



VERRO SERIES: VOV-SB6-CBR3FF

Oven with Six Open Burners & 300mm Char Broiler Fan Forced

Project: _____ Item: _____



VOV-SB6-CBR3FF

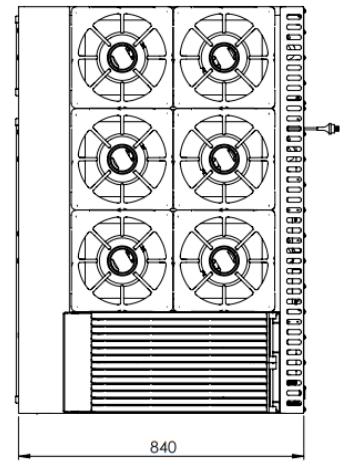
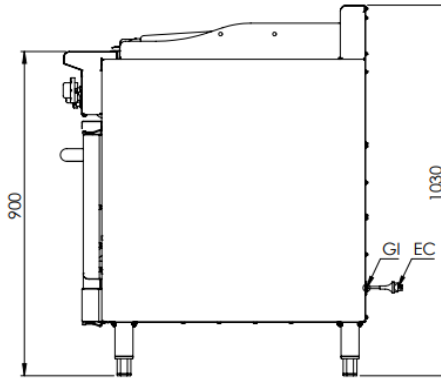
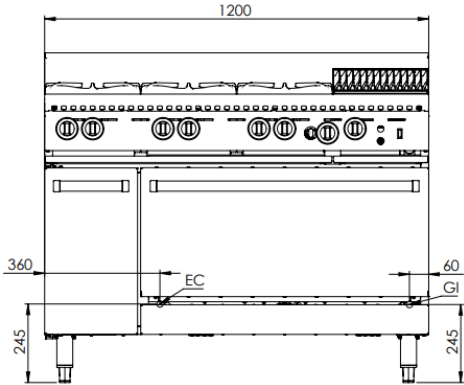
Standard Features:

- 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
- 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)
- 36 Month Warranty

Options:

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

Specifications:



MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)	
				NG	LPG
VOV-SB6-CBR3FF	1200	840	1030	249	208

Connections:

GAS (GI) (BSP)	ELECTRICAL CONNECTION (EC)	SUPPLY PRESSURE (kPa)	
		NG	LPG
3/4" (M)	10A 250V~ 1.2m Plug 240V AC 50Hz 30W Fan	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



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