



K+ SERIES: KBT-SB4-GRP3

Combination Four Open Burners & 300mm Grill Plate on Stand

Project: _____ Item: ____



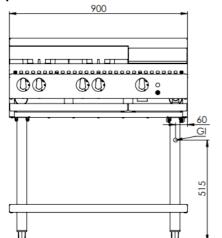
Standard Features:

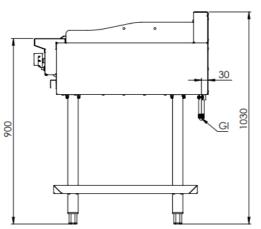
- AISI Grade Stainless Steel
- · Heavy duty complete stainless steel frame with undershelf
- 30MJ two piece open cooktop burner (BT)
- 22MJ aluminised tube burner per 300mm section (GRP)
- Heavy duty cast iron boiling top trivets
- Heavy duty mild steel grill plate (12mm Thick)
- Top welded, smooth finish design
- Grill Plate cooking area 295mm W x 550mm D
- Flame Failure & Pilot Included as standard
- Piezo ignition to pilot grill plate burner
- Multi-setting gas valve Allows greater regulation of flame setting
- Easy access to all components for servicing and adjustments
- Easy to clean fat spillage trays

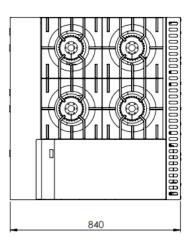
Options:

- Natural or LPG Gas
- Non-swivel rear castors Set of two

Specifications:







MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	NET WEIGHT (kg)	GAS CONSUMPTION (Mj/h)	
					NG	LPG
KBT-SB4-GRP3	900	840	1030	-	142	142

Connections:

GAS (GI)	SUPPLY PRESSURE (kPa)		
(BSP)	NG	LPG	
³⁄₄" (M)	1.0	2.6	

- Gas regulator is included with the unit
- Must be installed by an authorised installer in accordance to AS/NZS5601 refer to current version

Due to ongoing Product Development, Product Improvement and Research, B+S Commercial Kitchens reserves the right to alter specification without notice.

Approval Number: GMK 10703





