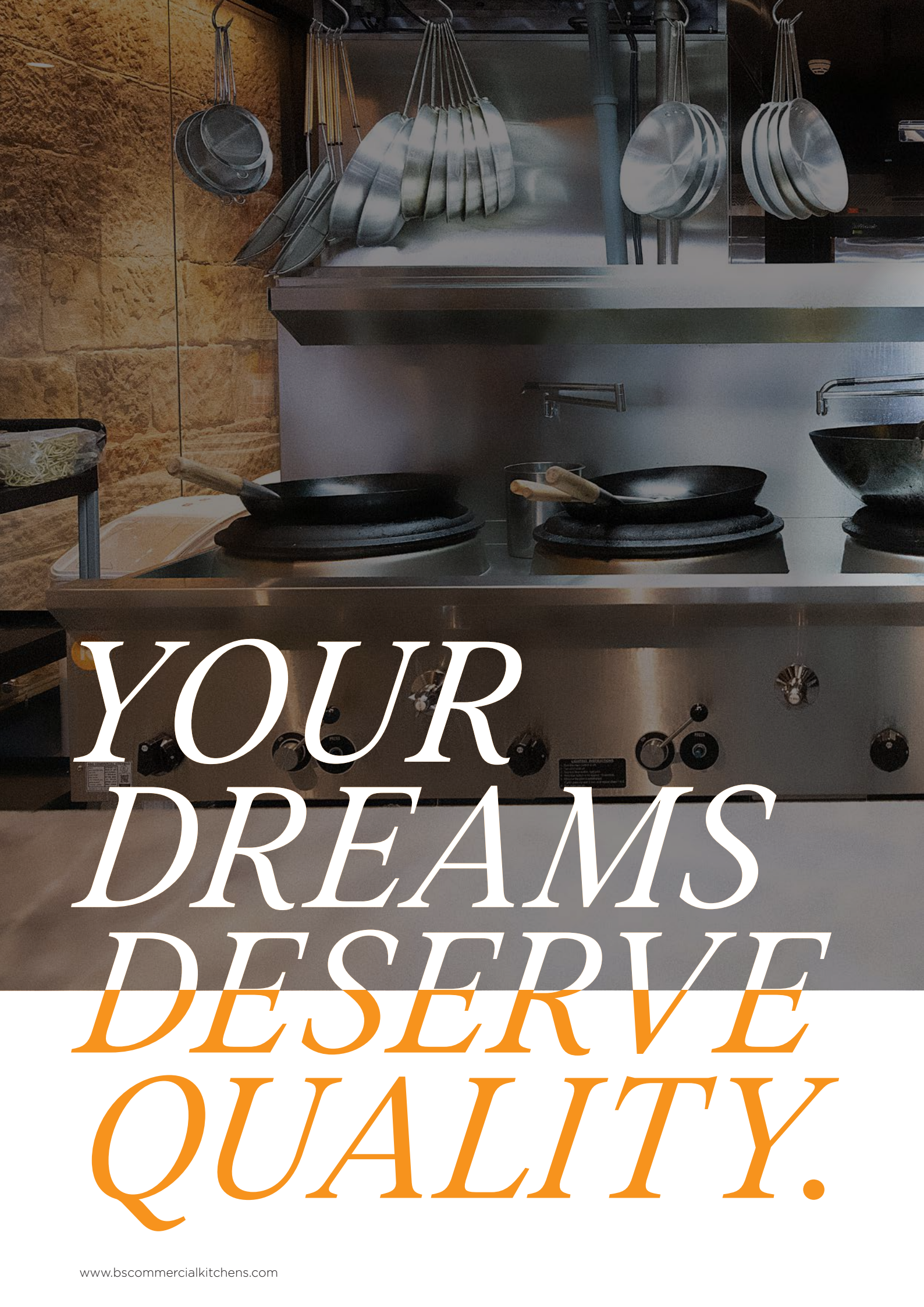




RANGE



*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 the QR code
to view the complete
K+ Range.*





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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.”





