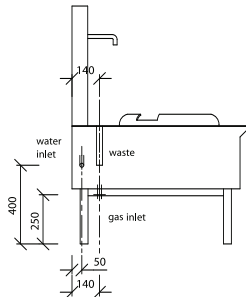
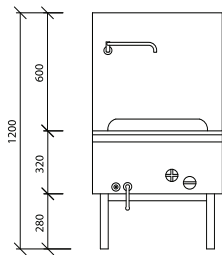
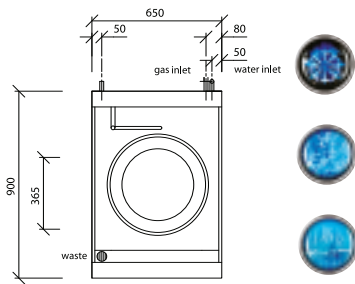




Commercial Kitchen Appliances



B&S STOCK POT COOKERS

The B&S range of Stock Pot Cookers have been designed to meet the vigorous demands of Asian fast food kitchens and restaurants. This appliance is heavily constructed on a mild steel frame with a stainless steel plate, ensuring prolonged life. All external surfaces are made of polished stainless steel that is strong, thick and durable.

The CCF series is available with either in a 340 or 400mm heavy-duty long skirt cast iron ring. Each unit is fitted with a powerful 140MJ, 32-jet burner that is essential to handle large portions when boiling stock. All units come with a cast iron trivet designed to increase airflow to the burner, allowing for more efficient combustion and maximum heat output.

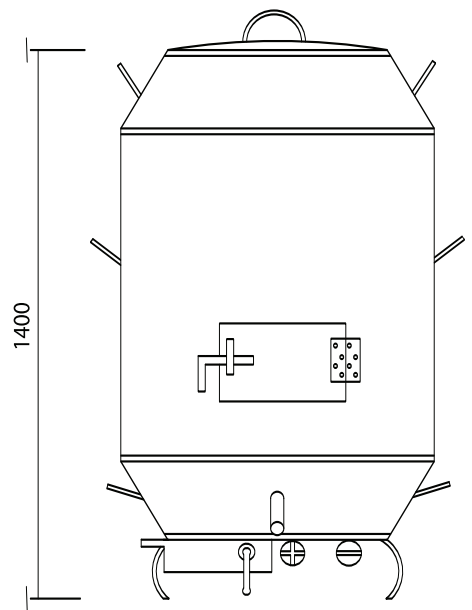
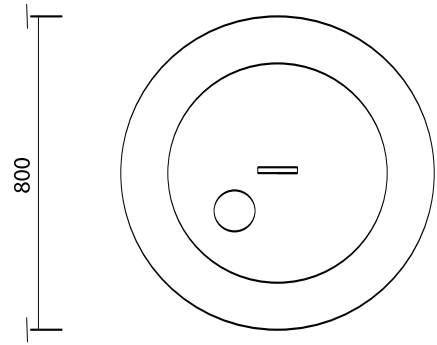
Incorporated into the design is a watertight double-flanged seal under the Stock Pot ring ensuring no water leaks through to the inner frame. Standard features include deck water-cooling, telescopic swivel laundry arm, stainless steel spillage tray and a water retaining lip preventing water wastage. Water tap handles have been mounted onto the front of the unit keeping them well protected from heat emitted from the burner. All burners are lever action gas controlled and are fitted with a flame failure safety device. Units are available with an optional stainless steel pot in two sizes.

SPECIFICATIONS

MODEL	WIDTH	DEPTH	HEIGHT	MJ RATING	WORK HEIGHT
CSP -1	560	560	430	90	500
CCFSP-1	650	900	1400	140	500
CCFDSP-1	650	900	1400	140	500
CCFDSP-2	1200	900	1400	280	500

B&S also manufacture to customer specifications.

With water conservation becoming a significant environmental issue, B&S offers restaurateurs the choice of using the waterless CSP stockpot (pictured above). This unit does not require any water deck cooling and is powered by an 18-jet burner.



B&S DUCK OVEN

Constructed from a thick stainless steel skin, the B&S Duck Oven has been specifically designed to produce a more evenly roasted product. Volcanic rocks mounted on a grate above the dual ring 100Mj burner ensures the heat is radiated evenly throughout the oven chamber. The unit comes with a flame failure gas safety valve and lever action gas control. An oil drain located at the bottom of the unit makes the appliance easy to clean.

SPECIFICATIONS

Each oven can fit 6 to 7 ducks (more may fit depending on duck size)

MODEL	DIAMETER	HEIGHT	MJ RATING
BSDO-8	800	1400	100



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