



K+ SERIES: KTF-451

Single Pan Turbo Fryer

Project: _____ Item: _____



KTF-451

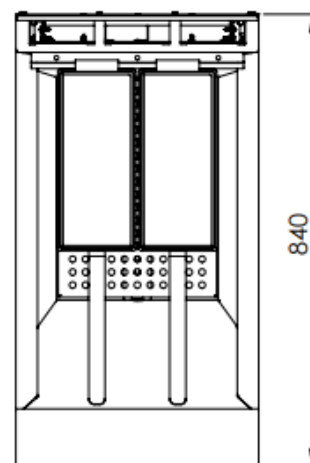
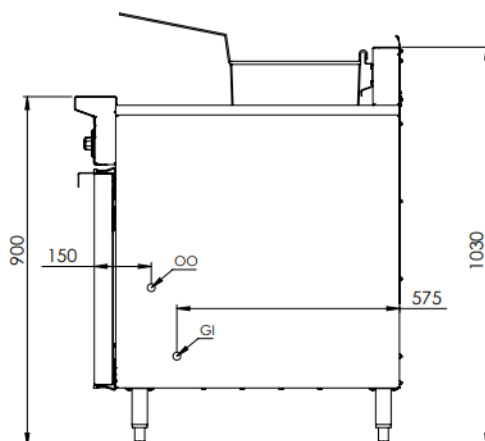
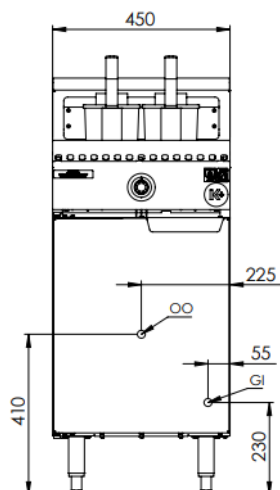
Standard Features:

- Stainless Steel Frame
- Stainless Steel Constructed Pan with Center Cool Zone
- Energy-Efficient Target Burner
- Over-Temperature Safety Switch
- Oil Temperature Thermostatically Regulated
- 21.3L Oil Capacity Pan
- Flame Failure Standard
- Night Cover & Baskets Included
- Front access to all components makes service easy
- 18-Month Warranty

Options:

- Natural or LP Gas
- Castors

Specifications:



MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)	
				NG	LPG
KTF-451	450	840	1030	86.6	86.6

Connections:

GAS (GI) (BSP)	WASTE (OO) (BSP)	SUPPLY PRESSURE (kPa)	
		NG	LPG
¾" (M)	1 ¼" (F)	1.0	2.6

- Regulator is included in the unit
- **Must** be installed by an authorised installer

Due to ongoing Product Development, Product Improvement and Research, B+S Commercial Kitchens reserves the right to alter specification without notice.



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