically controlled making the appliance energy efficient and provides consistency in cooking temperatures
- Over-temperature cut-out to prevent tank dry boil
- Cabinet mounted stainless steel interior & exterior frame
- Piezo ignition and flame failure
- Swivel laundry arm easily controlled by front mounted tap
- 2mm thick stainless steel tank
- In built water overflow helps rid water of impurities
- Standard 18 month warranty

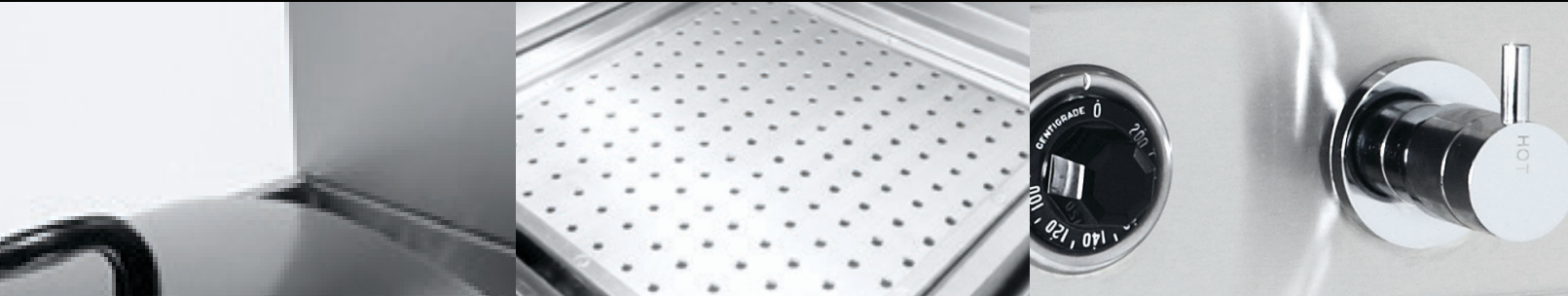
## OPTIONAL:

- 316 grade stainless steel tank

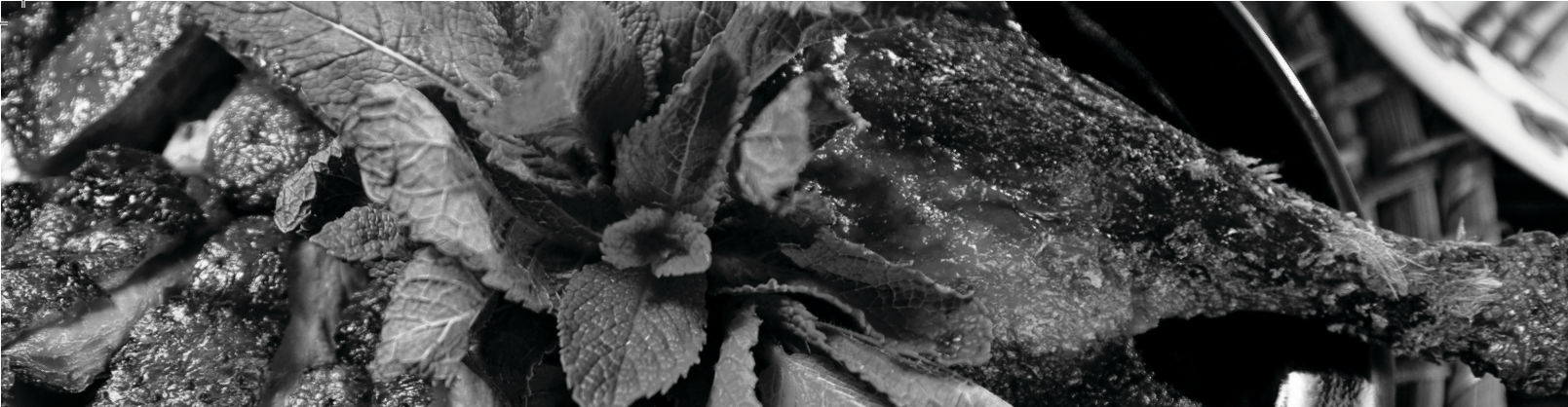


## SPECIFICATIONS:

Model	Length	Depth	Height	MJ Rating
NC-CF	460	840	1150	72







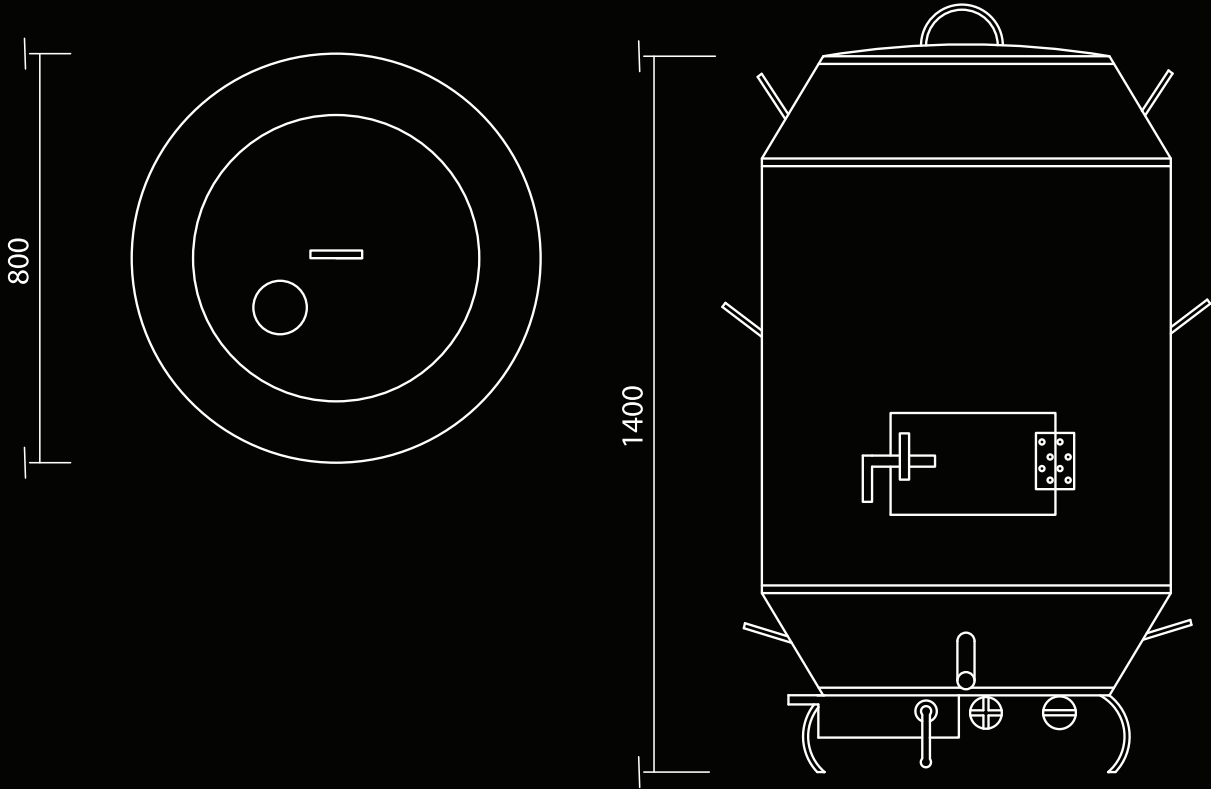
# Duck Oven

The B&S Duck Oven is constructed with a thick stainless steel skin, and has been specifically designed to produce a more evenly roasted duck, pork or other meat product. Volcanic rocks mounted on a grate above the powerful dual ring 100Mj burner ensuring the heat is radiated evenly throughout the oven chamber.



