

**24**  
MONTH  
WARRANTY

**B+S**  
BLACK

RANGE

*Quality & Reliability*

**B+S**  
COMMERCIAL  
KITCHENS

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





BUILT FOR HIGH INTENSITY DEMANDS + QUALITY & RELIABILITY + ESSENTIAL  
FOR THE BUSY MEDIUM-LARGE KITCHENS + CONSTRUCTED WITH AISI 304  
GRADE STAINLESS STEEL + 24-MONTH WARRANTY + GAS-MARK APPROVED +  
7 DAYS-A-WEEK SUPPORT + 65 YEARS OF EXPERIENCE + AUSTRALIAN OWNED



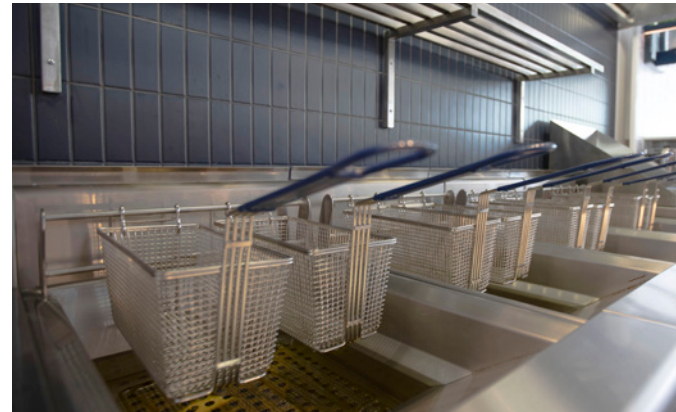


# Quality & Reliability

This is where it all began. B+S Black has been our staple range for over 65 years, representing generations of quality and reliability that B+S is known for.

We recognised that flexibility is vital for the Australian food industry, so we made sure our standard range caters for both European and Asian cuisines, and can be customised to suit any workplace's specific needs. All units use AISI 304 grade stainless steel and consist of a stainless steel frame, ensuring they are built to withstand the high intensity demands of a busy kitchen. The range includes a powerful, low noise and energy efficient stainless steel burner for all HiPac woks, guaranteeing reliable performance every time. Ideal for medium-large kitchens, we confidently back this range with an 24-month warranty, plus our outstanding customer support.

B+S Black has been our staple range for over 65 years, built to withstand the high-intensity demand in any busy kitchen.



Scan here to view the  
complete B+S Black Range

*B+S Black Single Pan Turbo Fryers (Top Left)*

*B+S Black Waterless HiPac Wok (Right)*

*B+S Black Combination Top 300mm Grill Plate & 300mm Char Broiler (Bottom Left)*



## PRODUCT FEATURES



BT-SB4



### Boiling Tops

*A workhorse in the kitchen and it's easy to clean.*

- + Powerful 31MJ black enamelled Italian made burner
- + Multi-setting gas valve as standard allowing for greater regulation of flame setting
- + Heavy duty Italian made vitreous enamelled trivets
- + Removable heavy duty 2 piece burner for easy cleaning
- + Heavy duty complete AISI 304 grade stainless steel frame with undershelf
- + Flame failure fitted as standard
- + Easy access to all components for servicing and adjustment
- + Removable pressed top spillage tray for easy cleaning
- + Bench mounted units available

*Perfect for European Cuisine*

### Combination 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 are integrated in multiple combinations using the Boiling Top, Grill Plate, and Char Broiler.*



B+S Black Combination Tops



BT-SB2-GPR3



BT-GPR3-CBR3



BT-SB2-CBR3 BM

Boiling Tops and Combination Tops are also available as Bench Mounted units



OV-SB4



## Ovens

*Integrating the largest gastronorm capacity in its class with powerful boiling top burners.*

- + 29Mj oven burner with German made temperature controller
- + Heavy duty complete AISI 304 grade stainless steel cabinet frame
- + Heavy duty fully insulated drop down door
- + Powerful 31Mj Italian made two-piece burners with flame failure
- + Multi-setting Italian made gas valve for greater regulation of flame setting
- + Heavy duty Italian made vitreous enamelled trivets
- + Solid mild steel base plate for even heat distribution
- + Removable pressed top spillage bowl and spillage tray

*Perfect for European Cuisine*

## Combination Ovens

*Make the most out of your Oven space and integrate it with a combination of options such as Boiling Tops, Grill Plates, and Char Broilers. All units are constructed from AISI 304 grade stainless steel and are the perfect choice in providing flexibility and productivity.*



