



VERRO SERIES: VOV-SB4-CBR3

Combination Oven with Four Open Burners & 300mm Char Broiler

Project: Item:



Standard Features:

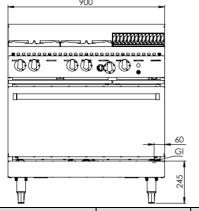
- AISI Grade Stainless Steel
- Heavy duty complete stainless steel frame
- 31MJ black enameled Italian made burner (BT)
- 34MJ stainless steel U-Burner per 300mm section (CBR)
- 29MJ solid stainless steel tubular oven burner (OV)
- Heavy duty Italian made vitreous enameled trivets
- Heavy duty cast iron 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 785mm W x 290mm H (Height is measured from lowest rack position to the top panel)

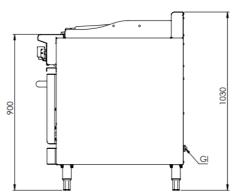
Options:

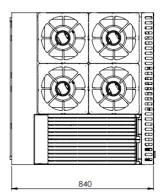
- Natural or LPG Gas
- PLT With Pilot
- Non-swivel rear castors Set of two

Fan Forced









MODEL	LENGTH	DEPTH	PTH HEIGHT NET WEIGH		GAS CONSUMPTION (Mj/h)	
WODEL	(mm)	(mm)	(mm)	(kg)	NG	LPG
VOV-SB4-CBR3	900	840	1030	-	187	158

Connections:

GAS (GI)	FAN FORCED OPTION	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





