

**Oven with 900mm Grill Plate** 



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

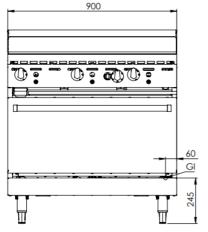
### Standard Features:

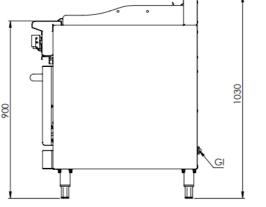
- AISI Grade Stainless Steel •
- Heavy duty complete stainless steel frame •
- 22MJ aluminised tube burner per 300mm section (GRP)
  - 29MJ solid stainless steel tubular oven burner (OV)
- Heavy duty mild steel grill plate (20mm Thick)
- Top welded, smooth finish design
- Solid mild steel base plate allows for even heat distribution
- Heavy duty insulated drop down door with spring hinge system
- German manufactured thermostat ensures accurate temperature control •
  - Flame Failure 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 travs
- 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)

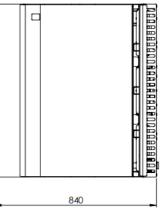
### **Options:**

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

**Specifications:** 







Fan Forced

	MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	NET WEIGHT (kg)	GAS CONSUMPTION (Mj/h)	
						NG	LPG
	OV-GRP9	900	840	1030	-	95	94

#### **Connections:**

GAS (GI)		SUPPLY PRESSURE (kPa)		
(BSP)	ELECTRICAL CONNECTION (EC)	NG	LPG	
3⁄4" (F)	10A 250V~ 1.2m Plug 240V AC 50Hz 30W Fan	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 10686