**Fan forced option**  
available on all ovens



**B+S Black Combination Ovens**



OV-SB2-CBR3



OV-GRP3-CBR3

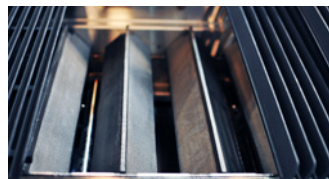
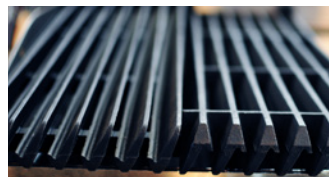


OV-GRP6

## PRODUCT FEATURES



CBR-6



### Char Broilers

*A unit with powerful and intense heat, yet easy to clean.*

- + 34Mj stainless steel burner per 300mm section
- + Two radiant cast iron hoods per 300mm section
- + Reversible heavy duty cast iron J grates
- + Piezo ignition and flame failure device
- + Multi-setting gas valve
- + Removable spillage tray
- + Heavy duty complete AISI 304 grade stainless steel frame with undershelf



*Perfect for European Cuisine*



GRP-6



### Grill Plates

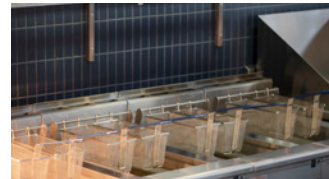
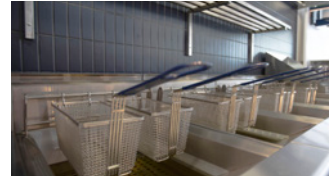
*Solid and smooth surface for any of your grilling needs.*

- + 22Mj aluminised tube burner per 300mm section
- + Solid Italian top welded smooth mild steel plate
- + 12/16/20mm thick for 300/600/900-1200mm units
- + 3mm stainless steel wrap surround
- + Piezo ignition and flame failure device
- + Multi-setting gas valve
- + Removable spillage tray
- + Heavy duty complete AISI 304 grade stainless steel frame with undershelf
- + Chrome Plate Options Available





TF-451



## Turbo Fryers

*Highly efficient multi-jet target burner deep fryer.*

- + 2mm thick AISI 304 grade stainless steel pan with centre deep cool zone
- + 21.3 litre oil capacity for 450mm unit (2 baskets)
- + 13.5 litre oil capacity for each pan of 450 mm Split Pan Fryer
- + 32 litre oil capacity for 600mm unit (3 baskets)
- + Piezo ignition and flame failure device
- + +/- 3°C temperature recovery differential
- + Over-temperature safety cut-out switch
- + Complete with baskets, fish plate and night cover
- + Innovative basket rail support design
- + Heavy duty AISI 304 grade stainless steel cabinet frame

*Perfect for European Cuisine*



**Exclusive  
to the  
B+S Black  
Range**

RF-1



## Rapid Fryers

- + AISI 304 grade stainless steel
- + Stainless steel constructed pan with center cool zone
- + Efficient multi-jet target burner
- + Over-temperature safety switch
- + 2mm thick stainless steel pan
- + Oil temperature thermostatically regulated
- + 40L oil capacity pan
- + 510mm x 510mm pan size
- + Flame failure standard
- + Front access to all components makes service easy
- + Basket drainer rack located at the rear
- + Stainless steel fish plate and night cover included

*NOTE: Baskets do not come with these units.*



## PRODUCT FEATURES



PC-6



### Pasta Cookers

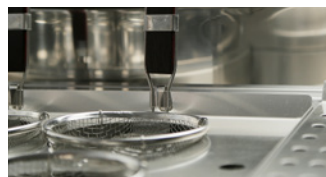
*Energy efficient multi-jet target burner pasta cooker.*

- + 2mm thick AISI 316 marine grade stainless steel tank
- + Heavy duty AISI 304 grade stainless steel cabinet frame
- + Water temperature is thermostatically controlled
- + Piezo ignition and flame failure device
- + 600mm (9 baskets) unit available
- + In-built water overflow and tank drain valve
- + Baskets provided
- + Easy access to all components for servicing and adjustment
- + 30L water capacity - PC-6
- + 42L water capacity - PC-9

*Perfect for Asian Cuisine* ↘



NC-6



### Noodle Cookers

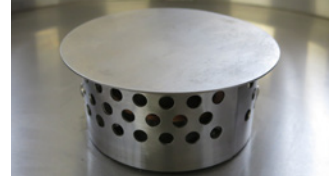
*The most energy efficient and powerful noodle cooker.*

