

B+S
COMMERCIAL
KITCHENS

Committed

No gas? No problem!

WHEN GAS IS NOT AVAILABLE, INDUCTION STEPS IN!

In the world of culinary arts, innovation must complement tradition.



At B+S Commercial Kitchens, we understand the profound connection many chefs have with gas cooking. We are committed to providing products honouring these traditional methods while embracing modern advancements. So, when gas is unavailable, B+S Commercial Kitchens' Induction range offers an exceptional alternative.

Our woks and stockpots are at the forefront of a new era in professional kitchens, delivering unmatched precision, speed, energy efficiency, and cost saving. Our induction technology provides precise temperature control and outstanding cooking results, making it perfect for Asian and high-heat cuisines while still upholding the high standards of traditional gas cooking.



Save 6% on installation with an induction hood compared to gas, and reduce annual running costs by approximately 24%

B+S
BLACK

INDUCTION



MEET OUR INDUCTION WOKS

Revolutionise your wok cooking with induction technology

B+S Commercial Kitchens has been the preferred brand for high-performance wok cookers across Australia, and we're excited to continue this legacy with our new induction woks.

Contrary to popular belief, the smoky flavour and perfect sear in wok cooking is achieved through the pan's heat, not the flame. Our induction woks are expertly designed to deliver these culinary subtleties, ensuring your dishes retain their rich, authentic taste.

Experience the future of wok cooking with our state-of-the-art induction woks. They seamlessly blend traditional techniques with modern innovation, offering an unparalleled cooking experience honouring authentic culinary artistry.



LEARN MORE

Benefits of our Induction Wok Technology:

Precision Control

Adjust heat with a simple dial for consistent results, no tossing required.

Speed and Efficiency

Heats as quickly as gas, maintaining high temperatures for efficient cooking.

Traditional Wok Hei Achieved

Get that signature smoky flavour and perfect sear without an open flame.

Reduced Indoor Pollution

Only the wok heats up, creating a cooler, more comfortable kitchen.

Ease of Cleaning

The glass surface is easy to clean with minimal effort and fewer chemicals.

Consistent and Predictable Cooking

Enjoy uniform cooking with precise temperature adjustments.

Cost Savings

Smaller canopies and efficient energy use lower your energy bills.

Safety and Sustainability

Eco-friendly and safer than gas, with less residual heat and injury risk.

Enhanced Culinary Techniques

Versatile design lets you master various cooking methods with ease.



SUPPORTING ASIAN CUISINE EXCELLENCE

Woks are a cornerstone of Asian cooking, used for steaming, frying, stir-frying, and preparing sauces and stocks. Recognising this, we've developed our induction woks to meet the high standards of Asian chefs, ensuring you can still fry, steam, simmer, and stir-fry, consistently achieving outstanding results.



Perfect Char Kway Teow every time with our Induction Woks

“ *Hear it from the experts*

We have been working with B+S Commercial Kitchens to help achieve a new concept working on Induction Woks. B+S Commercial Kitchens have been really good to work with as they have helped accommodate our requirements and timelines.

It has taken a little time and training to adjust to induction cooking on woks as we have had to use different wok techniques, so instead of the traditional tossing, it is more stirring.

We have been able to get more consistency and achieve higher heats with this than traditional gas woks, and both have a place. We have put the woks through their paces and they are sturdy and durable.

Damian Snell
Lucas Restaurants

L U C A S

”



MEET OUR INDUCTION STOCK POTS

Precision cooking in every pot

Experience the next level of culinary innovation with the B+S Induction Stock Pot Cooker. This cooker is designed for durability and energy efficiency, serving as an excellent alternative to traditional gas methods. Heating cookware directly with electromagnetic energy minimises energy waste, reduces cooking times, and offers precise temperature control, resulting in a more cost-effective and environmentally friendly cooking experience.

At B+S Commercial Kitchens, we understand that every chef has their preferred cooking method. Whether you prefer the accurate control of induction or the familiarity of gas cooking, our products empower you to choose the right tool for your culinary needs.

Benefits of our Induction Stock Pot Technology:

Chef-Approved Innovation

More chefs are endorsing induction cooking for its efficiency and precision.

Neater and Cooler Kitchens

Induction keeps kitchens cleaner and cooler, creating a quieter, more relaxed space.

Enhanced Safety

Safer with lower heat retention, reducing burn and injury risks.

Cost Efficiency

Cheaper to run, making induction a cost-effective kitchen choice.

Precise Temperature Control

Enjoy precise heat settings for consistent cooking.

Higher Heat Capability

Induction delivers hotter heat than gas, boosting performance.

Even Heat Distribution

Achieve uniform cooking with even heat across the pot.

Rapid Heat Adjustment

Induction heats and cools faster, offering greater flexibility.

Easy Maintenance

No gas pipes mean cleaner, easier maintenance with fewer chemicals.



LEARN MORE

PARTNERSHIP WITH ASIAN CHEF CLUB

At B+S Commercial Kitchens, we understand that cooking with induction requires a different approach and mindset compared to traditional gas methods. To facilitate a seamless transition to induction technology, we're partnering with the Asian Chef Club.

With over 68 years of experience crafting exceptional kitchen equipment in Melbourne, we are dedicated to meeting market demands and staying attuned to the evolving industry needs. Our collaboration with the Asian Chef Club provides valuable insights into transitioning from gas to induction, especially when gas is unavailable. This partnership ensures we deliver innovative solutions that uphold the highest standards of professional cooking.



Call (03) 9469 4754 or visit www.bscommercialkitchens.com for more information or to schedule an appointment at our Experience Centre

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