



**B+S**  
COMMERCIAL  
KITCHENS

# Product Guide





- 1 genuine
- 2 strength
- 3 true blue

## **WORLD CLASS + INNOVATION**

The word Verro has many meanings, such as genuine, strength and true blue - and those are the essence of our new Verro fusion range, which is inspired by Australia's cultural and food diversity. It is the first of its type in the Australian market where Asian and European lines have been integrated to offer a comprehensive premium range with a point of difference. This premium fusion series range delivers the best in quality, performance and flexibility. All units are constructed from AISI 304 grade stainless steel and have many configurations and combinations available which give the operators fantastic flexibility for their operational requirements. The Verro series uses only the best in Australian, German and Italian innovation and is backed by a 24 month warranty.



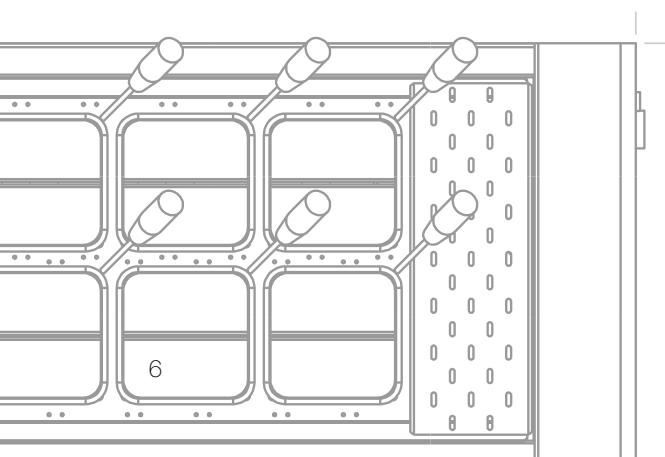
# Pasta Cooker

The VERRO premium fusion series pasta cooker delivers the best in quality, performance and flexibility. This unit is constructed from AISI 304 grade stainless steel and features a heavy-duty 2mm thick AISI 316 grade stainless steel tank. Unit is complete with inbuilt overflow which removes water impurities whilst up to six baskets can be used simultaneously to cope with peak loads. Fired by an energy efficient 58MJ ribbon burner and complete with energy efficient self-closing basket insert mechanism, rapid boil performance is enhanced to maximise output.

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)	
				NG	LPG
VPC-6	460	840	1030	58	50
VNC-6	460	840	1030	58	50
VNC-SW	460	840	1030	58	50
VNC-CF	460	840	1030	58	50
VNC-YC	460	840	1030	58	50

## Options

- Noodle cooker insert (NC-6)
- Soup warmer insert (SW)
- Cheung fun insert (CF)
- Yum cha insert (YC)
- Castors
- Plinth mounted
- Custom made sizes



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**WARRANTY**

- AISI 304 grade stainless steel
- Heavy duty complete stainless steel cabinet frame
- Baskets provided
- 2mm thick AISI 316 marine grade tank
- Overheat tank protection device fitted
- Self-closing basket insert mechanism to increase efficiency
- Inbuilt water overflow helps remove water impurities
- Australian made heavy duty tapware
- Multi-setting gas valve as standard allowing for greater regulation of flame setting
- Piezo ignition and flame failure device are fitted as standard
- Easy access to all components for servicing and adjustment



# Char Broiler

The VERRO premium fusion series char broilers deliver the best in quality, performance and durability. All units are constructed from AISI 304 grade stainless steel and feature a heavy duty grate wrap which is constructed from 2mm stainless steel. The cooking surface consists of heavy duty reversible J grates that allow for fat to be directed to grease tray. A 26MJ energy efficient stainless steel burner provides maximum heat ensuring that heavy duty radiant grills distribute heat evenly across cooking surface.

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)	
				NG	LPG
VCBR-3	300	840	1030	26	25
VCBR-6	600	840	1030	52	50
VCBR-9	900	840	1030	78	75

## Options

- Castors
- Plinth mounted
- Custom made sizes



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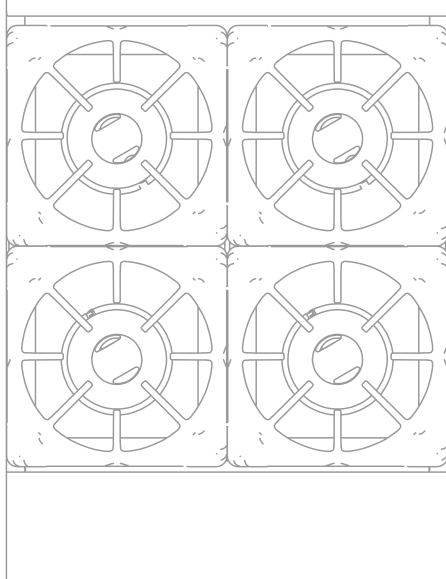


**AUSTRALIAN  
MADE**



**WARRANTY**

- AISI 304 grade stainless steel
- Heavy duty complete stainless steel cabinet frame
- 26MJ stainless steel burner and two radiant hoods per 300mm section
- Choice of 300, 600 and 900mm configurations
- Heavy duty cast iron J grates
- Multi-setting gas valve as standard allowing for greater regulation of flame setting
- Piezo ignition and flame failure device
- Easy to clean fat spillage trays
- Easy access to all components for servicing and adjustment



VERRO



# Boiling Tops

The VERRO premium fusion series boiling tops deliver the best in quality, performance and flexibility. All units are constructed from AISI 304 grade stainless steel and feature a heavy duty European made vitreous enamelled trivet with extended fingers that allow for smaller pots as well as large to be used in operation.

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (MJ/h)	
				NG	LPG
VB-T-SB2	300	840	1030	62	50
VB-T-SB4	600	840	1030	124	100
VB-T-SB6	900	840	1030	186	150
VB-T-SB8	1200	840	1030	248	200
VA-WBT-SB2	300	840	1030	62	50
VA-WBT-SB4	600	840	1030	124	100
VA-WBT-SB6	900	840	1030	186	150
VA-WBT-SB8	1200	840	1030	248	200
VB-T-SB2-CBR3	600	840	1030	88	75
VB-T-SB2-CGR3	600	840	1030	88	79
VB-T-SB2-GRP3	600	840	1030	84	72
VB-T-GRP3-CBR3	600	840	1030	48	48
VB-T-GRP3-CGR3	600	840	1030	48	51
VB-T-SB2-CBR6	900	840	1030	114	100
VB-T-SB2-CGR6	900	840	1030	114	107
VB-T-SB2-GRP6	900	840	1030	106	94
VB-T-GRP6-CBR3	900	840	1030	70	69
VB-T-GRP6-CGR3	900	840	1030	70	73
VB-T-GRP3-CBR6	900	840	1030	74	72
VB-T-GRP3-CGR6	900	840	1030	74	79
VB-T-SB4-CBR3	900	840	1030	150	125
VB-T-SB4-CGR3	900	840	1030	150	129
VB-T-SB4-GRP3	900	840	1030	146	122
VB-T-SB6-CBR3	1200	840	1030	212	175
VB-T-SB6-CGR3	1200	840	1030	212	179
VB-T-SB6-GRP3	1200	840	1030	208	172

