



SIGNATURE

+ SERIES +





Culinary success reliability, and de



SIGNATURE
+ SERIES +

B+S Black has long been recognised as our Signature Series.

B+S Black is proudly designed and engineered in Melbourne, Victoria. Our engineers worked closely with chefs and industry leaders to develop a product range that embraced our multi-cultural society.

Australian restaurants are renowned worldwide for delivering high-quality fusion food; our wide selection of Western and Asian gas cooking equipment is the perfect partner for an East meets West kitchen, perfect for a modern menu, 'fusion dining'.

The modular construction methods used by B+S Commercial Kitchens allow us to offer customers the most extensive range of configurations available for chefs, so your menu is not compromised.



deserves quality, dependability.

The **B+S Black** Signature Series offers stainless-steel construction and modular design features with clean, crisp lines for a smooth finish. The heavy-duty construction and intelligent design features provide performance and reliability.

From oven ranges, boiling tops, griddles, char broilers, fryers, woks, stockpot cookers and steamers, the B+S Black range has you covered.

B+S Black is ideally suited for the kitchen that never closes, 365 days a year. We support our commitment to you with a 24-month parts and labour warranty.

That is why **B+S Black** is our signature for quality, reliability, and dependability.



Click or scan QR code to view the complete B+S Black Range.







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OV-SB6



OV-SB8

Z

Oven Range

The **B+S Black** Signature ovens have excellent design features, such as a full stainless steel frame, which not only enhances the durability and longevity of the oven but also ensures a sleek and professional look in your kitchen. Our even-heat ovens use a German thermostat that controls the oven temperature for precise cooking. The heavy-duty reinforced drop-down door closes smoothly and holds the heat inside the oven.

The European-designed open burners, rated at **31 megajoules**, offer various cooking options. They provide perfect, even-heat for delicate pan work or fast and furious cooking when required. The **intelligent** design features include a removable stainless-steel spillage tray for easy cleaning under 2 burners, plus a full-length drip tray under the burners to catch additional crumbs. The open burners can be customized with or without pilot lights, allowing you to choose what best suits your business needs.

Designed with the chef in mind, our oven comes with a heavy-duty 6mm solid steel base, which assists with even-heat distribution and maintains oven temperature during busy service. **The fan-forced option**, which can be switched on or off, helps circulate the air evenly and reduces cook times.



OV-SB4



Click or scan the QR code for further information.

Options — Please refer to the Equipment Summary page 34 for all product options.

Fan-forced (FF) [240 Volt, 10 Amp]	Pilot light — per open burner (PLT)	Non-swivel rear castors set of two (CS)
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OV-SB2-CBR3

Combination Oven

The **B+S Black** Signature combination oven range offers the ultimate flexibility; chefs can configure the layout to suit their requirements. Commercial kitchens are getting smaller, and a combination range is ideal. From grill plates, char broilers and fan-forced ovens, you have all the options available to suit your menu requirements.

Our grill plate and char broiler options are **heavy-duty** and purposely designed into the combination oven range. Ensuring the chef is happy with the performance when the kitchen is under pressure.



Click or scan the QR code for further information.

The **European-designed open burners** provide perfectly even-heat for delicate pan work or fast and furious cooking when required. The open burner comes with a removable stainless-steel spillage tray for easy cleaning. We also include a full-length drip tray under the burners to catch additional crumbs.

Designed with the **chef** in mind, our oven comes with a heavy-duty 6mm solid steel base, which assists with even-heat distribution and maintains oven temperature during busy service. The fan-forced option, which can be switched on or off, helps circulate the air evenly and reduces cook times.

Options — Please refer to the Equipment Summary page 34 for all product options.

Small Open Burners (SB)	2 (300mm)	4 (600mm)	6 (900mm)
Grill Plate (GRP)	300mm	600mm	900mm
Char Broiler (CBR) [Radiant]	300mm	N/A	N/A
Fan-forced (FF) [240 Volt, 10 Amp]	X	✓	✓
Pilot light — per open burner (PLT)	✓	✓	✓
Non-swivel rear castors set of two (CS)	X	✓	✓



OV-GRP9



OV-SB4-GRP6



OV-TT9



TT-9

Target Top Ovens/Tops

The **B+S Black** Signature target top has a very heavy-duty cast-iron top and dual ring burners, providing outstanding cooking performance and recovery. We use 50mm ceramic blocks to improve thermal efficiency and help insulate the target top.

