



K+ SERIES: KTF-601

Single Pan Three Basket Turbo Fryer

Project: _____ Item: _____



KTF-601

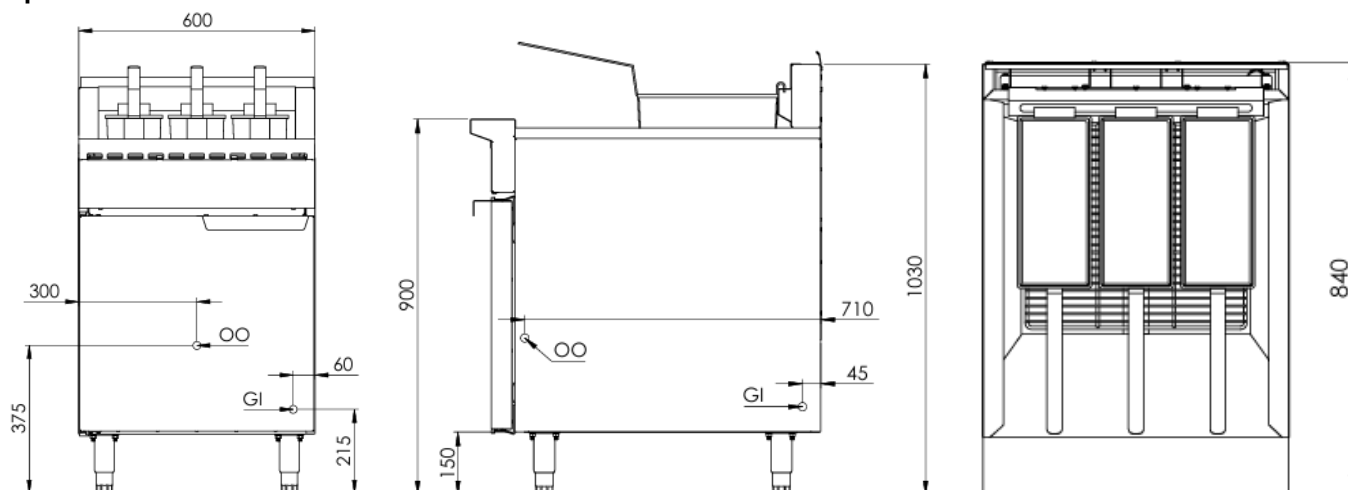
Standard Features:

- 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
- 32L oil capacity
- 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, wire tray and night cover
- Front access to all components makes service easy
- Pan dimensions: 415mm D x 450mm W x 90mm H
(Height is measured from the wire tray 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 (mm)	DEPTH (mm)	HEIGHT (mm)	NET WEIGHT (kg)	GAS CONSUMPTION (MJ/h)	
					NG	LPG
KTF-601	600	840	1030	100	110	105

Connections:

GAS (GI) (BSP)	OIL OUTLET (OO) (BSP)	SUPPLY PRESSURE (kPa)	
		NG	LPG
3/4" (M)	1-1/4" (F)	1.0	2.2

- 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



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