

# K+ SERIES: KBT-SB2-CBR3-BM

**Combination Two Open Burners & 300mm Char Broiler Bench Mounted** 

Project: \_\_\_\_\_ Item: \_

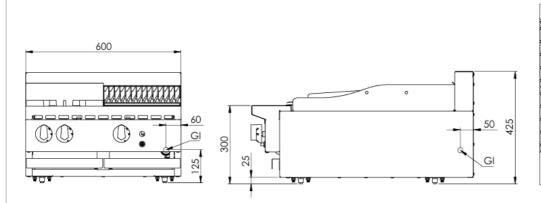


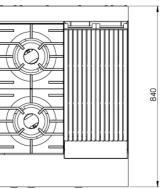
## **Standard Features:**

- AISI grade stainless steel
- Heavy duty complete stainless steel frame
- 30MJ removable two-piece open cooktop burner (BT)
- 34MJ stainless steel U-Burner per 300mm section (CBR)
- Heavy duty cast iron J-Grates & Radiant Hoods
- Reversible J-Grates allow for an inclined or flat cooking surface •
- Flame failure device included as standard
- Piezo ignition to pilot char broiler burner •
- Multi-setting gas valve allows greater regulation of flame settings •
- Easy access to all components for servicing and adjustments
- Easy to clean fat spillage trays and rear splashback heat deflector •

### **Options:**

- NG/LPG Available in Natural or LP Gas
- PLT Pilot light per burner
- SPB Spillage Bowl





MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	NET WEIGHT (kg)	GAS CONSUMPTION (MJ/h)	
					NG	LPG
KBT-SB2-CBR3-BM	600	840	425	98	94	90

#### **Connections:**

GAS (GI)	SUPPLY PRESSURE (kPa)			
(BSP)	NG	LPG		
<sup>3</sup> ⁄ <sub>4</sub> " (M)	1.0	2.6		

- Gas regulator is supplied with the unit
- 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 specifications and the design of the product without notice.

# Approval Number: GMK 10703





