



SCOOKER

BUYER'S GUIDE

THE FUTURE OF COMMERCIAL COOKING





*SCooker continues to lead the way
in energy-saving cooking solutions
that support a better environment.*

*We invite you to explore the
SCooker range and experience
the future of cooking with us.*

WELCOME TO THE SCOOKER BUYER'S GUIDE

Switching from traditional gas cooking equipment to induction or electric can be confusing if not a little scary. This information booklet is your guide to The World of SCooker.

SCooker offers you a wide range of Induction and Electric commercial cooking products. SCookers smart products offer quicker cooking times, precise temperature control and a lot less heat in the kitchen.

The other benefit of induction kitchens is the cooler working environment for the chefs. The other cost saving benefit are your exhaust canopy requirements.

Traditional all gas kitchens are historically very hot, and exhaust canopies are sized accordingly. If you're not using a low velocity type exhaust canopy you are exhausting expensive air-conditioned air up the duct and out to atmosphere, losing thousands of dollars a year.

Exhaust canopies are an essential ingredient to cool calm kitchen environment. Balancing the air in the kitchen also impacts the dining room comfort.

Make sure you speak to the experts about your exhaust canopy requirements.

Today the utility cost between gas and electricity is very close and when you compare the speed and efficiency of induction the running costs are usually cheaper using induction due to its efficiency.

Many new builds only have electricity available on site; this is nothing to be concerned about. Most major fast-food restaurants have only used electric cooking equipment for decades; that's right no gas on site.

This is where SCooker steps in offering a huge range options for Western or Asian commercial kitchens.

SCooker has a wide range of induction, infrared or electric commercial cooking equipment. SCooker cooking equipment is totally modular so you can mix and match your requirements without compromise, Smart Cooker = SCooker.

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SCOOKER INDUCTION STANDARD FEATURES

The SCooker induction range is very stylish and is fitted with outstanding features to truly benefit the operator. At the heart of SCooker induction is the electronic control system which provides outstanding features such as:



Preset electronic control panel for quick manual operation



Programmable electronic control panel for complete control



Precise temperature control



Countdown timer for consistent cooking results



All boiling tops are fitted with a 210mm round copper heating coil rated at 3.5kW



High frequency heating coil and magnetic aggregation technology



Automatic detection cookware system ensures safer cooking



Seamless microcrystalline glass plates — 6mm Thick



Electric oven with independent top and bottom heating elements



Griddle plates with multilayered 20mm thick plates for even heat and holding heat



Self-diagnostics display for accurate trouble shooting



Front access to all components makes service easy



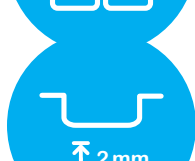
Inbuilt cooling fans to keep electronics cool during and after cooking



Complete stainless-steel construction



Clean modular design for style and ease of cleaning



One-piece machine pressed top surface — 2mm Thick

INDUCTION BOILING TOPS



Type	Two Zone	Four Zone	Six Zone
Model Number	HLBZ2N-7	HLBZ4N-C14	HLBZ6N-C21
Power Load	7KW	14KW	21KW
Boiling Top Power Rating	2 x 3.5KW	4 x 3.5KW	6 x 3.5KW
Electrical Connection	3P+N+E (12A)	3P+N+E (21A)	3P+N+E (32A)
Dimensions mm	400 x 750 x 905	800 x 750 x 905	1200 x 750 x 905
S.S. Cabinet with Doors	Yes	Yes	Yes
Black Control Panel	Yes	Yes	Yes



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for further information.

