

B+S BLACK SERIES: OV-SB8

Eight Burner Oven with 300mm Storage Cabinet

Project: _____ Item: _

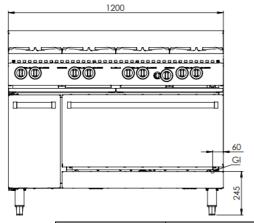


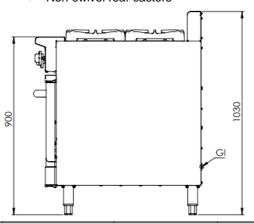
Standard Features:

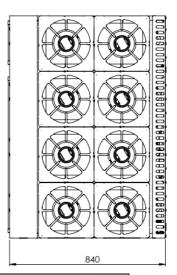
- AISI 304 Grade Stainless Steel
- Heavy duty complete stainless steel frame
- 31MJ black enameled Italian made burner (BT)
- 29MJ solid stainless steel tubular oven burner (OV)
- Heavy duty Italian made vitreous enameled trivets
- Removable pressed top spillage tray for easy cleaning
- Removable heavy 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:

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







	MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)	
					NG	LPG
	OV-SB8	1200	840	1030	277	228

Connections:

Specifications:

GAS (GI)	SUPPLY PRESSURE (kPa)			
(BSP)	NG	LPG		
³⁄₄" (M)	1.0	2.6		

- Regulator is included in 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 10686





