



SINCE 1956





WHERE EAST MEETS WEST



THE PERFECT PARTNERSHIP

EAST WEST



WEALTH OF EXPERIENCE

B+S Commercial Kitchens have had over 68 years in the Australian market. We have helped hundreds of local Australian and international businesses transform their ideas from humble beginnings into local legends.



RELIABLE AND TRUSTWORTHY

B+S Commercial Kitchens' products are guaranteed to be an ally in the kitchen. Through rigorous testing and consistent development, we have spent the last six decades earning our reputation for reliability.



AUSTRALIAN MADE

Our products are Australian Made. We manufacture locally to ensure we have complete oversight of the process. As well as providing job opportunities to our fellow Australians, manufacturing in Australia allows us to reduce our environmental footprint. We buy and source materials locally which results in lower emissions.



R&D AND INNOVATION

Product improvement has always been our priority. We have invested a significant amount of time and resources into our R&D programs. This has led to innovative performance-based products and product ranges; such as integrating European and Asian inspired lines. In addition, B+S Commercial Kitchens innovates based on customer feedback — we want to make sure that there is something for everyone.



ONE-STOP-SHOP

At B+S Commercial Kitchens, we have created an extensive product range designed to suit any kitchen, from small to big. Our products are fit for purpose, meaning there is a specialised product for every situation.

