

Combination Four Open Burners & 300mm Char Broiler Bench Mounted

Project: _____ Item: __

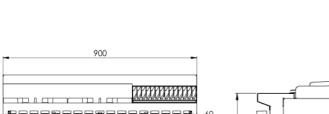


Standard Features:

- 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:

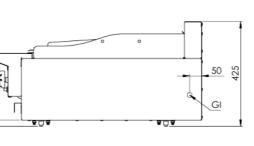
- NG/LPG Available in Natural or LP Gas
- PLT Pilot light per burner
- SPB Spillage Bowl

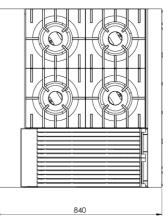


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MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	NET WEIGHT (kg)	GAS CONSUMPTION (MJ/h)	
					NG	LPG
KBT-SB4-CBR3-BM	900	840	425	125	154	150

Connections:

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GAS (GI)	SUPPLY PRESSURE (kPa)			
(BSP)	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