## FEATURES & BENEFITS:

- Flame failure as standard
- Level 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 devise
- Temperature display
- Stainless steel construction throughout



## SPECIFICATIONS:

Model	Diametre	Height	MJ Rating
BSDO-8	800	1400	100





# Yum Cha Steamers

## Waterless Heat Exchange Steamer

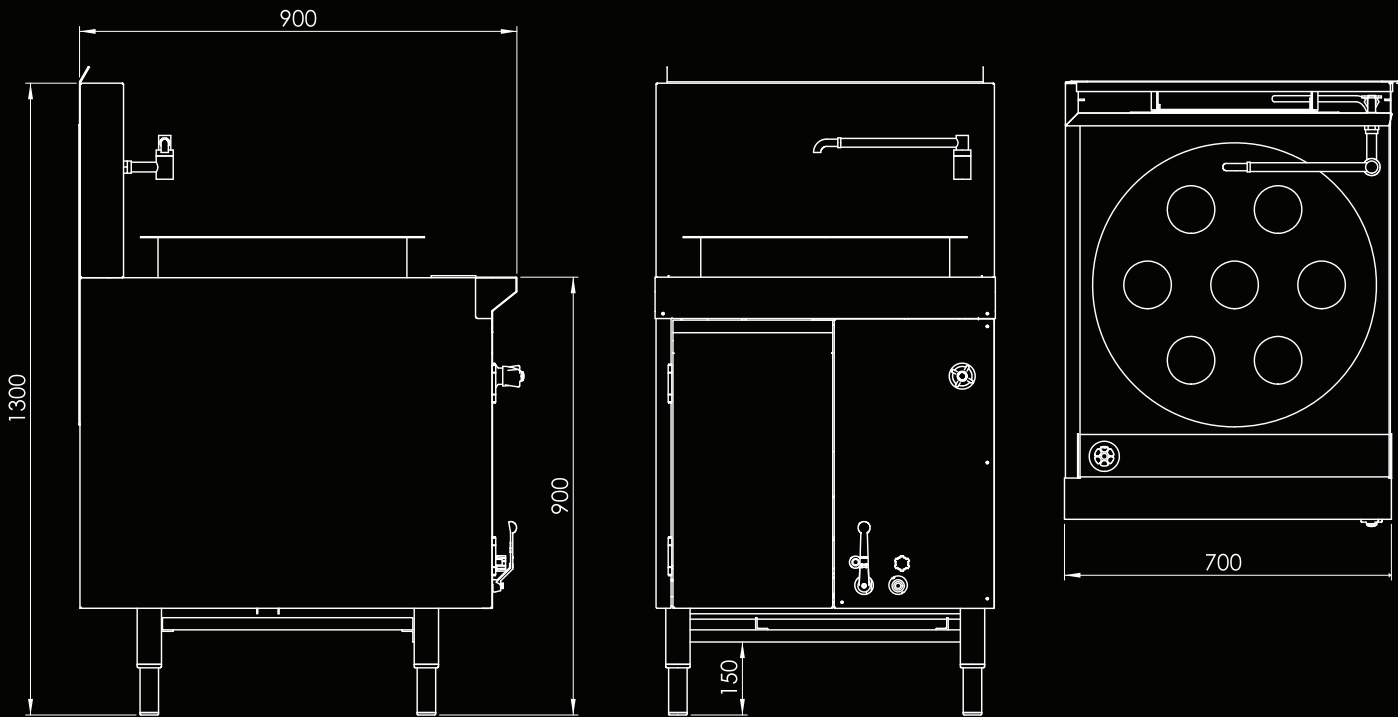
With water conservation in mind, B&S have developed a Yum Cha steamer which does away with the need for water deck cooling whilst ensuring that the exposed surface temperatures are kept to a minimum and the deck of the appliance will not buckle. The new design incorporates a concealed water-boiling chamber that is automatically filled as required. This not only eliminates time constrained chefs

being able to inadvertently leave the water taps on, but also ensures only water that is needed for cooking is consumed. Steam generated from within the chamber is then released via a steam vent located on top of the appliance and into the steamer tray cooking area.



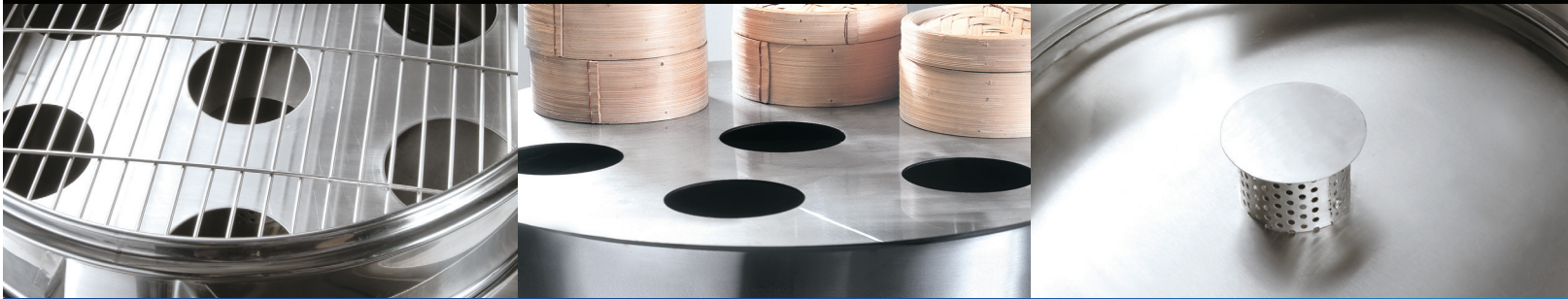
### FEATURES & BENEFITS:

- 304 stainless steel used
- Stronger supply of steam than conventional yum cha steamers
- Water consumption reduced by up to 100 litres per hour
- Cabinet mounted stainless steel exterior & interior
- Lever handle gas controls
- Overheat safety device to prevent tank dry-boil
- Piezo ignition and flame failure as standard
- More efficient and lower gas consumption than traditional yum cha steamers
- Comes to boil in 15 minutes from ambient temperature of 10 degrees Celsius
- 18 month standard warranty



### SPECIFICATIONS:

Model	Length	Depth	Height	MJ Rating
YCJSF-1HE	700	900	1300	100







# Yum Cha Steamers

## Water Cooled Pot Steamer

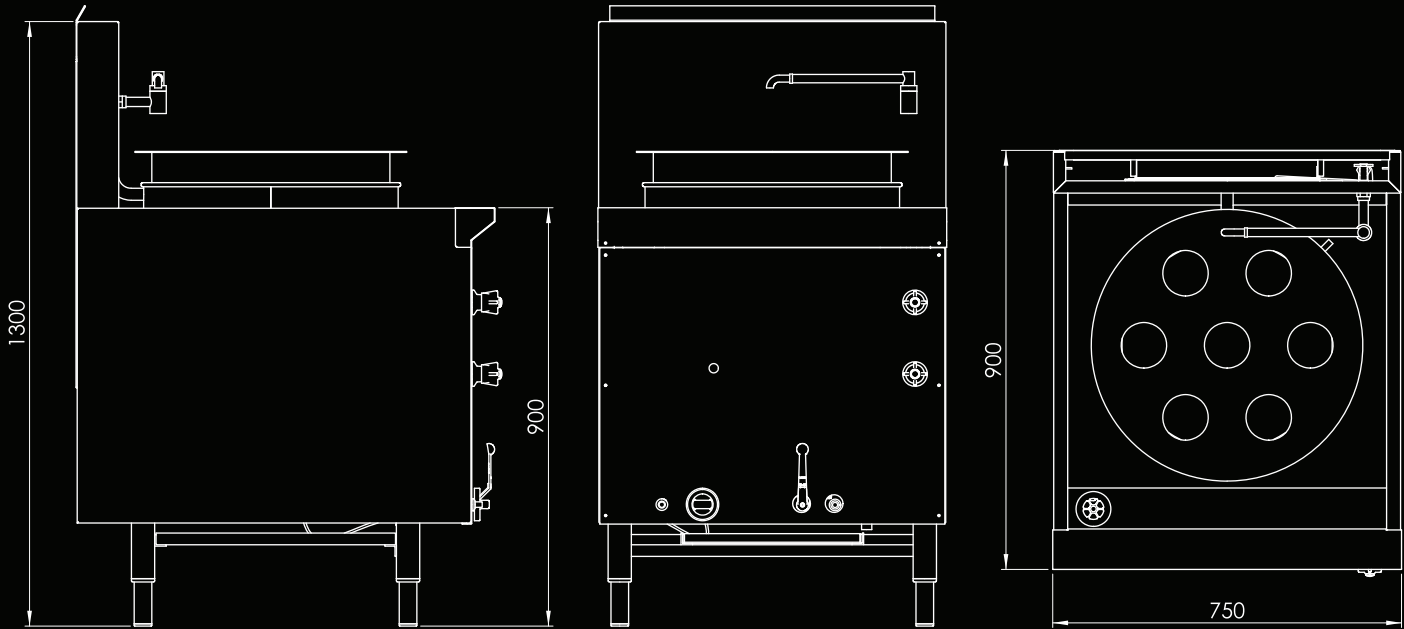
The B&S Yum Cha Steamer has been designed to meet the vigorous demands of Asian fast food kitchens and restaurants. This unit is heavily constructed on an inner stainless steel frame that prolongs your appliance's life. Knowing how demanding the yum cha trade is,

B&S have designed a steamer, which can handle the demanding trading period. Driven by a powerful 180MJ, 32 jet burner, this unit has a ceramic lined heating chamber. This ensures maximum heat is retained within the chamber required to heat the heavy duty water pot.



