



K+ SERIES: KBT-SB2-CBR6

Combination Two Open Burners & 600mm Char Broiler on Stand

Project: _____ Item: _____



KBT-SB2-CBR6

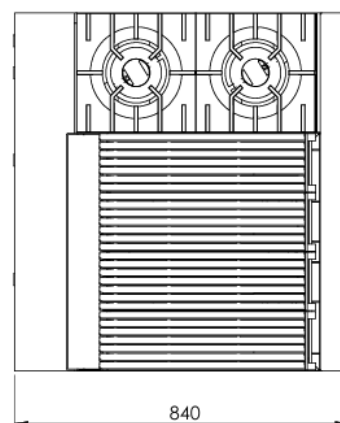
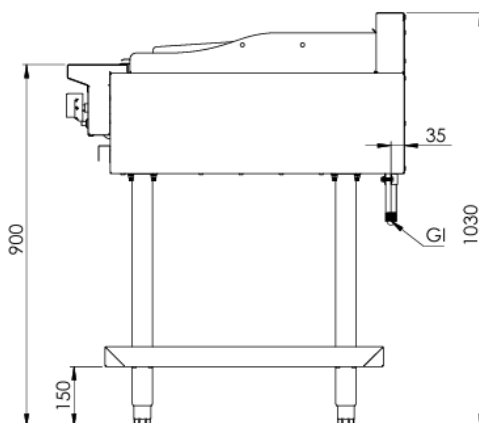
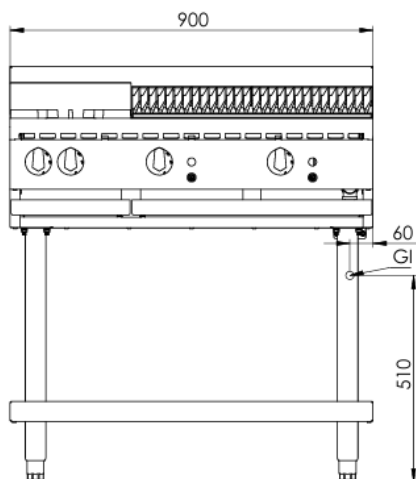
Standard Features:

- AISI grade stainless steel
- Heavy duty complete stainless steel frame with undershelf
- 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
- BM - Bench mounted
- CS - 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-SB2-CBR6	900	840	1030	150	128	110

Connections:

GAS (GI) (BSP)	SUPPLY PRESSURE (kPa)	
	NG	LPG
3/4" (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



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