

B+S
COMMERCIAL
KITCHENS

Committed

TARGET TOPS

One Top Multiple Cooking Zones for Endless Outcomes

INTRODUCING THE FINAL PIECE TO
THE HORIZONTAL COOKING LINE

Say farewell to the constraints of single-zone cooking and welcome the versatility of B+S Commercial Kitchen's new Target Tops – the ultimate addition to your kitchen arsenal!

With B+S' innovative Target Tops, users won't just cook; they'll conduct a symphony of flavours, empowered by the freedom to adjust temperatures to their liking through the flexible movement of pots and pans across the surface.

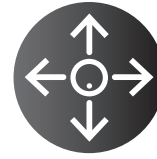




Why are our Target Tops topping the list of must-have commercial kitchen equipment:



Indirect Cooking:
Say goodbye to worries about direct exposure to naked flames. B+S' new Target Tops offer a safer, more controlled cooking experience.



Flexible Temperature Control: Users can easily adjust temperatures by moving pots around on the surface. From simmering to searing, they are in complete control.



Versatile: Our Target Tops seamlessly integrate with our Boiling Tops and Ovens, offering a convenient solution for limited space.



Quick Turnaround: These units can be delivered in just a few weeks, so you won't have to wait months for delivery and installation.



Easy to Clean: Bid farewell to hours spent scrubbing stubborn stains. Target Tops' sleek design and easy-to-clean surface make post-cooking clean-up a breeze.



Durable: Built with a very heavy-duty cast-iron top and dual ring burners, providing outstanding cooking performance and recovery.

Are you ready for the missing piece?
Book a demonstration and complement your commercial kitchen setup with our Target Tops.



Scan the QR code to schedule your demonstration at our showroom.