Target top cooking is ideal for the **chef** to use one surface area with different heat zones.

The **B+S Black** Signature Series offers four options: oven with 900mm target top, oven with 900mm target top & two open burners, target top 900mm on stand, and target top 900mm & two open burners on stand.

Designed with the **chef** in mind, our oven comes with a heavy-duty 6mm solid steel base, which assists with even-heat distribution and maintains oven temperature during busy service. The fan-forced option, which can be switched on or off, helps circulate the air evenly and reduces cook times.



BT-SB2-TT9



Click or scan the QR code for further information.

Options — Please refer to the Equipment Summary page 34 for all product options.

Fan-forced (FF) [240 Volt, 10 Amp]	Non-swivel rear castors set of two (CS)
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“

The true beauty of the Target Top lies in its versatility. You can have multiple pots going simultaneously, effortlessly moving them around. For instance, if I need something to boil, I simply drag it to the center. The Target Top brings it to a rapid boil, and moving the pan to the edge keeps it warm. This level of control is impossible with traditional gas burners, where space and temperature management become challenging. — John Casey

”



B+S COMMERCIAL KITCHENS

MODEL:	60-001
DATE MANUFACTURED:	September 02
NO. OF BURNERS:	6
NO. OF HOLES:	2-20mm
PLATE TOP SIZE:	500x500
PLATE TOP WEIGHT:	12.5kg
NET WEIGHT:	11.5kg
GROSS WEIGHT:	24kg
MAX. GAS PRESSURE:	30mbar
MIN. GAS PRESSURE:	20mbar
MAX. GAS FLOW:	0.15m³/h
MIN. GAS FLOW:	0.05m³/h
MAX. GAS PRESSURE:	30mbar
MIN. GAS PRESSURE:	20mbar

QR CODE



BT-SB6

BT-SB8

Boiling Top Range

The **B+S Black** Signature boiling tops have powerful European-designed open burners rated at 31 megajoules. Providing perfect even-heat for delicate pan work or fast and furious cooking when required.

The **intelligent** design features include a removable stainless-steel spillage tray for easy cleaning under 2 burners, plus a full-length drip tray under the burners to catch additional crumbs. Open burners have the option with or without pilot lights; customers can decide what is best for their business.

1. All boiling tops come entirely assembled, and the legs are **welded to** the under-shelf for strength (no grub screws).
2. The **heavy-duty** modular construction ensures ease of cleaning and years of reliability.
3. All boiling tops are available as bench mount options, allowing refrigeration underneath.



BT-SB4-BM (bench mounted unit)



Click or scan the QR code for further information.

Options — Please refer to the Equipment Summary page 34 for all product options.

Small Open Burners (SB)	2 (300mm)	4 (600mm)	6 (900mm)	8 (1200mm)
Pilot light — per open burner (PLT)	✓	✓	✓	✓
Non-swivel rear castors set of two (CS)	X	✓	✓	✓



BT-SB2-GRP6



BT-GRP6-CBR6

Combination Boiling Tops

The **B+S Black** Signature combination boiling tops offer chefs complete flexibility. The one-piece, **heavy-duty** construction provides open burner, grill plate and char broiler configurations.

Our grill plate and char broiler options are **heavy-duty** and designed into the combination boiling top range, ensuring the chef is happy with the performance when the kitchen is under pressure.

1. All combination boiling tops come entirely assembled, and the legs are **welded to** the under-shelf for strength (no grub screws).
2. The heavy-duty modular construction ensures ease of cleaning and years of reliability.
3. All combination boiling tops are available as bench mount options, allowing refrigeration underneath.



BT-GRP3-CBR3-BM (bench mounted unit)



Click or scan the QR code for further information.

Options — Please refer to the Equipment Summary page 35 for all product options.

