



RANGE





*YOUR
DREAMS
DESERVE
QUALITY.*



The K+ Range offers a wide selection of Eastern and Western cooking equipment inspired by our drive to innovate and evolve while working closely with our customers to provide outstanding performance and reliability for years.

The K+ Range embodies B+S Commercial Kitchens' core values of heavy-duty and quality products at affordable prices.

K+ is perfect for those seeking food service equipment that's of exceptional value. You can be confident that you're investing in equipment that delivers reliable performance without sacrificing quality.



Click or scan QR code to view the complete K+ Range.



K+ Range - where performance meets value





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European Cuisine

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Our **K+** range is perfect for those seeking food service equipment that's both affordable and of exceptional value.

“THE BACKBONE
OF EVERY WESTERN
KITCHEN IS A STRONG
AND RELIABLE OVEN
RANGE.”





KOV-SB4

KOV-SB6

Oven Range

The K+ Oven Range offers powerful 30-megajoule open burners ideal for fast pan work. All open burners come standard with a convenient pilot light to all burners. The full-length removal stainless steel drip tray is located under the burners for ease of cleaning.

The heavy-duty oven range is designed for the busiest restaurants.

The oven base is fitted with a 6mm solid steel base plate, providing even heat throughout the oven to maintain oven temperature during busy service periods. The oven is rated at 29 megajoules with a temperature range of 60-260°C.

Combinations can be switched from left to right.



KOV-SB2-CBR3

Standard



Combination



Click or scan QR code for further information.

Options - Please refer to the Equipment Summary page 28 for all product options.

| Small Open Burners (SB) | 2 (300mm) | 4 (600mm) | 6 (900mm) |
|---|-----------|-----------|-----------|
| Grill Plate (GRP) | 300mm | N/A | N/A |
| Char Broiler (CBR) | 300mm | N/A | N/A |
| Non-swivel rear castors set of two (CS) | X | ✓ | ✓ |





KBT-SB4

KBT-SB6

Boiling Top Range

The K+ Boiling Top Range offers powerful 30-megajoule open burners ideal for fast pan work. All open burners come standard with a convenient pilot light to all burners. The full-length removal stainless steel drip tray is located under the burners for ease of cleaning.

1. All boiling tops come completely assembled, and the legs are welded to the under-shelf (no grub screws)
2. The heavy-duty modular construction ensures ease of cleaning and years of reliability.



Click or scan the QR code for further information.

Options – Please refer to the Equipment Summary page 28 for all product options.

| | | |
|---|-----------|-----------|
| Small Open Burners (SB) | 4 (600mm) | 6 (900mm) |
| Non-swivel rear castors set of two (CS) | ✓ | ✓ |



KBT-SB2-GRP3

KBT-SB2-CBR3

Combination Boiling Tops

The K+ Combination Boiling Tops are the perfect choice when you need two pieces of equipment but only have room for one. They provide ultimate flexibility and efficiency as two or four open burner boiling tops can be integrated with a 300mm Grill Plate or Char Broiler.

1. All boiling tops come completely assembled, and the legs are welded to the under-shelf (no grub screws)
2. The heavy-duty modular construction ensures ease of cleaning and years of reliability.

Combinations can be switched from left to right.



KBT-SB4-GRP3



Click or scan the QR code for further information.

Options – Please refer to the Equipment Summary page 28 for all product options.

| Small Open Burners (SB) | 2 (300mm) | 4 (600mm) |
|---|-----------|-----------|
| Grill Plate (GRP) | 300mm | N/A |
| Char Broiler (CBR) [Radiant] | 300mm | N/A |
| Non-swivel rear castors set of two (CS) | x | ✓ |



KGRP-6

KCBR-6

Grilling and Broiling

The aroma and taste of perfectly cooked meat is mouth-watering. Grill chefs know the importance of a Grill Plate, Char Broiler and Char Grill. The equipment must cook quickly and evenly under load. The K+ range offers a wide range of products to fit the bill.

1. All grills and broilers come completely assembled, and the legs are welded to the under-shelf (no grub screws)
2. The heavy-duty modular construction ensures ease of cleaning and years of reliability.



