



# B+S BLACK SERIES: TF-451

## Single Pan Turbo Fryer

Project: \_\_\_\_\_ Item: \_\_\_\_\_



TF-451

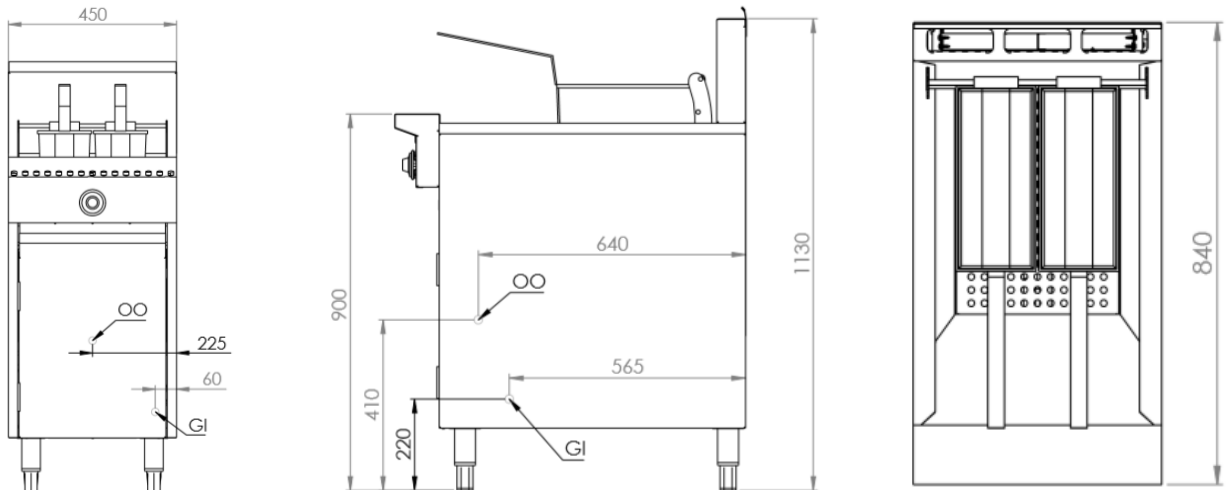
### Standard Features:

- AISI 304 Grade Stainless Steel
- Oil Temperature Thermostatically Regulated
- Stainless steel constructed pan with center cool zone
- Over-Temperature safety cut-out switch
- 21.3 Liter Oil Capacity
- 2mm Thick Stainless Steel Pan
- Efficient Target Burner
- Constructed on a Solid Stainless-Steel Frame
- Flame-Failure Standard
- 18-month warranty

### Options:

- Natural or LP Gas

### Specifications:



MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)	
				NG	LPG
TF-451	450	840	1130	87	87

### Connections:

GAS (GI) (BSP)	WASTE (OO) (BSP)	SUPPLY PRESSURE (kPa)	
		NG	LPG
¾" (M)	1 ¼" (M)	1.0	2.6

- Regulator is included in the unit
- **Must** be installed by an authorised installer

**Due to ongoing Product Development, Product Improvement and Research, B+S Commercial Kitchens reserves the right to alter specification without notice.**



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