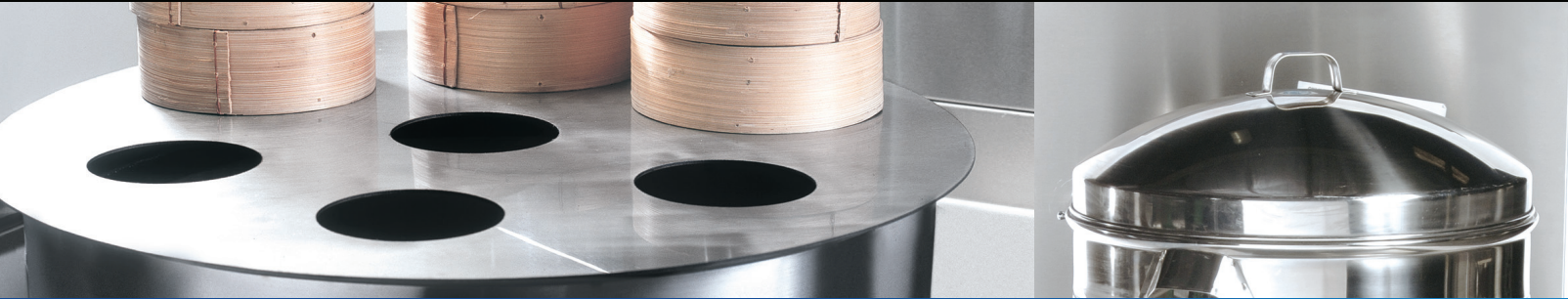
### FEATURES & BENEFITS:

- 304 stainless steel used
- 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
- Deck cooling
- 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
- 18 month standard warranty



### SPECIFICATIONS:

Model	Length	Depth	Height	MJ Rating
YCJSF-1	750	900	1300	170







# Stock Pot Cookers

## Standalone Stock Pot Cooker

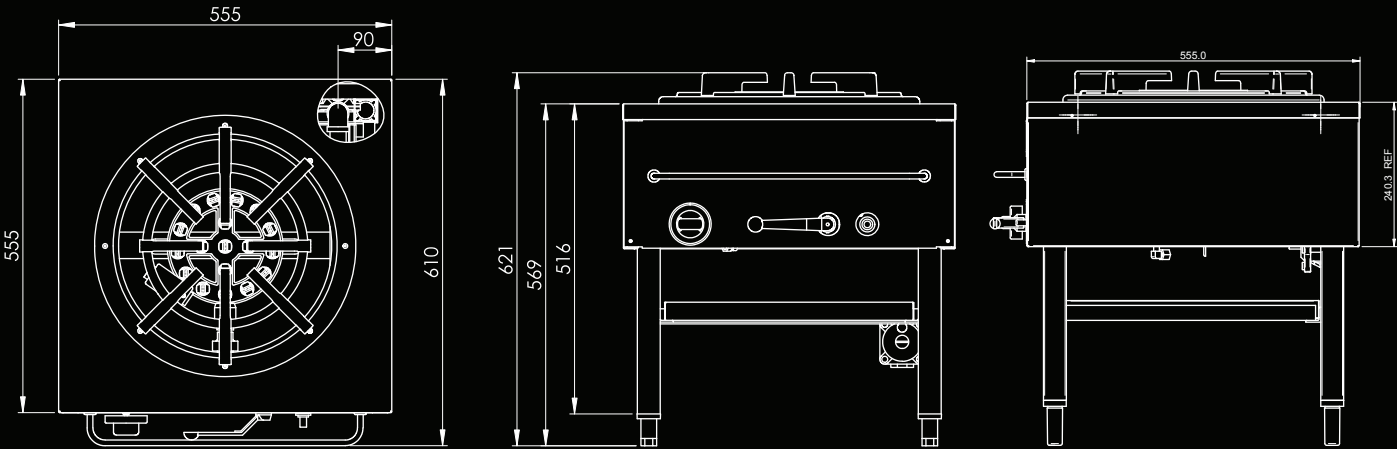
This appliance is heavily constructed on a mild steel frame with a stainless steel plate, ensuring prolonged life. With water conservation becoming a significant environmental issue, B&S offers restaurateurs the choice of using the waterless CSP stockpot.

This unit does not require any water deck cooling and is powered by an 18-jet burner. All external surfaces are made of polished stainless steel that is strong, thick and durable.



### FEATURES & BENEFITS:

- 304 grade stainless steel used
- Powered by an 82Mj duck bill burner fitted with flame failure
- Trivet as standard allowing for more efficient gas combustion
- Lever handle gas controls
- Solid steel frame construction throughout
- 18 month standard warranty



### SPECIFICATIONS:

Model	Length	Depth	Height	MJ Rating
CSP-1	560	560	430	82







# Stock Pot Cookers

## Waterless Stock Pot

The B&S range of Stock Pot Cookers have been designed to meet the vigorous demands of Asian fast food kitchens and restaurants. This appliance is heavily constructed on a mild steel frame with a stainless steel plate, ensuring prolonged life. All external surfaces are made of polished stainless steel that is strong, thick and durable.

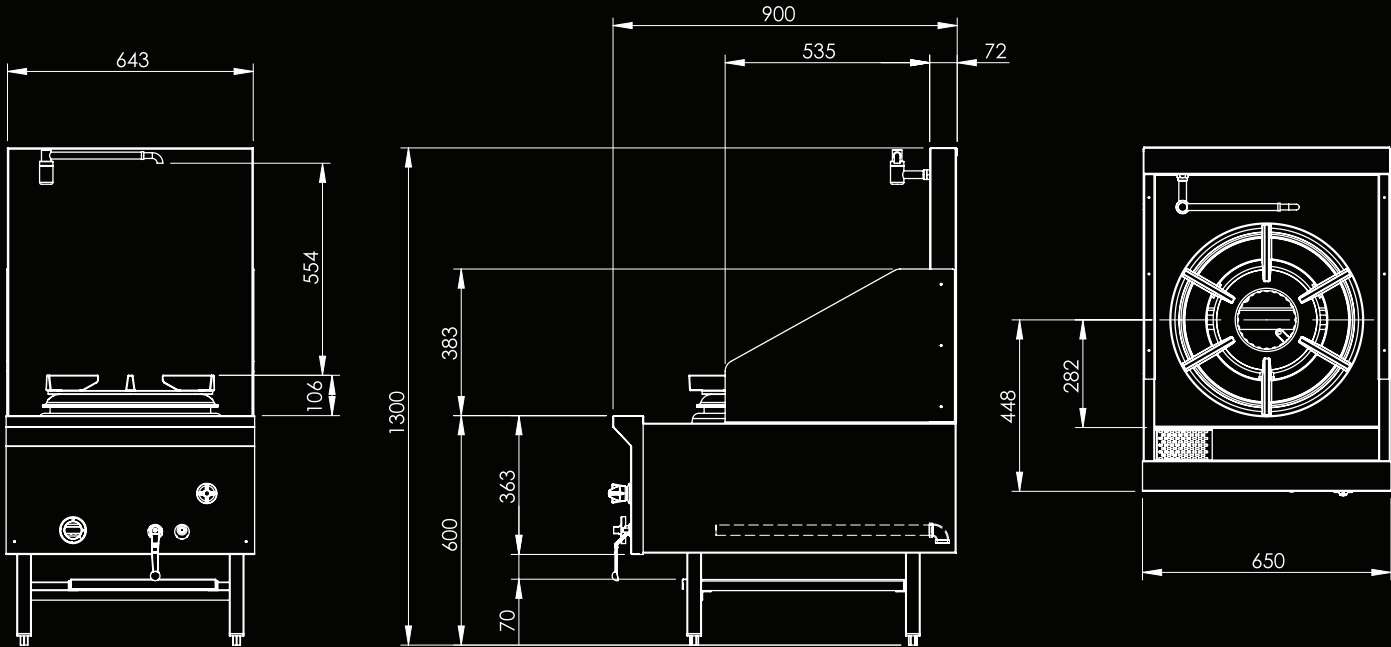


### FEATURES & BENEFITS:

- 304 grade stainless steel used
- Combination of no water deck cooling and timed water flows to the laundry arm ensures a reduction in water consumption, resulting in a decrease in sewerage usage and waste discharge fees
- Pressed top allows for easy cleaning around ring area
- Lever action gas controls
- Front waste gutter allows for greater ease in cleaning
- Heavily insulated long skirt unflued cast iron rings eliminates radiant heat.
- Heavy duty steel frame construction throughout
- 1.5mm thick top ensuring prolonged life
- 18 month standard warranty