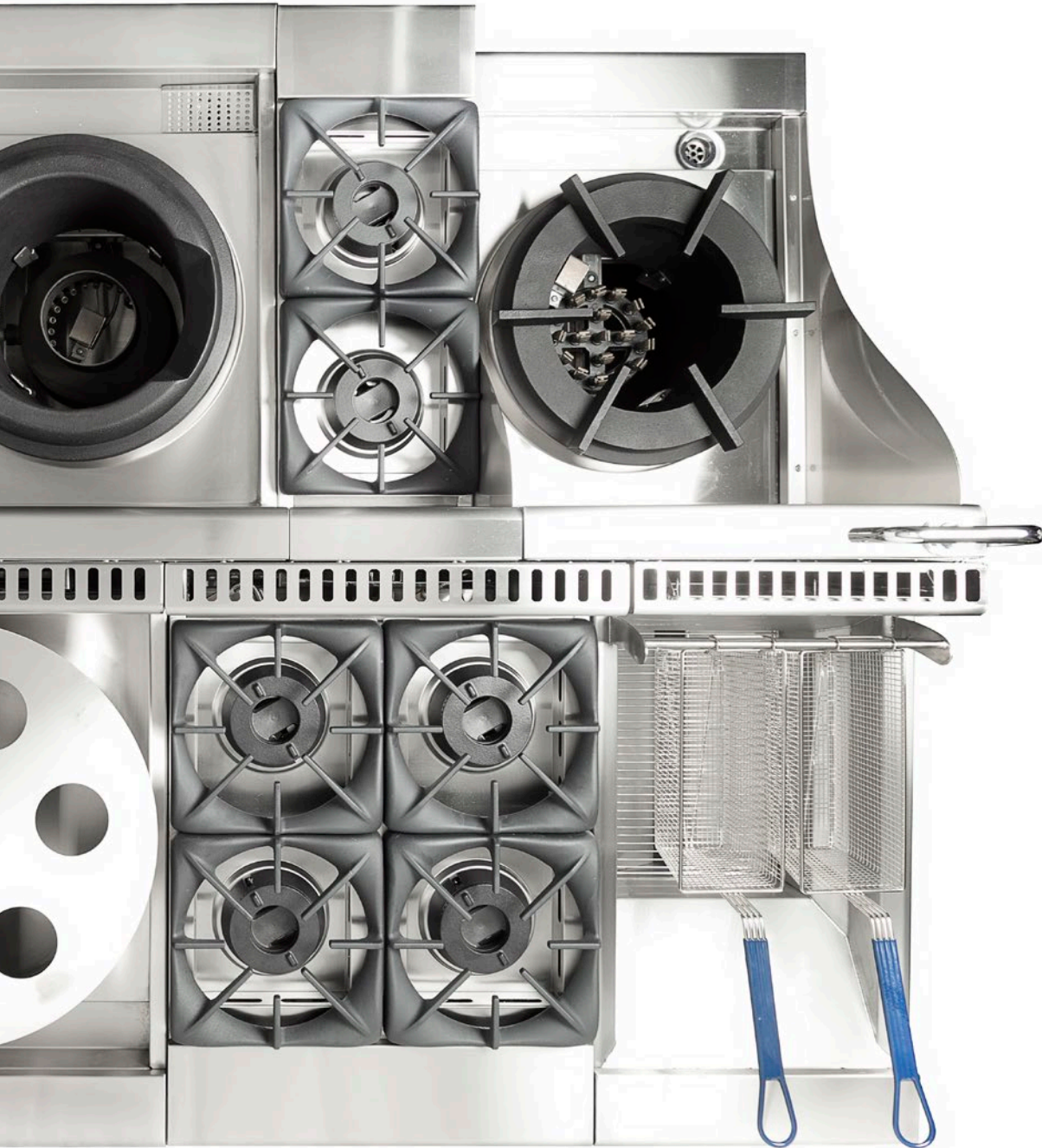


CUSTOMISED SOLUTIONS

Our products can be tailored to meet any kitchen specifications and requirements. From customisable colour panels to line combinations, B+S Commercial Kitchens are able to offer specialised solutions for every business in Australia's diverse food scene.

*Scan or click QR code
to take our factory tour*





OUR BRANDS

The B+S Commercial Kitchens range of equipment is available in four categories. Each category offers a wide range of modular products designed and engineered for Australian kitchens.

Verro, our premium range, offers a wide range of gas cooking equipment suited for Eastern and Western kitchens and is available in coloured panels, customised to suit your specifications.

B+S Black, our signature series, offers a wide range of gas and induction cooking equipment suited for Eastern and Western kitchens.

K+ series offers a range of gas cooking equipment suited for Eastern and Western kitchens.

Rapid, our latest series will maximise the productivity of any quick-service kitchen without sacrificing quality.



VERR+



K+



B+S
BLACK



RAPID



Premium Range

VERRO+

Customisable colours

24
MONTH WARRANTY

WORLD CLASS + INNOVATION

As the hospitality industry develops and becomes more diverse, so do the demands in an Australian kitchen. To fulfil these gaps in the sector, B+S Commercial Kitchens created a more inclusive product line, the Verro Range. Inspired by Australia's cultural and food diversity, this range features European and Asian-specific appliances. The first of its kind in the Australian market, the premium fusion series offers superior quality, performance and flexibility. Moreover, The Verro range can be configured according to your needs and provides the operator with ultimate flexibility for their operational requirements.

GENERATIONS OF QUALITY + RELIABILITY

The B+S Black range is the original range that began our entire journey. Although, it has changed tremendously since the first line over 68 years ago, the B+S Black range remains a staple in any kitchen. This heavy-duty range was created to withstand the high intensity demands of a busy Australian kitchen. Since its inception, the B+S Black range has consistently transformed to adapt to the modern Australian kitchen, with B+S Commercial Kitchen's adding products that suit both European and Asian cuisines. To this day, B+S Black remains the gold standard for modern Australian hospitality businesses.

Quality & Reliability





Exceptional Value

PERFORMANCE + VALUE

At B+S Commercial Kitchens, we understand how important it is to achieve your dreams. We know that high-quality equipment can sometimes be costly, which is why we developed the K+ range. It's perfect for those seeking food service equipment that's both affordable and of exceptional value. With the K+ range, you can be confident that you're investing in equipment that delivers reliable performance without sacrificing quality. You can trust that the K+ range will hold up under the demands of even the busiest kitchens while giving you the results you need.





QUICK + EFFICIENT

We are constantly striving to innovate for the ever-changing Australian consumer landscape. Our extensive research has shown that the modern Australian hospitality industry is gearing towards the rise of quick-service restaurants. This has led to our innovation team to design accordingly. Quick-service restaurants are unique compared to other hospitality outlets for their high customer service rate. Moreover, particularly in Australia, customers demand high-quality products that are often made as fresh as possible or even on demand. Such high expectations place almost impossible requirements on the kitchen. Our latest range will maximise the productivity of any quick-service kitchen without sacrificing quality.

Speed & Consistency



OUR PARTNERS

La Calabrese
AT OCEAN


MOLLY ROSE
BREWING CO.

UCYLIU


CROWN
RESORTS


SHANGRI-LA

Mr. Wong


Kickin' Ina
SAULI SEAFOOD

SUSHI JIRO 寿司次郎

MARVEL
STADIUM

AIR NEW ZEALAND 

HAWKER
HALL

LONG CHIM
SYDNEY

LUNA LU

DRAGON
HOT POT

Flower Drum

TASTE OF
SHANGHAI
天國大舞台

↑
HEMINGWAY'S
BREWERY
↓


VICTORIA
RACING CLUB

sky
CITY.