- + 2mm thick AISI 316 marine grade stainless steel tank
- + Heavy duty AISI 304 grade stainless steel cabinet frame
- + Water temperature is thermostatically controlled
- + Piezo ignition and flame failure device
- + In-built water overflow and tank drain valve
- + Baskets provided
- + Cheung Fun insert option
- + Different top inserts available
- + 600mm (9 baskets) unit available
- + Yum cha and soup warmer attachments available
- + 30L water capacity - NC-6
- + 42L water capacity - NC-9





YCJSF-1HE



## Waterless Heat Exchange Steamers

*Compact and most efficient steamer in the market.*

- + 2mm thick AISI 304 grade stainless steel tank
- + Insulated heat exchange chamber with auto refill system
- + No deck cooling required
- + 87.5Mj (NG) 18-jet Duckbill burner
- + Multi-setting gas valve
- + Overheat tank protection
- + Piezo ignition and flame failure device
- + Tank drain valve
- + Cheung Fun insert option available
- + Easy access to all components for servicing and adjustment
- + Automatic ball float refill mechanism
- + 37L water tank capacity
- + 7-hole perforated steaming plate

*Perfect for Asian Cuisine*



YCJSF-1



## Waterless Pot Steamers

*Driven by a powerful 130Mj 32-jet burner.*

- + AISI 304 grade stainless steel
- + Stainless steel water pot has a 64-litre water capacity, which has a built-in water over flow
- + Swivel laundry arm which feeds into the water pot ensuring continuous water flow
- + No water deck cooling required
- + Water retaining lip allows for water conservation
- + Front mounted controls for laundry arm
- + Piezo ignition and flame failure as standard
- + Pressed 1.5mm thick stainless steel top ensures longevity of unit and eliminates chance of water leak to underside of unit
- + 7-hole perforated steaming plate
- + Ceramic lined and insulated heating chamber

## PRODUCT FEATURES



UFWWD-1



### Waterless Wok Tables

*The most energy efficient and reliable waterless wok.*

- + 1.5mm AISI 304 grade stainless steel pressed top
- + 340mm insulated heavy duty long skirt unflued cast iron ring
- + Waterless air gap cooling system
- + 110Mj (NG) Duckbill burners or 105Mj (NG) Chimney burners
- + Solid stainless-steel lever action gas control
- + Safety flame failure device and front waste gutter
- + Easy access to all components for services and adjustments
- + Perforated gutter cover, waste shovel and water pot included
- + Automatic ignition system with flame failure status indicators

*Perfect for Asian Cuisine*



CCF-HP1



### Waterless HiPac Wok Tables

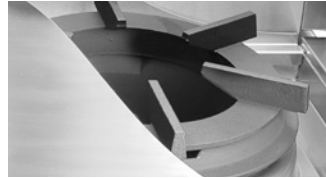
*The most powerful wok cooker in Australia.*

- + Air-forced burner with automatic ignition system
- + German made pilot and Siemens Box self diagnostic system
- + Ceramic lined heat retention chamber
- + No deck cooling required
- + Comes in customised options with smallest footprint available in the market
- + Working status indicator
- + Heavy duty solid brass lever action gas control (lifetime warranty)
- + Australian multi layered insulated pressed top deck 1.5mm thick tapware
- + Durable cast iron ring – 335mm diameter
- + Powered by an efficient stainless steel, low noise, air force burner





UFWWSPD-1



## Waterless Stock Pot Cookers

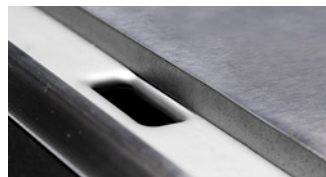
*Reliable and powerful stock pot cooker.*

- + 1.5mm AISI 304 grade stainless steel pressed top
- + 340mm insulated heavy duty long skirt unflued cast iron ring
- + Heavy duty extended finger trivet
- + Waterless air gap cooling system
- + 126Mj (NG) Duckbill burners or 105Mj (NG) Chimney burners
- + Solid stainless-steel lever action gas control
- + Safety flame failure device and front waste gutter
- + Easy access to all components for servicing and adjustment
- + Waste shovel included

