

# **B+S BLACK SERIES: OV-SB8**

### **Eight Burner Oven**



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

#### Standard Features:

- AISI Grade Stainless Steel •
- Heavy duty complete stainless steel frame with 300mm storage cabinet •
- 31MJ black enameled Italian made burner (BT) •
- 29MJ solid stainless steel tubular oven burner (OV)
- Heavy duty Italian made vitreous enameled trivets •
- 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 •

Non-swivel rear castors - Set of two

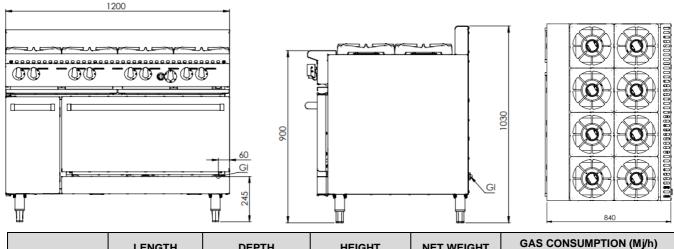
Internal Oven Dimensions: 630mm D x 785mm W x 290mm H • (Height is measured from lowest rack position to the top panel)

#### **Options:**

Natural or LPG Gas PLT – With Pilot

Fan Forced

**Specifications:** 



	MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	NET WEIGHT (kg)	GAS CONSUMPTION (Mj/h)	
						NG	LPG
	OV-SB8	1200	840	1030	-	277	228

#### **Connections:**

GAS (GI)	FAN FORCED OPTION	SUPPLY PRESSURE (kPa)		
(BSP)	ELECTRICAL CONNECTION (EC)	NG	LPG	
<sup>3</sup> ⁄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





