



B&S BLACK SERIES: TF-451S

Split Pan Turbo Fryer

Project:	Item:	



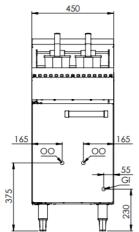
Standard Features:

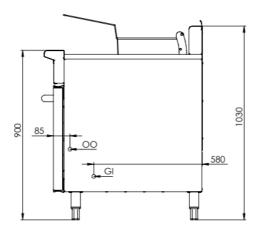
- AISI Grade Stainless Steel
- Stainless steel constructed pan with center cool zone 1.5mm Thick
- Efficient dual multi-jet target burner
- +/- 3°C temperature recovery differential
- Over-temperature safety cut-out switch
- 13.5L oil capacity per section
- · Heavy duty lockable oil drain valve
- Flame 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 150mm W x 80mm H (Height is measured from the base plate to the oil level mark)

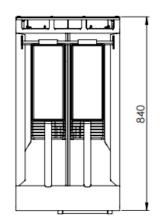
Options:

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

Specifications:







MODEL	LENGTH	DEPTH	HEIGHT	NET WEIGHT GAS CONSUMPTI		PTION (Mj/h)
	(mm)	(mm)	(mm)	(kg)	NG	LPG
TF-451S	450	840	1030	-	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 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





