



**RANGE**







Our **K+** range is perfect for those seeking food service equipment that's both affordable and of exceptional value.





The K+ Range offers a wide selection of Eastern and Western cooking equipment inspired by our drive to innovate and evolve while working closely with our customers to provide outstanding performance and reliability for years.

The K+ Range embodies B+S Commercial Kitchens' core values of heavy-duty and quality products at affordable prices.

K+ is perfect for those seeking food service equipment that's of exceptional value. You can be confident that you're investing in equipment that delivers reliable performance without sacrificing quality.



*Click or scan QR code to view the complete K+ Range.*

K+ Range – where performance meets value







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### **Asian Cuisine**

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“THE BACKBONE  
OF EVERY WESTERN  
KITCHEN IS A STRONG  
AND RELIABLE OVEN  
RANGE.”





Z

## Oven Range

The K+ Oven Range is equipped with powerful 30-megajoule open burners, ideal for fast cooking and efficient pan work. Each open burner can be updated with an optional **pilot light** feature, enhancing both convenience and safety for users. Additionally, a new **spillage bowl** can be added to make cleaning underneath the burners easier. The range includes a full-length, removable stainless-steel drip tray located beneath the burners, designed to catch any excess crumbs as a standard feature.

The heavy-duty oven range is designed for the busiest restaurants.

The oven base is fitted with a 6mm solid steel base plate, providing even heat throughout the oven to maintain oven temperature during busy service periods. The oven is rated at 29 megajoules with a temperature range of 60°C to 260°C.



Click or scan QR code  
for further information.



KOV-SB4

Options – Please refer to the Equipment Summary page 26 for all product options.

| Single Open Burner (SB)                 | 4 (600mm) | 6 (900mm) | 8 (1200mm) |
|---|-----------|-----------|------------|
| Pilot light — per open burner (PLT)     | ✓         | ✓         | ✓          |
| Spillage Bowl - per two burners (SPB)   | ✓         | ✓         | ✓          |
| Non-swivel rear castors set of two (CS) | ✓         | ✓         | ✓          |





KOV-SB6-CBR3

8

## Combination Ovens

The K+ Combination Ovens are an excellent choice for environments with limited space. They are ideal for cafés, bars, small restaurants, and diners. By combining boiling tops with grill plates or char broilers, these ovens offer versatile options to meet your menu requirements.

The boiling tops feature powerful 30-megajoule open burners, perfect for quick cooking and efficient pan work. Each burner can be equipped with an optional **pilot light** for added convenience and safety. Furthermore, a new **spillage bowl** can be installed to simplify cleaning underneath the burners. The range also includes a full-length, removable stainless-steel

drip tray beneath the burners, designed to catch any excess crumbs as a standard feature.

The grill plate and char broiler options are heavy-duty and specifically designed for the combination oven range, ensuring reliable performance even during peak kitchen hours.

The oven base is constructed with a 6mm solid steel base plate, providing even heat distribution to maintain temperature during busy service periods. The oven is rated at 29 megajoules, with a temperature range of 60°C to 260°C.

**Combinations can be switched from left to right.**



Click or scan QR code  
for further information.

**Options – Please refer to the Equipment Summary page 26 for all product options.**

| Single Open Burner (SB)                 | 2 (300mm) | 4 (600mm) | 6 (900mm) |
|---|-----------|-----------|-----------|
| Grill Plate (GRP)                       | 300mm     | 600mm     | 900mm     |
| Char Broiler (CBR) [Radiant]            | 300mm     | N/A       | N/A       |
| Pilot light – per open burner (PLT)     | ✓         | ✓         | ✓         |
| Spillage Bowl - per two burners (SPB)   | ✓         | ✓         | ✓         |
| Non-swivel rear castors set of two (CS) | ✗         | ✓         | ✓         |





KOV-GRP6



KOV-SB4-GRP3





KBT-SB4

KBT-SB6

## Boiling Top Range

The K+ Boiling Top Range is equipped with powerful 30-megajoule open burners, ideal for fast cooking and efficient pan work. Each open burner can be updated with an optional **pilot light** feature, enhancing both convenience and safety for users. Additionally, a new **spillage bowl** can be added to make cleaning underneath the burners easier. The range includes a full-length, removable stainless-steel drip tray located beneath the burners, designed to catch any excess crumbs as a standard feature.

1. The heavy-duty modular construction ensures ease of cleaning and years of reliability.
2. All boiling tops are available as bench mount options, allowing refrigeration underneath.



KBT-SB2-BM (bench mounted unit)



Click or scan the QR code for further information.

**Options – Please refer to the Equipment Summary page 26 for all product options.**

| Single Open Burner (SB)                 | 2 (300mm) | 4 (600mm) | 6 (900mm) | 8 (1200mm) |
|---|-----------|-----------|-----------|------------|
| Pilot light — per open burner (PLT)     | ✓         | ✓         | ✓         | ✓          |
| Spillage Bowl - per two burners (SPB)   | ✓         | ✓         | ✓         | ✓          |
| Non-swivel rear castors set of two (CS) | x         | ✓         | ✓         | ✓          |





## Combination Boiling Tops

The K+ Combination Boiling Tops are an ideal solution when you need two pieces of equipment but only have space for one. They offer maximum flexibility and efficiency by allowing you to integrate two, four, or six open burner boiling tops with either a grill plate or a char broiler. For even more choice, units are available that feature a combination of a grill plate and a char broiler.