KGRP-9

Grill Plate



Char Broiler



Click or scan the QR code for further information.

Options - Please refer to the Equipment Summary page 29 for all product options.

| | | |
|---|-------|-------|
| Grill Plate (GRP) | 600mm | 900mm |
| Char Broiler (CBR) [Radiant] | 600mm | 900mm |
| Non-swivel rear castors set of two (CS) | ✓ | ✓ |



KTF-451 (single pan)

KTF-451S (split pan)

Fryer Range

Our gas fryers are perfect for modern restaurant menus. The K+ Fryer Range offers full & split pot fryers for those wanting flexibility in tight kitchen spaces. Our fryers are open pot designs for easy cleaning and have a deep cold zone to extend oil life. The heavy-duty modular construction ensures ease of cleaning and years of reliability.

| ACCESSORIES | CODE |
|--|--------------|
| Non-swivel castors [set of 2] | C5 |
| Fryer basket [replacement sold separately] | H0064 |
| Joining/Capping strip | TFJS |
| Lid/Night cover - KTF-451S | KA0535.01.02 |
| Lid/Night cover - KTF-451 | VA0535.03 |
| Side wing - Left | KTFSWL |
| Side wing - Right | KTFSWR |
| Fish plate - KTF-451 | KP0536.01 |



Click or scan the QR code for further information.

Options - Please refer to the Equipment Summary page 29 for all product options.







KPC-6

Pasta Cooker Range

The K+ Pasta Cooker Range is designed for rapidly boiling water and maintaining temperature during your busiest periods. The acid-resistant stainless-steel pot is standard on **ALL** B+S pasta cookers, noodle cookers and soup warmers. Our rapid recovery burner system is designed to deliver consistent al dente pasta time after time. The unique open pot design ensures maximum heat is delivered into the cooking zone for perfect results.



Click or scan the QR code for further information.

Options - Please refer to the Equipment Summary page 29 for all product options.

| ACCESSORIES | CODE |
|--|--------|
| Side wing - Left | NCSWL |
| Side wing - Right | NCSWR |
| Pasta basket [replacement sold separately] | PCBAS |
| Joining/Capping strip | NCPCJS |



KNC-6



KNC-SW3

Noodle Cookers + Soup Warmers

The K+ Noodle Cookers and Soup Warmers are designed for rapidly boiling water and maintaining temperature during your busiest periods. The acid-resistant stainless-steel pot is standard on **ALL** B+S noodle cookers, pasta cookers and soup warmers. Our rapid recovery burner system is designed to deliver perfectly cooked noodles time after time. The unique open pot design ensures maximum heat is delivered into the cooking zone for flawless results.



Click or scan the QR code for further information.

Options - Please refer to the Equipment Summary page 29 for all product options.

| ACCESSORIES | CODE |
|--|--------|
| Side Wing - Left | NCSWL |
| Side Wing - Right | NCSWR |
| Noodle cooker basket [replacement sold separately] | NCBAS |
| Noodle cooker insert 6 [replacement sold separately] | NCINS6 |
| Joining/Capping strip | NCPCJS |







KYCSF-1

Pot Steamer

The K+ Pot Steamer is perfect for Yum Cha, dumplings cooked in bamboo baskets or multi-level steam racks. For bulk cooking of noodles or vegetables, remove the steamer insert lid and use the 64-litre tank as a large boiling water stock pot.



Click or scan the QR code for further information.

Options - Please refer to the Equipment Summary page 30 for all product options.

| ACCESSORIES | CODE |
|----------------------|----------|
| Water pot | YCJSFPOT |
| 7 Hole steamer plate | YCJSP |



UFWWK-1

Waterless Wok Tables

The high-performance K+ Wok Tables deliver quick and efficient heat for the perfect stir fry. **ALL** B+S wok tables use waterless technology.

Available in either Chimney Burner for fast stir fry or Duckbill Burner for fried rice and noodle dishes.



Chimney Burner



Duckbill Burner



UFWWK-2



UFWWK-3

Options - Please refer to the Equipment Summary page 30 for all product options.

| ACCESSORIES | CODE |
|------------------------------|---------|
| Side wing - Left | BUFWSWL |
| Side wing - Right | BUFWSWR |
| Joining/Capping strip | UFWJS |
| Clip-on sauce wok prep table | UFWPT |
| Wok holder/support | WKH |



Click or scan the QR code for further information.

