



K+ SERIES: KPC-6

Six Basket Pasta Cooker

Project: _____ Item: _____



KPC-6

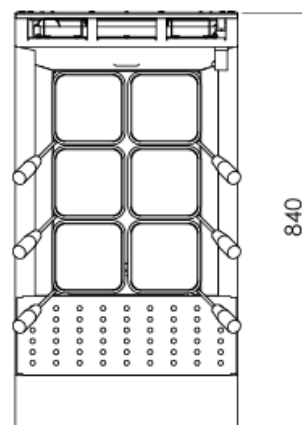
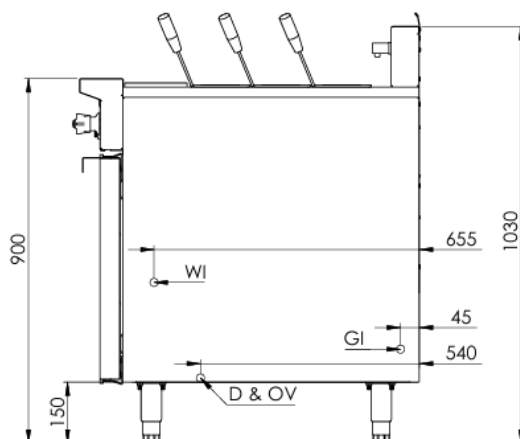
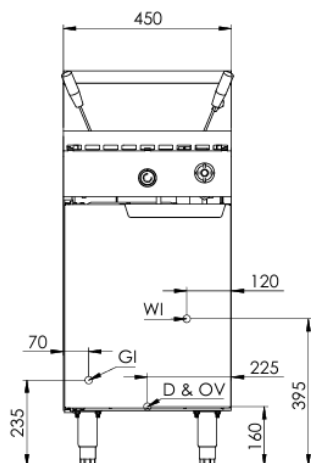
Standard Features:

- AISI grade stainless steel
- AISI 316 Marine grade stainless steel tank - 2mm Thick
- Efficient multi-jet target burner
- In-built water overflow helps remove water impurities
- Water temperature is thermostatically controlled
- 30L water capacity
- Flame failure device included as standard
- Piezo ignition to pilot the multi-jet target burner
- Manually operated water spindle to control tank refill
- Pasta baskets are provided
- Front access to all components makes service easy
- Pan Dimensions: 455mm D x 300mm W x 120mm H
(Height is measured from the base plate to the water level mark)

Options:

- NG/LPG - Available in Natural or LP Gas
- 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
KPC-6	450	840	1030	80	70	75

Connections:

GAS (GI) (BSP)	WATER (WI) (BSP)	TANK DRAIN (D) OVERFLOW (OV)	SUPPLY PRESSURE (kPa)	
			NG	LPG
3/4" (M)	1/2" (F)	D & OV = 1" BSP (M)	1.0	2.6

- Combination control valve with an inbuilt regulator is supplied within 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 10682



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