



B&S BLACK SERIES: TF-451

Single Pan Two Basket Turbo Fryer

Project: _____ Item: _____



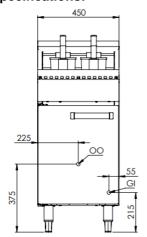
Standard Features:

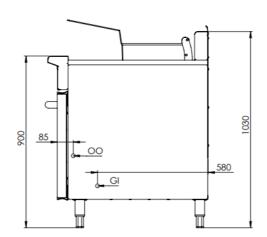
- AISI Grade Stainless Steel
- Stainless steel constructed pan with center cool zone 1.5mm Thick
- Efficient multi-jet target burner
- +/- 3°C temperature recovery differential
- Over-temperature safety cut-out switch
- 21.3L oil capacity
- · Heavy duty lockable oil drain valve
- · Flame Failure Included as standard
- Piezo ignition to pilot 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 300mm W x 80mm H
 (Height is measured from the base plate to the oil level mark)

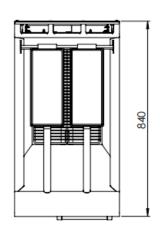
Options:

- Natural or LPG Gas
- Non-swivel rear castors Set of two

Specifications:







| | MODEL | LENGTH (mm) | DEPTH (mm) | HEIGHT (mm) | NET WEIGHT (kg) | GAS CONSUMPTION (Mj/h) | |
|--|--------|----------------|---------------|----------------|-----------------|------------------------|------|
| | | | | | | NG | LPG |
| | TF-451 | 450 | 840 | 1030 | - | 86.6 | 86.6 |

Connections:

| GAS (GI) | OIL OUTLET (OO) | SUPPLY PRESSURE (kPa) | | |
|-----------------------------------|-----------------|-----------------------|-----|--|
| (BSP) | (BSP) | NG | LPG | |
| ³ ⁄ ₄ " (M) | 1 ¼" (F) | 1.0 | 2.6 | |

- Combination control valve with inbuilt regulator is supplied within 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 specification without notice.

Approval Number: GMK 10683





