

B+S BLACK SERIES: OV-SB2-GRP3

Combination Oven with Two Open Burners & 300mm Grill Plate

Project: _____ Item: ___

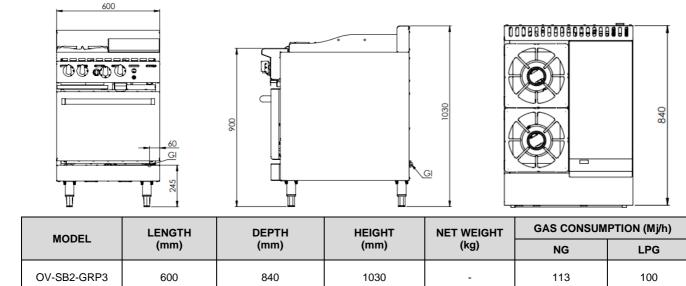


Standard Features:

- AISI Grade Stainless Steel
- Heavy duty complete stainless steel frame
- 31MJ black enameled Italian made burner (BT)
- 22MJ aluminised tube burner per 300mm section (GRP)
- 29MJ solid stainless steel tubular oven burner (OV)
- Heavy duty Italian made vitreous enameled trivets
- Heavy duty mild steel grill plate (12mm 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 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
- PLT With Pilot
- Non-swivel rear castors Set of two
- Chrome Plating
- Fan Forced



Connections:

Specifications:

GAS (GI)	FAN FORCED OPTION ELECTRICAL CONNECTION (EC)	SUPPLY PRESSURE (kPa)	
(BSP)		NG	LPG
³∕₄" (F)	10A 250V~ 1.2m Plug	1.0	2.6
	240V AC 50Hz 30W Fan		

- 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