*Perfect for Asian Cuisine*



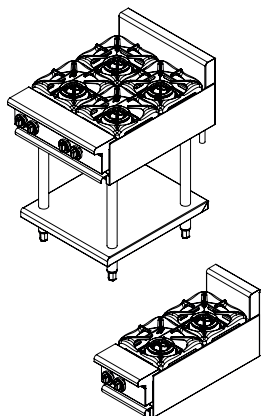
TEP-9



## Teppanyaki Hotplates

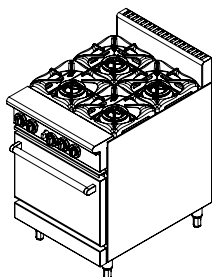
- + AISI 304 grade stainless steel
- + Heavy duty complete stainless steel frame with under shelf
- + 22Mj aluminised tube burner per 300mm section
- + Top welded smooth mild steel plate 20mm thick
- + Easy to clean fat spillage trays
- + Piezo ignition and flame failure device
- + Easy access to all components for servicing and adjustment
- + Multi-setting gas valve as standard allowing for greater regulation of flame setting
- + Cooking area:  
(TEP-9) – 895mm W x 550mm D  
(TEP-12) – 1195mm W x 550mm D





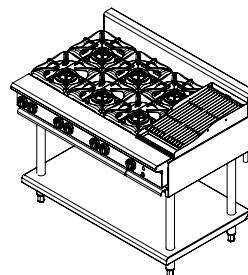
BT <i>Boiling Tops</i>	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	BT-SB2	300	840	1030	62	50
	BT-SB4	600	840	1030	124	100
	BT-SB6	900	840	1030	186	150
	BT-SB8	1200	840	1030	248	200
	BT-SB2 BM	300	840	425	62	50
	BT-SB4 BM	600	840	425	124	100
	BT-SB6 BM	900	840	425	186	150
	BT-SB8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

BM: Bench mounted



OV <i>Standard &amp; Combination Ovens</i>	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	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

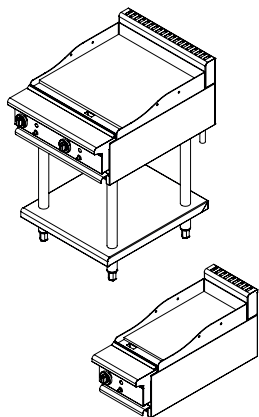
GRP: Grill plate      CBR: Char broiler



BT <i>Combination Tops</i>	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	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-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

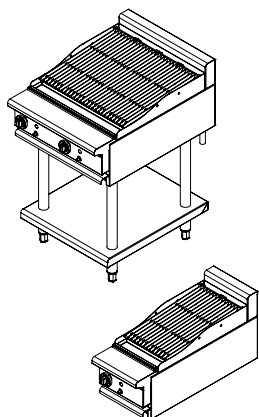
GRP: Grill plate      CBR: Char broiler      BM: Bench mounted





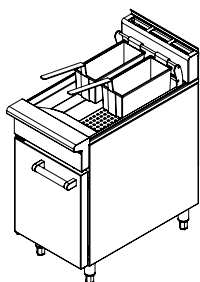
GRP <i>Grill Plates</i>	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	GRP-3	300	840	1030	22	22
	GRP-6	600	840	1030	44	44
	GRP-9	900	840	1030	66	66
	GRP-12	1200	840	1030	88	88
	GRP-3 BM	300	840	425	22	22
	GRP-6 BM	600	840	425	44	44
	GRP-9 BM	900	840	425	66	66
	GRP-12 BM	1200	840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

BM: Bench mounted



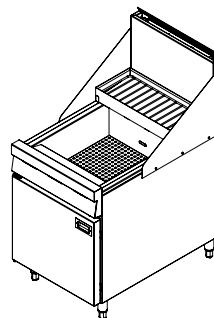
CBR <i>Char Broilers</i>	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	CBR-3	300	840	1030	34	30
	CBR-6	600	840	1030	68	60
	CBR-9	900	840	1030	102	90
	CBR-12	1200	840	1030	136	120
	CBR-3 BM	300	840	425	34	30
	CBR-6 BM	600	840	425	68	60
	CBR-9 BM	900	840	425	102	90
	CBR-12 BM	1200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

BM: Bench mounted

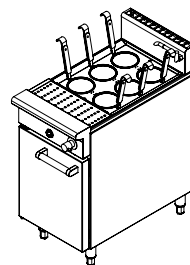


TF <i>Turbo Fryers</i>	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	TF-451	450	840	1030	86.6	86.6
	TF-601	600	840	1030	110	105
	TF-451S	450	840	1030	76	76

S: Split pan

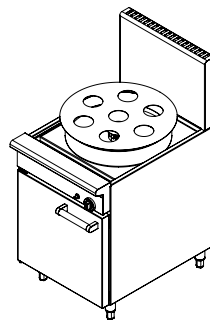


RF <i>Rapid Fryers</i>	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	RF-1	625	970	1300	135	135
	RF-4	1250	970	1300	270	270
	RF-3	1875	970	1300	405	405
	RF-4	2500	970	1300	540	540



