



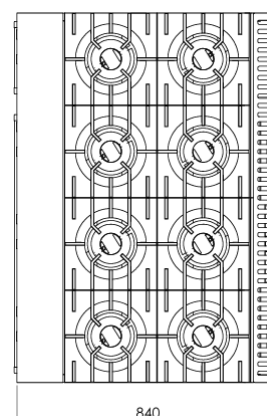
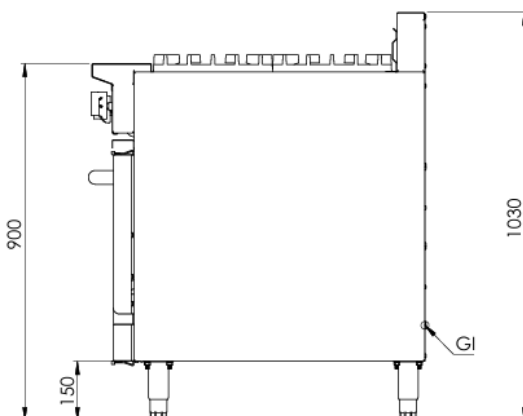
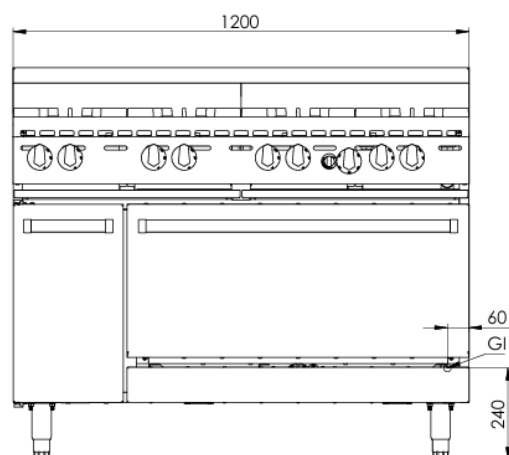
K+ SERIES: KOV-SB8 Eight Burner Oven

Project: _____ Item: _____



KOV-SB8

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)
- 29MJ solid stainless steel tubular oven burner (OV)
- Heavy duty cast iron boiling top trivets
- 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 tray and rear splashback heat deflector
- 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:

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

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	NET WEIGHT (kg)	GAS CONSUMPTION (MJ/h)	
					NG	LPG
KOV-SB8	1200	840	1030	250	269	228

Connections:

GAS (GI) (BSP)	SUPPLY PRESSURE (kPa)	
	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



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