BOILING TOPS

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INDUCTION BOILING TOPS WITH OVEN



Type	Four Zone with Oven	Six Zone with Oven
Model Number	HLBZJ4N-C19	HLBZ6N-C26
Power Loading	19KW	26KW
Boiling Top Power Rating	4 x 3.5KW	6 x 3.5KW
Oven Power Rating	5KW	5KW
Electrical Connection	3P+N+E (25A)	3P+N+E (32A)
Dimensions mm	800 x 750 x 905	1200 x 750 x 905
Oven and S.S. Cabinet with Door	Oven only	Oven and Cabinet
Black Control Panel	Yes	Yes



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BOILING TOPS WITH OVEN

- ∞ The unique electronic control system with SCooker allows you to use preset cooking levels or you can adjust them yourself to suit your cooking style.
- ∞ The oven is fitted with top and bottom heating elements which are independently controlled to allow the chef menu flexibility.
- ∞ Smooth and stylish modular finish with high end black control panel.

INDUCTION GRIDDLE PLATES



Type	400mm	600mm	800mm	900mm	1200mm
Model Number	HLPP4N-C6	HLPP6N-C6	HLPP8N-C9	HLPP9N-C9	HLPP12N-C12
Power Load	6KW	6KW	9KW	9KW	12KW
Plate Thickness	20mm	20mm	20mm	20mm	20mm
Electrical Connection	3P+E (9A)	3P+E (9A)	3P+E (13.5A)	3P+E (13.5A)	3P+E (18A)
Dimensions mm	400 x 750 x 905	600 x 750 x 905	800 x 750 x 905	900 x 750 x 905	1200 x 750 x 905
S.S Cabinet with Doors	Yes	Yes	Yes	Yes	Yes
Black Control Panel	Yes	Yes	Yes	Yes	Yes

OPTIONS

Chrome plates — Ideal for fish and vegetable cooking, quick and efficient

Ribbed plates — Full surface or half ribbed and half smooth



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SMOOTH GRIDDLE PLATES



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GROOVED GRIDDLE PLATES

- ∞ The unique electronic control system with SCooker allows you to use preset cooking levels or you can adjust them yourself to suit your cooking style.
- ∞ Inbuilt countdown timers are perfect for the busy kitchen where consistency is paramount.
- ∞ SCooker griddle plates are fitted with evenly spaced induction heating coils to ensure the whole cooking surface is even heat.
- ∞ **Did you know** you can use the SCooker griddle plate as an even heat cooking surface using your pots and pans. Perfect as multipurpose cooker from grilling to even heat plate.
- ∞ Cleaning the SCooker griddle plate is very easy with a complete grease gutter around the cooking surface.
- ∞ Large drip trays are standard newly hidden behind the cabinet doors.
- ∞ Smooth and stylish modular finish with high end black control panel.

INDUCTION DEEP FRYER



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DEEP FRYER

Type	Single Fryer
Model Number	HLYZDN-C12
Power Load	12KW
Electrical Connection	3P+E (18A)
Dimensions mm	400 x 750 x 905
Baskets	2
Oil Capacity	20 Litres
Frozen 10mm chip P/H	25KGS
Temperature Range	60-200 Celsius
Open Pot Design	Yes
S.S. Cabinet and Door	Yes
Black Control Panel	Yes

- ∞ The unique electronic control system with SCooker allows you to use preset cooking levels or you can adjust them yourself to suit your cooking style.
- ∞ Inbuilt countdown timers are perfect for the busy kitchen where consistency is paramount.
- ∞ Open pot design for easy of cleaning.
- ∞ Smooth and stylish modular finish with high end black control panel.

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INDUCTION MULTI-FUNCTIONAL COOKER



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MULTI-FUNCTIONAL COOKER

Type	Multi-Functional Cooker
Model Number	HLDG8N-C8
Power Load	8KW
Electrical Connection	3P+E (12A)
Plate Thickness	20mm multilayered
Dimensions mm	800 x 750 x 905
Litre Capacity	40
Temperature Range	80-300 Celsius
S.S. Cabinet and Doors	Yes
Black Control Panel	Yes
S.S. Cabinet and Door	Yes
Black Control Panel	Yes

- ∞ The name says it all '**multifunctional cooker**'. Think of it as a submerged griddle plate or a small Bratt pan. The multifunctional cookers can be used to shallow fry, grill and bulk cook wet dishes such as bolognaise sauce. SCooker multifunctional cookers are fitted with evenly spaced induction heating coils to ensure the whole cooking surface is even heat.
- ∞ The unique electronic control system with SCooker allows you to use preset cooking levels or you can adjust them yourself to suit your cooking style.
- ∞ Large food pan is standard newly hidden behind the cabinet doors.
- ∞ Smooth and stylish modular finish with high end black control panel.

