



# K+ SERIES: KOV-SB2-CBR3

# Combination Oven with Two Open Burners & 300mm Char Broiler

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

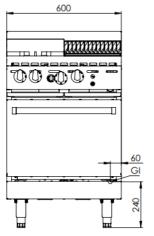


#### **Standard Features:**

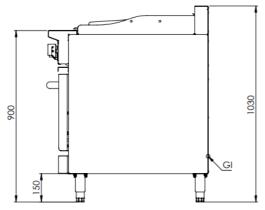
- AISI grade stainless steel
- Heavy duty complete stainless steel frame
- 30MJ removable two-piece open cooktop burner (BT)
- 34MJ stainless steel U-Burner per 300mm section (CBR)
- 29MJ solid stainless steel tubular oven burner (OV)
- Heavy duty cast iron boiling top trivets
- Heavy duty cast iron J-Grates & Radiant Hoods
- Solid 6mm 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 device included as standard
- Multi-setting gas valve allows greater regulation of flame settings
- Easy access to all components for servicing and adjustments
- Easy to clean fat spillage trays and rear splashback heat deflector
- Largest gastronorm capacity in its class
- Internal Oven Dimensions: 630mm D x 485mm W x 290mm H (Height is measured from the lowest rack position to the top panel)

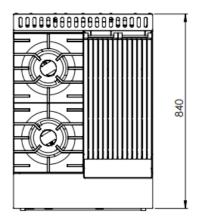
## **Options:**

- NG/LPG Available in Natural or LP Gas SPB Spillage Bowl
- CS Non-swivel rear castors Set of two PLT Pilot light per burner



**Specifications:** 





	MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	NET WEIGHT (kg)	GAS CONSUMPTION (MJ/h)	
						NG	LPG
	KOV-SB2-CBR3	600	840	1030	160	123	108

### **Connections:**

GAS (GI)	SUPPLY PRESSURE (kPa)			
(BSP)	NG	LPG		
³⁄₄" (F)	1.0	2.6		

- Gas regulator is supplied with the unit
- 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 specifications and the design of the product without notice.

**Approval Number: GMK 10703** 