1. The heavy-duty modular construction ensures ease of cleaning and years of reliability.
2. All combination boiling tops are available as bench mount options, allowing refrigeration underneath.

Combinations can be switched from left to right.



*KBT-GRP3-CBR3-BM (bench mounted unit)*



*Click or scan the QR code for further information.*

Options – Please refer to the Equipment Summary page 27 for all product options.

| Single Open Burner (SB)                 | 2 (300mm) | 4 (600mm) | 6 (900mm) |
|---|-----------|-----------|-----------|
| Grill Plate (GRP)                       | 300mm     | 600mm     | 900mm     |
| Char Broiler (CBR) [Radiant]            | 300mm     | 600mm     | N/A       |
| Pilot light — per open burner (PLT)     | ✓         | ✓         | ✓         |
| Spillage Bowl - per two burners (SPB)   | ✓         | ✓         | ✓         |
| Non-swivel rear castors set of two (CS) | ✗         | ✓         | ✓         |





KGRP-6

KCBR-9

## Grilling and Broiling

The aroma and taste of perfectly cooked meat is mouth-watering. Grill chefs know the importance of a Grill Plate and a Char Broiler. The equipment must cook quickly and evenly under load. The K+ range offers a wide range of products to fit the bill.

1. The heavy-duty modular construction ensures ease of cleaning and years of reliability.
2. All grills and broilers are available as bench mount options, allowing refrigeration underneath.



KGRP-3-BM (bench mounted unit)



KCBR-6-BM (bench mounted unit)

Grill Plate



Char Broiler



Click or scan the QR code  
for further information.

**Options – Please refer to the Equipment Summary page 28 for all product options.**

|   |       |       |       |        |
|---|-------|-------|-------|--------|
| Grill Plate (GRP)                       | 300mm | 600mm | 900mm | 1200mm |
| Char Broiler (CBR) [Radiant]            | 300mm | 600mm | 900mm | 1200mm |
| Non-swivel rear castors set of two (CS) | x     | ✓     | ✓     | ✓      |



KTF-451 (single pan)

KTF-601 (wide body)

## Fryer Range

Our gas fryers are perfect for modern restaurant menus. The K+ Fryer Range offers full & split pot fryers for those wanting flexibility in tight kitchen spaces. Our fryers are open pot designs for easy cleaning and have a deep cold zone to extend oil life. The heavy-duty modular construction ensures ease of cleaning and years of reliability.

| ACCESSORIES                                | CODE         |
|--|--------------|
| Non-swivel castors [set of 2]              | C5           |
| Fryer basket [replacement sold separately] | H0064        |
| Joining/Capping strip                      | TFJS         |
| Lid/Night cover - KTF-451S                 | KA0535.01.02 |
| Lid/Night cover - KTF-451                  | VA0535.03    |
| Side wing - Left                           | KTFSWL       |
| Side wing - Right                          | KTFSWR       |
| Fish plate - KTF-451                       | KP0536.01    |



Click or scan the QR code for further information.

Options - Please refer to the Equipment Summary page 28 for all product options.









## Pasta Cooker Range

The K+ Pasta Cooker Range is designed for rapidly boiling water and maintaining temperature during your busiest periods. The marine grade stainless-steel pot is standard on **ALL** B+S pasta cookers, noodle cookers and soup warmers. Our rapid recovery burner system is designed to deliver consistent al dente pasta time after time. The unique open pot design ensures maximum heat is delivered into the cooking zone for perfect results.



*Click or scan the QR code for further information.*

**Options – Please refer to the Equipment Summary page 29 for all product options.**

| ACCESSORIES                                | CODE   |
|--|--------|
| Side wing – Left                           | NCSWL  |
| Side wing – Right                          | NCSWR  |
| Pasta basket [replacement sold separately] | PCBAS  |
| Joining/Capping strip                      | NCPCJS |





## Noodle Cookers/Soup Warmers/Cheung Fun

The K+ Noodle Cooker, Soup Warmers and Cheung Fun are designed for rapidly boiling water and maintaining temperature during your busiest periods. The marine grade stainless-steel pot is standard on **ALL** B+S noodle cookers, pasta cookers and soup warmers. Our rapid recovery burner system is designed to deliver perfectly cooked noodles time after time. The unique open pot design ensures maximum heat is delivered into the cooking zone for flawless results.



