



K+ SERIES: KOV-SB4-CBR3

Oven with Four Open Burners & 300mm Char Broiler

Project: _____ Item: _____



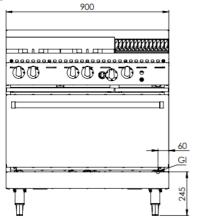
Standard Features:

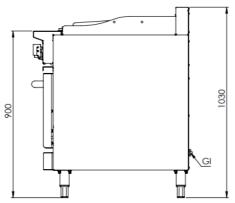
- AISI Grade Stainless Steel
- · Heavy duty complete stainless steel frame
- 30MJ two piece open cooktop burner (BT)
- 34MJ stainless steel U-Burner per 300mm section (CBR)
- 29MJ solid stainless steel tubular oven burner (OV)
- · Heavy duty cast iron boiling top trivets
- · Heavy duty cast iron J-Grates & Radiant Hoods
- Reversible J-Grates allow for an inclined or flat cooking surface
- 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 485mm W x 290mm H (Height is measured from lowest rack position to the top panel)

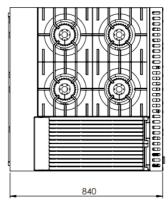
Options:

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

Specifications:







MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	NET WEIGHT (kg)	GAS CONSUMPTION (Mj/h)	
					NG	LPG
KOV-SB4-CBR3	900	840	1030	-	183	178

Connections:

GAS (GI)	SUPPLY PRESSURE (kPa)			
(BSP)	NG	LPG		
³ ⁄ ₄ " (F)	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