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





B+S COMMERCIAL KITCHENS

MODEL	GRP-8
UNIT MANUFACTURED	MAY 2023
CAB TYPE	INS
PROJECTOR SIZE	2,65 mm
MAXIMUM BAKING	140.00
TEST PRESSURE (MPa)	1.00
SERIAL NUMBER	GRP-788
APPROVAL NUMBER	1046 10046

1. 018 846 474 P. 018 846 483 E: info@b-s.com





GRP-6



CBR-12

Grilling and Broiling

The **B+S Black Signature heavy-duty** char broilers and grill plates are designed with the grill chef in mind. The powerful performing char broiler has heavy-duty cast iron radiant and cooking grates to hold the heat and ensure perfect **char broiled** food. The heavy-duty grill plates are engineered to provide even-heat distribution, cooking quickly and evenly under load.

1. All grills and broilers come entirely assembled, and the legs are **welded to** the under-shelf for strength (no grub screws).
2. The heavy-duty modular construction ensures ease of cleaning and years of reliability.
3. All grills and broilers are available as bench mount options, allowing refrigeration underneath.



GRP-3-BM (bench mounted unit)



CBR-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 36 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	✓	✓	✓



CAUTION
NEVER ALLOW BURNER TO OPERATE WITH
THE FRYER EMPTY. LIGHT ONLY WITH
LIQUID AT OPERATING OIL LEVEL MARK.

B+S

B+S



TF-451 (single pan)

TF-451S (split pan)

TF-601 (wide body)

Fryer Range

The **B+S Black** Signature fryer range offers full pot, split pot, and wide-body restaurant fryers. Our fryers are open pot designs for easy cleaning, and the true deep cold zone provides extended oil life. The **rapid recovery** burner system, in conjunction with the Fenwal thermostat, ensures fast recovery. The modular construction ensures smooth lines between the **B+S Black** series of products, and the complete stainless steel construction makes it easy to clean.



Click or scan the QR code for further information.

Options — Please refer to the Equipment Summary page 36 for all product options.

ACCESSORIES

Non-swivel rear castors set of two (CS)	Lid/Night cover — TF 451 (VA0535.03)
Fryer baskets — replacements sold separately (H0064)	Lid/Night cover — TF 601 (VA0636.01)
Joining/Capping strip (TFJS)	Side wing — Left (BTFSWL)
Lid/Night cover — TF 451S (KA0535.01.02)	Side wing — Right (BTFSWR)



PC-6



PC-9

Pasta Cookers

The **B+S Black** Signature pasta cooker is built for speed, rapidly boiling the water and maintaining temperature during your busiest periods.

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. The built-in overflow allows for the constant top-up of fresh water, while starchy water is overflowing into waste.

The acid-resistant **316 stainless-steel** pot is standard across the complete B+S pasta, noodle, and soup warmer series.



Click or scan the QR code for further information.

Options — Please refer to the Equipment Summary page 37 for all product options.

ACCESSORIES

Side wing — Left (NCSWL)	Pasta baskets — replacements sold separately (PCBAS)
Side wing — Right (NCSWR)	Joining strips (NCPCJS)



SUZIE Q
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MODERN CHINESE FOOD

好食



SUZIE APPROVES

247 CHAPEL ST — PRAHRAN 3181
SUZIEQ MELBOURNE

CAUTION
HEALTH & LIFE HAZARD
SERVING HOT OILS
PLEASE BE CAREFUL





NC-CF
(cheung fun cooker for rice sheet cooking)



NC-SW3
(soup or sauce warming station)



NC-6
(six basket noodle cooker)

Noodle Cookers/Soup Warmers/Cheung Fun

The **B+S Black** Signature noodle cookers, soup warmers and cheung fun are designed for rapidly boiling the water and maintaining temperature during your busiest periods.

Our **rapid recovery** burner system is designed to deliver consistent cooking results time after time. The unique open pot design ensures maximum heat is delivered into the cooking zone for perfect results. The built-in overflow allows for the constant top-up of fresh water, while starchy water is overflowing into waste.

The acid-resistant **316 stainless-steel** pot is standard across the complete B+S pasta, noodle, and soup warmer series.



Click or scan the QR code for further information.



NC-9 (nine basket noodle cooker)

Options — Please refer to the Equipment Summary page 37 for all product options.