*Click or scan the QR code  
for further information.*

**Options – Please refer to the Equipment Summary page 29 for all product options.**

| ACCESSORIES  | CODE   |
|--|--------|
| Side Wing – Left                                     | NCSWL  |
| Side Wing – Right                                    | NCSWR  |
| Noodle cooker basket [replacement sold separately]   | NCBAS  |
| Noodle cooker insert 6 [replacement sold separately] | NCINS6 |
| Joining/Capping strip                                | NCPCJS |



KYCJSF-1HE

## Heat Exchange Steamer

The K+ Heat Exchange Steamer is perfect for high-demand kitchens. It has an automatic refill and drain, overheat tank protection, and uses B+S waterless technology, all of which ensure maximum safety during operation. It is ideal for yum cha and dumplings cooked in bamboo baskets or multi-level steam racks.



*Click or scan the QR code  
for further information.*

**Options – Please refer to the Equipment Summary page 29 for all product options.**

| ACCESSORIES          | CODE  |
|----------------------|-------|
| 7 Hole steamer plate | YCJSP |







KYCJSF-1

## Pot Steamer

The K+ Pot Steamer uses B+S waterless technology and is perfect for yum cha, dumplings cooked in bamboo baskets or multi-level steam racks. For bulk cooking of noodles or vegetables, remove the steamer insert lid and use the 64-litre tank as a large boiling water stock pot.



*Click or scan the QR code for further information.*

**Options – Please refer to the Equipment Summary page 29 for all product options.**

| ACCESSORIES          | CODE     |
|----------------------|----------|
| Water pot            | YCJSFPOT |
| 7 Hole steamer plate | YCJSP    |



## Waterless Wok Tables

The high-performance K+ Wok Tables deliver quick and efficient heat for the perfect stir fry. **ALL** B+S wok tables use waterless technology.

Available in either Chimney Burner for fast stir fry or Duckbill Burner for fried rice and noodle dishes.



For more flexibility in the kitchen, customise your wok table with a LHS or RHS two burner boiling top wok attachment.

KAWBT-SB2L + KAWBT-SB2R



UFWWK-2



UFWWK-3

**Options – Please refer to the Equipment Summary page 30 for all product options.**

| ACCESSORIES                                 | CODE    |
|---|---------|
| Side wing - Left                            | BUFWSWL |
| Side wing - Right                           | BUFWSWR |
| Joining/Capping strip                       | UFWJS   |
| Clip-on sauce wok prep table                | UFWPT   |
| Wok holder/support                          | WKH     |
| Pilot light — per open burner (Boiling Top) | PLT     |



Click or scan the QR code for further information.



**SUZIE Q**  
苏西饭店  
MODERN CHINESE FOOD



247 CHAPEL ST — PRANRAN ST  
**SUZIEQ MELBOURNE**







UFWWSPK-1

## Waterless Stock Pot Cooker

The K+ Stock Pot Cooker offer flexibility and customisation with the option of either Chimney or Duckbill Burners. **ALL** B+S stock pot cookers use waterless technology.

**Chimney Burner:** used to bring to the boil and reduce stock rapidly.

**Duckbill Burner:** provides accuracy and flexibility with more precise flame control, allowing you also to simmer.



*Click or scan the QR code for further information.*

**Options – Please refer to the Equipment Summary page 30 for all product options.**

| ACCESSORIES           | CODE    |
|-----------------------|---------|
| Joining/Capping strip | UFWJS   |
| Side Wing – Left      | BUFWSWL |
| Side Wing – Right     | BUFWSWR |

*Exclusive to K+*



CSPK-1

*Exclusive to K+*



CSPK-1L

## Standalone Stock Pot Cookers

The K+ traditional Standalone Stock Pot Cookers come with duckbill burners, ideal for quick boiling and simmering.

The duckbill burner allows you to simmer for hours to achieve the perfect stock slowly.



*Click or scan the QR code  
for further information.*

**Options – Please refer to the Equipment Summary page 30 for all product options.**





### Triple-Deck Steamers

The K+ range offers two sizes of Triple-Deck Steamers used for quickly steaming seafood, rice, vegetables and dumplings. Each steam chamber can be closed off during slow service times.

- DSK-3S – 600mm wide
- DSK-3L – 900mm wide



Click or scan the QR code for further information.

Options – Please refer to the Equipment Summary page 31 for all product options.

| ACCESSORIES                                      | CODE       |
|--|------------|
| Tray with supports [replacement sold separately] | DSK-3 Tray |
| Tray with supports [replacement sold separately] | DSK3S Tray |
| Water filter                                     | WP0076     |

*Exclusive to K+*



DR-800

25

## Duck Ovens

The K+ Duck Ovens are ideal when cooking a duck perfectly. Thanks to our burner design and rocks, it is designed to spread and distribute heat throughout the oven evenly. The stones help to improve efficiency and add flavour to your perfectly cooked, moist duck.



