

K+ SERIES: KOV-SB4-GRP3

Oven with Four Open Burners & 300mm Grill Plate

Project: _____ Item: _



Standard Features:

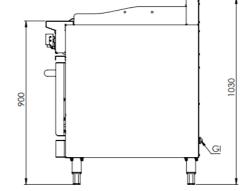
- AISI Grade Stainless Steel •
- Heavy duty complete stainless steel frame •
- 30MJ two piece open cooktop burner (BT)
- 22MJ aluminised tube burner per 300mm section (GRP)
- 29MJ solid stainless steel tubular oven burner (OV)
- Heavy duty cast iron boiling top trivets
- Heavy duty mild steel grill plate (12mm Thick)
- Italian made top welded smooth finish design
- Solid mild steel base plate allows for even heat distribution
- Heavy duty insulated drop down door with spring hinge system
 - German manufactured thermostat ensures accurate temperature control
- Flame Failure & Pilot Included as standard •
- Multi-setting gas valve Allows greater regulation of flame setting •
- Easy access to all components for servicing and adjustments
- Easy to clean fat spillage trays •
- Largest gastronorm capacity in its class •
- Internal Oven Dimensions: 630mm D x 785mm W x 290mm H (Height is measured from lowest rack position to the top panel)

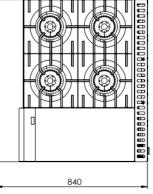
Options:

- Natural or LPG Gas
- Non-swivel rear castors Set of two

UO 700 00П 60 G

900





MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	NET WEIGHT (kg)	GAS CONSUMPTION (Mj/h)	
					NG	LPG
KOV-SB4-GRP3	900	840	1030	-	171	170

Connections:

Specifications:

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

- Gas regulator is included with the unit
- Must be installed by an authorised installer in accordance to AS/NZS5601 refer to current version

Due to ongoing Product Development, Product Improvement and Research, B+S Commercial Kitchens reserves the right to alter specification without notice.

Approval Number: GMK 10703





