

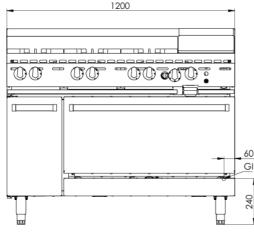
K+ SERIES: KOV-SB6-GRP3

Combination Oven with Six Open Burners & 300mm Grill Plate

Project: _____ Item: _



Specifications:



Standard Features:

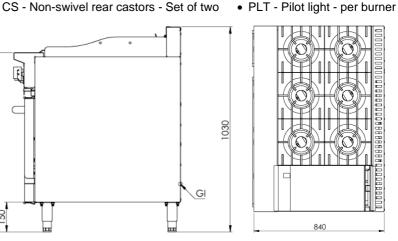
- AISI grade stainless steel
- Heavy duty complete stainless steel frame with 300mm storage cabinet •
- 30MJ removable two-piece open cooktop burner (BT) •
- 22MJ aluminised tube burner per 300mm section (GRP) •
- 29MJ solid stainless steel tubular oven burner (OV) •
- Heavy duty cast iron boiling top trivets
- Heavy duty mild steel grill plate (12mm Thick)
- 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 deflectors •
- Largest gastronorm capacity in its class •
- Internal Oven Dimensions: 630mm D x 785mm W x 290mm H • (Height is measured from the lowest rack position to the top panel)

Options:

906

20

- NG/LPG Available in Natural or LP Gas SPB Spillage Bowl



MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	NET WEIGHT (kg)	GAS CONSUMPTION (MJ/h)	
					NG	LPG
KOV-SB6-GRP3	1200	840	1030	250	231	200

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





