

B+S BLACK SERIES: OV-SB4-CBR3

Oven with Four Open Burners & 300mm Char Broiler

Project: _____ Item: _



Standard Features:

- AISI 304 Grade Stainless Steel •
- Heavy duty complete stainless steel frame •
- 31MJ black enameled Italian made burner (BT) •
- 34MJ stainless steel burner per 300mm section (CBR) ٠
- 29MJ solid stainless steel tubular oven burner (OV) •
- Heavy duty Italian made vitreous enameled trivets
- Heavy duty cast iron J-Grates & Radiant hoods (CBR)
- Removable pressed top spillage tray for easy cleaning
- Removable heavy duty 2 piece burner for easy cleaning
- Solid mild steel base plate allows for even heat distribution •
- Heavy duty insulated drop down door with spring hinge system
- German made thermostat ensures accurate temp control Multi-setting gas valve as standard allowing for greater • regulation of flame setting
- Easy access to all components for servicing and adjustment •
 - Flame failure fitted as standard
- Largest gastronorm capacity in its class
 - Internal Oven Dimensions: 630mm L x 785mm W x 290mm H (Height is measured from lowest rack position to the top panel)
 - 24 Month Warranty

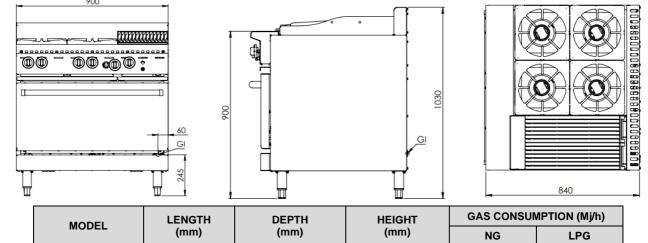
Options:

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- Natural or LP Gas
- Pilot take off
- Fan Forced
- Non-swivel rear castors



Connections:

GAS (GI) (BSP)	SUPPLY PRESSURE (kPa)	
	NG	LPG
³¼" (M)	1.0	2.6

1030

187

840

Regulator is included in the unit

OV-SB4-CBR3

Must be installed by an authorised installer in accordance to AS/NZS5601.01

900

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

Approval Number: GMK 10686





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Specifications: