



RANGE

18
MONTH
WARRANTY

Re-engineered



www.bscommercialkitchens.com



ENTRY-LEVEL RANGE + EXCEPTIONAL VALUE + PERFECT FOR CAFES, BARS,
SMALL RESTAURANTS AND DINERS + CONSTRUCTED WITH AISI 304 GRADE
STAINLESS STEEL + 18-MONTH WARRANTY + GAS-MARK APPROVED +
7 DAYS-A-WEEK SUPPORT + 65 YEARS OF EXPERIENCE + AUSTRALIAN OWNED



Re-engineered

Our products are engineered to the highest standards with customer feedback at the forefront of our designs – our entry-level range, K+, has been re-engineered based on customer feedback to perform at a standard well beyond the industry entry-level. To add to this, we now offer flexible configurations at no additional charge and an 18-month warranty.

Exceptional value for when you need to save space and maximise performance. We know that the best dishes can spring from simple, quality ingredients. With this philosophy in mind, we wanted to make sure that any commercial kitchen, regardless of budget or size, can make great food using high-quality food appliances that perform to expectations.

Perfect for cafes, bars, small restaurants and diners. Comparatively smaller than our other ranges, K+ is perfect for businesses needing to save some space but still pack a punch.

Our entry-level range, K+, has been re-engineered based on customer feedback to perform at a standard well beyond the industry entry-level.



Scan here to view the
complete K+ Range

Top Left – K+ Two Hole Waterless Wok Table (UFWWK-2) & K+ Four Burner Boiling Top On Stand (KBT-SB4)
Bottom Left – K+ Four Burner Oven (KOV-SB4) & K+ Six Basket Pasta Cooker (KPC-6)
Right – K+ Triple Deck Steamer (DSK-3S)

PRODUCT FEATURES

Perfect for European Cuisine



Standard & Combination Ovens

- + AISI 304 grade stainless steel
- + Solid steel base plate allows for even heat distribution
- + Heavy duty fully insulated drop down door
- + 29MJ oven burner
- + 30MJ 2-piece cooktop burner
- + Biggest gastronorm capacity in its class
- + German built thermostat ensures accurate temperature control
- + Multi-setting gas valve as standard allowing for greater regulation of flame setting
- + Flame Failure and Pilot Take Off standard
- + Heavy duty cast iron trivets
- + Easy to clean fat spillage tray
- + Front access to all components makes service easy
- + Heavy duty mild steel plate (GRP section)
- + Heavy duty cast iron cooking J grates (CBR section)

K+ Standard & Combination Ovens



Boiling Tops

- + AISI 304 grade stainless steel
- + Heavy duty complete stainless steel frame with under shelf
- + 30MJ cooktop burner comes in two pieces for ease of cleaning
- + Flame Failure and Pilot Take Off standard
- + Multi-setting gas valve as standard allowing for greater regulation of flame setting
- + Heavy duty cast iron trivets
- + Easy to clean fat spillage tray
- + Front access to all components makes service easy



Also available as
Bench mounted unit



Combination Boiling Tops

When you need two pieces of equipment but only have room for one, this is the perfect choice. All units are constructed from AISI 304 grade stainless steel and are the ultimate in providing flexibility and efficiency.

Combination Units can be integrated in multiple combinations using the Boiling Top, Grill Plate, and Char Broiler.

Also available as
Bench mounted unit



K+ Combination Tops

KGRP-6



Grill Plates



- + AISI 304 grade stainless steel
- + Heavy duty complete stainless steel frame with under shelf
- + 22MJ aluminised tube burner per 300mm section
- + Piezo ignition and Flame Failure device
- + Top welded smooth mild steel plates
 - 300 plate size: 300 x 550 x 12mm
 - 600 plate size: 600 x 550 x 16mm
 - 900 plate size: 900 x 550 x 20mm
- + Easy to clean fat spillage trays
- + Multi-setting gas valve as standard allowing for greater regulation of flame setting
- + Easy access to all components for servicing and adjustment