## Options

- Lower working height to match Asian Wok range
- Available with grill plate, char broiler and char grill configurations
- Custom burner configurations
- Castors
- Plinth mounted
- Custom made sizes



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WARRANTY

- AISI 304 grade stainless steel
- Heavy duty complete stainless steel cabinet frame
- 31MJ black enamelled Italian made burner
- Removable pressed top spillage tray for easy cleaning
- Removable heavy duty 2 piece burner for easy cleaning
- Multi-setting gas valve as standard allowing for greater regulation of flame setting
- 900mm working height. Lower working height of 780mm to match wok cookers
- Pilot take off and flame failure fitted as standard
- Heavy duty Italian made vitreous enamelled trivets
- Easy access to all components for servicing and adjustment
- Heavy duty mild steel plate (GRP section)
- Heavy duty cast iron cooking J grates (CBR/CGR section)



# Char Grills

The VERRO premium fusion series char grills deliver the best in quality, performance and durability. All units are constructed from AISI 304 grade stainless steel and feature a heavy duty grate wrap which is constructed from 2mm stainless steel. The cooking surface consists of heavy duty reversible J grates that allow for fat to be directed to grease tray. Grilling rocks are placed above 26MJ cast iron burner that radiates the heat evenly across cooking grate.

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)	
				NG	LPG
VCGR-3	300	840	1030	26	29
VCGR-6	600	840	1030	52	57
VCGR-9	900	840	1030	78	86

## Options

- Castors
- Plinth mounted
- Custom made sizes



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**WARRANTY**

- AISI 304 grade stainless steel
- Heavy duty complete stainless steel cabinet frame
- 26MJ cast iron burner per 300mm section
- Choice of 300, 600 and 900mm configurations
- Heavy duty cast iron J grates
- Multi-setting gas valve as standard allowing for greater regulation of flame setting
- Piezo ignition and flame failure device
- Easy to clean fat spillage trays
- Easy access to all components for servicing and adjustment



# Grill Plates

The VERRO premium fusion series grill plates deliver the best in quality, performance and durability. All units are constructed from AISI 304 grade stainless steel and feature a heavy duty top welded seamless grill plate which is of exceptional finish. Heat retention throughout the plate is maximised and uniformly distributed, while plate wrap around is 3mm stainless steel.

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (MJ/h)	
				NG	LPG
VGRP-3	300	840	1030	22	22
VGRP-6	600	840	1030	44	44
VGRP-9	900	840	1030	66	66

## Options

- Castors
- Plinth mounted
- Custom made sizes



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**WARRANTY**

- AISI 304 grade stainless steel
- Heavy duty complete stainless steel cabinet frame
- 22MJ aluminised tube burner
- Choice of 300, 600 and 900mm configurations
- Top welded smooth mild steel plates
  - 300 plate is 12mm thick
  - 600 plate is 16mm thick
  - 900 plate is 20mm thick
- Multi-setting gas valve as standard allowing for greater regulation of flame setting
- Piezo ignition and flame failure device
- Easy to clean fat spillage trays
- Easy access to all components for servicing and adjustment





## Ovens

The VERRO premium fusion series ovens deliver the best in quality, performance and flexibility. All units are constructed from AISI 304 grade stainless steel and feature heavy duty European made vitreous enamelled trivets with extended fingers that allow for smaller pots as well as large to be used in operation. The oven is fitted with a performance driven German made thermostat which ensures temperature accuracy at all times while cooking. Complete with a solid drop down door. The internal gastronomie capacity is the biggest in its class.

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)	
				NG	LPG
VOV-SB4	600	840	1030	153	128
VOV-SB6	900	840	1030	215	178
VOV-SB2-CBR3	600	840	1030	117	103
VOV-SB2-GRP3	600	840	1030	113	100
VOV-GRP3-CBR3	600	840	1030	77	75
VOV-SB4-CBR3	900	840	1030	179	153
VOV-SB4-GRP3	900	840	1030	175	150

### Options

- Available with grill plate and char broiler combinations
- Castors
- Plinth mounted
- Custom made sizes



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**24**  
MONTHS

**WARRANTY**

- AISI 304 grade stainless steel
- Heavy duty complete stainless steel cabinet frame
- 31MJ black enamelled Italian made top burner
- Removable pressed top spillage tray for easy cleaning
- Removable heavy duty 2 piece burners for easy cleaning
- Solid steel base plate allows for even heat distribution
- Heavy duty fully insulated drop down door
- 29 MJ oven burner
- Biggest gastro norm capacity in its class
- German made thermostat ensures accurate temperature control
- Multi-setting gas valve as standard allowing for greater regulation of flame setting
- Pilot take off and flame failure fitted as standard
- Heavy duty Italian made vitreous enamelled trivets
- Easy access to all components for servicing and adjustment
- Heavy duty mild steel plate (GRP section)
- Heavy duty cast iron cooking J grates (CBR section)





# Turbo Fryer

The VERRO premium fusion series turbo fryer delivers the best in quality, performance and flexibility. All units are constructed from AISI 304 grade stainless steel and feature a heavy duty 2mm thick stainless steel tank. Powered by a highly efficient 80MJ ceramic lined burner ensures even heat radiation along the pan. This also ensures that recovery time is efficient and this efficiency is further aided by the reliable Fenwal thermostat which is fitted to this unit. A deep coolzone ensures that oil life is prolonged while any sediment or carbonised food particles fall to the bottom of the pan removing impurities from cooking area.

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (MJ/h)	
				NG	LPG
VTF-461	460	840	1030	81	65

#### Options

- Castors
- Plinth mounted
- Custom made sizes



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**WARRANTY**

- AISI 304 grade stainless steel
- Heavy duty complete stainless steel cabinet frame
- 80MJ ceramic lined infra red burner
- +/- 2 degree temperature recovery differential
- 2mm thick AISI 304 stainless steel pan
- Over temp safety cut out switch
- 22 litre oil capacity
- Complete with two baskets, a false-base wire tray and a night cover
- Piezo ignition and flame failure device
- Easy access to all components for servicing and adjustment