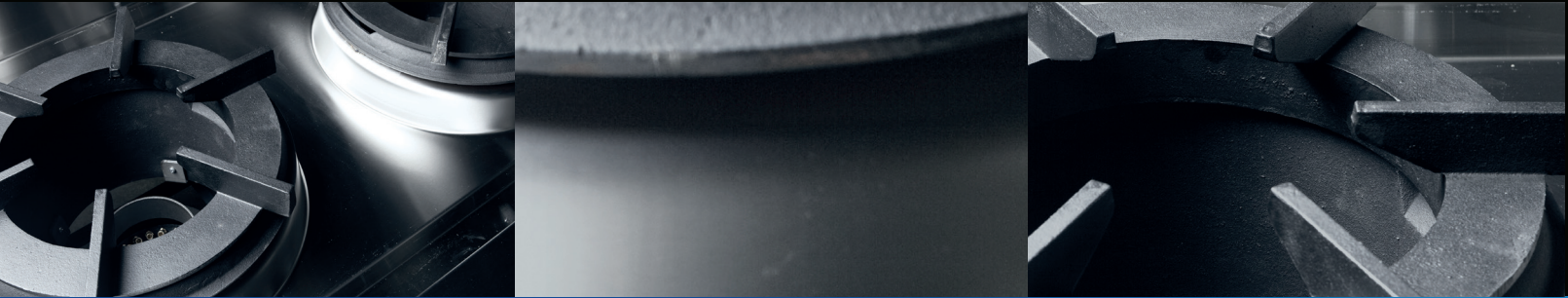
### OPTIONAL:

- Custom made sizes
- Stainless steel construction throughout



### SPECIFICATIONS:

Model	Length	Depth	Height	MJ Rating
UFWWSP-1	650	900	1300	100
UFWWSP-2	1300	900	1300	200
UFWWSPD-1	650	900	1300	100
UFWWSPD-2	1350	900	1300	200







# Wok Cookers

## Waterless Wok Table

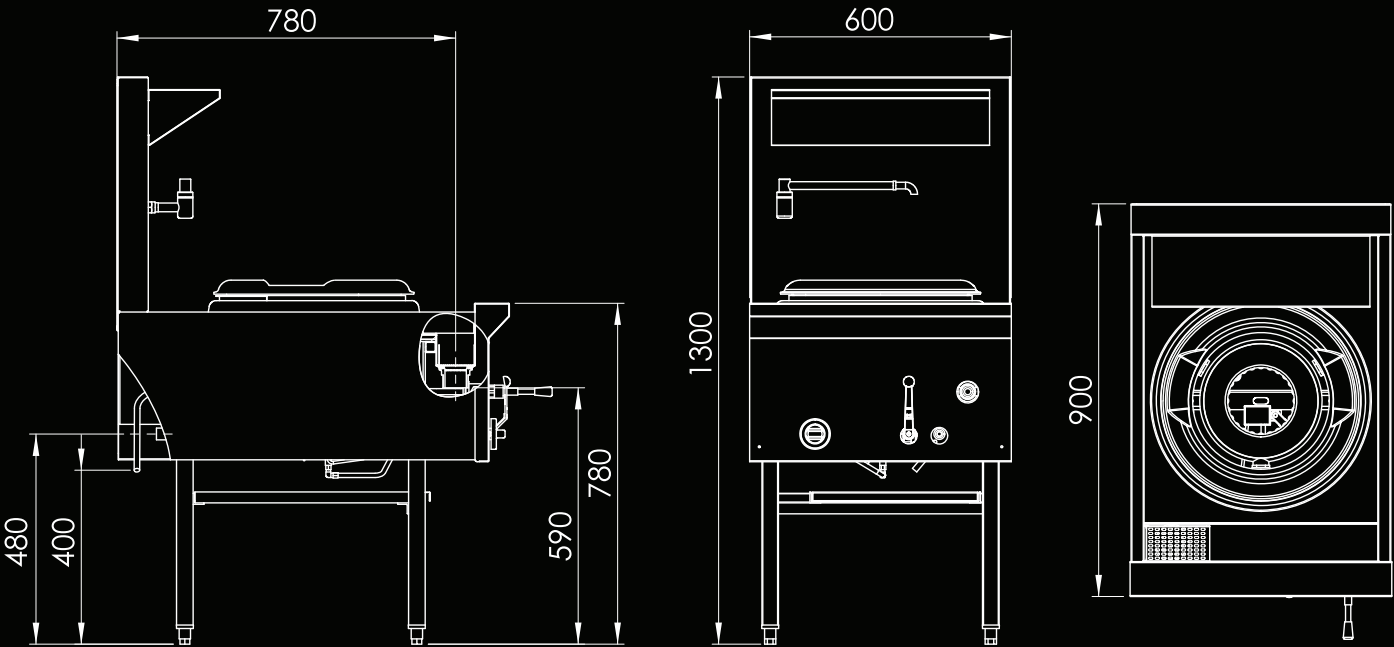
The wok cooking table is seen as the backbone of most Asian restaurant kitchens, and with water conservation continuing to be a significant environmental issue, B&S has designed a new waterless wok cooker range that will not only save you money on your water bill, but will also assist in the conservation of our precious water supplies. Owing to the extreme amount of heat emitted by wok cookers, conventional

appliances require water flowing across the deck of the appliance to cool it down and to prevent the deck from buckling. The new B&S waterless wok range has an air gap located between the ring and the cooking deck eliminating the need for water deck cooling. This ensures that exposed surface temperatures are kept to a minimum and buckling does not occur.



### FEATURES & BENEFITS:

- 304 grade stainless steel used
- Choice of Chimney, Duck Bill or ring burners fitted with flame failure
- Combination of no water deck cooling and timed water flows to the laundry arm ensures a reduction in water consumption, resulting in a decrease in sewerage usage and waste discharge fees
- Pressed top allows for easy cleaning around ring area
- Front waste gutter allows for greater ease in cleaning
- Heavily insulated long skirt unflued cast iron rings eliminates radiant heat.
- Heavy duty steel frame construction throughout
- 1.5mm thick top ensuring prolonged life
- 18 month standard warranty



### SPECIFICATIONS:

Model	Length	Depth	Height	MJ Rating
UFWW-1	600	900	1300	110
UFWW-1SB2	950	900	1300	150
UFWW-2	1200	900	1300	220
UFWW-2SB2	1550	900	1300	260
UFWW-3	1800	900	1300	330
UFWW-3SB2	2150	900	1300	370
UFWWD-1	600	900	1300	110
UFWWD-1SB2	950	900	1300	150
UFWWD-2	1200	900	1300	220
UFWWD-2SB2	1550	900	1300	260
UFWWD-3	1800	900	1300	330
UFWWD-3SB2	2150	900	1300	370







# Wok Cookers

## HI-PAC Wok

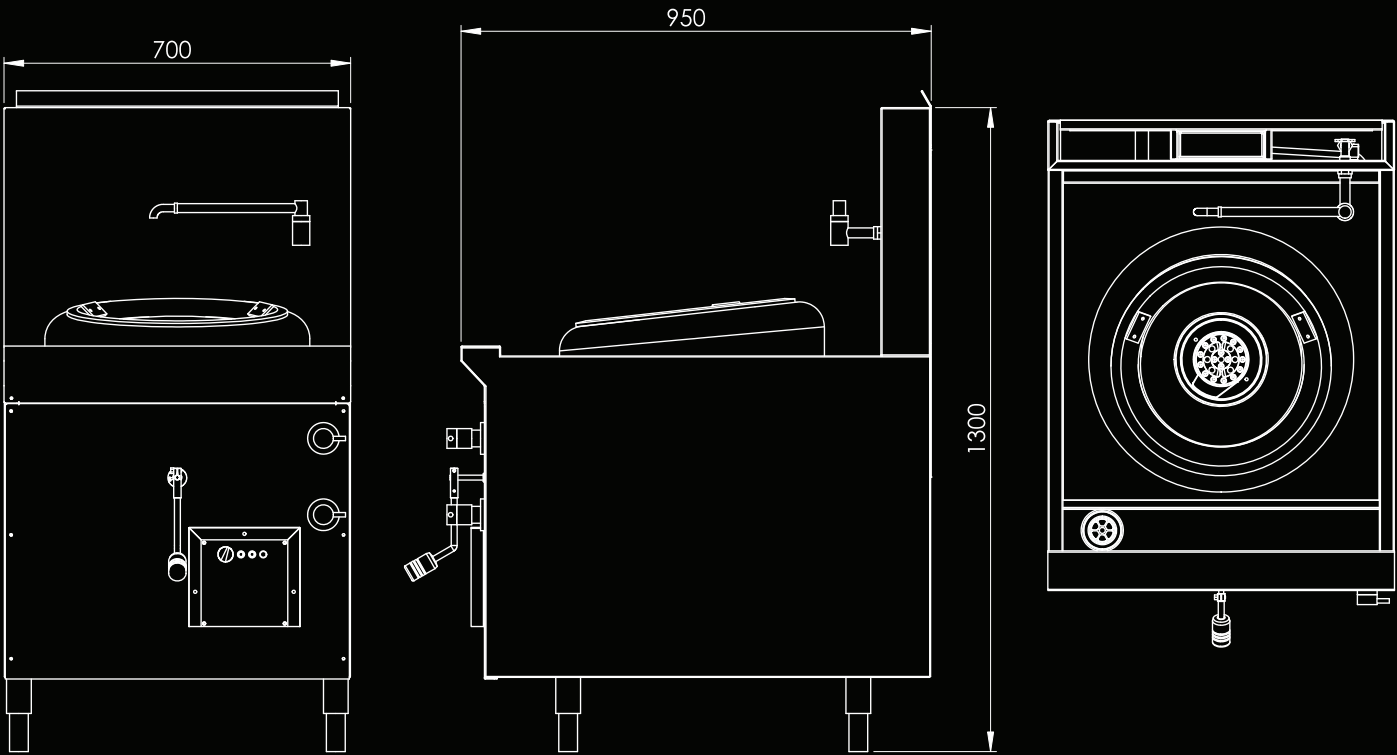
The B&S Hi-Pac wok cooker features the latest technology in gas combustion and are essential for Asian establishments which must meet the demands of high turnover and quick response times. These practical developments significantly reduce cooking time, now making it possible to cook dishes in a wok in 45 seconds. The Hi-Pac cooker is constructed using only quality materials on a heavy duty steel frame designed to prolong the life span of the appliance. Features of this unit include a

