



# B+S BLACK SERIES: OV-SB6

## Six Burner Oven

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



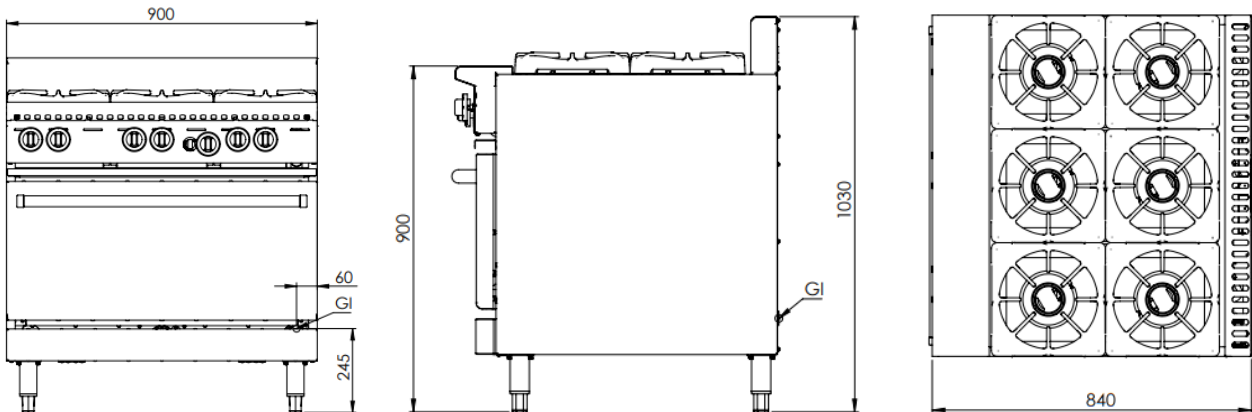
### Standard Features:

- 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

### Specifications:



MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)	
				NG	LPG
OV-SB6	900	840	1030	215	178

### Connections:

GAS (GI) (BSP)	SUPPLY PRESSURE (kPa)	
	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**



B+S Commercial Kitchens  
57 Plateau Road Reservoir VIC 3073 Australia | +61 3 9469 4754  
info@bscommercialkitchens.com | www.bscommercialkitchens.com