ACCESSORIES

Side wing — Left (NCSWL)	Joining strips (NCPCJS)
Side wing — Right (NCSWR)	Noodle cooker insert six replacements (NCINS6)
Pasta baskets — replacements sold separately (PCBAS)	Noodle cooker insert nine replacements (NCINS9)
Soup warmer pot with lid (VA1538.02)	



YCJSF-1

Pot Steamers

The **B+S Black** Signature pot steamer 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. This pot steamer is a manual fill and drain.



Click or scan the QR code for further information.

Options — Please refer to the **Equipment Summary** page 37 for all product options.

ACCESSORIES

Steamer tray assembly: cover — each — replacement (YCJCOV)
Steamer tray assembly: tray — each (YCJTRAY)
Steamer tray assembly: skirting — each — replacement (YCJSKIRT)
7-hole steamer plate — replacement (YCJSP)
Water pot — replacement (KA5000.400.02)







YCJSF-1HE



CFSPSF-1HE

Heat Exchange Steamers

The **B+S Black** Signature heat exchange steamer is perfect for high-demand kitchens. It has an automatic refill and drain, overheat tank protection, and a fully insulated **heat exchange** chamber, 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. A Cheung fun insert option is also available



Click or scan the QR code for further information.

Options — Please refer to the **Equipment Summary page 37** for all product options.

ACCESSORIES

Steamer tray assembly: cover — each (YCJCOV)
Steamer tray assembly: tray — each (YCJTRAY)
Steamer tray assembly: skirting — each — replacement (YCJSKIRT)
7-hole steamer plate — replacement (YCJSP)
Cheung fun adaptor tray — replacement (YCJADAP)



UFWWD-1



UFWWD-2SB2

Waterless Wok Tables

The **B+S Black** Signature heavy-duty wok offers complete stainless-steel construction and **waterless technology**. With two burner styles – the **Chimney Burner** for fast stir fry and the **Duckbill Burner** for fried rice and noodle dishes – you'll have all the control you need to create your favorite dishes. And if you need even more convenience, you can add side burners for simmering. Plus, with the **option to mix and match burner styles** on one wok table, you'll have even greater flexibility.

The **B+S Black** Signature range of woks also includes the UFWWD-1L, which features a large 430mm wok ring for even more cooking power.



UFWWD-3



Chimney Burner



Duckbill Burner



Click or scan the QR code for further information.

Options – Please refer to the Equipment Summary page 37 for all product options.

ACCESSORIES

Side wing – Left (BUFWSWL)	Knee valve (UFWKV)
Side wing – Right (BUFWSWR)	Clip-on sauce wok prep table (UFWPT)
Joining/Capping strip (UFWJS)	Wok holder/support (WKH)







CCF-HP2+1

Waterless Hi Pac Wok Tables

The **B+S Black Signature Hi Pac** was released in 1985, offering speed and efficiency never seen before in a wok table. The **high-efficiency** power burner delivers 135MJ of power in a sealed ceramic combustion chamber.

Designed for busy restaurants where speed and high-quality food is paramount, **Hi Pac** offers the ultimate cooking performance, day in, day out.

Hi Pac is also available with a low splash-back option — model CCF-HP1S.



Click or scan the QR code for further information.



CCF-HP1

Options — Please refer to the Equipment Summary page 38 for all product options.

ACCESSORIES

Side wing — Left (BHPSWL)	Knee valve (UFWKV)
Side wing — Right (BHPSWR)	Clip-on sauce wok prep table (UFWPT)
Joining strip (BHPJS)	Wok holder/support (WKH)



UFWWSPD-1

UFWWSPD-2

Waterless Stock Pot Cookers

The **B+S Black** Signature range of stock pot cookers offers flexibility with chimney or duckbill burners.

All B+S stock pot cookers use **waterless technology**.

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

Duckbill Burner. Provides accuracy and flexibility with more precise control, allowing for slow simmering.



Click or scan the QR code for further information.

Options – Please refer to the Equipment Summary page 38 for all product options.