*Click or scan the QR code for further information.*

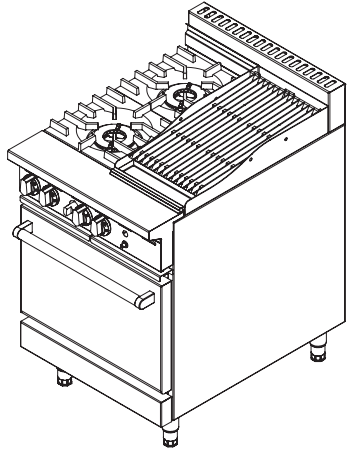
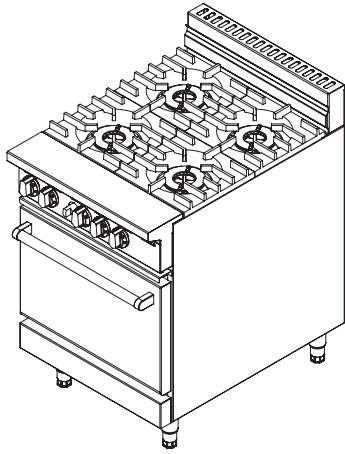
**Options – Please refer to the Equipment Summary page 31 for all product options.**

### ACCESSORIES

### CODE

|                                     |          |
|-------------------------------------|----------|
| Duck oven grate & holder with rocks | P6050.01 |
|-------------------------------------|----------|





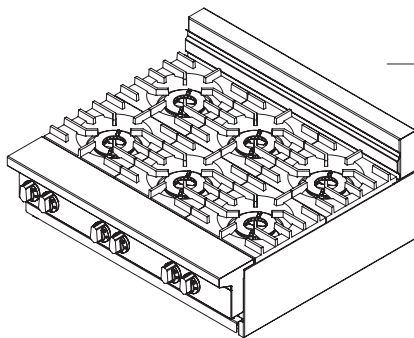
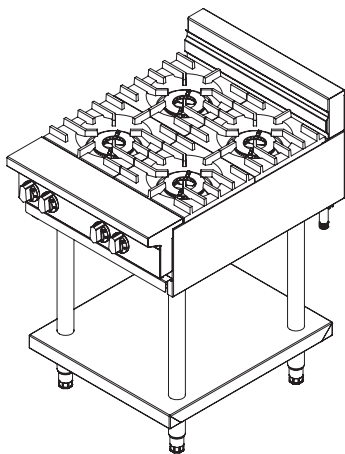
| KOV<br>Standard &<br>Combination<br>Ovens | Model        | Length | Depth | Height | Gas Consumption* |     |
|---|--------------|--------|-------|--------|------------------|-----|
|   |              | (mm)   | (mm)  | (mm)   | NG               | LPG |
|   | KOV-SB4      | 600    | 840   | 1030   | 149              | 128 |
|   | KOV-SB6      | 900    | 840   | 1030   | 209              | 178 |
|   | KOV-SB8      | 1200   | 840   | 1030   | 269              | 228 |
|   | KOV-SB2-CBR3 | 600    | 840   | 1030   | 123              | 108 |
|   | KOV-SB2-GRP3 | 600    | 840   | 1030   | 111              | 100 |
|   | KOV-GRP6     | 600    | 840   | 1030   | 73               | 72  |
|   | KOV-GRP9     | 900    | 840   | 1030   | 95               | 94  |
|   | KOV-SB4-GRP3 | 900    | 840   | 1030   | 171              | 150 |
|   | KOV-SB2-GRP6 | 900    | 840   | 1030   | 133              | 122 |
|   | KOV-SB4-CBR3 | 900    | 840   | 1030   | 183              | 158 |
|   | KOV-SB6-GRP3 | 1200   | 840   | 1030   | 231              | 200 |
|   | KOV-SB6-CBR3 | 1200   | 840   | 1030   | 243              | 208 |

SB: Single Open Burner

GRP: Grill Plate

CBR: Char Broiler

Options: PLT: Pilot light – per open burner / SPB: Spillage Bowl – per two burners



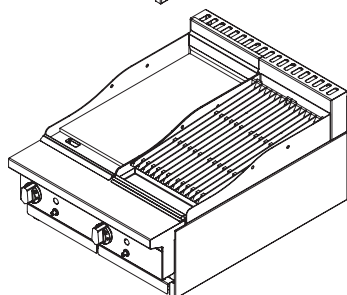
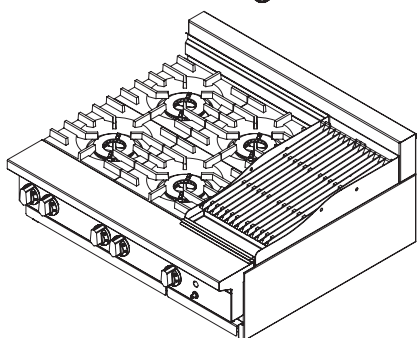
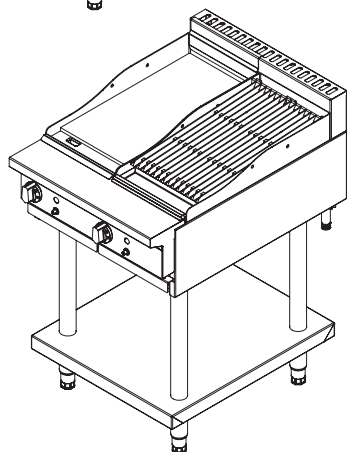
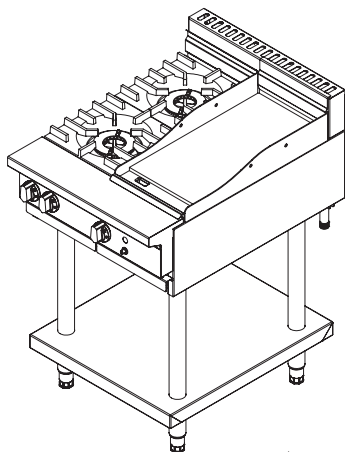
| KBT<br>Boiling Tops | Model     | Length | Depth | Height | Gas Consumption* |     |
|---------------------|-----------|--------|-------|--------|------------------|-----|
|                     |           | (mm)   | (mm)  | (mm)   | NG               | LPG |
|                     | KBT-SB2   | 300    | 840   | 1030   | 60               | 50  |
|                     | KBT-SB4   | 600    | 840   | 1030   | 120              | 100 |
|                     | KBT-SB6   | 900    | 840   | 1030   | 180              | 150 |
|                     | KBT-SB8   | 1200   | 840   | 1030   | 240              | 200 |
|                     | KBT-SB2BM | 300    | 840   | 425    | 60               | 50  |
|                     | KBT-SB4BM | 600    | 840   | 425    | 120              | 100 |
|                     | KBT-SB6BM | 900    | 840   | 425    | 180              | 150 |
|                     | KBT-SB8BM | 1200   | 840   | 425    | 240              | 200 |