KCBR-6



Char Broilers



- + AISI 304 grade stainless steel
- + Heavy duty complete stainless steel frame
- + 34MJ stainless steel burner and two radiant hoods per 300mm section
- + Heavy duty cast iron J grates
- + Reversible grates allow for an inclined or flat cooking surface
- + Multi-setting gas valve as standard allowing for greater regulation of flame setting
- + Piezo ignition and Flame Failure device
- + Easy to clean fat spillage trays
- + Easy access to all components for servicing and adjustment

KCGR-6



Char Grills

NEW TO RANGE



- + AISI 304 grade stainless steel
- + Heavy duty complete stainless steel frame with under shelf
- + 25.6MJ heavy duty cast iron burner per 300mm section
- + Heavy duty cast iron J-Grates & volcanic rocks
- + Reversible grates allow for an inclined or flat cooking surface
- + Multi-setting gas valve as standard allowing for greater regulation of flame setting
- + Piezo ignition and Flame Failure device fitted as standard
- + Easy to clean fat spillage tray
- + Front access to all components makes service easy

KTF-451S



Turbo Fryers



- + AISI 304 grade stainless steel
- + Efficient multi-jet target burner
- + +/- 3°C temperature recovery differential
- + Over-temperature safety cut-out switch
- + 1.5mm thick stainless steel pan
- + Complete with baskets, fish plate and night cover
- + 21.3 litre oil capacity for KTF-451
- + 13.5 litre oil capacity for KTF-451S
- + Piezo ignition and Flame Failure device fitted as standard
- + Easy access to all components for servicing and adjustment

PRODUCT FEATURES

Perfect for European and Asian Cuisine

Noodle/Pasta Cookers + Soup Warmers

- + AISI 304 grade stainless steel
- + Efficient multi-jet target burner
- + 1.5mm thick AISI 316 marine grade stainless steel tank
- + Baskets provided (KNC-6/KPC-6)
- + Soup pots and lids provided (KNC-SW3)
- + In-built water overflow helps remove water impurities
- + Water temperature is thermostatically controlled
- + 30 litre water capacity
- + Piezo ignition and Flame Failure device fitted as standard
- + Easy access to all components for servicing and adjustment



K+ Pasta Cooker



K+ Noodle Cooker &
K+ Soup Warmer

Waterless Pot Steamers

- + AISI 304 grade stainless steel
- + Heavy duty mild steel internal frame
- + Powerful 32-Jet Mongolian cast iron burner
- + No deck cooling required
- + 64L water pot capacity
- + Ceramic lined and insulated heating chamber
- + Refill tube and overflow pipe attached to water pot ensuring continuous water flow
- + Water retaining lip allows for water conservation
- + 7-Hole perforated steaming plate
- + Multi-setting gas valve as standard allowing for greater regulation of flame setting
- + Heavy duty stainless steel lever action gas control
- + Piezo ignition and Flame Failure fitted as standard
- + Front access to all components makes service easy



KYC/SF-1



Waterless Stock Pot Cookers

- + AISI 304 grade stainless steel
- + Heavy duty complete stainless steel frame
- + Long skirt cast iron unflued ring – 340mm diameter
- + Heavy duty removable cast iron trivet
- + Waterless feature eliminates the need for deck cooling
- + One-piece machine pressed top deck – 1.5mm thick
- + Manually operated swivel laundry arm and spindle
- + Heavy duty stainless steel lever action gas control
- + Flame Failure fitted as standard
- + Front waste gutter allows for greater ease in cleaning
- + Easy access to all components for servicing and adjustment



UFWWSPK-1



Perfect for Asian Cuisine

UFWWK-1



Waterless Wok Tables



- + AISI 304 grade stainless steel
- + Heavy duty complete stainless steel frame
- + Long skirt cast iron unflued ring - 340mm diameter
- + Waterless feature eliminates the need for deck cooling
- + One-piece machine pressed top deck - 1.5mm thick
- + Manually operated swivel laundry arm and spindle
- + Heavy duty stainless steel lever action gas control
- + Flame Failure fitted as standard
- + Front waste gutter allows for greater ease in cleaning
- + Easy Access to all components for servicing and adjustment

CSPK-1



Standalone Stock Pot Cookers



- + AISI 304 grade stainless steel external frame
- + Heavy duty mild steel internal frame
- + Heavy duty cast iron ring with removable trivet
- + 18-Jet Duckbill burner
- + Lever action gas control
- + Flame Failure device standard
- + Front access to all components makes service easy