LANGHAM


MARRIOTT
SYDNEY HARBOUR

MOONHOUSE


THE RITZ-CARLTON®

RAFI

JINJA
RESTAURANT & BAR


SHELL
HOUSE

TOTTI's

OT
MELBOURNE

NOVOTEL

W
HOTELS


中國銀行
BANK OF CHINA


CROWNE PLAZA
MELBOURNE

ALLONDA

金唐
GOLDEN CENTURY
®

foodie

NOTA

TESTIMONIALS

MOTOMU KUMANO
OWNER,
KOMEYUI



"What attracted Komeyui to B+S Commercial Kitchens was the efficiency and effectiveness when it comes to the heat conduction of our technology. The Komeyui kitchen is also able to trust that the B+S equipment is reliable and requires less maintenance, low on-going costs, and minimal downtime. This ensures that Komeyui is able to focus on their products without losing efficiency."

APIVIT — EXECUTIVE
CHEF OF RUMBLES
& MASHI NO MASHI



"We use B+S Commercial equipment in both of our restaurants for Asian and European cooking lines. They are very well built with one of the strongest burners I have used. We have been cooking for many years, I find B+S Commercial Kitchens as one of best built units when it comes to both quality and performance. What's even better is that they are Australian owned and made in Melbourne."

DUSTIN OSUCH
SENIOR MANAGER,
F&B CAPITAL PROJECTS



"I would definitely recommend B+S Commercial Kitchen to anybody who is looking for a high quality, Australian-made product. The B+S team can really work with you and specially design equipment that is efficient and effective in every possible way to meet your needs. We had a great experience, and I highly recommend it to anyone who is looking for the same"

RHYS BAWDEN
OWNER, SALSA BAR &
GRILL, PORT DOUGLAS



"No matter how hard we work, we need to know that our kitchen equipment will keep up and work every day. Our restaurant can be bustling, being booked out with covers every night. We need equipment that performs, remains precise, and doesn't fade under pressure. Finally, equipment that is easy to use, easy to light up and easy to clean. The B&S cooking range was our choice, built to last in a heavy-duty commercial environment. One of its key design points is the double spillage tray, making it easy to clean. As with any equipment, it sometimes breaks down, but the service and warranty offered by this Australian company are second to none. With its standard 2-year warranty and exceptional service."

SON YAO SU
HEAD CHEF,
UNCLE SU



"B+S Commercial Kitchens is the most suitable brand for Cantonese and Beijing cuisine. When you compare B+S with other brands, only B+S has a hot brick setting to protect chefs when cooking. And the burner is powerful, making the whole cooking process highly efficient and accurate!"

ARNO TAN
OWNER,
THINK ASIA GROUP



"My father started doing business with B+S over 25 years ago. Today B+S continues to supply the main equipment in our kitchens. B+S has robust equipment that stand the punishment of a busy kitchen, and when things go wrong they are there to address the issue."