INDUCTION BAIN MARIE & NOODLE COOKER



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BAIN MARIE

Type	Bain Marie/Water Bath
Model Number	HLBWDN-B3
Power Load	3KW
Electrical Connection	1P+E (13.5A)
Water Connection	12mm cold water
Drain Connection	25mm
Dimensions mm	400 x 750 x 905
Gastronorm Pans	2 x GN½ 150mm Deep
Litre Capacity	25 Litres
Temperature Range	0-100 Celsius
S.S. Cabinet and Door	Yes
Black Control Panel	Yes



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NOODLE COOKER

Type	Noodle Cooker
Model Number	HLZMDN6-C12
Power Load	12KW
Electrical Connection	3P+E (18A)
Water Connection	12mm cold water
Drain Connection	25mm
Dimensions mm	400 x 750 x 905
Noodle Baskets	6
Litre Capacity	25 Litres
Temperature Range	0-100 Celsius
S.S. Cabinet and Door	Yes
Black Control Panel	Yes

- ∞ The SCooker Bain Marie is the perfect partner in your kitchen line up. Perfect for heating bagged food or hold food in the gastronorm food pans
- ∞ The SCooker Noodle Cooker is purposely designed for fast service kitchens for consistent cooking results every day.
- ∞ The unique electronic control system with SCooker allows you to use preset cooking levels or you can adjust them yourself to suit your cooking style.
- ∞ Inbuilt countdown timers are perfect for the busy kitchen where consistency is paramount.
- ∞ Smooth and stylish modular finish with high end black control panel.

INDUCTION SINGLE WOKS



Type	Single Wok	Single Wok	Single Wok
Model Number	HLXCDN-C8	HLXCDQ7-C12	HLXCDN-C12
Power Load	8KW	12KW	12KW
Electrical Connection	3P+E (12A)	3P+E (18A)	3P+E (18A)
Water Connection	12mm cold water	12mm cold water	12mm cold water
Drain Connection	25mm	25mm	25mm
Dimensions mm	600 x 750 x 1300	700 x 900 x 1300	800 x 750 x 1300
Standard Ring	Yes	No	Yes
Large Ring	No	Yes	No
High Splashback	Yes	Yes	Yes
Knee Temperature Control	Yes	Yes	Yes
S.S. Solid Front	Yes	Yes	Yes
Black Control Panel	Yes	Yes	Yes

INDUCTION SINGLE WOK WITH REAR WARMER POT



Type	Single Wok with Warmer Pot
Model Number	HLXCDQ1-C14
Power Load	14KW
Electrical Connection	3P+E (21A)
Water Connection	12mm cold water
Drain Connection	25mm
Dimensions mm	1200 x 900 x 1300
Large Ring	Yes
Heated Warmer Pot	Yes
High Splashback	Yes
Knee Temperature Control	Yes
S.S. Solid Front	Yes
Black Control Panel	Yes



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SINGLE WOKS

INDUCTION DOUBLE WOKS



Type	Double Wok	Double Wok	Double Wok
Model Number	HLXC2N-C24	HLXC2Q-C24	HLXC2N-C16
Power Load	24KW	24KW	16KW
Electrical Connection	3P+E (18A) each wok	3P+E (18A) each wok	3P+E (12A) each wok
Water Connection	12mm cold water	12mm cold water	12mm cold water
Drain Connection	25mm	25mm	25mm
Dimensions mm	1200 x 750 x 1300	1400 x 900 x 1300	1200 x 750 x 1300
Standard Ring	Yes	No	Yes
Large Ring	No	Yes	No
High Splashback	Yes	Yes	Yes
Knee Temperature Control	Yes	Yes	Yes
S.S. Solid Front	Yes	Yes	Yes
Black Control Panel	Yes	Yes	Yes