DSK-3



Triple Deck Steamers



- + AISI 304 grade stainless steel construction
- + Energy efficient heat exchange system
- + Insulated heat exchange chamber
- + 3-Jet burner fitted with Flame Failure & auto ignition
- + Overheat tank protector device fitted
- + Tank auto refill & pressure release valve installed
- + Three stop rotary door lock system drain tank valve
- + Water filtration kit included to achieve an optimum pH value and an excellent water mineral balance
- + QF9R Filtration System: QLD, NSW, ACT, VIC, TAS
- + XP195R Filtration System: NT, SA, WA

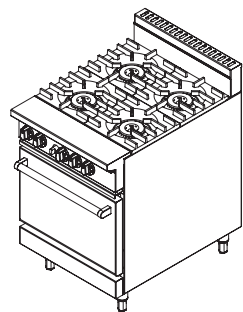
DR-800



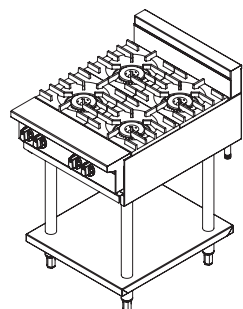
Duck Ovens



- + AISI 304 grade stainless steel external frame
- + Powerful 73MJ cast iron ring burner
- + Double skin feature increases cooking efficiency
- + Lever action gas control
- + Volcanic rocks included to distribute heat evenly throughout
- + Easily accessible internal duck hanging rail
- + Equipped with overheat safety device
- + External temperature display
- + Easy top access via lift-off lid
- + Flame Failure device standard
- + Access to all components makes service easy

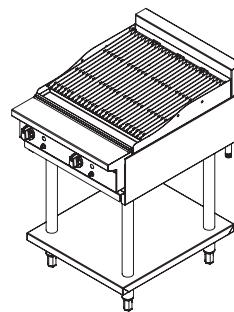


KOV Ovens	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	KOV-SB4	600	840	1030	149	148
	KOV-SB6	900	840	1030	209	208
	KOV-SB2-GRP3	600	840	1030	111	110
	KOV-SB4-GRP3	900	840	1030	171	170
	KOV-SB2-CBR3	600	840	1030	123	118
	KOV-SB4-CBR3	900	840	1030	183	178
	KOV-GRP6	600	840	1030	73	72
	KOV-GRP9	900	840	1030	95	94



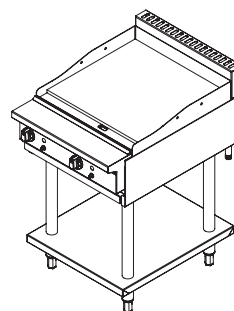
KBT Standard & Combination Boiling Tops	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	KAWBT-SB2	300	840	910	60	60
	KBT-SB2	300	840	1030	60	60
	KBT-SB4	600	840	1030	120	120
	KBT-SB6	900	840	1030	180	180
	KBT-SB2-GRP3	600	840	1030	82	82
	KBT-SB4-GRP3	900	840	1030	142	142
	KBT-SB2-CBR3	600	840	1030	94	90
	KBT-SB4-CBR3	900	840	1030	154	150
	KBT-SB2BM	300	840	425	60	60
	KBT-SB4BM	600	840	425	120	120
	KBT-SB6BM	900	840	425	180	180
	KBT-SB2-GRP3BM	600	840	425	82	82
	KBT-SB4-GRP3BM	900	840	425	142	142
	KBT-SB2-CBR3BM	600	840	425	94	90
	KBT-SB4-CBR3BM	900	840	425	154	150

BM: Bench mounted



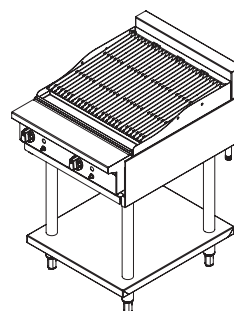
KCBR Char Broilers	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	KCBR-3	300	840	1030	34	30
	KCBR-6	600	840	1030	68	60
	KCBR-9	900	840	1030	102	90
	KCBR-3BM	300	840	425	34	30
	KCBR-6BM	600	840	425	68	60
	KCBR-9BM	900	840	425	102	90