ceramic lined heating chamber with a flue system that directs the hot air to a rear pot for boiling water. This model does not require water deck cooling, reducing water consumption and costs. The 140 MJ air-forced burner can be smoothly regulated using the B&S designed lever action brass valve for the desired setting. The control box incorporates flame failure safety device and auto-ignition function, as well as a working status indicator.



### FEATURES & BENEFITS:

- 304 grade stainless steel used
- Powered by a powerful and efficient 140-160MJ air forced burner
- Flame failure safety device and auto ignition function
- Working status indicator
- Ceramic lined wok chamber
- Water tap handles located at the front of the appliance ensuring chef's hands are protected from heat emitted by burner.
- Lever handle gas controls
- Solid steel frame construction throughout to prolong life span of the appliance.
- Deck cooling and telescopic laundry arm



### SPECIFICATIONS:

Model	Length	Depth	Height	MJ Rating
CCF-HP1	800	1000	1300	140
CCF-HP1+1R	1200	1000	1300	140
CCF-HP1+1L	1200	1000	1300	140







EUROPEAN RANGE





# Ovens

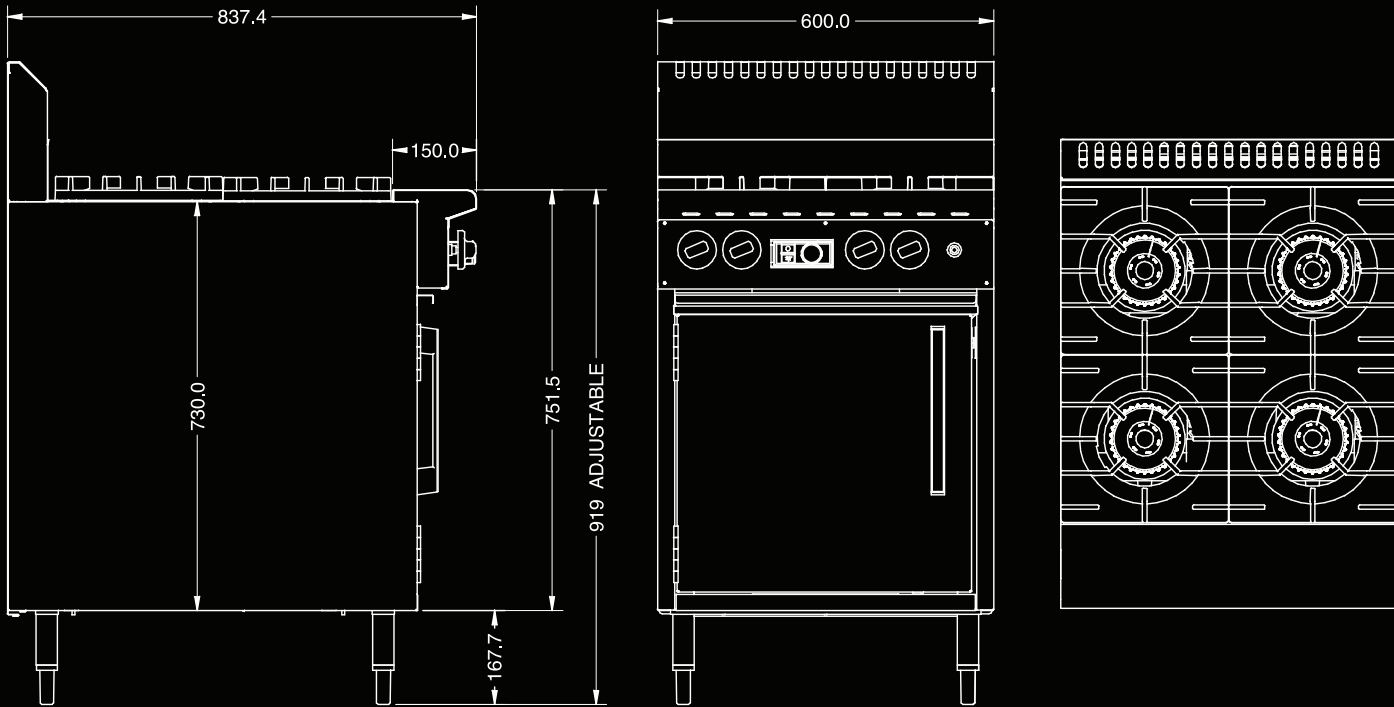
## Standard Ovens

The B&S range of ovens are unique and have been designed to meet the varied demands of kitchens and restaurants. All units are constructed using quality materials on a heavy duty steel frame increasing life span of the appliance. All external surfaces are made of polished stainless steel making them easy to clean. You can rest assured that these units will not only compliment you kitchen but most importantly, they are built to last and easy to use.



### FEATURES & BENEFITS:

- 304 grade stainless steel used
- Heavy duty cast iron trivet
- Combination of 'U' shaped burner and natural convection process allows for even distribution of heat through oven chamber
- Barn doors allows greater access to cooking area
- 30Mj cooktop section burner comes in two pieces for easy cleaning
- Multi-setting gas valve as standard for greater regulation of flame setting
- Easy to clean fat spillage trays
- Heavy duty mild steel frame construction
- 18 month standard warranty



### SPECIFICATIONS:

Model	Length	Depth	Height	MJ Rating
OVS-SB4	600	840	1150	?
OVL-SB6	900	840	1150	?







# Ovens

## Combination Ovens

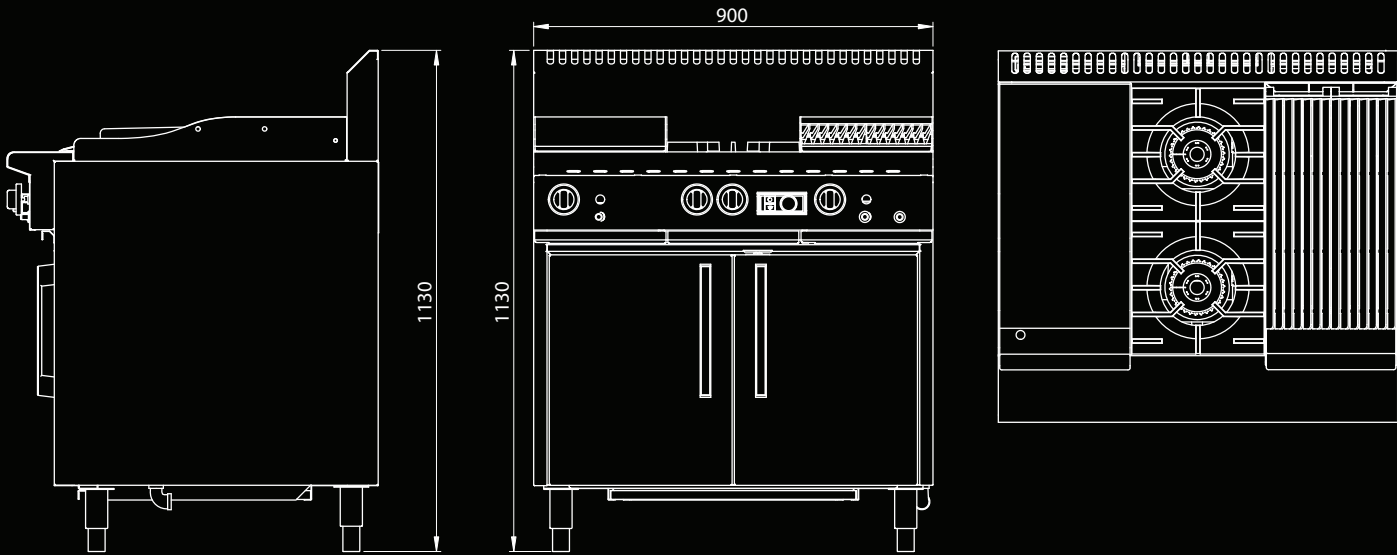
The B&S range of ovens are unique and have been designed to meet the varied demands of kitchens and restaurants. All units are constructed using quality materials on a heavy duty steel frame increasing life span of the appliance. All external surfaces are made of polished stainless steel making them easy to clean. Oven burner cook tops can be combined with both with grill plate and char grill sections. The grill plate cooking surface consists of a nickel plated stainless steel plate

