



**B+S**  
COMMERCIAL  
KITCHENS

*Committed*



**K+**

# AVOID CROSS-CONTAMINATION AND MAXIMISE EFFICIENCY

with the flexible K+ Split Pan Turbo Fryer

The K+ Split Pan Turbo Fryer has all the benefits of our single pan turbo fryer, but with two separate pans. We developed it to accommodate the growing community of those with dietary requirements, such as gluten-related disorders and vegans, to avoid cross-contamination of foods, as well as flavours, while frying. The added flexibility of two separately-operated pans also allows the user to maximise their kitchen efficiency, especially useful for smaller setups and quick service restaurants, and to offer a broader menu range.



# BENEFITS



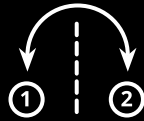
Avoid cross-contamination of flavours



Maximise efficiency



Cost-effective



More flexibility



Great value



High performance



18-month warranty



## THE BENEFITS OF A SPLIT PAN



### Avoid Cross-contamination of Flavours

With an increase in allergies, intolerances and elimination diets, it is becoming more critical that commercial kitchens have strategies and equipment to avoid cross-contamination between food products. We developed the K+ Split Pan Turbo Fryer to accommodate these customers' needs, giving the end-user the ability to use different oils or to fry different varieties of foods in either pan to avoid cross-contamination of flavours.

### Maximise Efficiency and Cost-effectiveness

As each pan has its own independent gas line, they are able to be operated separately at individual temperatures, or used one at a time. This gives the user a greater flexibility, as they are able to fry different types of food in each pan or only use one side if that's all that they need, saving on oil and energy costs. This is especially useful for smaller setups such as cafés or quick service restaurants, that might not always need a large frying capacity.

# FEATURES

## Stainless steel constructed split pans with cool zones

The cool zone is located at the lower section of a fry pan. This is where the carbonised food particles and contaminants fall below the fryer basket base provided. The lower oil temperature in this area prolongs the life of the oil, ridding any impurities from the cooking area which would otherwise taint the taste of the oil.

## Energy-efficient target burner

The K+ Split Pan Turbo Fryer uses a surface combustion system consisting of nine Bunsen-type injectors firing against thick, stainless steel flame deflectors. The placement and precise angle of which the target-like deflectors have been incorporated into the system distributes heat evenly around the fry pan, generating a direct zone of heat-transfer.

## Dual over-temperature thermostat safety switches

The thermostat switches are adjustable by the user from a range of 50°C - 200°C. As each pan has its own independent gas line, if one side of the fryer was not to be used or has reached the cut-off temperature, you can still run the opposite side.

## Oil temperature thermostatically regulated

Every B&S Fryer is fitted with an over-temperature cut-off device. Once the predetermined temperature has been reached, it will automatically cut off the system until the unit has cooled down. It is factory set by the supplier at a temperature of 235°C.

## Flame failure standard

This ensures that the gas supply going into the appliance is cut off automatically if for any reason the flame goes out, or a build-up of unignited gas has occurred in the system.

## Night covers and baskets included

A night cover is included for each pan, protecting the oil from any contaminants that might enter the oil overnight.

AISI 304 grade  
stainless steel frame

13.5L oil capacity  
for each pan

Front access to all  
components makes  
service easy

Natural  
or LP Gas  
option



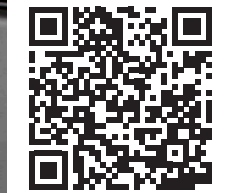


## SPECIFICATION

| KTF<br>Split Pan<br>Turbo Fryer | Model    | Length | Depth | Height | Gas Consumption* |     |
|---------------------------------|----------|--------|-------|--------|------------------|-----|
|                                 |          | (mm)   | (mm)  | (mm)   | NG               | LPG |
|                                 | KTF-451S | 450    | 840   | 1030   | 76               | 76  |

\*All Gas consumption is in Mj/h

**18**  
MONTH  
WARRANTY

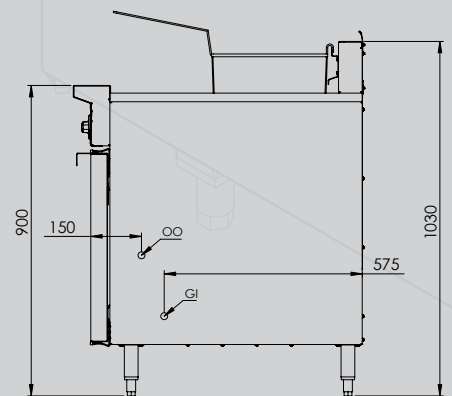
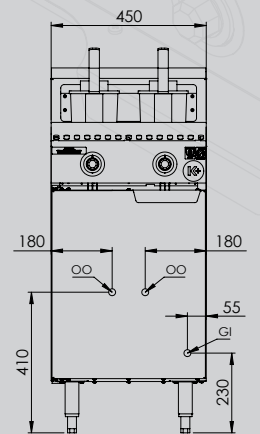
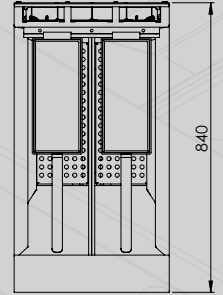
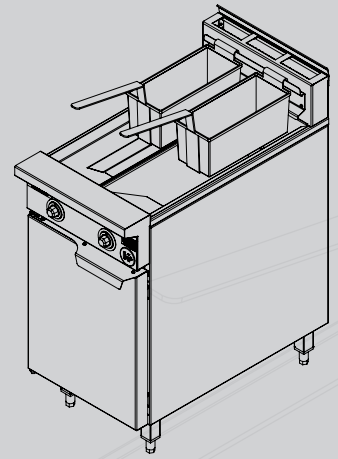


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AVOIDING CROSS-CONTAMINATION WHILE FRYING IS JUST A PHONE CALL AWAY

Call (03) 9469 4754 or visit our website to schedule an appointment at our Melbourne Experience Centre

[www.bscommercialkitchens.com](http://www.bscommercialkitchens.com)



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