BM: Bench mounted



KGRP Grill Plates	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	KGRP-3	300	840	1030	22	22
	KGRP-6	600	840	1030	44	44
	KGRP-9	900	840	1030	66	66
	KGRP-3BM	300	840	425	22	22
	KGRP-6BM	600	840	425	44	44
	KGRP-9BM	900	840	425	66	66

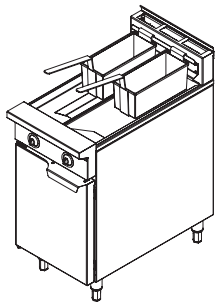
BM: Bench mounted



KCGR Char Grills	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	KCGR-3	300	840	1030	25.6	28.6
	KCGR-6	600	840	1030	51.2	57.2
	KCGR-9	900	840	1030	76.8	85.8
	KCGR-3BM	300	840	425	25.6	28.6
	KCGR-6BM	600	840	425	51.2	57.2
	KCGR-9BM	900	840	425	76.8	85.8

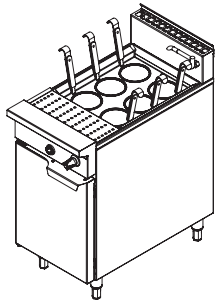
BM: Bench mounted

*All Gas consumption is in Mj/h

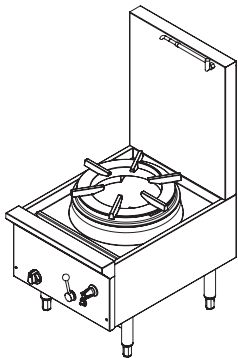


KTF Turbo Fryers	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	KTF-451	450	840	1030	86.6	86.6
	KTF-451S	450	840	1030	76	76

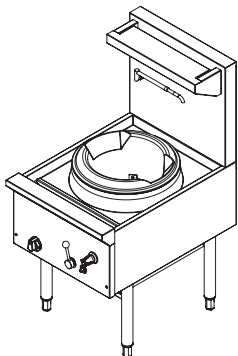
S: Split pan



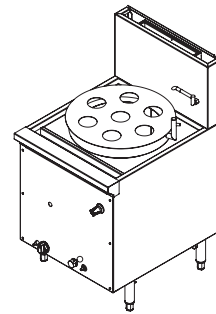
KNC/KPC Noodle / Pasta Cooker + Soup Warmer	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	KNC-6	450	840	1030	70	75
	KPC-6	450	840	1030	70	75
	KPC-SW3	450	840	1030	70	75



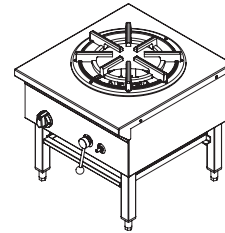
UFWWSPK Waterless Stock Pot Cooker	Model	Length	Depth	Height	Gas Consumption*			
					Chimney burners		Duckbill burners	
		(mm)	(mm)	(mm)	NG	LPG	NG	LPG
	UFWWSPK-1	600	840	1300	105	75	126	90



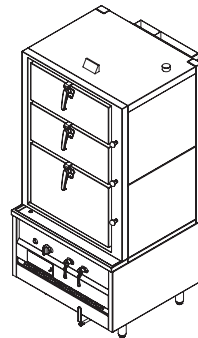
UFWWK Waterless Wok Tables	Model	Length	Depth	Height	Gas Consumption*			
					Chimney burners		Duckbill burners	
		(mm)	(mm)	(mm)	NG	LPG	NG	LPG
	UFWWK-1	600	840	1300	105	75	110	90
	UFWWK-2	1200	840	1300	210	150	220	180
	UFWWK-3	1800	840	1300	315	225	330	270



KYCJSF Waterless Pot Steamer	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	KYCJSF-1	700	840	1300	130	98

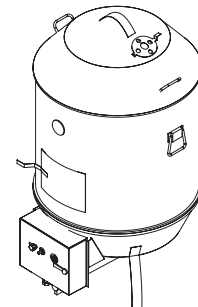


CSPK Standalone Stock Pot Cooker	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	CSPK-1	560	610	535	82	82

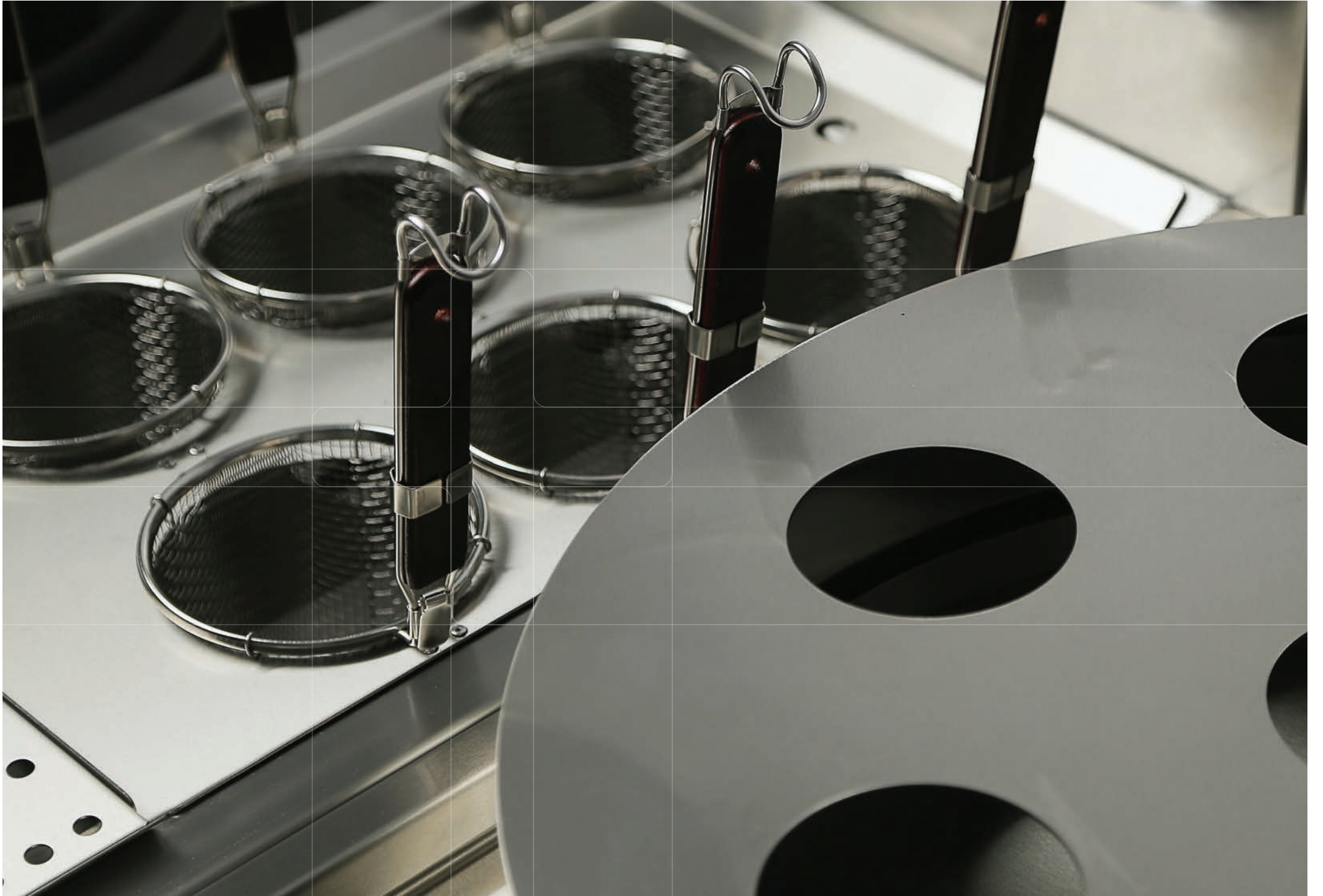


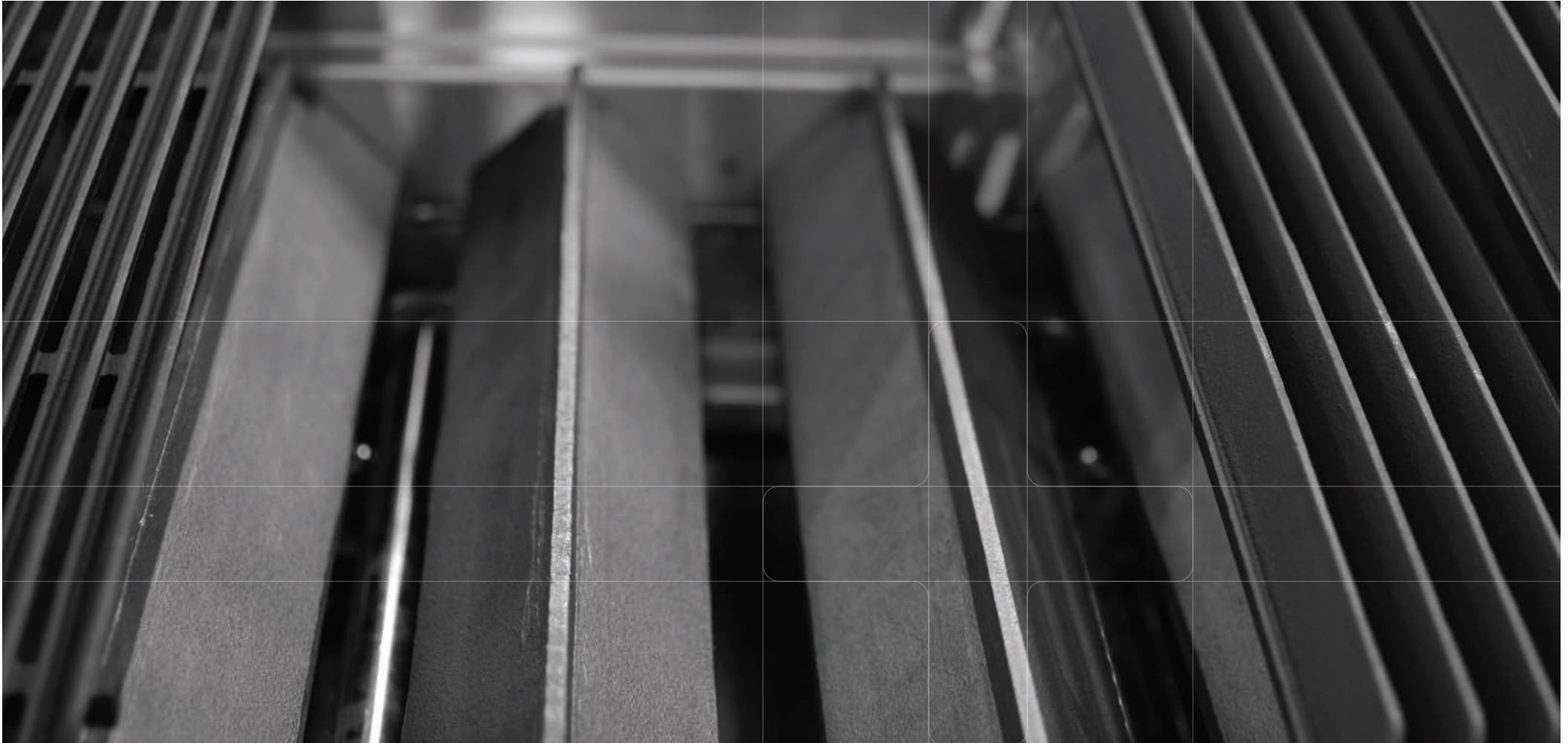
DSK Triple Deck Steamers	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	DSK-3	900	940*	1950	150	150
	DSK-3S	600	940*	1950	90	90

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



DR Duck Oven	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	DR-800	800	800	1500	73	60







Head Office + Factory

57 Plateau Road, Reservoir

VIC 3073 Australia

Telephone: +61 3 9469 4754

info@bscommercialkitchens.com

www.bscommercialkitchens.com

Queensland Office

59 Albion Road, Albion

QLD 4010 Australia

Surabaya

PT.KIRANA

Jl. By Pass KM 28 Krian – Sidoarjo

Jawa Timur Indonesia

Telephone: +62 31 99894722

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