and heated by aeromatic burners, which optimise the transfer of heat uniformly throughout the plate. The char grill cooking surface consists of heavy-duty cast iron grates with special drainage channels that allow for fat to be directed to the grease trough located at the front of the unit. These grates are heated by grilling rocks placed above the 25Mj burners that radiate the heat evenly making it ideal for grilling.



### FEATURES & BENEFITS:

- 304 grade stainless steel used
- Heavy duty cast iron trivet
- Combination of 'U' shaped burner and natural convection process allows for even distribution of heat through oven chamber
- Barn doors allows greater access to cooking area
- 30Mj cook top section burner comes in two pieces for easy cleaning
- Multi-setting gas valve as standard for greater regulation of flame setting
- Easy to clean fat spillage trays
- Non-stick stainless steel nickel coated plate
- Heavy duty cast iron cooking J grates
- Heavy duty mild steel frame construction
- 18 month standard warranty



### SPECIFICATIONS:

Model	Length	Depth	Height	MJ Rating
OV-CGR3-SB2	600	840	1150	94
OV-GRP3-SB2	600	840	1150	111
OV-CGR3-SB4	900	840	1150	172
OV-GRP3-SB4	900	840	1150	173







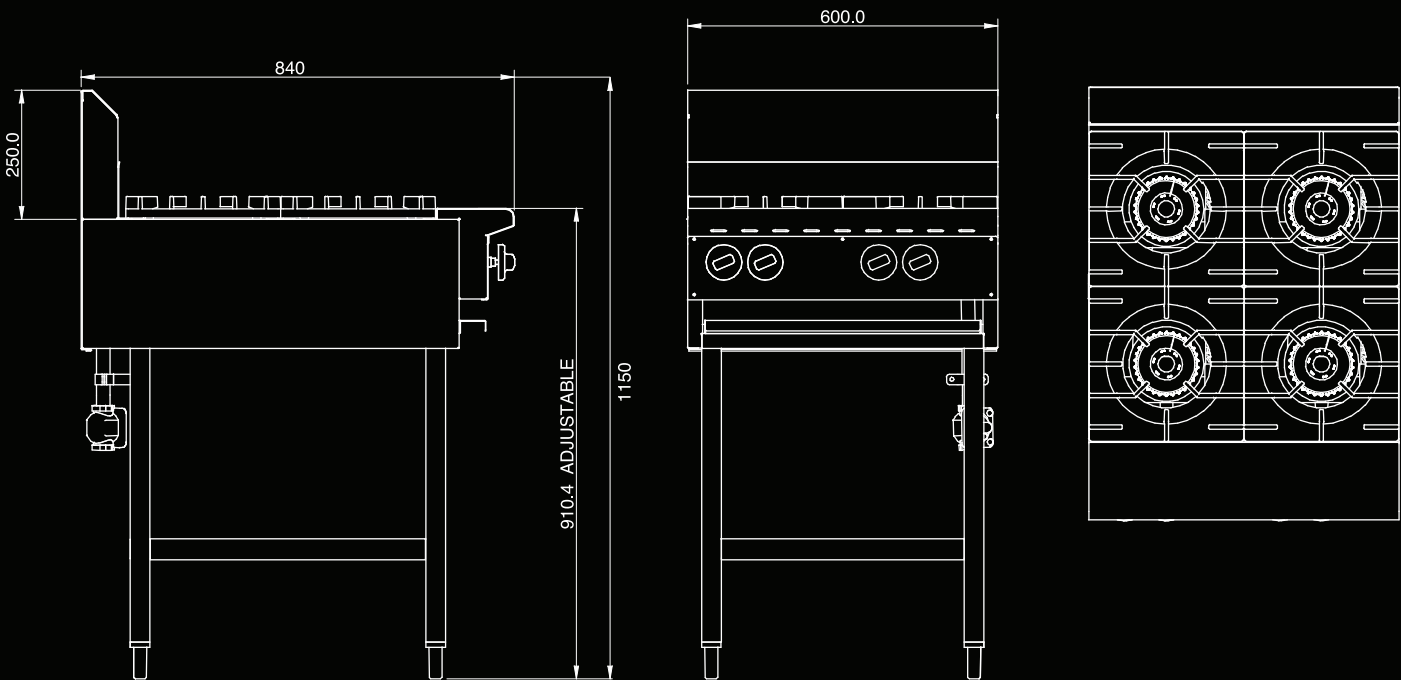
# Boiling Tops

B&S Boiling Tops are manufactured on a solid steel frame, which are built to last. This unit also has an open stand and under shelf, which is ideal for storing cooking utensils. A highly efficient and powerful 30Mj single ring burner is incorporated into the design ensuring requirements of a demanding kitchen are met.



## FEATURES & BENEFITS:

- 304 grade stainless steel used
- Powerful 30Mj per burner
- Two piece burners allow for easy cleaning of food deposits
- Multi-setting gas valve as standard allowing for greater regulation of flame setting
- Heavy duty cast iron trivets
- Open stand with undershelf
- Easy to clean fat spillage tray
- Front access to all components make service easy
- Heavy duty mild steel frame construction
- 18 month warranty



## SPECIFICATIONS:

Model	Length	Depth	Height	MJ Rating
BTS-SB2	300	840	1150	60
BTS-SB4	600	840	1150	120
BTS-SB6	900	840	1150	180
BTS-SB8	1200	840	1150	240







# Boiling Tops Combination Cook Top

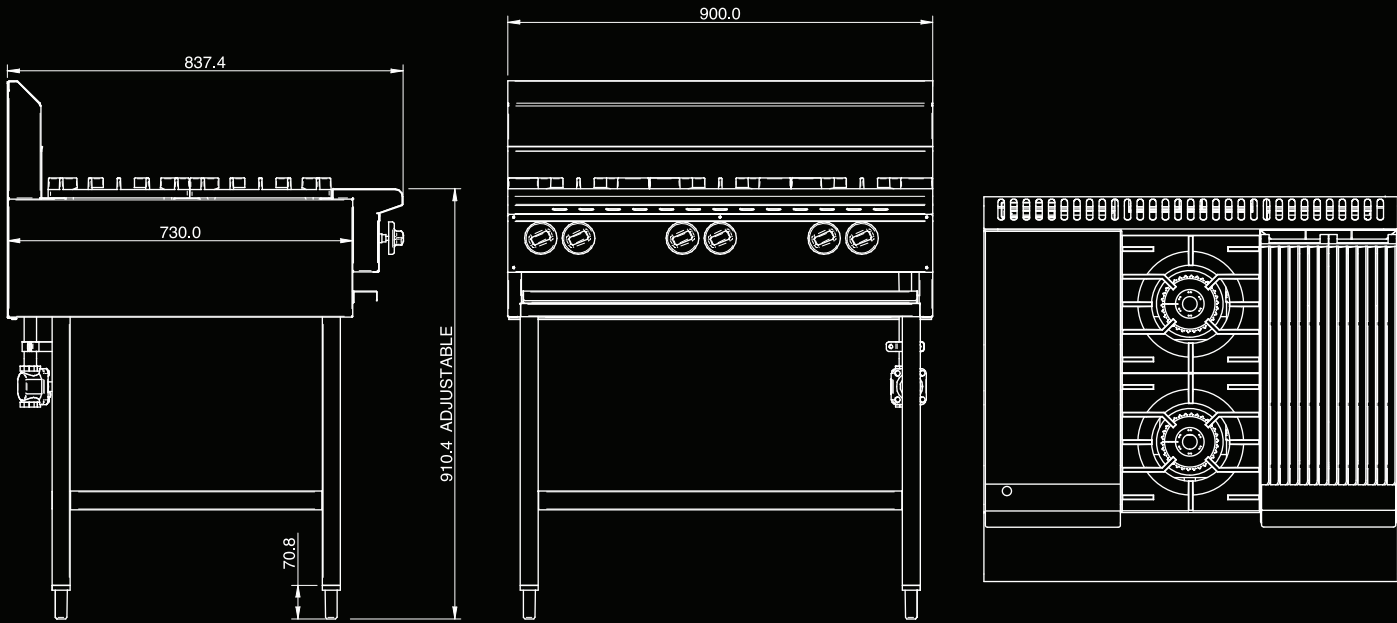
B&S Boiling Tops are manufactured on a solid steel frame, which are built to last. This unit also has an open stand and under shelf, which is ideal for storing cooking utensils. A highly efficient and powerful 30Mj single ring burner is incorporated into the design ensuring requirements of a demanding kitchen are met. Open stand cook tops can be combined with both with grill plate and char grill sections. The grill plate cooking surface consists of a nickel plated stainless steel plate