SB: Single Open Burner

BM: Bench Mounted

Options: PLT: Pilot light – per open burner / SPB: Spillage Bowl – per two burners

\*All Gas consumption is in Mj/h

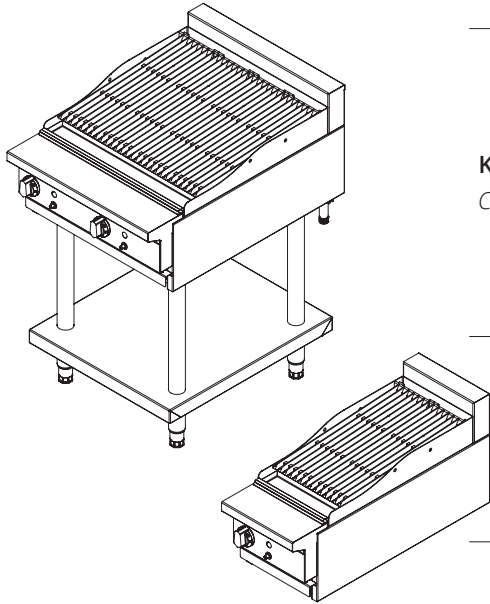


| KBT<br>Combination<br>Boiling Tops | Model           | Length<br>(mm) | Depth<br>(mm) | Height<br>(mm) | Gas Consumption* |     |
|------------------------------------|-----------------|----------------|---------------|----------------|------------------|-----|
|                                    |                 |                |               |                | NG               | LPG |
|                                    | KBT-SB2-GRP3    | 600            | 840           | 1030           | 82               | 72  |
|                                    | KBT-SB2-CBR3    | 600            | 840           | 1030           | 94               | 80  |
|                                    | KBT-GRP3-CBR3   | 600            | 840           | 1030           | 56               | 52  |
|                                    | KBT-SB2-GRP6    | 900            | 840           | 1030           | 104              | 94  |
|                                    | KBT-SB2-CBR6    | 900            | 840           | 1030           | 128              | 110 |
|                                    | KBT-SB4-GRP3    | 900            | 840           | 1030           | 142              | 122 |
|                                    | KBT-SB4-CBR3    | 900            | 840           | 1030           | 154              | 150 |
|                                    | KBT-GRP6-CBR3   | 900            | 840           | 1030           | 78               | 74  |
|                                    | KBT-SB4-GRP6    | 1200           | 840           | 1030           | 164              | 144 |
|                                    | KBT-SB4-CBR6    | 1200           | 840           | 1030           | 188              | 160 |
|                                    | KBT-GRP9-CBR3   | 1200           | 840           | 1030           | 100              | 96  |
|                                    | KBT-GRP6-CBR6   | 1200           | 840           | 1030           | 112              | 104 |
|                                    | KBT-SB6-GRP3    | 1200           | 840           | 1030           | 202              | 172 |
|                                    | KBT-SB6-CBR3    | 1200           | 840           | 1030           | 214              | 180 |
|                                    | KBT-SB2-GRP3BM  | 600            | 840           | 425            | 82               | 72  |
|                                    | KBT-SB2-CBR3BM  | 600            | 840           | 425            | 94               | 80  |
|                                    | KBT-GRP3-CBR3BM | 600            | 840           | 425            | 56               | 52  |
|                                    | KBT-SB2-GRP6BM  | 900            | 840           | 425            | 104              | 94  |
|                                    | KBT-SB4-GRP3BM  | 900            | 840           | 425            | 142              | 122 |
|                                    | KBT-SB2-CBR6BM  | 900            | 840           | 425            | 128              | 110 |
|                                    | KBT-SB4-CBR3BM  | 900            | 840           | 425            | 154              | 150 |
|                                    | KBT-GRP6-CBR3BM | 900            | 840           | 425            | 78               | 74  |
|                                    | KBT-SB6-CBR3BM  | 1200           | 840           | 425            | 214              | 180 |
|                                    | KBT-SB4-CBR6BM  | 1200           | 840           | 425            | 188              | 160 |
|                                    | KBT-GRP9-CBR3BM | 1200           | 840           | 425            | 100              | 96  |
|                                    | KBT-GRP6-CBR6BM | 1200           | 840           | 425            | 112              | 104 |
|                                    | KBT-SB6-GRP3BM  | 1200           | 840           | 425            | 202              | 172 |
|                                    | KBT-SB4-GRP6BM  | 1200           | 840           | 425            | 164              | 144 |