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DOUBLE WOKS

- ∞ SCooker offer a wide range of single and double woks.
- ∞ Standard ring is 8kw and large ring are 12kw.
- ∞ SCooker induction woks are incredibly efficient resulting in very quick cook times.
- ∞ High splashback with ingredient shelf.
- ∞ The knee control offers 8 power setting.
- ∞ The front gutter is designed for ease of cleaning.
- ∞ Smooth and stylish modular finish with high end black control panel.

INDUCTION STEAMER



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STEAMER

Type	Steamer
Model Number	HLZLDN-C20
Power Load	20KW
Electrical Connection	3P+E (30A)
Water Connection	12mm Cold Water
Drain Connection	25mm
Dimensions mm	800 x 750 x 905
Automatic boiler	Yes
Boiler litre capacity	22
Number of holes	7
Temperature Range	0-100 Celsius
Water Faucet	Yes
S.S. Cabinet and doors	Yes
Black Control Panel	Yes

- ∞ The induction steamer automatic fills the boiler tank.
- ∞ The unique electronic control system with SCooker allows you to use preset cooking levels or you can adjust them yourself to suit your cooking style.
- ∞ The front gutter is designed for ease of cleaning.
- ∞ Smooth and stylish modular finish with high end black control panel.

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INDUCTION PAN NOODLE COOKER



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PAN NOODLE COOKER

Type	Pan Noodle Cooker
Model Number	HLZMDN5G-C10
Power Load	10KW
Electrical Connection	3P+E (15A)
Water Connection	12mm Cold Water
Drain Connection	25mm
Dimensions mm	800 x 750 x 905
Pot litre capacity	50
Noodle Baskets	5
Temperature Range	0-100 Celsius
Water Faucet	Yes
S.S. Cabinet and Doors	Yes
Black Control Panel	Yes

- ∞ The SCooker pan noodle cooker is designed for refreshing noodles or vegetable. The removal 50 litre tank is manual fill and drain. The front gutter is designed for ease of cleaning.
- ∞ The unique electronic control system with SCooker allows you to use preset cooking levels or you can adjust them yourself to suit your cooking style.
- ∞ Smooth and stylish modular finish with high end black control panel.

INDUCTION STOCK POT COOKER



Type	Stock Pot Cooker
Model Number	HLTLD-C12
Power Load	12KW
Electrical Connection	3P+E (18A)
Water Connection	12mm Cold Water
Dimensions mm	650 x 750 x 1300
Inbuilt water faucet	Yes
170 Litre Stock Pot Included	Yes
Black Control Panel	Yes
S.S. Cabinet and Door	Yes
Black Control Panel	Yes



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STOCK POT COOKER

- ∞ The SCooker stock pot has a superior heating coil design for rapid boiling.
- ∞ One-piece machine pressed top deck — 1.2mm thick.
- ∞ Seamless microcrystalline glass plate — 430mm diameter.
- ∞ 5 Stage magnetic slide control to adjust heating levels.
- ∞ Heavy duty complete stainless steel cabinet frame.

WORK BENCHES

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Type	Work Bench	Work Bench	Work Bench
Model Number	WT400D750	WT800D750	WT1200D750
Dimensions mm	400 x 750 x 905	800 x 750 x 905	1200 x 750 x 905
S.S. Cabinet and Doors	Yes	Yes	Yes
Black Control Panel	Yes	Yes	Yes



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WORK BENCHES

- ∞ SCooker work benches offer a stylish finish to your commercial kitchen.
- ∞ Total modular with the induction, infrared and electric SCooker range.
- ∞ Total stainless-steel construction with high end black control panel.