Z

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.



Click the QR code for further information.



KOV-SB2-CBR3

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

Grill Plate [GRP]	300mm	600mm	900mm
Char Broiler [CBR]	300mm	N/A	N/A





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.

All boiling tops are available as bench mount options, allowing for refrigeration under.



Bench mounted unit



Click the QR code for further information.

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

Grill Plate [GRP]	300mm	N/A	N/A
Char Broiler [CBR]	300mm	N/A	N/A



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.

All boiling tops are available as bench mount options, allowing for refrigeration under.



Click the QR code for further information.



Bench mounted units

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

Grill Plate [GRP]	300mm	N/A	N/A
Char Broiler [CBR]	300mm	N/A	N/A



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.

All grills and broilers are available as a bench mount options, allowing for refrigeration under.

Grill Plate



Char Broiler



Char Grill



Click the QR code for further information.



Bench mounted units

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

Grill Plate [KGRP]	300mm	600mm	900mm
Char Broiler (Radiant) [KCBR]	300mm	600mm	900mm
Char Grill (Rock Style) [KCGR]	300mm	600mm	900mm



KTF-451



KTF-451S

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.



Click the QR code for further information.

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	TFSWL
Side wing - Right	TFSWR
Fish plate - KTF-451	KP0536.01







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 the QR code
for further information.*

ACCESSORIES

CODE

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



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 the QR code
for further information.

ACCESSORIES

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







KYCJSF-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 the QR code
for further information.*

ACCESSORIES

CODE

Water pot	YCJSFPOT
7 Hole steamer plate	YCJSP

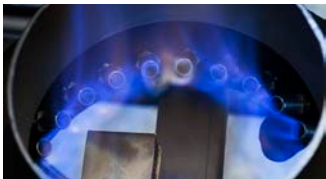


UFWWK-1

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



Click the QR code for further information.



UFWWK-2



UFWWK-3

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





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 the QR code for further information.



Click the QR code for further information.

ACCESSORIES	CODE
Joining/Capping strip	UFWJS
Side Wing - Left	UFWSWL
Side Wing - Right	UFWSWR



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 the QR code for further information.

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

27

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.

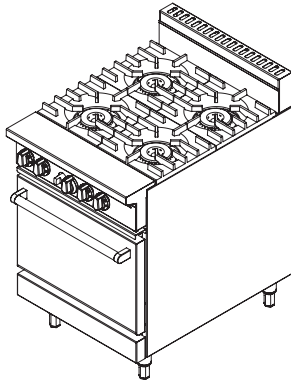


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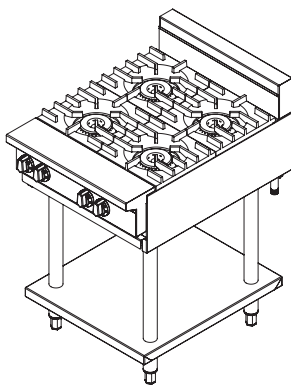
ACCESSORIES

CODE

Duck oven grate & holder with rocks	P6050.01
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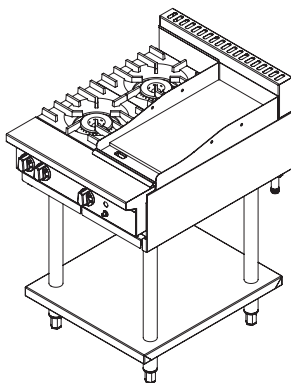


KOV Standard & Combination Ovens	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	KOV-SB4	600	840	1030	149	148
	KOV-SB6	900	840	1030	209	208
	KOV-SB2-GRP3	600	840	1030	111	110
	KOV-SB4-GRP3	900	840	1030	171	170
	KOV-SB2-CBR3	600	840	1030	123	118
	KOV-SB4-CBR3	900	840	1030	183	178
	KOV-GRP6	600	840	1030	73	72
	KOV-GRP9	900	840	1030	95	94



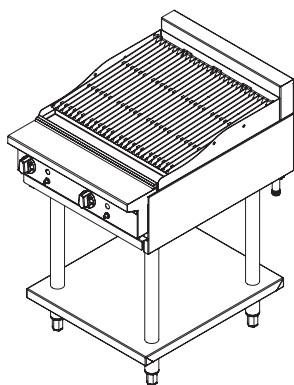
KBT Standard & Combination Boiling Tops	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	KAWBT-SB2	300	840	910	60	60
	KBT-SB2	300	840	1030	60	60
	KBT-SB4	600	840	1030	120	120
	KBT-SB6	900	840	1030	180	180
	KBT-SB2-GRP3	600	840	1030	82	82
	KBT-SB4-GRP3	900	840	1030	142	142
	KBT-SB2-CBR3	600	840	1030	94	90
	KBT-SB4-CBR3	900	840	1030	154	150
	KBT-SB2BM	300	840	425	60	60
	KBT-SB4BM	600	840	425	120	120
	KBT-SB6BM	900	840	425	180	180
	KBT-SB2-GRP3BM	600	840	425	82	82
	KBT-SB4-GRP3BM	900	840	425	142	142
	KBT-SB2-CBR3BM	600	840	425	94	90
	KBT-SB4-CBR3BM	900	840	425	154	150

BM: Bench mounted



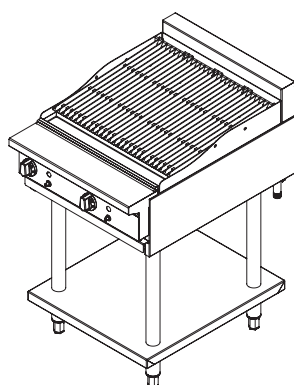
KGRP Grill Plates	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	KGRP-3	300	840	1030	22	22
	KGRP-6	600	840	1030	44	44
	KGRP-9	900	840	1030	66	66
	KGRP-3BM	300	840	425	22	22
	KGRP-6BM	600	840	425	44	44
	KGRP-9BM	900	840	425	66	66

BM: Bench mounted



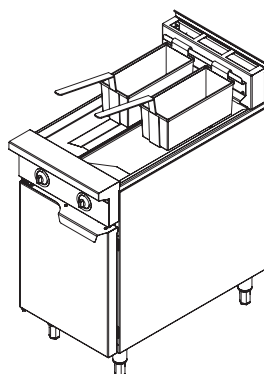
KCBR <i>Char Broilers</i>	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	KCBR-3	300	840	1030	34	30
	KCBR-6	600	840	1030	68	60
	KCBR-9	900	840	1030	102	90
	KCBR-3BM	300	840	425	34	30
	KCBR-6BM	600	840	425	68	60
	KCBR-9BM	900	840	425	102	90

BM: Bench mounted



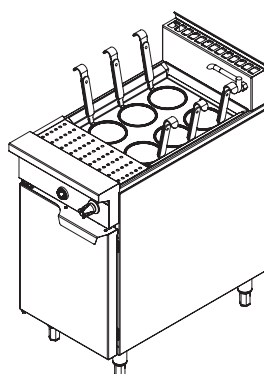
KCGR <i>Char Grills</i>	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	KCGR-3	300	840	1030	26	29
	KCGR-6	600	840	1030	51	57
	KCGR-9	900	840	1030	77	86
	KCGR-3BM	300	840	425	26	29
	KCGR-6BM	600	840	425	51	57
	KCGR-9BM	900	840	425	77	86

BM: Bench mounted



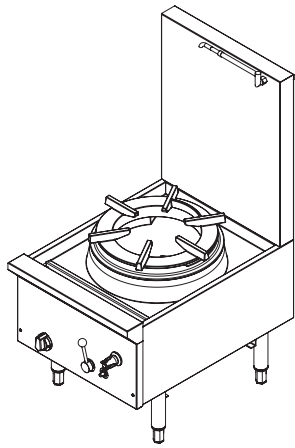
KTF <i>Turbo Fryers</i>	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	KTF-451	450	840	1030	87	87
	KTF-451S	450	840	1030	76	76