Scan or click QR code
for more highlights



Perfect for Asian Cuisine



Uncle Su, The Star, Gold Coast



Momo, Parramatta

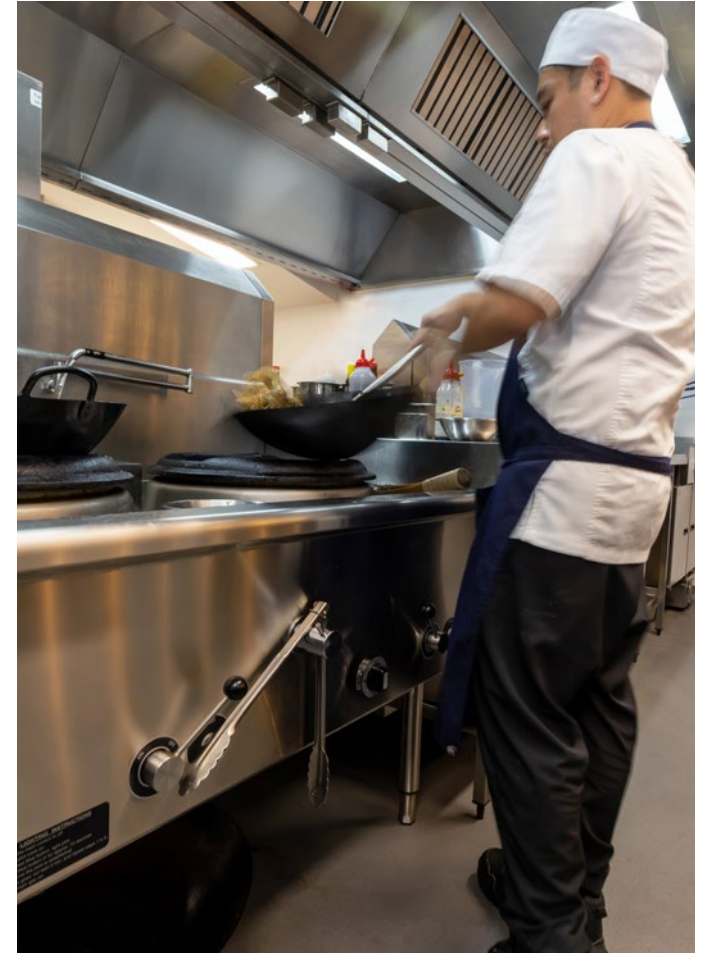


The Langham, Gold Coast

Luna Lu, Sydney



Jinja, NSW



Komeyui, Brisbane



Bangaroo Crown, Sydney



Dumpling House, Canberra

Perfect for European Cuisine



Keilor Heights Early Learning Centre, Melbourne

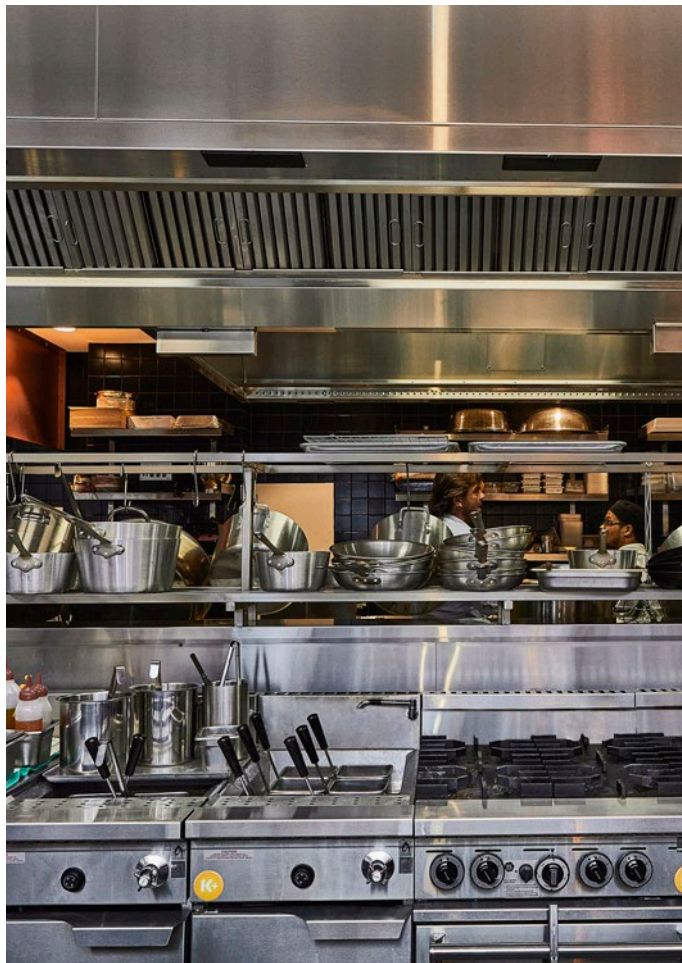


Allonda, Brisbane



Mosconi, Brisbane

IGA Romeos, Sydney



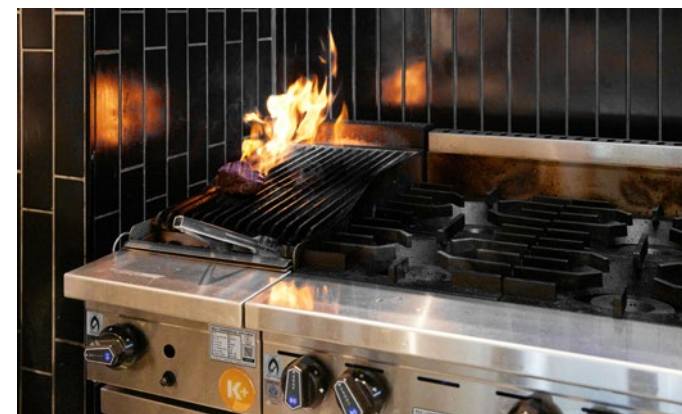
Captain Cookes Fish & Chippery, Victoria



Pony Boy, Melbourne



Swansea Workers Club, NSW



Naga Moon, Melbourne



GENERATIONS OF QUALITY AND RELIABILITY

At B+S Commercial Kitchens, we take pride in being more than just a supplier of kitchen equipment. Being a family-owned and operated Australian business for over 68 years, we understand the importance of providing our customers with high-quality equipment that can withstand the ever-changing market demands. We have crafted over 100 standard units that suit every kitchen and have ensured that each piece is built with utmost quality, reliability, and durability. Additionally, we have kept most of our manufacturing processes local in our Melbourne factory, making us the preferred brand for Australian hospitality businesses.



Scan or click QR code to schedule your demonstration at our showroom.



Melbourne Experience Centre
Showroom/Demonstration Kitchen
37 Westminster Street,
Oakleigh, Victoria 3166

Head Office/Manufacturing Facility
57 Plateau Road,
Reservoir, Victoria 3073

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