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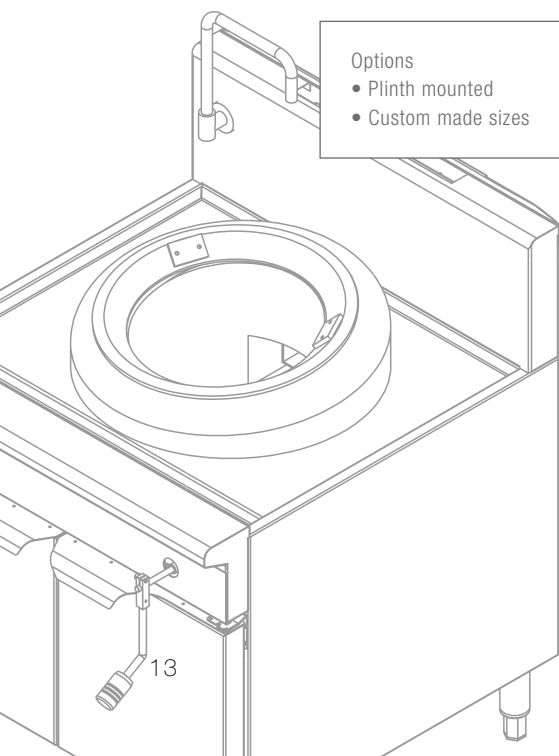
# Waterless Hipac Wok

The VERRO premium fusion series Hipac wok delivers the best in quality, performance and flexibility. Its reliability is a result of a patent driven burner and pilot integrating system which offers the best in German technology and B+S innovation. Its ability to meet the demand of high turnover is second to none with cooking time significantly quicker than your conventional woks. No deck cooling is required which reduces water consumption costs while burner regulation is modulated via a heavy duty brass lever action valve for desired burner intensity which can produce 165MJ of power.

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h) NG
VCCF-HP1	800	840	1030	165

#### Options

- Plinth mounted
- Custom made sizes
- Natural Gas (NG) only



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**WARRANTY**

#### PATENT PENDING

- AISI 304 grade stainless steel
- Heavy duty complete stainless steel cabinet frame
- 165MJ air-forced burner
- No deck cooling required
- Automatic ignition system
- German made pilot and self diagnostic system
- Patented pilot burner integration system
- Heavy duty lever action gas control allowing easy flame modulation
- Safety flame failure device
- Working status indicator
- Australian made heavy duty tapware
- Ceramic lined heat retention chamber increases cooking speed
- Easy access to all components for servicing and adjustment
- 240V 10 amp, 100 W fan



# Waterless HE Steamer

The Verro premium fusion series waterless heat exchange steamer delivers the best in quality, performance and flexibility. Offering a point of difference in the marketplace the energy efficient steamer is driven by an 88MJ jet burner ensuring that strong steam supply is available during peak periods. Steam is distributed via a perforated vent located on the top deck while efficiency has been further improved by insulating the heat exchange chamber. No deck cooling is required while a continuous supply of water is ensured by use of an auto refill system.

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)	
				NG	LPG
VYCJSF-1HE	600	840	1030	88	85
VCFPSF-1HE	600	840	1030	88	85

#### Options

- Cheung fun adaptor (VCFPSF)
- Steamer tray assembly
- Castors
- Plinth mounted
- Custom made sizes



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**WARRANTY**

- AISI 304 grade stainless steel
- Heavy duty complete stainless steel cabinet frame
- Complete perforated steaming plate
- 2mm thick AISI 304 grade tank
- Overheat tank protection device fitted
- Insulated heat exchange chamber
- Tank auto refill
- 88MJ duck burner
- Tank drain valve
- Multi-setting gas valve as standard allowing for greater regulation of flame setting
- Piezo ignition and flame failure device are fitted as standard
- Easy access to all components for servicing and adjustment



# Waterless Stock Pot

The VERRO premium fusion series waterless stock pot delivers the best in quality, performance and flexibility. Featuring only the highest in material quality with a 1.5mm pressed top that allows for prolonged periods of high work load without requiring any deck cooling. This is further aided by an air gap located between the heavy duty long skirt cast iron ring and cooking deck which reduces heat transfer during peak cooking periods. A heavy duty cast iron trivet with extended fingers that allow for smaller pots as well as large to be used in operation. Available with two powerful burner options this unit also comes with a front waste gutter allowing for easy cleaning of unit.

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)			
				CB		DB	
				NG	LPG	NG	LPG
VUFWWSP-1	600	840	1030	105	75	126	90

#### Options

- Castors
- Plinth mounted
- Custom made sizes
- Duck burners (DB)
- Chimney burners (CB)



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**WARRANTY**

- AISI 304 grade stainless steel
- Heavy duty complete stainless steel cabinet frame
- Choice of 18 Jet Duck Burner and 24 Jet Mongolian Chimney Burner
- No deck cooling required
- 1.5mm pressed wok top
- Multi-setting gas valve for greater regulation of flame
- No deck cooling required
- Front waste gutter
- Australian made heavy duty tapware
- 340 dia. Heavy duty long skirt cast iron ring
- Heavy duty extended finger trivet
- Easy access to all components for servicing and adjustment



# Waterless Wok

The VERRO premium fusion series waterless wok delivers the best in quality, performance and flexibility. Featuring only the highest in material quality with a 1.5mm pressed top that allows for prolonged periods of high work load without requiring any deck cooling. This is further aided by an air gap located between the heavy duty long skirt cast iron ring and cooking deck which reduces heat transfer during peak cooking periods. Available with two powerful burner options this unit also comes with a front waste gutter allowing for easy cleaning of unit.

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)			
				CB		DB	
				NG	LPG	NG	LPG
VUFWW-1	600	840	1030	105	75	126	90
VUFWW-2	1200	840	1030	210	150	252	180

#### Options

- Castors
- Plinth mounted
- Custom made sizes
- Duck burners (DB)
- Chimney burners (CB)



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**WARRANTY**

- AISI 304 grade stainless steel
- Heavy duty complete stainless steel cabinet frame
- Choice of 18 Jet Duck Burner and 24 Jet Mongolian Chimney Burner
- No deck cooling required
- 1.5mm pressed wok top
- Safety flame failure device
- Front waste gutter
- Australian made heavy duty tapware
- 340 dia. Heavy duty long skirt cast iron ring
- Easy access to all components for servicing and adjustment

• **Please note:** This unit has a Multi-setting gas valve for greater regulation of flame





## GENERATIONS OF QUALITY + RELIABILITY

The B+S Black range has been our staple line for 60 years. Having always used AISI 304 grade stainless steel for these ranges, we know that the quality is second to none. All units consist of a stainless steel frame which ensures that these units are built to withstand the high intensity demand. In recent times B+S has developed a patented burner pilot integration system for our Hipacwoks to ensure reliable performance. The confidence in our product is further backed by our 18 month warranty.





# European Range





## Standard & Combination Ovens

The B+S Black series range of ovens are unique and have been designed to meet the varied demands of kitchens and restaurants.

All units are constructed using quality materials on a heavy-duty stainless steel frame increasing life span of the appliance. All external surfaces are made of polished stainless steel making them easy to clean. You can rest assured that these units will not only compliment your kitchen but most importantly, they are built to last and easy to use.