S: Split pan

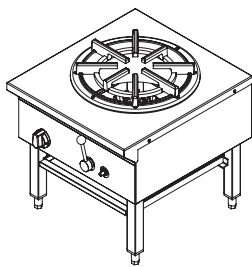


KNC/KPC <i>Noodle/Pasta Cookers + Soup Warmers</i>	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	KNC-6	450	840	1030	70	75
	KPC-6	450	840	1030	70	75
	KPC-SW3	450	840	1030	70	75

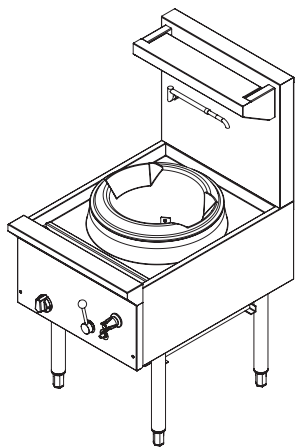
SW3: Soup warmer



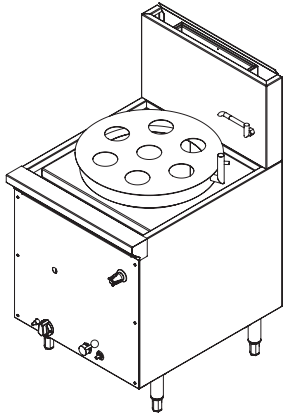
UFWWSPK <i>Waterless Stock Pot Cooker</i>	Model	Length	Depth	Height	Gas Consumption*			
					<i>Chimney burners</i>		<i>Duckbill burners</i>	
		<i>(mm)</i>	<i>(mm)</i>	<i>(mm)</i>	<i>NG</i>	<i>LPG</i>	<i>NG</i>	<i>LPG</i>
	UFWWSPK-1	600	840	1300	105	75	126	90



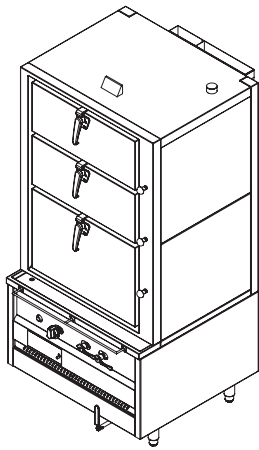
CSPK <i>Standalone Stock Pot Cooker</i>	Model	Length	Depth	Height	Gas Consumption*	
		<i>(mm)</i>	<i>(mm)</i>	<i>(mm)</i>	<i>NG</i>	<i>LPG</i>
	CSPK-1	560	610	535	90	90



UFWWK <i>Waterless Wok Tables</i>	Model	Length	Depth	Height	Gas Consumption*			
					<i>Chimney burners</i>		<i>Duckbill burners</i>	
		<i>(mm)</i>	<i>(mm)</i>	<i>(mm)</i>	<i>NG</i>	<i>LPG</i>	<i>NG</i>	<i>LPG</i>
	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

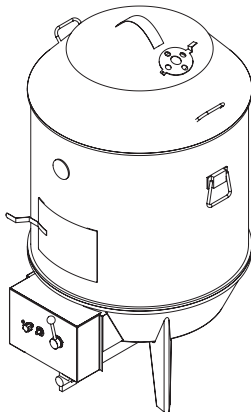


KYCJSF <i>Waterless Pot Steamer</i>	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	KYCJSF-1	700	840	1300	130	98



DSK <i>Triple-Deck Steamers</i>	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 <i>Duck Oven</i>	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	DR-800	800	800	1500	73	60



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Showroom

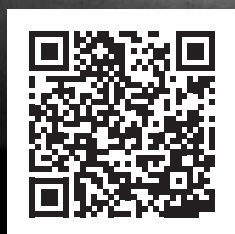
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