

# B+S BLACK SERIES: OV-SB6-CBR3

**Oven with Six Open Burners & 300mm Char Broiler** 

Project: \_\_\_\_\_ Item: \_



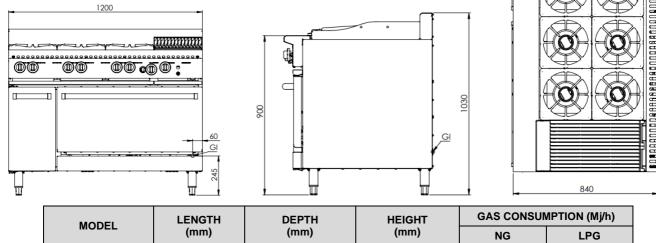
## Standard Features:

- 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)
- 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 ٠
  - 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
³⁄₄" (M)	1.0	2.6

1030

249

840

Regulator is included in the unit

OV-SB6-CBR3

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

1200

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:**