



K+ SERIES: KTF-451S Split Pan Two Basket Turbo Fryer

Project: Item:



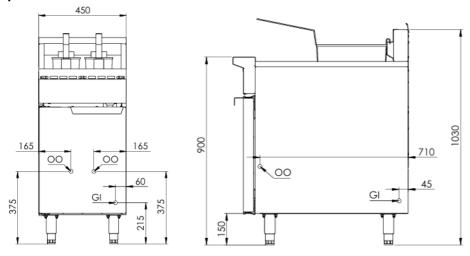
Standard Features:

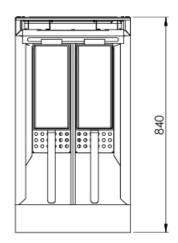
- AISI grade stainless steel
- Stainless steel constructed pan with center cool zone 1.5mm Thick
- Efficient multi-jet target burner
- Over-temperature safety cut-out switch
- 13.5L oil capacity per section
- · Heavy duty lockable oil drain valve
- Inclined base provides greater ease in oil and waste removal
- Flame failure device included as standard
- Manual ignition to pilot the multi-jet target burner
- Complete with baskets, fish plate and night cover
- Front access to all components makes service easy
- Pan dimensions: 415mm D x 150mm W x 90mm H (Height is measured from the fish plate to the oil level mark)

Options:

- NG/LPG Available in Natural or LP Gas
- . CS Non-swivel rear castors Set of two

Specifications:





MODEL	LENGTH	DEPTH	HEIGHT	NET WEIGHT	GAS CONSUMPTION (MJ/h)	
WODEL	(mm)	(mm)	(mm)	(kg)	NG	LPG
KTF-451S	450	840	1030	90	76	76

Connections:

GAS (GI)	OIL OUTLET (OO)	SUPPLY PRESSURE (kPa)		
(BSP)	(BSP)	NG	LPG	
3⁄4" (M)	1" (F)	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 10683