INFRARED BOILING TOPS



Type	Two Zone	Four Zone	Six Zone
Model Number	DLGB2N-C4D8	DLGB4N-C9D6	DLGB6N-C14D4
Power Load	4.8KW	9.6KW	14.4KW
Boiling Top Power Rating	2 x 2.4KW	4 x 2.4KW	6 x 2.4KW
Electrical Connection	3P+N+E (11A)	3P+N+E (15A)	3P+N+E (22A)
Dimensions mm	400 x 750 x 905	800 x 750 x 905	1200 x 750 x 905
S.S. Cabinet with Doors	Yes	Yes	Yes
Black Control Panel	Yes	Yes	Yes



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INFRARED BOILING TOPS

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INFRARED BOILING TOP WITH OVEN



Type	Four Zone with Oven	Six Zone with Oven
Model Number	DLGBJ4N-C14D6	DLGBJ6N-C19D4
Power Loading	14.6KW	19.4KW
Boiling Top Power Rating	4 x 2.4KW	6 x 2.4KW
Oven Power Rating	5KW	5KW
Electrical Connection	3P+N+E (25A)	3P+N+E (36A)
Dimensions mm	800 x 750 x 905	1200 x 750 x 905
Oven and S.S. Cabinet with Door	Oven only	Oven and cabinet
Black Control Panel	Yes	Yes



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INFRARED BOILING TOPS
WITH OVEN

- ∞ The unique electronic control system with SCooker allows you to use preset cooking levels or you can adjust them yourself to suit your cooking style.
- ∞ SCooker infrared boiling tops offer excellent recovery and cooking results.
- ∞ The oven is fitted with top and bottom heating elements which are independent controlled to allow the chef menu flexibility.
- ∞ Smooth and stylish modular finish with high end black control panel.

ELECTRIC BOILING TOPS



Type	Two Zone	Four Zone	Six Zone
Model Number	DLZS2N-C4D6	DLZS4N-C9D2	DLZS6N-C13D8
Power Load	4.6KW	9.2KW	13.8KW
Boiling Top Power Rating	1 x 2KW – 1 x 2.6KW	2 x 2KW – 2 x 2.6KW	3 x 2KW – 3 x 2.6KW
Electrical Connection	3P+N+E (12A)	3P+N+E (18.2A)	3P+N+E (21A)
Dimensions mm	400 x 750 x 905	800 x 750 x 905	1200 x 750 x 905
S.S. Cabinet with Doors	Yes	Yes	Yes
Black Control Panel	Yes	Yes	Yes



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ELECTRIC BOILING TOPS

ELECTRIC BOILING TOP WITH OVEN



Type	Four Zone with Oven	Six Zone with Oven
Model Number	DLZSJ4N-C14D2	DLZSJ6N-C18D8
Power Loading	14.2KW	18.8KW
Boiling Top Power Rating	2 x 2KW – 2 x 2.6KW	3 x 2KW – 3 x 2.6KW
Electrical Connection	3P+N+E (25A)	3P+N+E (36A)
Oven Power Rating	5KW	5KW
Dimensions mm	800 x 750 x 905	1200 x 750 x 905
Oven and S.S. Cabinet with Door	Oven only	Oven and cabinet
Black Control Panel	Yes	Yes



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ELECTRIC BOILING TOPS
WITH OVEN

- ∞ SCooker electric boiling tops have heavy duty round solid heating elements.
- ∞ Seamless heating plates sizes – 190mm and 230mm diameter.
- ∞ One-piece machine pressed top surface – 2mm thick
- ∞ The oven is fitted with top and bottom heating elements which are independent controlled to allow the chef menu flexibility.
- ∞ Smooth and stylish modular finish with high end black control panel.

ELECTRIC GRIDDLE PLATES



Type	400mm	800mm	1200mm
Model Number	DLPP4N-C4D5	DLPP8N-C9	DLPP12N-C13D5
Power Load	4.5KW	9KW	13.5KW
Electrical Connection	3P+N+E (7A)	3P+N+E (13.5A)	3P+N+E (20A)
Dimensions mm	400 x 750 x 905	800 x 750 x 905	1200 x 750 x 905
S.S Cabinet and Doors	Yes	Yes	Yes
Black Control Panel	Yes	Yes	Yes



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for further information.