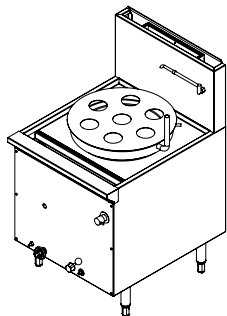
NC / PC <i>Noodle / Pasta Cookers</i>	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	NC-6	450	840	1030	70	75
	PC-6	450	840	1030	70	75
	NC-SW3	450	840	1030	70	75
	NC4-SW1	450	840	1030	70	75
	NC2-SW2	450	840	1030	70	75
	NC-CF	450	840	1030	70	75
	NC-YC	450	840	1030	70	75
	PC-9	600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

CF: Cheung Fun SW: Soup Warmer YC: Yum Cha

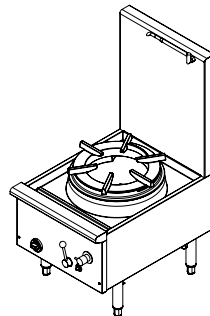


YCJSF-HE <i>Waterless Heat Exchange Steamers</i>	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	YCJSF-1HE	600	840	1300	87.5	84
	CFPSF-1HE	600	840	1300	87.5	84

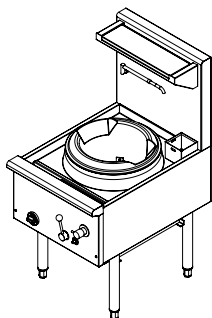
CF: Cheung Fun



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

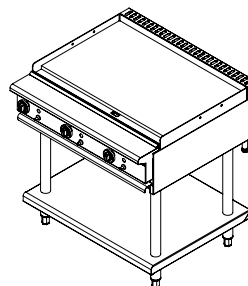


UFWWSPD Waterless Stock Pot Cookers	Model	Length	Depth	Height	Gas Consumption*			
					Chimney burners		Duckbill burners	
		(mm)	(mm)	(mm)	NG	LPG	NG	LPG
	UFWWSPD-1	600	840	1300	105	75	126	90
	UFWWSPD-2	1200	840	1300	210	150	252	180



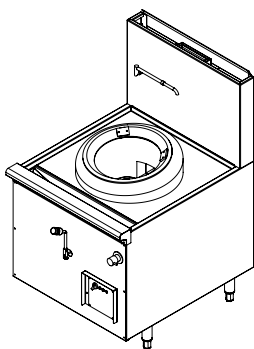
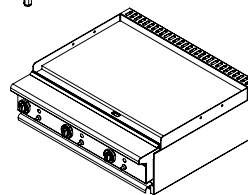
UFWWD Waterless Wok Tables	Model	Length	Depth	Height	Gas Consumption*			
		(mm)	(mm)	(mm)	Chimney burners		Duck burners	
					NG	LPG	NG	LPG
	UFWWD-1	600	840	1300	105	75	110	90
	UFWWD-1L	650	900	1300	105	75	110	90
	UFWWD-1SB2	950	840	1300	145	115	150	130
	UFWWD-2	1200	840	1300	210	150	220	180
	UFWWD-2SB2	1550	840	1300	250	190	260	220
	UFWWD-3	1800	840	1300	315	225	330	270

SB2: Two RHS burners      1L: Large ring (430mm)



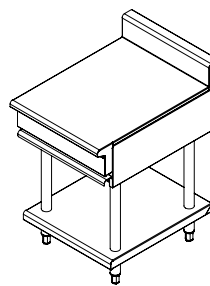
TEP Teppanyaki Hotplates	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	TEP-9	900	840	950	66	66
	TEP-12	1200	840	950	88	88
	TEP-9 BM	900	840	350	66	66
	TEP-12 BM	1200	840	350	88	88

BM: Bench mounted



CCF Waterless HiPac Woks	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	CCF-HP1S	800	840	1030	135	165
	CCF-HP1	800	950	1300	135	165
	CCF-HP1+1R	1200	950	1300	135	165
	CCF-HP1+1L	1200	950	1300	135	165
	CCF-HP2+1	1800	950	1300	270	280
	CCF-HP2+2	2400	950	1300	270	280

+1R: with Right Rear Pot & Prep Table  
+1L: with Left Rear Pot & Prep Table  
+1/2: with Centre Rear Pot/s & Prep Table



IB Infill Benching	Model	Length	Depth	Height
		(mm)	(mm)	(mm)
	IB-300	300	840	1030
	IB-450	450	840	1030
	IB-600	600	840	1030
	IB-900	900	840	1030

\*All Gas consumption is in Mj/h







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