ACCESSORIES

Side wing – Left (BUFWSWL)	Side wing – Right (BUFWSWR)	Joining strip (UFWJS)
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IB-450

IB-900

Infill Benches

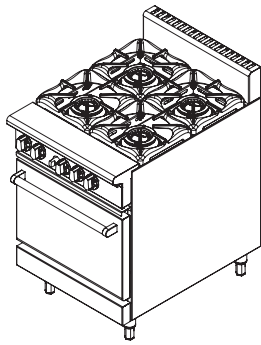
The **B+S Black** Signature Series range offers a wide variety of high-quality modular stainless-steel set-down benches, which are specifically designed to meet the demands of modern-day kitchens. These modular benches are not only practical but also contribute to an aesthetically pleasing workspace. The sleek and stylish design helps achieve smooth lines, adding a touch of sophistication to the overall look of the kitchen. Additionally, the modular nature of the benches makes them easy to clean and maintain, ensuring that the workspace remains hygienic and safe for food preparation. The B+S Black range of modular stainless-steel set-down benches is an excellent choice to elevate your kitchen's functionality and appearance.



Click or scan the QR code for further information.

NOTE: B+S modular stainless-steel benches are supplied fully assembled with the under-shelf welded into position.

Options — Please refer to the Equipment Summary page 36 for all product options.

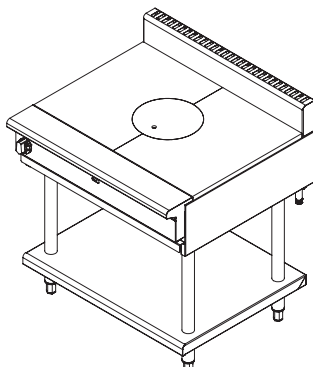
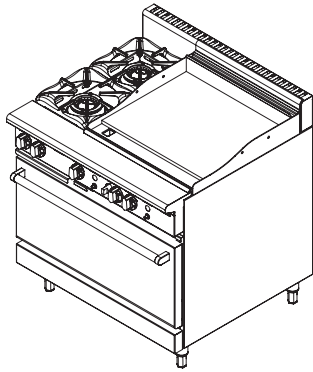


OV Standard & Combination Ovens	Model	Length (mm)	Depth (mm)	Height (mm)	Gas Consumption*	
					NG	LPG
	OV-SB4	600	840	1030	153	128
OV-SB6	900	840	1030	215	178	
OV-SB8	1200	840	1030	277	228	
OV-SB2-CBR3	600	840	1030	125	108	
OV-SB2-GRP3	600	840	1030	113	100	
OV-GRP3-CBR3	600	840	1030	85	80	
OV-GRP6	600	840	1030	73	72	
OV-SB4-CBR3	900	840	1030	187	158	
OV-SB4-GRP3	900	840	1030	175	150	
OV-SB2-GRP6	900	840	1030	135	122	
OV-GRP9	900	840	1030	95	94	
OV-SB6-GRP3	1200	840	1030	237	200	
OV-SB6-CBR3	1200	840	1030	249	208	
OV-SB4-GRP6	1200	840	1030	197	172	

SB: Small Open Burners

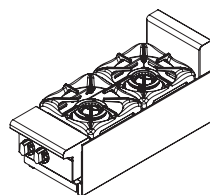
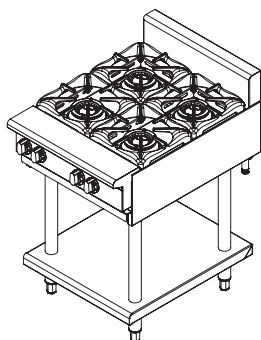
GRP: Grill Plate

CBR: Char Broiler



TT Target Top Ovens/Tops	Model	Length (mm)	Depth (mm)	Height (mm)	Gas Consumption*	
					NG	LPG
	TT-9	900	840	1030	42	42
BT-SB2-TT9	1200	840	1030	104	92	
OV-TT9	900	840	1030	71	70	
OV-SB2-TT9	1200	840	1030	133	120	