ELECTRIC GRIDDLE PLATES

- ∞ SCooker griddle plates are fitted with evenly spaced heating elements to ensure the whole cooking surface is even heat.
- ∞ Cleaning the SCooker griddle plate is very easy with a complete grease gutter around the cooking surface.
- ∞ Large drip trays are standard newly hidden behind the cabinet doors.
- ∞ Smooth and stylish modular finish with high end black control panel.

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ELECTRIC FRYER



Type	Deep Fryer
Model Number	DLYZDN2-C9
Power Load	9KW
Electrical Connection	3P+N+E (13.5A)
Dimensions mm	400 x 750 x 1020
Oil Capacity	20
Baskets	2
Frozen 10mm chip P/H	25KGS
Temperature Range	60-200 Celsius
Black Control Panel	Yes



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ELECTRIC FRYER

- ∞ SCooker deep fryers are fitted with hinged heating elements for easy of cleaning.
- ∞ SCooker heating elements are flat ribbon shaped for fast heat transfer for better recovery.
- ∞ Open pot design with cold zone for ease of cleaning.
- ∞ Smooth and stylish modular finish with high end black control panel.

ELECTRIC NOODLE & PASTA COOKER



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NOODLE COOKER

Type	Noodle Cooker
Model Number	DLZMDN6-C12
Power Load	12KW
Electrical Connection	3P+N+E (18A)
Water Connection	12mm Cold Water
Drain Connection	25mm
Dimensions mm	400 x 750 x 905
Litre Capacity	28 Litres
Noodle Baskets	6
Temperature Range	0-100 Celsius
Black Control Panel	Yes



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PASTA COOKER

Type	Pasta Cooker
Model Number	DLYFDN6-C12
Power Load	12KW
Electrical Connection	3P+N+E (18A)
Water Connection	12mm
Drain Connection	25mm
Dimensions mm	400 x 750 x 905
Litre Capacity	28 Litres
Pasta Baskets	6
Temperature Range	0-100 Celsius
Black Control Panel	Yes

- ∞ The SCooker Noodle and Pasta Cooker are purposely designed for the chef that likes to add salt into the water. The tanks and heating elements are all T316 acid resistant stainless steel.
- ∞ The unique circular heating elements are placed directly under each basket for rapid recovery.
- ∞ Inbuilt fresh water supply and drain.
- ∞ Smooth and stylish modular finish with high end black control panel.

CERTIFICATION & ACCREDITATION

INDUCTION / ELECTRIC CERTIFICATION STANDARDS



Electromagnetic Compatibility:
AS/NZS CISPR 14.1, EN IEC 55014-1:2021

INDUCTION / ELECTRIC CERTIFICATION STANDARDS

B+S are proud to partner with SCooker as the sole importer and distributor.

B+S and SCooker are driven by product innovation and offer customers peace of mind with ISO accreditation.

SCooker

- ∞ ISO 9001 Quality Management System certification
- ∞ ISO 14001 Environmental Management System certification
- ∞ OHSAS 18001 Occupational Health Management System certification

B+S Commercial Kitchens

- B+S ISO 9001:2015 Quality Management System certification
- B+S ISO 14001:2015 Environmental Management System certification
- B+S ISO 45001:2018 Occupational Health and Safety certification



WARRANTY/SERVICE SUPPORT



SCooker is covered by a two-year parts and labour warranty.
Terms and conditions details are on our website.
Please visit our website www.bscommercialkitchens.com

Note: SCooker is not supplied with plug and lead.

This is supplied by your authorised/qualified electrician. Failure to install SCooker products correctly may damage components which will not be covered under normal terms of warranty.

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for more information or
schedule an appointment
at our Melbourne
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