The oven is fitted with a 'U' shaped burner and with the combination of natural convection creating an even distribution of heat throughout the chamber. Maintenance is made easy with frontal access to all components.

Multi-setting gas valve as standard for greater regulation of flame setting, oven burner cook tops can be combined with both grill plate and char broiler sections.

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)	
				NG	LPG
OV-SB4	600	840	1130	144	150
OV-SB6	900	840	1130	218	222
OV-SB2-CBR3	600	840	1130	110	115
OV-SB2-GRP3	600	840	1130	106	112
OV-GRP3-CBR3	600	840	1130	72	77
OV-SB4-CBR3	900	840	1130	184	187
OV-SB4-GRP3	600	840	1130	180	184

#### Options

- Flame failure device is optional for Boiling Top burners



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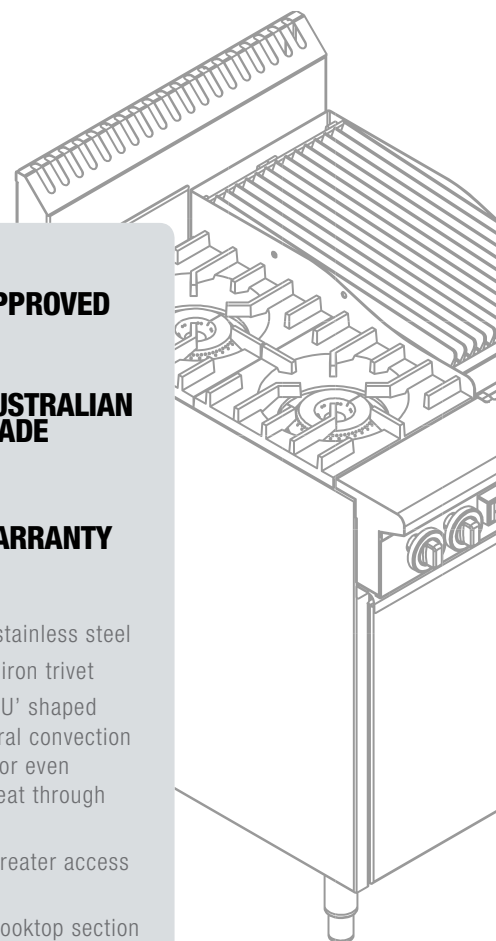


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**WARRANTY**

- AISI 304 grade stainless steel
- Heavy duty cast iron trivet
- Combination of 'U' shaped burner and natural convection process allows for even distribution of heat through oven chamber
- Barn doors for greater access to cooking area
- Powerful 30Mj cooktop section burner comes in two pieces for easy cleaning
- Multi-setting gas valve as standard for greater regulation of flame setting
- Easy to clean fat spillage trays
- Heavy duty mild steel plate (GRP section)
- Heavy duty cast iron cooking J grates and radiant hoods (CBR section)
- Heavy duty stainless steel frame construction





## Standard & Combination Boiling Tops

The B+S Black series standard and combination Boiling Tops are manufactured on a solid stainless steel frame, which are built to last. This unit also has an open stand and under shelf, which is ideal for storing cooking utensils. A highly efficient and powerful 30 Mj single ring burner is incorporated into the design ensuring requirements of a demanding kitchen are met.

Each burner is fitted with a multi-setting gas valve allowing for greater regulation of the flame. Maintenance is made easy with frontal access to all components.

Open stand boiling tops can be combined with both grill plate, char grill and char broiler sections.

MODEL	LENGTH	DEPTH	HEIGHT	GAS CONSUMPTION (Mj/h)	
	(mm)	(mm)	(mm)	NG	LPG
BT-SB2	300	840	1130	60	60
BT-SB4	600	840	1130	120	120
BT-SB6	900	840	1130	180	180
BT-SB8	1200	840	1130	240	240
BT-SB2-CBR3	600	840	1130	86	85
BT-SB2-CGR3	600	840	1130	86	89
BT-SB2-GRP3	600	840	1130	82	82
BT-GRP3-CBR3	600	840	1130	48	47
BT-GRP3-CGR3	600	840	1130	48	51
BT-SB2-CBR6	900	840	1130	111	117
BT-SB2-CGR6	900	840	1130	111	117
BT-SB2-GRP6	900	840	1130	104	104
BT-GRP6-CBR3	900	840	1130	70	69
BT-GRP6-CGR3	900	840	1130	70	73
BT-GRP6-CBR6	900	840	1130	73	72
BT-GRP6-CGR6	900	840	1130	73	79
BT-SB4-CBR3	900	840	1130	146	145
BT-SB4-CGR3	900	840	1130	146	149
BT-SB4-GRP3	900	840	1130	142	142
BT-SB6-CBR3	1200	840	1130	206	209
BT-SB6-CGR3	1200	840	1130	206	209
BT-SB6-GRP3	1200	840	1130	202	202

#### Options

- Custom made sizes
- Other combination models are also available
- Flame failure device is optional for Boiling Top burners



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**WARRANTY**

- AISI 304 grade stainless steel
- Powerful 30Mj cooktop section burner comes in two pieces for easy cleaning
- Multi-setting gas valve as standard allowing for greater regulation of flame setting
- Heavy duty cast iron trivets
- Open stand with undershelf
- Easy to clean fat spillage tray
- Front access to all components make service easy
- Heavy duty stainless steel frame construction
- Heavy duty mild steel plate (GRP section)
- Heavy duty cast iron cooking J grates and radiant hoods (CBR section)
- Heavy duty cast iron cooking J grates and volcanic rocks (CGR section)