SB: Single Open Burner    GRP: Grill Plate    CBR: Char Broiler    BM: Bench Mounted

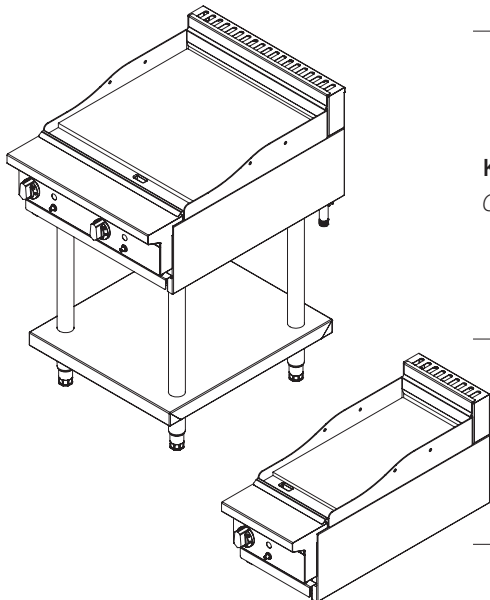
Options: PLT: Pilot light – per open burner / SPB: Spillage Bowl – per two burners





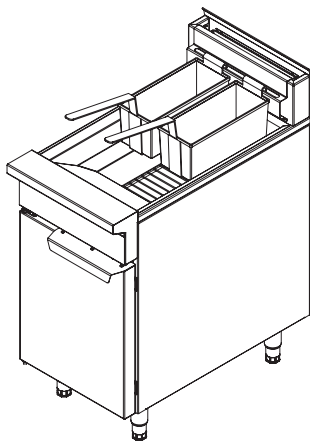
|                                     | Model     | Length | Depth | Height | Gas Consumption* |     |
|-------------------------------------|-----------|--------|-------|--------|------------------|-----|
|                                     |           | (mm)   | (mm)  | (mm)   | NG               | LPG |
| <b>KCBR</b><br><i>Char Broilers</i> | KCBR-3    | 300    | 840   | 1030   | 34               | 30  |
|                                     | KCBR-6    | 600    | 840   | 1030   | 68               | 60  |
|                                     | KCBR-9    | 900    | 840   | 1030   | 102              | 90  |
|                                     | KCBR-12   | 1200   | 840   | 1030   | 136              | 120 |
|                                     | KCBR-3BM  | 300    | 840   | 425    | 34               | 30  |
|                                     | KCBR-6BM  | 600    | 840   | 425    | 68               | 60  |
|                                     | KCBR-9BM  | 900    | 840   | 425    | 102              | 90  |
|                                     | KCBR-12BM | 1200   | 840   | 425    | 136              | 120 |

BM: Bench Mounted



|                                    | Model     | Length | Depth | Height | Gas Consumption* |     |
|------------------------------------|-----------|--------|-------|--------|------------------|-----|
|                                    |           | (mm)   | (mm)  | (mm)   | NG               | LPG |
| <b>KGRP</b><br><i>Grill Plates</i> | KGRP-3    | 300    | 840   | 1030   | 22               | 22  |
|                                    | KGRP-6    | 600    | 840   | 1030   | 44               | 44  |
|                                    | KGRP-9    | 900    | 840   | 1030   | 66               | 66  |
|                                    | KGRP-12   | 1200   | 840   | 1030   | 88               | 88  |
|                                    | KGRP-3BM  | 300    | 840   | 425    | 22               | 22  |
|                                    | KGRP-6BM  | 600    | 840   | 425    | 44               | 44  |
|                                    | KGRP-9BM  | 900    | 840   | 425    | 66               | 66  |
|                                    | KGRP-12BM | 1200   | 840   | 425    | 88               | 88  |