and heated by aeromatic burners, which optimise the transfer of heat uniformly throughout the plate. The char grill cooking surface consists of heavy-duty cast iron grates with special drainage channels that allow for fat to be directed to the grease trough located at the front of the unit. These grates are heated by grilling rocks placed above the 25Mj burners that radiate the heat evenly making it ideal for grilling.



## FEATURES & BENEFITS:

- 304 grade stainless steel used
- Powerful 30Mj per burner
- Two piece burners allow for easy cleaning of food deposits
- Multi-setting gas valve as standard allowing for greater regulation of flame setting
- Heavy duty cast iron trivets
- Non-stick stainless steel nickel coated plate
- Heavy duty cast iron cooking J grates
- Open stand with under shelf
- Easy to clean fat spillage tray
- Front access to all components make service easy
- Heavy duty mild steel frame construction
- 18 month warranty



## SPECIFICATIONS:

Model	Length	Depth	Height	MJ Rating
CGR3-GRP3	600	840	1150	49
BT-SB2-GRP3	600	840	1150	84
BT-SB2-CGR3	600	840	1150	75
BT-SB4-GRP3	900	840	1150	144
CGR3-GRP6	900	840	1150	73
GRP3-CGR6	900	840	1150	74
CGR3- BT-SB4	900	840	1150	145







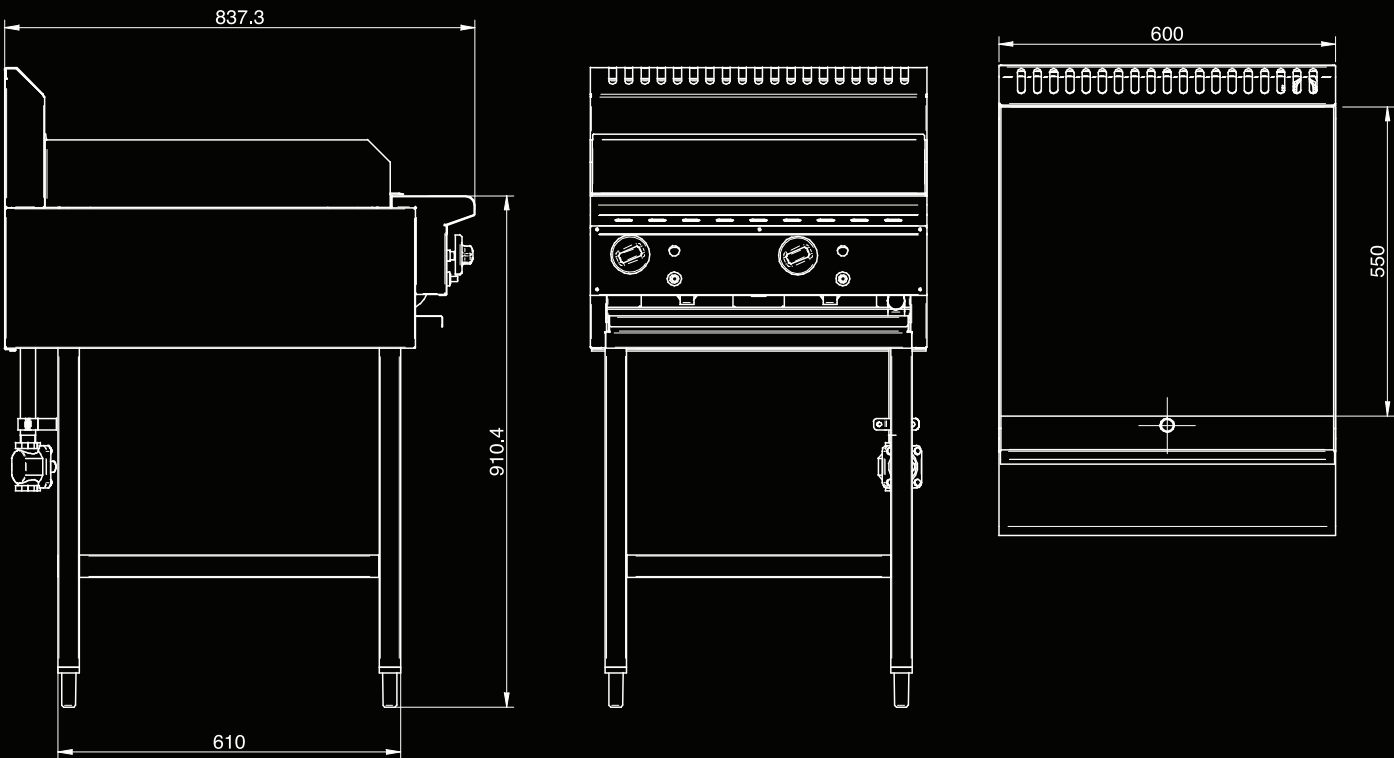
# Grill Plates

The B&S Grill Plate is mounted on an open stand with an under shelf ideal for storing cooking utensils. The cooking surface consists of a nickel plated stainless steel plate and heated by aeromatic burners, which optimise the transfer of heat uniformly throughout the plate. The grill plate series is available in three standard sizes and can be combined with boiling top and char grill sections to form various configurations to suit your cuisine style.



## FEATURES & BENEFITS:

- 304 grade stainless steel used
- Non-stick stainless steel nickel coated plate
- 24Mj per burner
- Piezo ignition and flame failure device
- Open stand with undershelf
- Multi-setting gas valve as standard allowing for greater regulation of flame setting
- Frontal access to all components make service easy
- Easy to clean fat spillage trays
- Heavy duty mild steel frame construction
- 18 month warranty



## SPECIFICATIONS:

Model	Length	Depth	Height	MJ Rating
GRP-3	600	840	1150	24
GRP-6	900	840	1150	48
GRP-9	1200	840	1150	72







# Char grills

The B&S Char Grill is mounted on an open stand with an under shelf ideal for storing cooking utensils. The cooking surface consists of heavy-duty cast iron grates with special drainage channels that allow for fat to be directed to the grease trough located at the front of the unit. These grates are heated by grilling rocks placed above the 25Mj burners that radiate the heat evenly making it ideal for grilling.