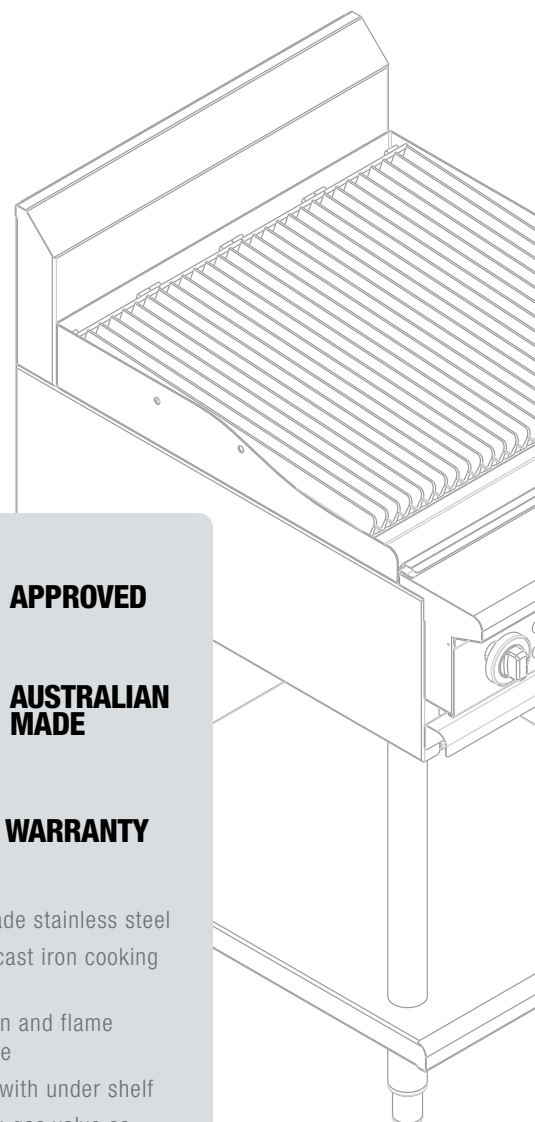
# Char Broilers

The B+S Black series Char Broiler is mounted on an open stand with an under shelf ideal for storing cooking utensils. The cooking surface consists of heavy-duty cast iron grates with special drainage channels that allow for fat to be directed to the grease trough located at the front of the unit. These grates are heated by a radiant cast-iron hood placed above the 26 Mj burners that radiate the heat evenly making it ideal for grilling.

Each burner is fitted with a flame failure safety device, piezo ignition and a multi-setting gas valve allowing for greater regulation of the flame. Maintenance is made easy with frontal access to all components.

The char broiler series is available in three standard sizes and can be combined with boiling tops and grill plates to form various configurations to suit your cuisine style.

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)	
				NG	LPG
CBR-3	300	840	1130	26	25
CBR-6	600	840	1130	51	50
CBR-9	900	840	1130	77	75



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**WARRANTY**

- AISI 304 grade stainless steel
- Heavy duty cast iron cooking J grates
- Piezo ignition and flame failure device
- Open stand with under shelf
- Multi-setting gas valve as standard allowing for greater regulation of flame setting
- Frontal access to all components make service easy
- Easy to clean fat spillage trays
- Heavy duty stainless steel frame construction



# Grill Plates

The B+S Black series Grill Plate is mounted on an open stand with an under shelf ideal for storing cooking utensils. The cooking surface is made of a mild steel plate and heated by aluminised tubular burners allowing for even heat dispersion.

Each burner is fitted with a flame failure safety device, piezo ignition and a multi-setting gas valve allowing for greater regulation of the flame. Maintenance is made easy with frontal access to all components.

The grill plate series is available in three standard sizes and can be combined with boiling top and char broiler sections to form various configurations to suit your cuisine style.

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)	
				NG	LPG
GRP-3	300	840	1130	22	22
GRP-6	600	840	1130	44	44
GRP-9	900	840	1130	66	66



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**WARRANTY**

- AISI 304 grade stainless steel
- Heavy duty mild steel plate
- 22Mj per burner
- Piezo ignition and flame failure device
- Open stand with undershelf
- Multi-setting gas valve as standard allowing for greater regulation of flame setting
- Frontal access to all components make service easy
- Easy to clean fat spillage trays
- Heavy duty stainless steel frame construction



# Char Grills

The B+S Black series Char Grill is mounted on an open stand with an under shelf ideal for storing cooking utensils. The cooking surface consists of heavy-duty cast iron grates with special drainage channels that allow for fat to be directed to the grease trough located at the front of the unit. These grates are heated by grilling rocks placed above the 26 Mj burners that radiate the heat evenly making it ideal for grilling.

Each burner is fitted with a flame failure safety device, piezo ignition and a multi-setting gas valve allowing for greater regulation of the flame. Maintenance is made easy with frontal access to all components.

The char grill series is available in three standard sizes and can be combined with boiling tops and grill plates to form various configurations to suit your cuisine style.

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)	
				NG	LPG
CGR-3	300	840	1130	26	29
CGR-6	600	840	1130	51	57
CGR-9	900	840	1130	77	86



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**AUSTRALIAN  
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**WARRANTY**

- AISI 304 grade stainless steel
- Heavy duty cast iron cooking J grates
- 26Mj per burner
- Piezo ignition and flame failure device
- Open stand with under shelf
- Multi-setting gas valve as standard allowing for greater regulation of flame setting
- Frontal access to all components make service easy
- Easy to clean fat spillage trays
- Heavy duty stainless steel frame construction



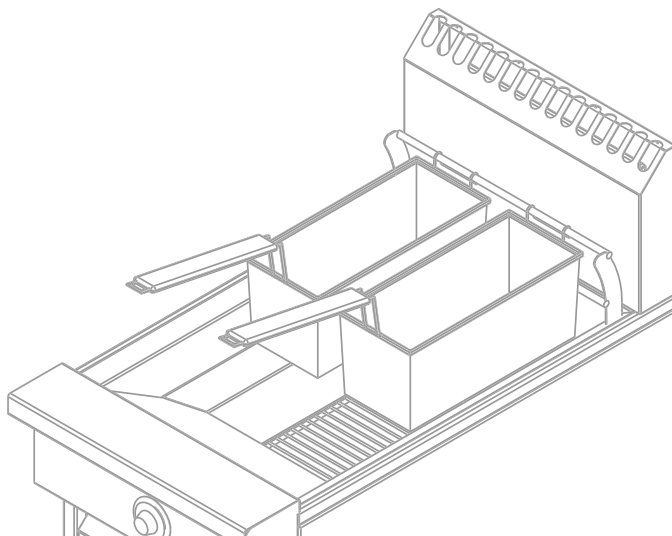


# Turbo Fryer

The B+S Black series Turbo Fryer has been designed on a stainless steel cabinet frame. It is built with a highly efficient ceramic lined infrared burner which radiates the heat evenly along the pan. Not only does this assist in temperature recovery time but also reduces gas consumption.

Each pan has been designed to maximise oil heat recovery, which is essential during peak periods. The deep cool zone prolongs the life of the oil as any sediment or carbonised food particles fall to the bottom of the pan, removing impurities from the cooking area. All units are complete with two baskets, a false base and a night cover.

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)	
				NG	LPG
TF-461	460	840	1130	81	65



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**WARRANTY**

- AISI 304 grade stainless steel
- Oil temperature thermostatically regulated
- Stainless steel constructed pan with centre cool zone
- Over-temperature safety cut-out switch
- 22 litre oil capacity
- Ceramic lined infra-red burner
- 2mm thick stainless steel pan
- Efficient ceramic lined infrared burner
- Constructed on a solid stainless steel frame





# Asian Range





# Noodle/Pasta Cooker

A multi-purpose B+S Black series Noodle Cooker has been designed to complement the changing demands of customer needs. B+S has designed a cooker with greater flexibility, which can be used for noodles, pasta, soup warming, a soup warmer, 'cheung fun' rice pastry steaming and 'yum-cha' dumpling steamer.

The unit comes with inbuilt water overflow to allow for removal of excess starch.

Multi setting gas valve as standard allows for greater regulation of flame for quick boil or simmer.