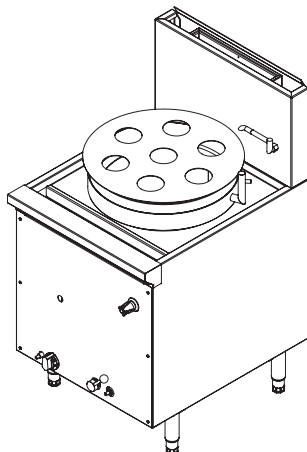
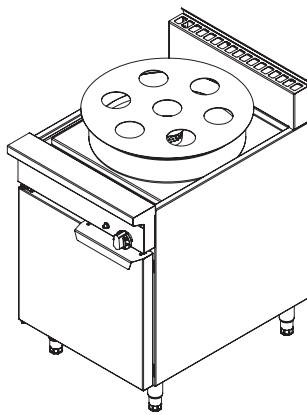
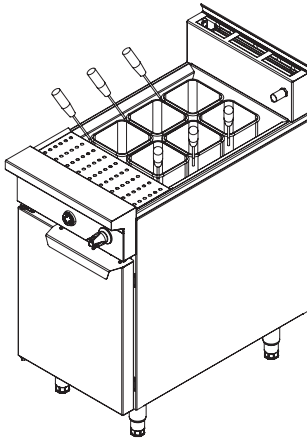
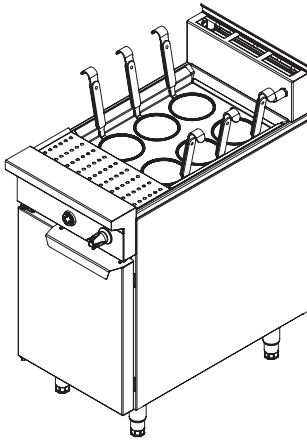
BM: Bench Mounted



|                                   | Model    | Length | Depth | Height | Gas Consumption* |      |
|-----------------------------------|----------|--------|-------|--------|------------------|------|
|                                   |          | (mm)   | (mm)  | (mm)   | NG               | LPG  |
| <b>KTF</b><br><i>Turbo Fryers</i> | KTF-451  | 450    | 840   | 1030   | 86.6             | 86.6 |
|                                   | KTF-451S | 450    | 840   | 1030   | 76               | 76   |
|                                   | KTF-601  | 600    | 840   | 1030   | 110              | 105  |

S: Split Pan

\*All Gas consumption is in Mj/h



| KNC/KPC<br><i>Noodle /Pasta<br/>Cookers +<br/>Soup Warmers</i> | Model   | Length | Depth | Height | Gas Consumption* |     |
|--|---------|--------|-------|--------|------------------|-----|
|  |         | (mm)   | (mm)  | (mm)   | NG               | LPG |
|  | KNC-6   | 450    | 840   | 1030   | 70               | 75  |
|  | KNC-9   | 600    | 840   | 1030   | 95               | 90  |
|  | KPC-6   | 450    | 840   | 1030   | 70               | 75  |
|  | KPC-9   | 600    | 840   | 1030   | 95               | 90  |
|  | KNC-SW3 | 450    | 840   | 1030   | 70               | 75  |
|  | KNC-CF  | 450    | 840   | 1030   | 70               | 75  |

CF: Cheung Fun

SW: Soup Warmer

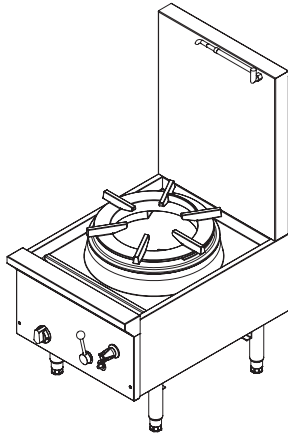
29

| KYCJSF-HE<br><i>Heat Exchange<br/>Steamer</i> | Model      | Length | Depth | Height | Gas Consumption* |     |
|---|------------|--------|-------|--------|------------------|-----|
|   |            | (mm)   | (mm)  | (mm)   | NG               | LPG |
|   | KYCJSF-1HE | 600    | 840   | 1030   | 87.5             | 84  |

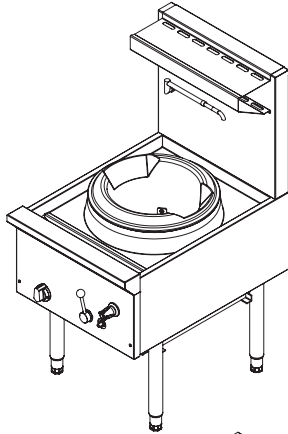
| KYCJSF<br><i>Waterless<br/>Pot Steamer</i> | Model    | Length | Depth | Height | Gas Consumption* |     |
|--|----------|--------|-------|--------|------------------|-----|
|  |          | (mm)   | (mm)  | (mm)   | NG               | LPG |
|  | KYCJSF-1 | 700    | 840   | 1300   | 130              | 98  |

