



SIGNATURE
+ SERIES +



BIGGER THE BETTER

B+S BLACK SIGNATURE OVEN RANGE

The only ovens that gives you flexibility, accurate results and the biggest internal capacity in its class.



Large oven capacity



Largest volume capacity in its class

The B+S Black Signature oven boasts the largest volume capacity in its class, allowing you to fit two gastronorm trays side by side. Depending on the tray size configuration, you can accommodate either 4x 100mm trays or 6x 75mm trays.



Long-lasting

These commercial ovens have been built to last and are constructed using quality materials on a heavy-duty stainless steel frame (All units are constructed from AISI 304-grade stainless steel).



Accurate and consistent cooking results are guaranteed

The units are equipped with a German-made thermostat that ensures precise temperature control and has a solid mild steel base plate that allows for even heat distribution so that you can produce accurate results every time. It features a heavy-duty reinforced drop-down door that closes smoothly and effectively retains heat inside the oven.



User-friendly

The removable pressed top spillage tray, removable heavy-duty two-piece burner, and frontal access to all components make maintenance easy. All external surfaces are made of easy-to-clean polished stainless steel. A multi-setting gas valve is included as standard, allowing for greater regulation of flame setting.



Flexible

The B+S Black oven range has been designed to meet the varied demands of commercial kitchens and restaurants. The open burner cooktops can be combined with our B+S Black Grill Plate, Char Broiler or Traget Top sections, giving you flexibility to optimise the space in your kitchen.



Spillage trays protect the system which lead to the oven lasting longer





FEATURES

- AISI Grade Stainless Steel
- Heavy-duty complete stainless steel frame
- 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 tray
- Largest gastronorm capacity in its class

OPTIONS

- Pilot light — per open burner
- Natural or LP Gas
- Non-swivel rear castors
- Fan forced
- Plinth kit



STANDARD OVENS



OV-SB4—Four Burner Oven



OV-SB6—Six Burner Oven



OV-SB8—Eight Burner Oven



Explore our combination oven options



Scan here to view our standard oven range



Scan here to view our combination oven range

COMBINATION OVENS

YOUR NEW B+S BLACK OVEN IS JUST A PHONE CALL AWAY

Call (03) 9469 4754 or visit our website to schedule an appointment.

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