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)	
				NG	LPG
NC-6	460	840	1130	58	50
PC-6	460	840	1130	58	50
NC-SW3	460	840	1130	58	50
NC-4-SW-1	460	840	1130	58	50
NC-2-SW-2	460	840	1130	58	50
NC-CF	460	840	1130	58	50
NC-YC	460	840	1130	58	50

#### Options

- 6 round noodle baskets or 6 square pasta baskets (NC-6/PC-6)
- 3 rectangular soup pots (SW3)
- Other configurations of baskets and pots are also available
- Cheung fun insert comes with an aluminium perforated tray and a stainless steel cover (CF)
- Yum cha insert (YC)
- Self closing basket insert



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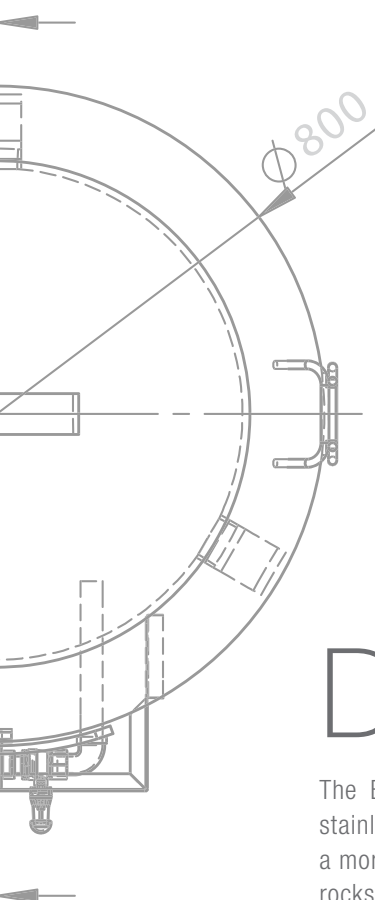


**AUSTRALIAN  
MADE**



**WARRANTY**

- AISI 304 grade stainless steel
- 2mm thick AISI 316 stainless steel tank
- Multi-setting gas valve as standard for greater regulation of flame setting
- Piezo ignition and flame failure
- Cabinet mounted stainless steel interior and exterior frame
- Swivel laundry arm easily controlled by front mounted tap
- Inbuilt water overflow helps remove water impurities
- Baskets provided



## Duck Oven

The B+S Black series Duck Oven is constructed with a thick stainless steel skin, and has been specifically designed to produce a more evenly roasted duck, pork or other meat product. Volcanic rocks mounted on a grate above the powerful ring burner ensure the heat is radiated evenly throughout the oven chamber.

A lever handle gas control allows for greater regulation of flame setting, while flame failure and a safety overheat are fitted as standard.

MODEL	DIAMETER (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h) NG
DR-800	800	1550	60



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**WARRANTY**

- AISI 304 grade stainless steel construction throughout
- Flame failure as standard
- Lever action gas control
- Volcanic rock help distribute heat evenly
- Oil drain and overflow valves
- Excess fat drain off provided by duck hanging rail
- Easily accessible duck hanging rail
- Overheat safety device
- Temperature display



# Waterless HE Steamer

The B+S Black series Yum Cha and Rice Roll steamers have been developed without the need for water deck cooling whilst ensuring that the exposed surface temperatures are kept to a minimum and the deck of the appliance will not buckle. This unit is heavily constructed on an inner stainless steel frame which ensures long term longevity and durability.

The new design incorporates a concealed water-boiling chamber that is automatically filled as required. This not only eliminates time constrained chefs being able to inadvertently leave the water taps on, but also ensures only water that is needed for cooking is consumed. Steam generated from within the chamber is then released via a steam vent located on top of the appliance and into the steamer tray cooking area.

Now using 15% less gas the HE steamer is the most efficient steamer in the market while still providing a strong supply of steam. Water boils in less than 20 minutes from ambient temperature of 20 degrees Celsius while water consumption is reduced by up to 100 litres per hour.

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (MJ/h)	
				NG	LPG
YCJSF-1HE	700	900	1300	88	85
CFPSF-1HE	700	900	1300	88	85

#### Options

- Cheung fun insert (CFPSF)



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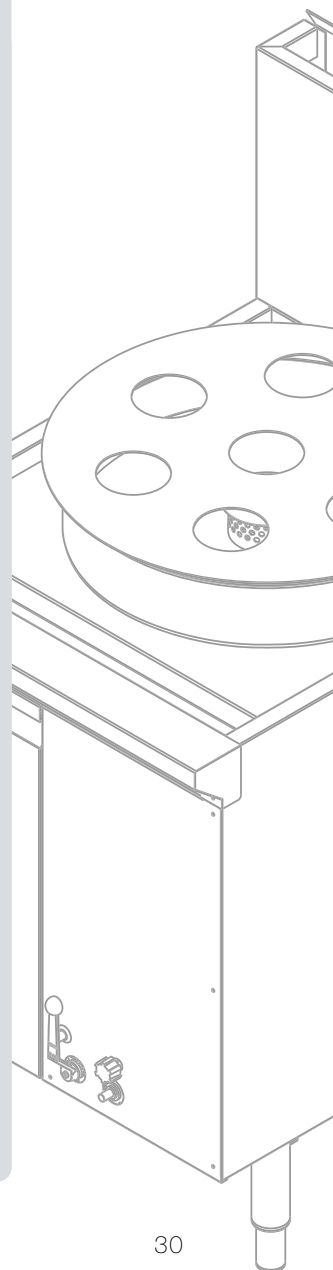


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**WARRANTY**

- AISI 304 grade stainless steel
- Stronger supply of steam than conventional yum cha steamers
- Water consumption reduced by up to 100 litres per hour
- Cabinet mounted stainless steel exterior & interior
- Lever handle gas control
- Overheat safety device to prevent tank dry-boil
- Piezo ignition and flame failure as standard
- More efficient and lower gas consumption than traditional yum cha steamers
- Water comes to boil in less than 20 minutes from ambient temperature of 20 degrees Celsius
- Perforated steaming plate included



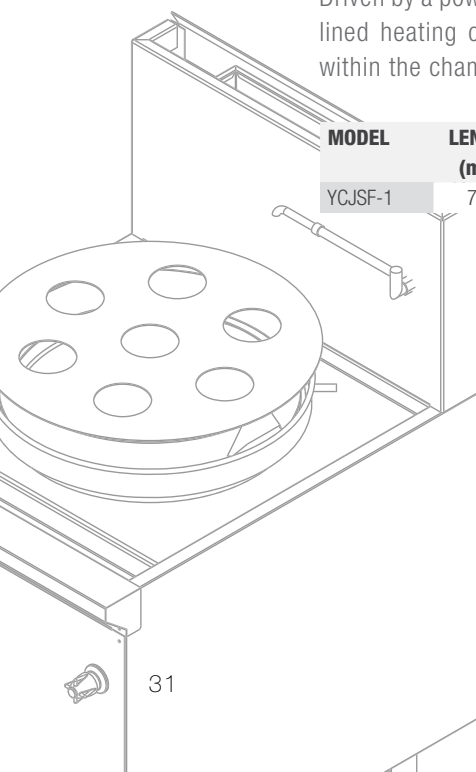


# Waterless Pot Steamer

The B+S Black series Pot Steamer has been designed to meet the vigorous demands of Asian fast food kitchens and restaurants.

