

# VERRO SERIES: VOV-SB2-CBR3

Combination Oven with Two Open Burners & 300mm Char Broiler

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



## Standard Features:

- AISI Grade Stainless Steel
- Heavy duty complete stainless steel frame
- 31MJ black enameled Italian made burner (BT) •
- 34MJ stainless steel U-Burner per 300mm section (CBR)
- 29MJ solid stainless steel tubular oven burner (OV)
- Heavy duty Italian made vitreous enameled 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 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)

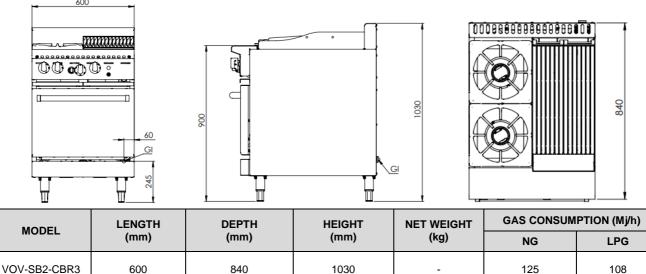
## **Options:**

•

•

- Natural or LPG Gas
- PLT With Pilot
- Non-swivel rear castors Set of two
- Fan Forced

## **Specifications:**



## **Connections:**

	GAS (GI) (BSP) EL	FAN FORCED OPTION ELECTRICAL CONNECTION (EC)	SUPPLY PRESSURE (kPa)	
			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