\*All Gas consumption is in Mj/h

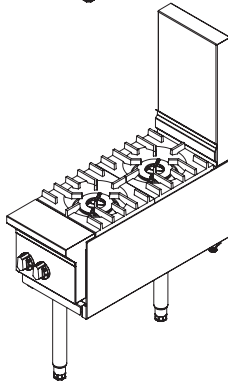




| UFWWSPK<br>Waterless<br>Stock Pot<br>Cooker | Model     | Length | Depth | Height | Gas Consumption* |     |                  |     |
|---|-----------|--------|-------|--------|------------------|-----|------------------|-----|
|   |           |        |       |        | Chimney burners  |     | Duckbill burners |     |
|   |           | (mm)   | (mm)  | (mm)   | NG               | LPG | NG               | LPG |
|   | UFWWSPK-1 | 600    | 840   | 1300   | 105              | 75  | 126              | 90  |



| UFWWK<br>Waterless<br>Wok Tables | Model   | Length | Depth | Height | Gas Consumption* |     |                  |     |
|----------------------------------|---------|--------|-------|--------|------------------|-----|------------------|-----|
|                                  |         |        |       |        | Chimney burners  |     | Duckbill burners |     |
|                                  |         | (mm)   | (mm)  | (mm)   | NG               | LPG | NG               | LPG |
|                                  | UFWWK-1 | 600    | 840   | 1300   | 105              | 75  | 110              | 90  |
|                                  | UFWWK-2 | 1200   | 840   | 1300   | 210              | 150 | 220              | 180 |
|                                  | UFWWK-3 | 1800   | 840   | 1300   | 315              | 225 | 330              | 270 |



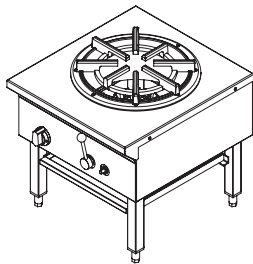
|  |            | (mm) | (mm) | (mm) | NG | LPG |  |  |
|--|------------|------|------|------|----|-----|--|--|
|  | KAWBT-SB2L | 300  | 840  | 1300 | 60 | 50  |  |  |
|  | KAWBT-SB2R | 300  | 840  | 1300 | 60 | 50  |  |  |

SB: Single Open Burner

L: Left Side Wok Attachment

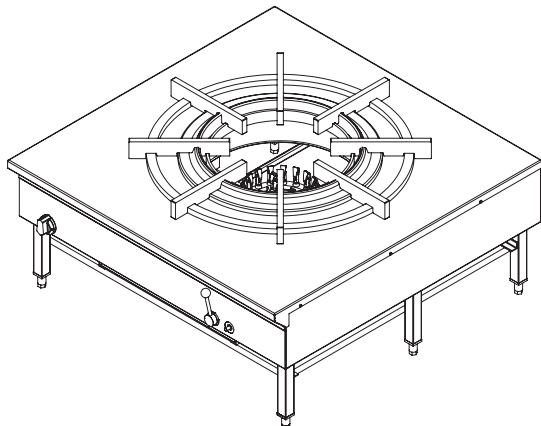
R: Right Side Wok Attachment

Options: PLT: Pilot light – per open burner / SPB: Spillage Bowl – per two burners

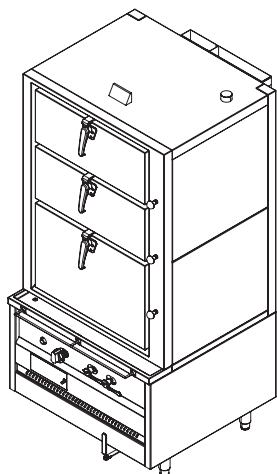


| CSPK<br>Standalone<br>Stock Pot<br>Cooker | Model   | Length | Depth | Height | Gas Consumption* |     |
|---|---------|--------|-------|--------|------------------|-----|
|   |         | (mm)   | (mm)  | (mm)   | NG               | LPG |
|   |         |        |       |        |                  |     |
|   | CSPK-1  | 560    | 610   | 535    | 92               | 82  |
|   | CSPK-1L | 1000   | 1000  | 535    | 154              | 152 |

L: Large

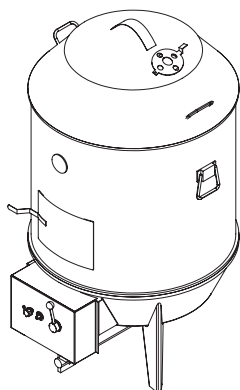


\*All Gas consumption is in Mj/h



| DSK<br><i>Triple-Deck<br/>Steamers</i> | Model  | Length<br>(mm) | Depth<br>(mm) | Height<br>(mm) | Gas Consumption* |     |
|--|--------|----------------|---------------|----------------|------------------|-----|
|  |        |                |               |                | NG               | LPG |
|  | DSK-3S | 600            | 940*          | 1950           | 90               | 90  |
|  | DSK-3L | 900            | 940*          | 1950           | 150              | 150 |

\*Triple-Deck Steamer depth with front rail – 940mm, without rail – 885mm



| DR<br><i>Duck Oven</i> | Model  | Length<br>(mm) | Depth<br>(mm) | Height<br>(mm) | Gas Consumption* |     |
|------------------------|--------|----------------|---------------|----------------|------------------|-----|
|                        |        |                |               |                | NG               | LPG |
|                        | DR-800 | 800            | 800           | 1550           | 73               | 60  |

\*All Gas consumption is in Mj/h

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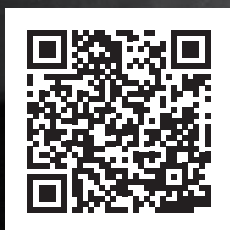
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