



# B+S BLACK SERIES: OV-SB2-GRP6

Combination Oven with Two Open Burners & 600mm Grill Plate

Project:	Item:



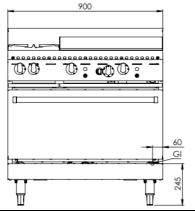
#### Standard Features:

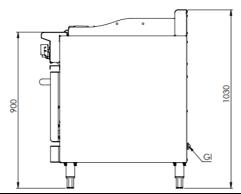
- AISI Grade Stainless Steel
- · Heavy duty complete stainless steel frame
- 31MJ black enameled Italian made burner (BT)
- 22MJ aluminised tube burner per 300mm section (GRP)
- 29MJ solid stainless steel tubular oven burner (OV)
- Heavy duty Italian made vitreous enameled trivets
- Heavy duty mild steel grill plate (16mm Thick)
- · Italian made top welded smooth finish design
- 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)

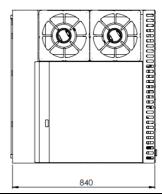
### **Options:**

- · Natural or LPG Gas
- PLT With Pilot
- · Non-swivel rear castors Set of two
- · Chrome Plating
- Fan Forced

## **Specifications:**







MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	NET WEIGHT (kg)	GAS CONSUMPTION (Mj/h)	
					NG	LPG
OV-SB2-GRP6	900	840	1030	-	135	122

#### **Connections:**

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