SB: Small Open Burners

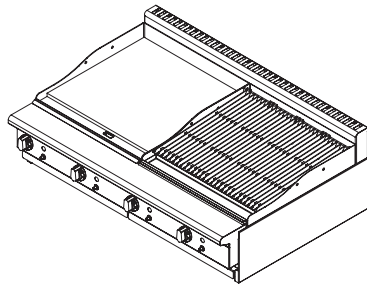
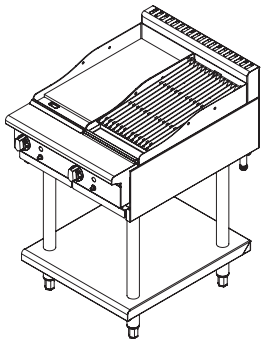


BT Boiling Tops	Model	Length (mm)	Depth (mm)	Height (mm)	Gas Consumption*	
					NG	LPG
	BT-SB2	300	840	1030	62	50
BT-SB4	600	840	1030	124	100	
BT-SB6	900	840	1030	186	150	
BT-SB8	1200	840	1030	248	200	
BT-SB2 BM	300	840	425	62	50	
BT-SB4 BM	600	840	425	124	100	
BT-SB6 BM	900	840	425	186	150	
BT-SB8 BM	1200	840	425	248	200	

SB: Small Open Burners

BM: Bench Mounted

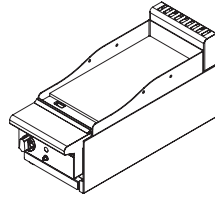
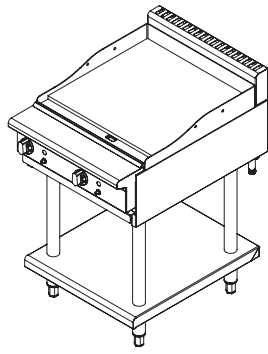
Options: FF: Fan-forced oven [240 Volt, 10 Amp] / PLT: Pilot light – per open burner



BT Combination Tops	Model	Length (mm)	Depth (mm)	Height (mm)	Gas Consumption*	
					NG	LPG
	BT-SB2-CBR3	600	840	1030	96	80
	BT-SB2-GRP3	600	840	1030	84	72
	BT-GRP3-CBR3	600	840	1030	56	52
	BT-SB2-CBR6	900	840	1030	130	110
	BT-SB2-GRP6	900	840	1030	106	94
	BT-GRP6-CBR3	900	840	1030	78	74
	BT-GRP3-CBR6	900	840	1030	90	82
	BT-SB4-CBR3	900	840	1030	158	130
	BT-SB4-GRP3	900	840	1030	146	122
	BT-SB6-CBR3	1200	840	1030	220	180
	BT-SB6-GRP3	1200	840	1030	208	172
	BT-GRP6-CBR6	1200	840	1030	112	104
	BT-SB4-GRP6	1200	840	1030	168	144
	BT-SB2-CBR3 BM	600	840	425	96	80
	BT-SB2-GRP3 BM	600	840	425	84	72
	BT-GRP3-CBR3 BM	600	840	425	56	52
	BT-SB2-CBR6 BM	900	840	425	130	110
	BT-SB2-GRP6 BM	900	840	425	106	94
	BT-GRP6-CBR3 BM	900	840	425	78	74
	BT-GRP3-CBR6 BM	900	840	425	90	82
	BT-SB4-CBR3 BM	900	840	425	158	130
	BT-SB4-GRP3 BM	900	840	425	146	122
	BT-SB6-CBR3 BM	1200	840	425	220	180
	BT-SB6-GRP3 BM	1200	840	425	208	172
	BT-GRP6-CBR6 BM	1200	840	425	112	104
	BT-SB4-GRP6 BM	1200	840	425	168	144

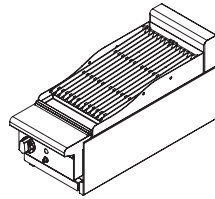
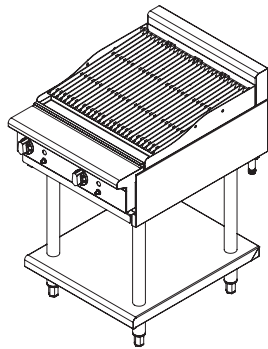
SB: Small Open Burners GRP: Grill Plate CBR: Char Broiler BM: Bench Mounted