This unit is heavily constructed on an inner stainless steel frame that prolongs your appliance's life. Knowing how demanding the yum cha trade is, B+S has designed a steamer, which can handle the demanding trading period.

Driven by a powerful 170 Mj, 32-jet burner, this unit has a ceramic lined heating chamber. This ensures maximum heat is retained within the chamber required to heat the heavy-duty water pot.



MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)	
				NG	LPG
YCJSF-1	750	900	1300	170	98



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**WARRANTY**

- AISI 304 grade stainless steel
- Stainless steel water pot has a 64-litre water capacity, which has a built-in water over flow
- Swivel laundry arm which feeds into the water pot ensuring continuous water flow
- No water deck cooling required
- Water retaining lip allows for water conservation
- Front mounted controls for laundry arm
- Piezo ignition and flame failure as standard
- Pressed 1.5mm thick stainless steel top ensures longevity of unit and eliminates chance of water leak to underside of unit



# Waterless Stock Pot Cookers

The B+S Black waterless stock pot cooker is constructed on a solid stainless steel frame complete with a thick stainless steel plate, ensuring prolonged life. This unit is complete with an air gap located between the ring and the cooking deck eliminating the need for water deck cooling. This ensures that exposed surface temperatures are kept to a minimum and buckling does not occur.

This unit does not require any water deck cooling and is powered by an 105Mj 24 jet chimney burner or 126Mj 18 jet duck burner which are fitted with flame failure as standard. The cast-iron trivet has extended fingers and comes as a standard allowing for more efficient gas combustion while a lever handle gas control allows for greater regulation of flame setting.

All external surfaces are made of AISI 304 stainless steel that is strong and durable. The deck is a 1.5mm pressed top which allows for ease of cleaning around the ring area. Front waste gutter allows for greater ease in cleaning while a heavily insulated long skirt unflued cast iron ring eliminates radiant heat.

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)			
				CB		DB	
				NG	LPG	NG	LPG
UFWWSPD-1	650	900	1300	105	75	126	90

#### Options

- Duck burners (DB)
- Chimney burners (CB)



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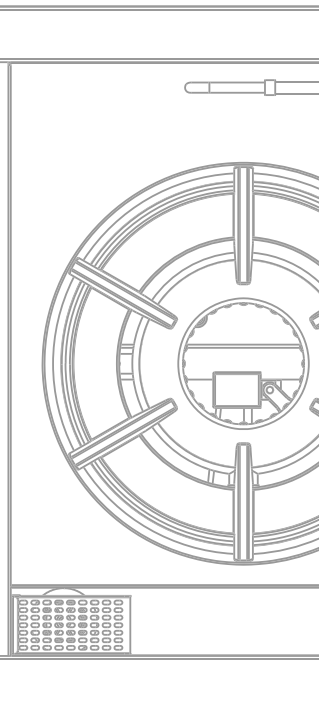


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**WARRANTY**

- AISI 304 grade stainless steel
- No water deck cooling required
- Heavy duty lever action gas control
- Manual operated laundry arm
- Spillage tray
- Pressed top allows for easy cleaning around ring area
- Front waste gutter allows for greater ease in cleaning
- Heavily insulated long skirt unflued cast iron rings eliminates radiant heat.
- Heavy duty stainless steel frame construction throughout
- 1.5mm thick top ensuring prolonged life





# Waterless Wok Table

The B+S Black waterless wok cooker is constructed on a solid stainless steel frame complete with a thick stainless steel plate, ensuring prolonged life. This unit is complete with an air gap located between the ring and the cooking deck eliminating the need for water deck cooling. This ensures that exposed surface temperatures are kept to a minimum and buckling does not occur.

This unit does not require any water deck cooling and is powered by an 105Mj 24 jet chimney burner or 126Mj 18 jet duck burner which are fitted with flame failure as standard.

All external surfaces are made of AISI 304 stainless steel that is strong and durable. The deck is a 1.5mm pressed top which allows for ease of cleaning around the ring area. A lever handle gas control allows for greater regulation of flame setting which is essential during peak periods.

Front waste gutter allows for greater ease in cleaning while a heavily insulated long skirt unflued cast iron rings eliminates radiant heat.

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)			
				CB		DB	
				NG	LPG	NG	LPG
UFWWD-1	600	900	1300	105	75	126	90
UFWWD-1L	650	900	1300	105	75	126	90
UFWWD-2	1200	900	1300	210	150	252	180
UFWWD-2SB2	1550	900	1300	250	190	292	220
UFWWD-3	1800	900	1300	315	225	378	270

#### Options

- 430mm dia. heavily insulated long skirt unflued cast iron ring (UFWWD-1L)
- Duck burners (DB)
- Chimney burners (CB)
- Flame failure device for the side burners



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**WARRANTY**

- AISI 304 grade stainless steel
- Choice of Chimney or Duck Bill burners fitted with flame failure
- No water deck cooling required
- Heavy duty lever action gas control
- Manual operated laundry arm
- Perforated gutter insert
- Spillage tray
- Pressed top allows for easy cleaning around ring area
- Front waste gutter allows for greater ease in cleaning
- 340mm dia. heavily insulated long skirt unflued cast iron rings eliminates radiant heat.
- Heavy duty stainless steel frame construction throughout
- 1.5mm thick top ensuring prolonged life





# Waterless HI-PAC Wok

The B+S Black series Waterless Hi-Pac Wok Cooker features the latest technology in gas combustion and is essential for Asian establishments which must meet the demands of high turnover and quick response times.

The Hi-Pac cooker is constructed using only quality materials on a heavy-duty steel frame designed to prolong the life span of the appliance. Features of this unit include a ceramic lined heating chamber with a flue system that directs the hot air to a rear pot for boiling water. This model does not require water deck cooling, reducing water consumption and costs.

The air-forced burner can be smoothly regulated using the B+S designed lever action brass valve for the desired setting. The control box incorporates flame failure safety device and auto-ignition function, as well as a working status indicator.

