

*Welcome to the
Family*

B+S
COMMERCIAL
KITCHENS



***For fast and efficient fryers,
look no further.***

We have been building and designing fryers in Australia for over 65 years. Through our constant R&D and conversations with our customers, we've developed an entire range of fryers that meet the unique requirements of different venues. Our fryers are designed to meet customers needs and maximise output in all hospitality businesses, from Quick Service Restaurants (QSR) and traditional fish and chip shops to high-volume pubs, clubs and restaurants.

Moreover, our line of fryers is also made to address various issues within the hospitality industry. From affordability to efficiency, and space limitations, we have created a fryer to address these problems. Check out our family of fryers to see which fryer was made for your venue.



Restaurant Fryers

If you're looking for a faultless fryer for your restaurant, we have it. We offer a wide range of restaurant-style fryers to meet your requirements. The fryers come in the K+, B+S Black and Verro ranges in three main options:

Split Pan Fryer:

It offers independent temperature control and cooking zones. The added flexibility of two separately operated pans enables the user to maximise the efficiency of their kitchen.



KTF-451S Split Pan Fryer

Full Pan Fryer:

It is used for general-purpose frying. It is perfect for any restaurant looking to invest in a long-term solution.



TF-451 Full Pan Fryer

Wide Body Fryer:

This fryer is perfect for high-volume food frying, which requires a large oil surface area. It is made to top other models in performance, quality and efficiency.

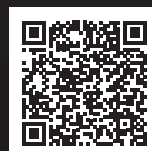


VTF-601 Wide Body Fryer

KTF-451S Split Pan Fryer Benefits	TF-451 Full Pan Fryer Benefits	VTF-601 Wide Body Fryer Benefits
Avoid-cross contamination	Open pot design	Open pot design
Menu flexibility	Consistent output	Large surface area
Maximise efficiency	Snap action thermostat	Snap action thermostat
Heavy duty construction	Heavy duty construction	Heavy duty construction
Great flexibility	Easy to clean	Easy to clean
High quality	High quality	High quality

OUR FRYERS USE THE SAME RAPID BURNER SYSTEM AND OPEN PAN DESIGN ACROSS THE COMPLETE RANGE

Click QR code for specifications





RF400

QSR Fryer

Quick services and fast-food chain restaurants drove the need for speed and consistency. As a result, these venues require a fryer that can recover quickly under load and, more importantly, are dependable.

To address this, we introduced our latest model to the range, the RAPID RF-400, our most exciting fryer yet.

With 115 megajoules of power and the Rapid Jet Burner design, heat is efficiently diverted into the fry pan. The design minimises the downtime of the fryer whilst allowing any quick service restaurant to maximise their output.

The RF-400 also features our Rapid Recovery Burner system. The system allows the fryer to respond quickly to load and recover to set point rapidly and efficiently to deliver perfect fried food day in and out.

Moreover, the smart fryer's 20L oil capacity, combined with the open pan design and true deep cold zone, naturally extends oil life and minimises oil changes.

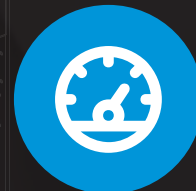
Click QR code for specifications



**HIGHLY
EFFICIENT**



**CONSISTENT
RESULTS**



**RELIABLE
PERFORMANCE**





RF-1



RF-2



RF-3



RF-4

Fish and Chip Fryers

Fish and chip shops are an institution in Australia. For over 65 years, we have been behind many of the most famous traditional fish and chip shops, especially in Melbourne, our home state.



The Rapid Fryer has been purposely designed for today's high-demand fish and chip shop business — quick service, consistent cook times, and delicious results using less oil.

A large surface area is vital for fish and chip shop operators to help keep up with demand, our Rapid Fryer features a surface area of 510mm x 510mm and a 40-litre oil capacity. In conjunction with our Rapid Recovery Burner system, you will always have crisp tasty fried food.

Moreover, the RF-1 offers a huge 135 megajoules of power using our Rapid Jet Burner design. This design allows for quick recovery under load and ensures heat is efficiently diverted onto the fry pot, minimising downtime.

Finally, designed with the user in mind, the RF-1 features an open fry pot and resting shelf. These features assist with extending the natural life of the frying oil and allows for easy cleaning.



Fryer Summary

Model	Description	MJ	Size WxDxH (mm)
RF-400	Single Pan Rapid Fast Recovery Fryer	115	400 x 800 x 1130
RF-1	Single Pan Rapid Large Volume Fryer	135	625 x 970 x 1300
RF-2	Double Pan Rapid Large Volume Fryer	270	1250 x 970 x 1300
RF-3	Triple Pan Rapid Large Volume Fryer	405	1875 x 970 x 1300
RF-4	Quad Pan Rapid Large Volume Fryer	540	2500 x 970 x 1300
KTF-451	Single Pan K+ Modular Fryer	86	450 x 840 x 1030
KTF-451S	Split Pan K+ Modular Fryer	76	450 x 840 x 1030
TF-451	Single Pan B+S Black Modular Fryer	86	450 x 840 x 1030
TF-451S	Split Pan B+S Black Modular Fryer	76	450 x 840x 1030
TF-601	Wide Body B+S Black Modular Fryer	110	600 x 840 x 1030
VTF-451	Single Pan Verro Modular Fryer	86	450 x 840 x 1030
VTF-451S	Split Pan Verro Modular Fryer	76	450 x 840 x 1030
VTF-601	Wide Body Verro Modular Fryer	110	600 x 840 x 1030

Call (03) 9469 4754 or visit our website for more information or to schedule an appointment at our Experience Centre or Showroom.

www.bscommercialkitchens.com

Click QR code to take
our factory tour



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