Options: PLT: Pilot light – per open burner



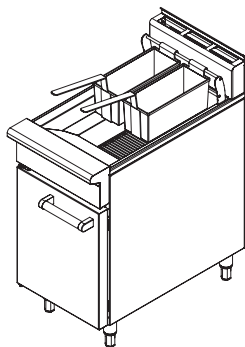
GRP <i>Grill Plates</i>	Model	Length <i>(mm)</i>	Depth <i>(mm)</i>	Height <i>(mm)</i>	Gas Consumption*	
					<i>NG</i>	<i>LPG</i>
	GRP-3	300	840	1030	22	22
	GRP-6	600	840	1030	44	44
	GRP-9	900	840	1030	66	66
	GRP-12	1200	840	1030	88	88
	GRP-3 BM	300	840	425	22	22
	GRP-6 BM	600	840	425	44	44
	GRP-9 BM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

BM: Bench Mounted



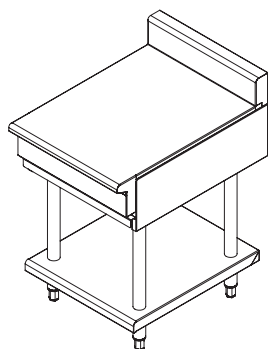
CBR <i>Char Broilers</i>	Model	Length <i>(mm)</i>	Depth <i>(mm)</i>	Height <i>(mm)</i>	Gas Consumption*	
					<i>NG</i>	<i>LPG</i>
	CBR-3	300	840	1030	34	30
	CBR-6	600	840	1030	68	60
	CBR-9	900	840	1030	102	90
	CBR-12	1200	840	1030	136	120
	CBR-3 BM	300	840	425	34	30
	CBR-6 BM	600	840	425	68	60
	CBR-9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

BM: Bench Mounted

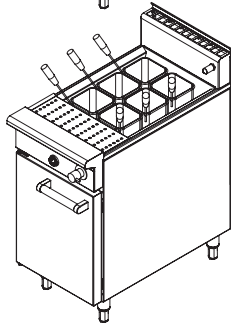
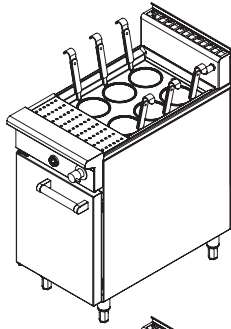


TF <i>Turbo Fryers</i>	Model	Length <i>(mm)</i>	Depth <i>(mm)</i>	Height <i>(mm)</i>	Gas Consumption*	
					<i>NG</i>	<i>LPG</i>
	TF-451	450	840	1030	86.6	86.6
	TF-601	600	840	1030	110	105
	TF-451S	450	840	1030	76	76

S: Split Pan

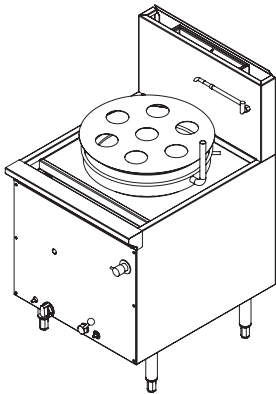


IB <i>Infill Benching</i>	Model	Length <i>(mm)</i>	Depth <i>(mm)</i>	Height <i>(mm)</i>
IB-450	450	840	1030	
IB-600	600	840	1030	
IB-900	900	840	1030	



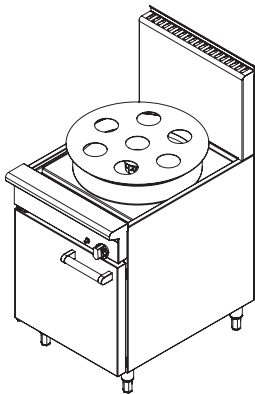
NC / PC <i>Noodle / Pasta Cookers</i>	Model	Length <i>(mm)</i>	Depth <i>(mm)</i>	Height <i>(mm)</i>	Gas Consumption*	
					NG	LPG
	NC-6	450	840	1030	70	75
	PC-6	450	840	1030	70	75
	NC-SW3	450	840	1030	70	75
	NC4-SW1	450	840	1030	70	75
	NC2-SW2	450	840	1030	70	75
	NC-CF	450	840	1030	70	75
	PC-9	600	840	1030	95	90
	NC-9	600	840	1030	95	90

