



K+ SERIES: KTF-451

Single Pan Two Basket Turbo Fryer

Project: _____ Item: _____



KTF-451

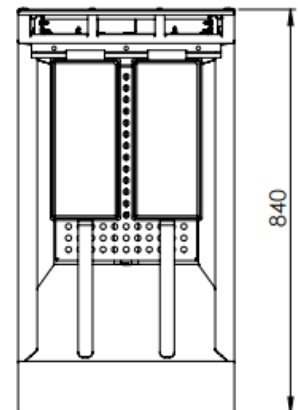
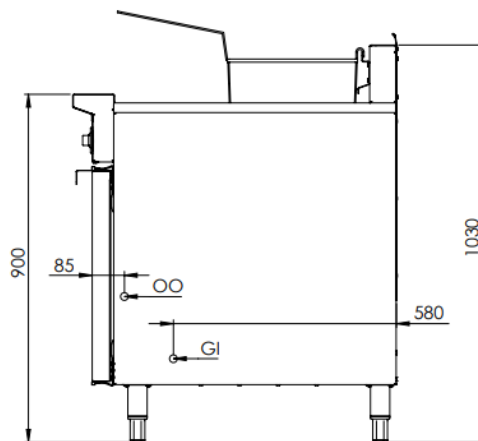
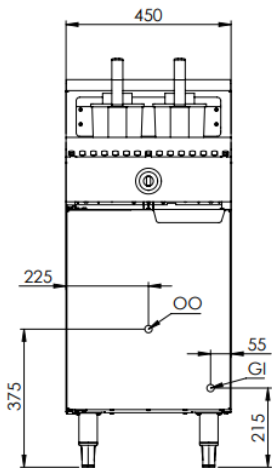
Standard Features:

- AISI Grade Stainless Steel
- Stainless steel constructed pan with center cool zone – 1.5mm Thick
- Efficient multi-jet target burner
- +/- 3°C temperature recovery differential
- Over-temperature safety cut-out switch
- 21.3L oil capacity
- Flame Failure - Included as standard
- Piezo ignition to pilot multi-jet target burner
- Complete with baskets, wire tray and night cover
- Front access to all components makes service easy
- Pan Dimensions: 415mm D x 300mm W x 80mm H
(Height is measured from the base plate to the oil level mark)

Options:

- Natural or LPG Gas
- Non-swivel rear castors – Set of two

Specifications:



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

Connections:

GAS (GI) (BSP)	OIL OUTLET (OO) (BSP)	SUPPLY PRESSURE (kPa)	
		NG	LPG
3/4" (F)	1 1/4" (F)	1.0	2.6

- Combination control valve with inbuilt regulator is supplied within the unit
- **Must** be installed by an authorised installer in accordance to **AS/NZS5601 refer to current version**

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

Approval Number: GMK 10683



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