



BIGGER THE BETTER

VERRO SIX BURNER OVEN

The only oven that gives you flexibility, accurate results and the biggest internal capacity in its class.



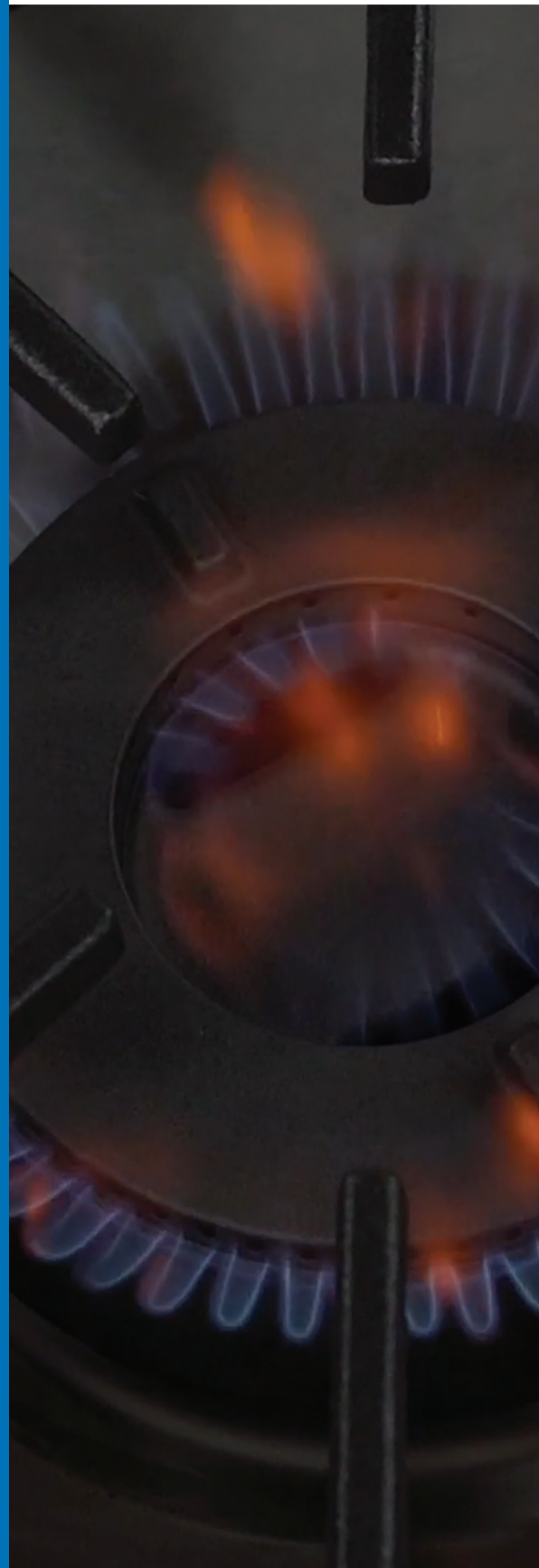
Large oven capacity

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 temperature 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
- Fan Forced
- Non-swivel rear castors



**VERRO**+

UPGRADES

These Verro Ovens have all the things you love, but with a few upgrades:



Biggest volume capacity in its class

It is fitted with a solid drop-down door with the internal gastronomie capacity being the biggest in its class. Allowing you to fit in two gastronorm trays inside, side by side. Depending on the configuration of tray size you can also fit either 4x 100mm trays or 6x 75mm trays.



Long lasting

These commercial ovens have been built to last, and are constructed using quality materials on a heavy-duty stainless steel frame (All units are constructed from AISI 304 grade stainless steel).



Accurate and consistent cooking results guaranteed

The units are equipped with a German made thermostat that ensures accurate temperature control and has a solid mild steel base plate which allows for even heat distribution, so you can produce accurate results every time.



User friendly

Removable pressed top spillage tray, removable heavy duty 2 piece burner and frontal access to all components makes maintenance easy. All external surfaces are made of easy-to-clean polished stainless steel. Multi-setting gas valve as standard allowing for greater regulation of flame setting.



Flexible

The Verro Oven range has been designed to meet the varied demands of commercial kitchens and restaurants. The oven burner cooktops can be combined with our B+S Grill Plate and Char Broiler sections, giving you flexibility to optimise the space in your kitchen.



Customisable colours

Our premium fusion range just went a step further. Now available in the new standard Royal Blue, we're also offering bespoke front panels in any Dulux colour as a custom option – giving you the flexibility to design a kitchen that showcases your brand.

36
MONTH
WARRANTY

*Spillage trays protect the system
which lead to the ovens lasting longer*

*Scan here to view
product specs*



YOUR NEW VERRO SIX BURNER OVEN
IS JUST A PHONE CALL AWAY

**Call (03) 9469 4754 or visit our
website to schedule an appointment.**

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