



B+S BLACK SERIES: TF-601

Single Pan Turbo Fryer

Project: _____ Item: _____



TF-601

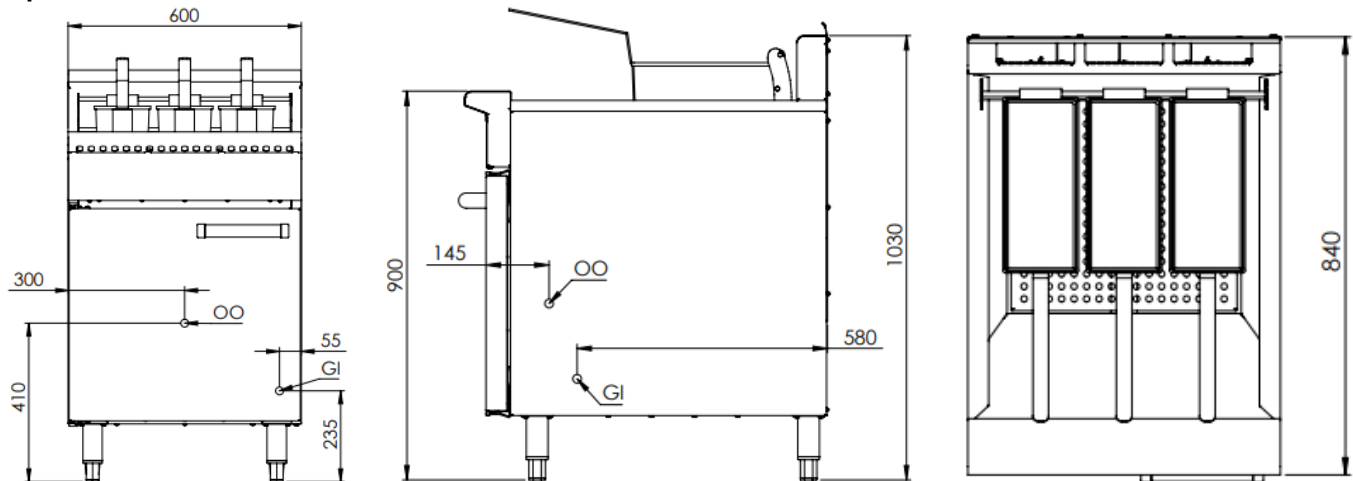
Standard Features:

- AISI 304 Grade Stainless Steel
- Stainless steel constructed pan with center cool zone – 2mm Thick
- Efficient multi-jet target burner
- +/- 3°C temperature recovery differential
- Over-temperature safety cut-out switch
- 32L oil capacity
- Flame failure fitted as standard
- Complete with baskets, fish plate and night cover
- Front access to all components makes service easy
- Pan Dimensions: 415mm L x 450mm W x 80mm H (Height is measured from the base plate to the oil level mark)
- 24 Month Warranty

Options:

- Natural or LP Gas
- Non-swivel rear castors

Specifications:



MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (MJ/h)	
				NG	LPG
TF-601	600	840	1030	110	105

Connections:

GAS (GI) (BSP)	OIL OUTLET (OO) (BSP)	SUPPLY PRESSURE (kPa)	
		NG	LPG
¾" (M)	1 ¼" (F)	1.0	2.2

- Combination control valve with inbuilt regulator is supplied within the unit
- **Must** be installed by an authorised installer in accordance to **AS/NZS5601.01**

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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