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h) NG
CCF-HP1	800	950	1300	165
CCF-HP1+1R	1200	950	1300	165
CCF-HP1+1L	1200	950	1300	165

#### Options

- Dual and triple wok table
- Position of pot ring can be on the left (+1L) or right (+1R)
- Low splash back
- Plinth model
- Natural Gas (NG) only



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**WARRANTY**

**PATENT PENDING**

- AISI 304 grade stainless steel
- Powered by a powerful and efficient 165Mj air forced burner
- Flame failure safety device and auto ignition function
- Working status indicator
- Ceramic lined wok chamber
- Water tap handles located at the front of the appliance ensuring chef's hands are protected from heat emitted by burner.
- Heavy duty lever action gas control
- Solid stainless steel frame construction throughout to prolong life span of the appliance.
- No deck cooling required
- Telescopic laundry arm
- 240V 10 amp, 100 W fan

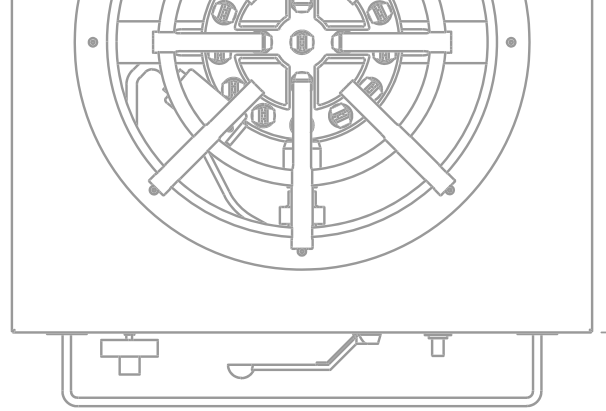




## PERFORMANCE + VALUE

K+ stands for KIRANA by B+S. Kirana means ray of light in Sanskrit and it aims to give a good entry point for anyone looking for food service equipment.

K+ series offers exceptional value for quality and performance. All units are constructed from heavy duty mild steel frames with AISI 304 Grade stainless steel being used for external surfaces. The quality ensures these units can endure demanding kitchen workloads while also performing to our clients' expectations. All units come with an 15 month warranty which is backed with excellent after sales support.



# Standalone Stock Pot Cooker

This appliance is constructed on a stainless steel frame with a stainless steel plate, ensuring prolonged life.

With water conservation becoming a significant environmental issue, B+S offers restaurateurs the choice of using the waterless stockpot cooker.

This unit does not require any water deck cooling and is powered by an 82Mj 18 jet burner fitted with flame failure.

All external surfaces are made of polished stainless steel that is strong, thick and durable. The cast-iron trivet comes as standard allowing for more efficient gas combustion. Lever handle gas controls allow for regulation of flame setting.

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)	
				NG	LPG
CSPK-1	555	555	530	82	82

Note: 610mm deep with support rail





# Waterless Wok Table

The K+ waterless wok cooker is constructed on a solid mild steel frame complete with a thick mild steel plate, ensuring prolonged life.

This unit does not require any water deck cooling and is powered by either an 105Mj 24 jet chimney burner or 126Mj 18 jet duck burner which are fitted with flame failure as standard.

All external surfaces are made of AISI 304 stainless steel that is strong and durable. The deck is a 1.2mm pressed top which allows for ease of cleaning around the ring area. A lever handle gas control allows for greater regulation of flame setting which is essential during peak periods.

Front waste gutter allows for greater ease in cleaning while a heavily insulated long skirt unflued cast iron ring eliminates radiant heat.

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)			
				CB		DB	
UFWWK-1	600	900	1300	105	75	126	90
UFWWK-2	1200	900	1300	210	150	252	180
UFWWK-2SB2	1550	900	1300	250	190	292	220
UFWWK-3	1800	900	1300	315	225	378	270

#### Options

- Duck burners (DB)
- Chimney burners (CB)
- Flame failure device for the side burners



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**WARRANTY**



# Waterless Stock Pot Cooker

This K+ waterless stock pot cooker is constructed on a solid mild steel frame complete with a thick mild steel plate, ensuring prolonged life.

This unit does not require any water deck cooling and is powered by either an 105Mj 24 jet chimney burner or 126Mj 18 jet duck burner which are fitted with flame failure as standard.

All external surfaces are made of AISI 304 stainless steel that is strong and durable. The deck is a 1.2mm pressed top which allows for ease of cleaning around the ring area. The cast-iron trivet has extended fingers and comes as a standard allowing for more efficient gas combustion while a lever handle gas controls allow for greater regulation of flame setting.

Front waste gutter allows for greater ease in cleaning while a heavily insulated long skirt unflued cast iron ring eliminates radiant heat.

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)			
				CB		DB	
				NG	LPG	NG	LPG
UFWWSPK-1	650	900	1300	105	75	126	90

#### Options

- Duck burners (DB)
- Chimney burners (CB)



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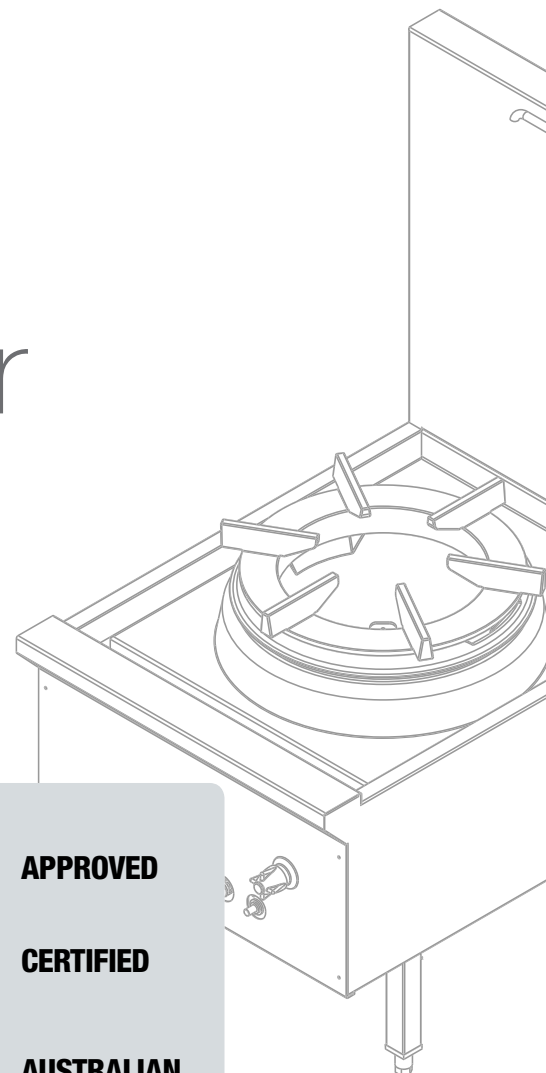
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**WARRANTY**





VERRO+



B+S

# Custom

Whilst B+S has over 100 standard units in their product range, some kitchens are unique and require specific products to be made to meet expectations. B+S' ability to manufacture custom, made-to-order products is one of their strengths. From designing and building four hole woks with built in sauce holders to building steamers with wok cookers, B+S' flexibility, knowledge and expertise means there is no kitchen they can't find a solution for.

B+S also provides manufacturing services OEM branded products according to your specifications and requirements.





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