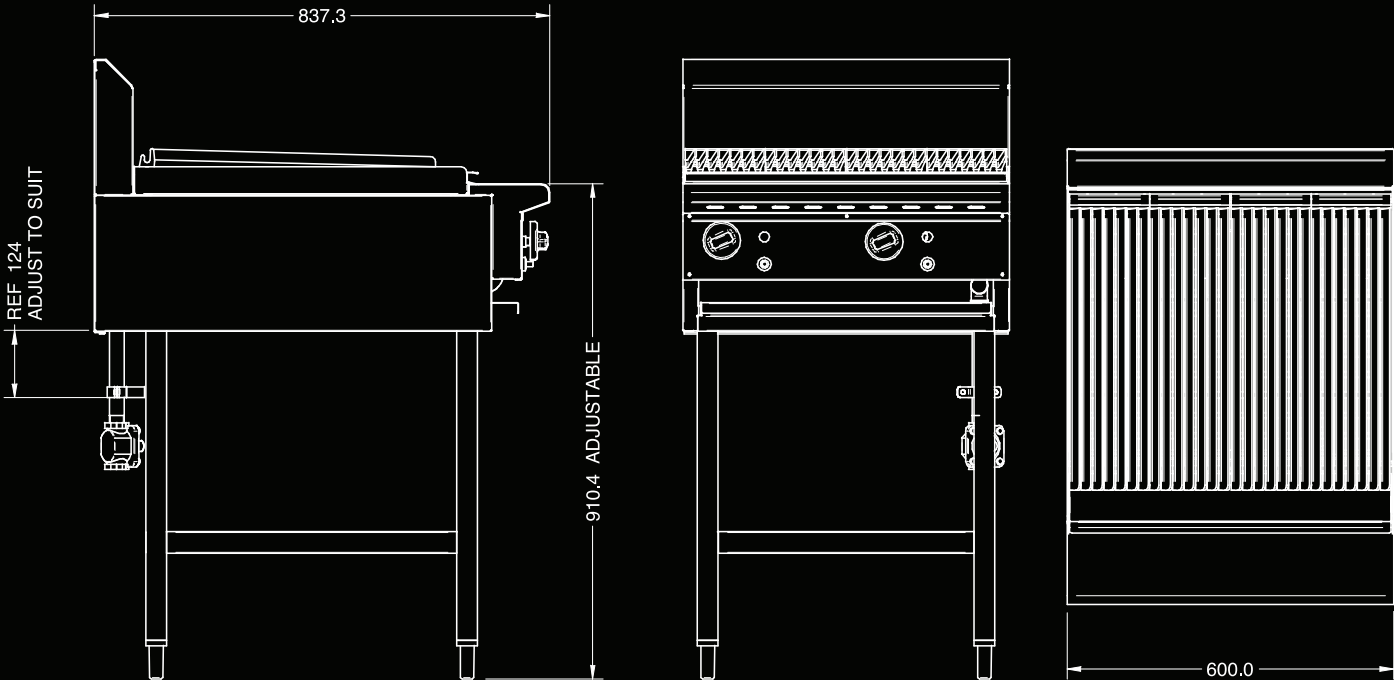
Each burner is fitted with a flame failure safety device, piezo ignition and a multi-setting gas valve allowing for greater regulation of the flame.

Maintenance is made easy with frontal access to all components. The char grill series is available in three standard sizes and can be combined with boiling tops and grill plates to form various configurations to suit your cuisine style.



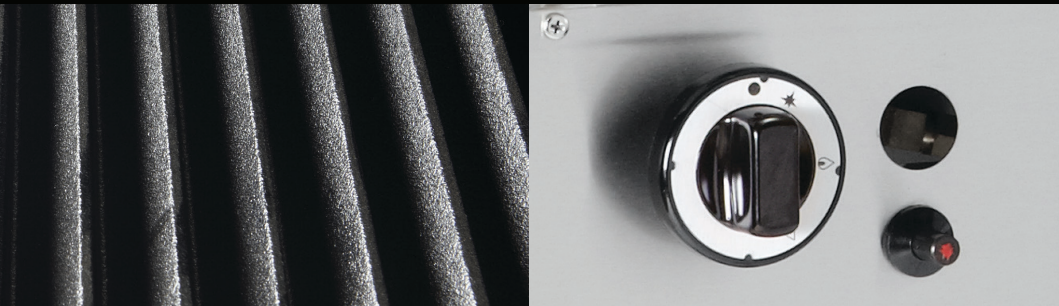
## FEATURES & BENEFITS:

- 304 grade stainless steel used
- Heavy duty cast iron cooking J grates
- 25Mj per burner
- Piezo ignition and flame failure device
- Open stand with under shelf
- Multi-setting gas valve as standard allowing for greater regulation of flame setting
- Frontal access to all components make service easy
- Easy to clean fat spillage trays
- Heavy duty mild steel frame construction
- 18 month warranty



## SPECIFICATIONS:

Model	Length	Depth	Height	MJ Rating
CGR-3	300	840	1150	25
CGR-6	600	840	1150	50
CGR-9	900	840	1150	75







# Turbo Fryers

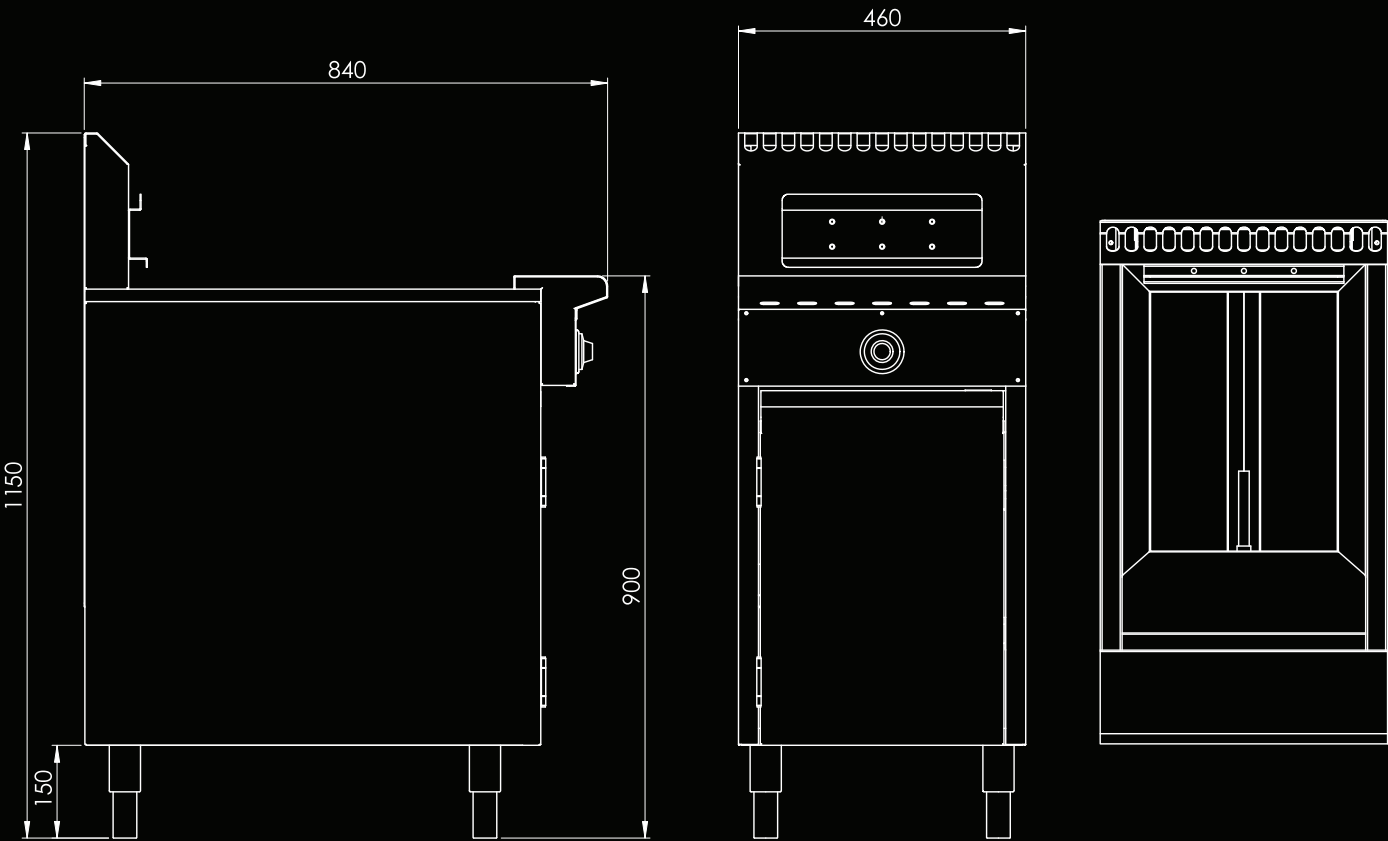
The B&S range of Turbo Fryers have been designed on a cabinet frame the turbo fryer is built with a highly efficient ceramic lined infrared burner which radiates the heat evenly along the pan. Not only does this assist in temperature recovery time but also reduces gas consumption.

Each pan has been designed to maximise oil heat recovery, which is essential during peak periods. The deep cool zone prolongs the life of the oil as any sediment or carbonised food particles fall to the bottom of the pan, ridding impurities from the cooking area of the oil.



## FEATURES & BENEFITS:

- 304 grade stainless steel used
- Oil temperature thermostatically regulated
- Stainless steel constructed pan with centre cool zone
- Over-temperature safety cut-out
- 22 litre oil capacity
- Ceramic lined infra-red burner
- 2mm thick stainless steel pan
- Efficient ceramic lined infrared burner
- Constructed on a solid stainless steel frame
- 18 month standard warranty



## SPECIFICATIONS:

Model	Length	Depth	Height	MJ Rating
TF-461	460	840	1150	80







CUSTOM RANGE



Whilst B&S have over 35 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' agility, knowledge and expertise means there is no kitchen they can't find a solution for.