SUZIE Q
苏西饭店

MODERN CHINESE FOOD

好食



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SUZIEQ MELBOURNE



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Light Duty, 1800W, 230V
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UFWWSPK-1

CSPK-1

Waterless Stock Pot Cookers

The K+ Stock Pot Cookers offer flexibility and customisation with the option of either Chimney or Duckbill Burners. **ALL** B+S stock pot cookers use waterless technology.

Chimney Burner: used to bring to the boil and reduce stock rapidly.

Duckbill Burner: provides accuracy and flexibility with more precise flame control, allowing you also to simmer.

Standalone Stock Pot Cookers

The K+ traditional Standalone Stock Pot Cookers come with duckbill burners, ideal for quick boiling and simmering.

The duckbill burner allows you to simmer for hours to achieve the perfect stock slowly.



Click or scan the QR code for further information.



Click or scan the QR code for further information.

Options - Please refer to the Equipment Summary page 30 for all product options.

| ACCESSORIES | CODE |
|-----------------------|---------|
| Joining/Capping strip | UFWJS |
| Side Wing - Left | BUFWSWL |
| Side Wing - Right | BUFWSWR |



Chimney Burner



Duckbill Burner





DSK-3S



DSK-3

Triple-Deck Steamers

The K+ range offers two sizes of Triple-Deck Steamers used for quickly steaming seafood, rice, vegetables and dumplings. Each steam chamber can be closed off during slow service times.

- DSK-3S - 600mm wide
- DSK-3 - 900mm wide



Click or scan the QR code for further information.

Options - Please refer to the Equipment Summary page 31 for all product options.

| ACCESSORIES | CODE |
|--|------------|
| Tray with supports [replacement sold separately] | DSK-3 Tray |
| Tray with supports [replacement sold separately] | DSK3S Tray |
| Large water filter assembly | XP195 |
| Small water filter assembly | QF-9S |





Exclusive to K+



DR-800

Duck Ovens

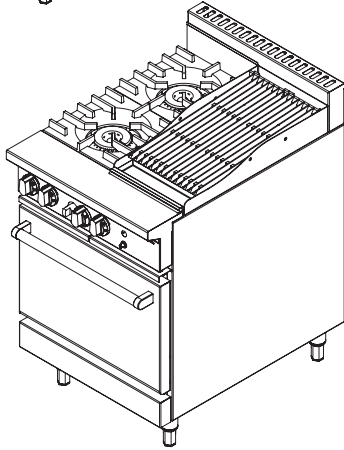
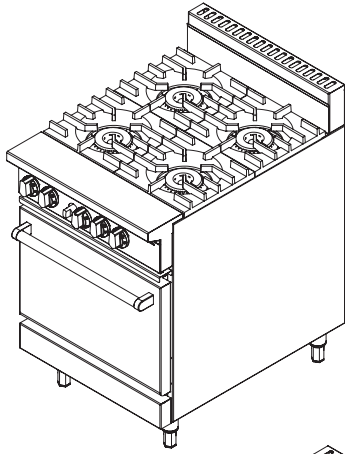
The K+ Duck Ovens are ideal when cooking a duck perfectly. Thanks to our burner design and rocks, it is designed to spread and distribute heat throughout the oven evenly. The stones help to improve efficiency and add flavour to your perfectly cooked, moist duck.



Click or scan the QR code for further information.

Options - Please refer to the Equipment Summary page 31 for all product options.

| ACCESSORIES | CODE |
|-------------------------------------|----------|
| Duck oven grate & holder with rocks | P6050.01 |

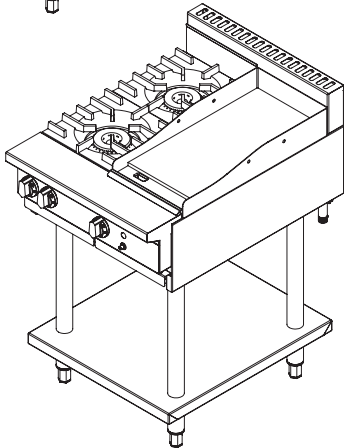
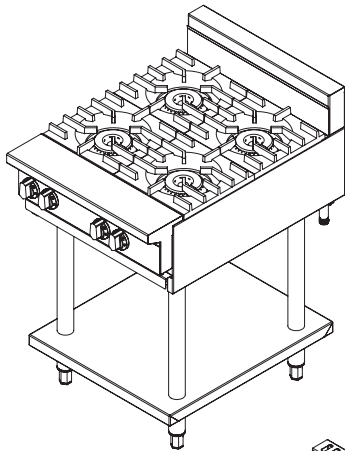


| KOV Standard & Combination Ovens | Model | Length (mm) | Depth (mm) | Height (mm) | Gas Consumption* | |
|---|--------------|----------------|---------------|----------------|------------------|-----|
| | | | | | NG | LPG |
| | KOV-SB4 | 600 | 840 | 1030 | 149 | 148 |
| | KOV-SB6 | 900 | 840 | 1030 | 209 | 208 |
| | KOV-SB2-GRP3 | 600 | 840 | 1030 | 111 | 110 |
| | KOV-SB4-GRP3 | 900 | 840 | 1030 | 171 | 170 |
| | KOV-SB2-CBR3 | 600 | 840 | 1030 | 123 | 118 |
| | KOV-SB4-CBR3 | 900 | 840 | 1030 | 183 | 178 |

SB: Small Open Burners

GRP: Grill Plate

CBR: Char Broiler



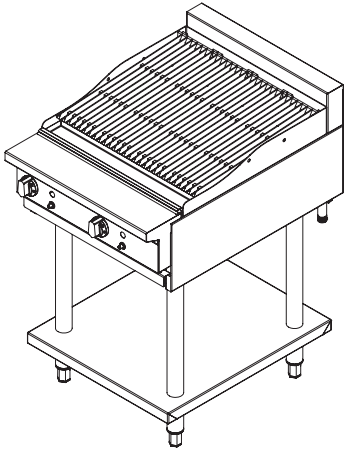
| KBT Standard & Combination Boiling Tops | Model | Length (mm) | Depth (mm) | Height (mm) | Gas Consumption* | |
|--|--------------|----------------|---------------|----------------|------------------|-----|
| | | | | | NG | LPG |
| | KBT-SB4 | 600 | 840 | 1030 | 120 | 120 |
| | KBT-SB6 | 900 | 840 | 1030 | 180 | 180 |
| | KBT-SB2-GRP3 | 600 | 840 | 1030 | 82 | 82 |
| | KBT-SB4-GRP3 | 900 | 840 | 1030 | 142 | 142 |
| | KBT-SB2-CBR3 | 600 | 840 | 1030 | 94 | 90 |
| | KBT-SB4-CBR3 | 900 | 840 | 1030 | 154 | 150 |

SB: Small Open Burners

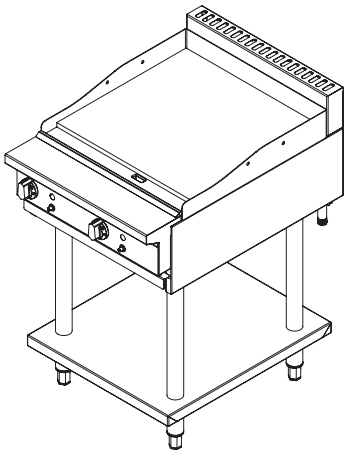
GRP: Grill Plate

CBR: Char Broiler

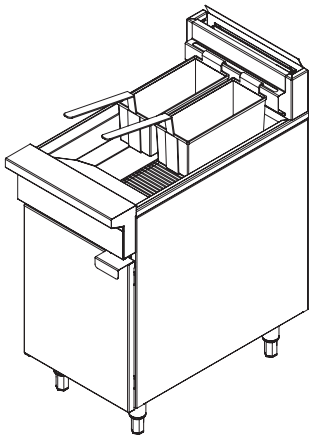
*All Gas consumption is in Mj/h



| | Model | Length (mm) | Depth (mm) | Height (mm) | Gas Consumption* | |
|------------------------------|--------|----------------|---------------|----------------|------------------|-----|
| | | | | | NG | LPG |
| KCBR <i>Char Broilers</i> | KCBR-6 | 600 | 840 | 1030 | 68 | 60 |
| | KCBR-9 | 900 | 840 | 1030 | 102 | 90 |

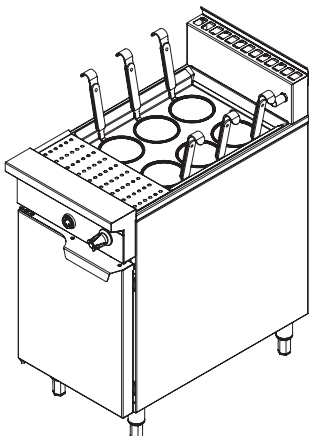


| | Model | Length (mm) | Depth (mm) | Height (mm) | Gas Consumption* | |
|-----------------------------|--------|----------------|---------------|----------------|------------------|-----|
| | | | | | NG | LPG |
| KGRP <i>Grill Plates</i> | KGRP-6 | 600 | 840 | 1030 | 44 | 44 |
| | KGRP-9 | 900 | 840 | 1030 | 66 | 66 |



| | Model | Length (mm) | Depth (mm) | Height (mm) | Gas Consumption* | |
|----------------------------|----------|----------------|---------------|----------------|------------------|------|
| | | | | | NG | LPG |
| KTF <i>Turbo Fryers</i> | KTF-451 | 450 | 840 | 1030 | 86.6 | 86.6 |
| | KTF-451S | 450 | 840 | 1030 | 76 | 76 |

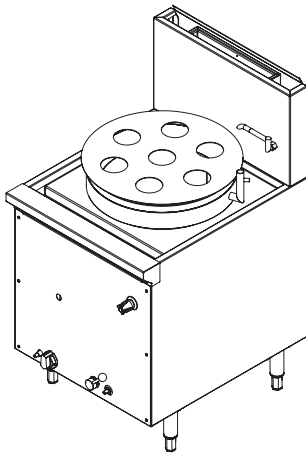
S: Split Pan



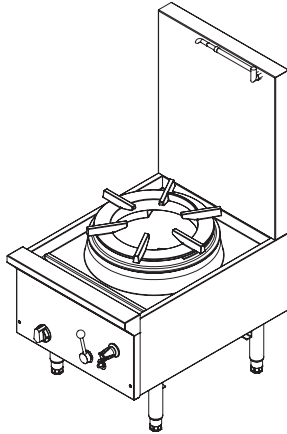
| | Model | Length (mm) | Depth (mm) | Height (mm) | Gas Consumption* | |
|--|---------|----------------|---------------|----------------|------------------|-----|
| | | | | | NG | LPG |
| KNC/KPC <i>Noodle /Pasta Cookers + Soup Warmers</i> | KNC-6 | 450 | 840 | 1030 | 70 | 75 |
| | KPC-6 | 450 | 840 | 1030 | 70 | 75 |
| | KNC-SW3 | 450 | 840 | 1030 | 70 | 75 |

SW: Soup Warmer

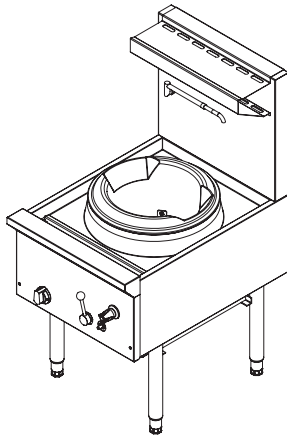
*All Gas consumption is in Mj/h



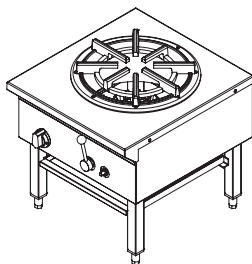
| KYCJSF Waterless Pot Steamer | Model | Length | Depth | Height | Gas Consumption* | |
|------------------------------------|----------|--------|-------|--------|------------------|-----|
| | | (mm) | (mm) | (mm) | NG | LPG |
| | KYCJSF-1 | 700 | 840 | 1300 | 130 | 98 |



| UFWWSPK Waterless Stock Pot Cooker | Model | Length (mm) | Depth (mm) | Height (mm) | Gas Consumption* | | | |
|---|-----------|----------------|---------------|----------------|------------------|-----|------------------|-----|
| | | | | | Chimney burners | | Duckbill burners | |
| | | | | | NG | LPG | NG | LPG |
| | UFWWSPK-1 | 600 | 840 | 1300 | 105 | 75 | 126 | 90 |

