



K+ SERIES: KBT-SB4-GRP6

Combination Four Open Burners & 600mm Grill Plate on Stand

Project:	ltem:



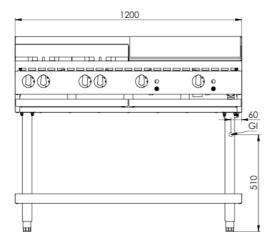
Specifications:

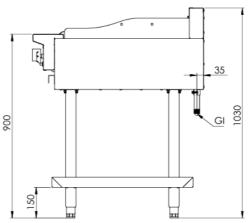
Standard Features:

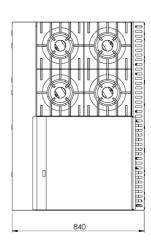
- AISI grade stainless steel
- · Heavy duty complete stainless steel frame with undershelf
- 30MJ removable two-piece open cooktop burner (BT)
- 22MJ aluminised tube burner per 300mm section (GRP)
- Heavy duty cast iron boiling top trivets
- Heavy duty mild steel grill plate (16mm Thick)
- Top welded, smooth finish design
- Flame failure device included as standard
- · Piezo ignition to pilot grill plate 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 deflectors

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







MODEL	LENGTH	DEPTH	HEIGHT	NET WEIGHT (kg)	GAS CONSUMPTION (MJ/h)	
MODEL	(mm)	(mm)	(mm)		NG	LPG
KBT-SB4-GRP6	1200	840	1030	170	164	144

Connections:

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