CF: Cheung Fun SW: Soup Warmer



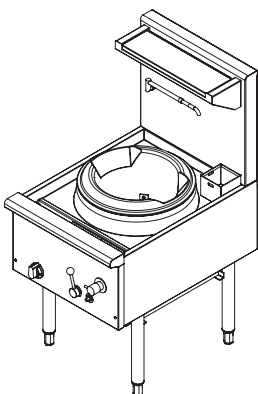
YCJSF <i>Pot Steamers</i>	Model	Length <i>(mm)</i>	Depth <i>(mm)</i>	Height <i>(mm)</i>	Gas Consumption*	
					NG	LPG
	YCJSF-1	750	900	1300	130	98

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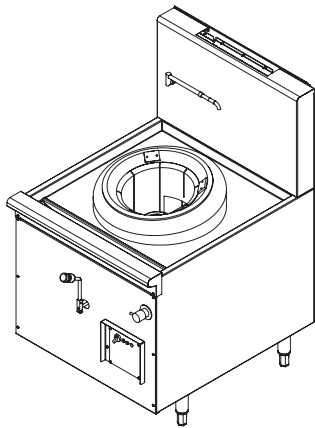
YCJSF-HE <i>Heat Exchange Steamers</i>	Model	Length <i>(mm)</i>	Depth <i>(mm)</i>	Height <i>(mm)</i>	Gas Consumption*	
					NG	LPG
	YCJSF-1HE	600	840	1300	87.5	84
	CFPSF-1HE	600	840	1300	87.5	84

CF: Cheung Fun



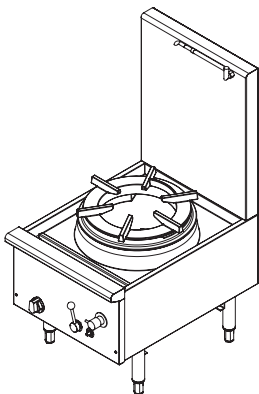
UFWWD <i>Waterless Wok Tables</i>	Model	Length <i>(mm)</i>	Depth <i>(mm)</i>	Height <i>(mm)</i>	Gas Consumption*			
					Chimney burners		Duck burners	
					NG	LPG	NG	LPG
	UFWWD-1	600	840	1300	105	75	110	90
	UFWWD-1SB2	950	840	1300	145	115	150	130
	UFWWD-2	1200	840	1300	210	150	220	180
	UFWWD-2SB2	1550	840	1300	250	190	260	220
	UFWWD-3	1800	840	1300	315	225	330	270

SB: Side Burner



CCF Waterless Hi Pac Woks	Model	Length (mm)	Depth (mm)	Height (mm)	Gas Consumption*	
					NG	LPG
	CCF-HP1S	800	840	1030	135	165
	CCF-HP1	800	950	1300	135	165
	CCF-HP1+1R	1200	950	1300	135	140
	CCF-HP1+1L	1200	950	1300	135	140
	CCF-HP2+1	1800	950	1300	270	280

S: To suit B+S Black Range Profile
 +1R: with Right Rear Pot & Prep Table
 +1L: with Left Rear Pot & Prep Table
 +1: with Centre Rear Pot & Prep Table



UFWWSPD Waterless Stock Pot Cookers	Model	Length (mm)	Depth (mm)	Height (mm)	Gas Consumption*			
					Chimney burners		Duckbill burners	
					NG	LPG	NG	LPG
	UFWWSPD-1	600	840	1300	105	75	126	90
	UFWWSPD-2	1200	840	1300	210	150	252	180

*All Gas consumption is in Mj/h

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We understand that when you need a warranty service, you want it to be as quick and straightforward as possible. That's why we've developed an easy-to-use online warranty service request form, available 24/7 on our website.

www.bscommercialkitchens.com/warranty-support

We will endeavour to have a service technician on site for all warranty service requests within a 24 hour period or by end of next business day at the latest.



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