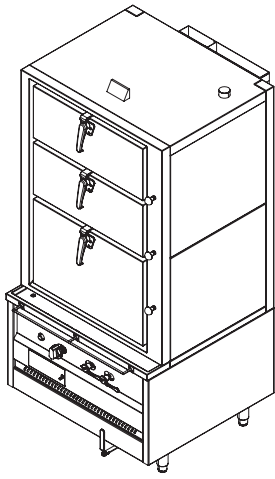


| UFWWK Waterless Wok Tables | Model | Length (mm) | Depth (mm) | Height (mm) | Gas Consumption* | | | |
|----------------------------------|---------|----------------|---------------|----------------|------------------|-----|------------------|-----|
| | | | | | Chimney burners | | Duckbill burners | |
| | | | | | NG | LPG | NG | LPG |
| | UFWWK-1 | 600 | 840 | 1300 | 105 | 75 | 110 | 90 |
| | UFWWK-2 | 1200 | 840 | 1300 | 210 | 150 | 220 | 180 |
| | UFWWK-3 | 1800 | 840 | 1300 | 315 | 225 | 330 | 270 |



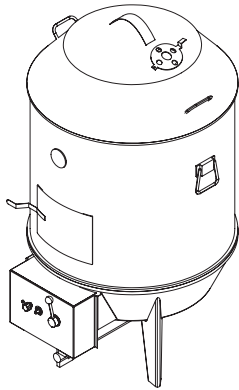
| CSPK Standalone Stock Pot Cooker | Model | Length | Depth | Height | Gas Consumption* | |
|---|--------|--------|-------|--------|------------------|-----|
| | | (mm) | (mm) | (mm) | NG | LPG |
| | CSPK-1 | 560 | 610 | 535 | 92 | 92 |

*All Gas consumption is in Mj/h



| DSK Triple-Deck Steamers | Model | Length | Depth | Height | Gas Consumption* | |
|--------------------------------|--------|--------|------------------|--------|------------------|-----|
| | | (mm) | (mm) | (mm) | NG | LPG |
| | DSK-3 | 900 | 940 [#] | 1950 | 150 | 150 |
| | DSK-3S | 600 | 940 [#] | 1950 | 90 | 90 |

[#]Triple-Deck Steamer depth with front rail – 940mm, without rail – 885mm



| DR Duck Oven | Model | Length | Depth | Height | Gas Consumption* | |
|-----------------|--------|--------|-------|--------|------------------|-----|
| | | (mm) | (mm) | (mm) | NG | LPG |
| | DR-800 | 800 | 800 | 1500 | 73 | 60 |

*All Gas consumption is in Mj/h

Committed to Your Culinary Success: Quality, Reliability, Dependability

18-month parts and labour warranty

We understand that when you need a warranty service, you want it to be as quick and straightforward as possible. That's why we've developed an easy-to-use online warranty service request form, available 24/7 on our website.

www.bscommercialkitchens.com/warranty-support

We will endeavour to have a service technician on site for all warranty service requests within a 24 hour period or by end of next business day at the latest.



Click or scan the QR code for further information.



Service and spare parts

Our service team is dedicated to ensuring your equipment runs smoothly and efficiently. They are available to answer any questions you may have about your equipment and will work diligently to resolve any issues that may arise

clientservices@bscommercialkitchens.com

Customer support

Feel free to reach out to our customer support team if you have any questions or concerns about your orders or if you need assistance with placing a new order or quote. Our customer support team is on-hand to provide assistance for any order or quote inquiries and providing you with estimated time of arrival and availability for your orders.

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KITCHENS

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