



B+S BLACK SERIES: OV-SB2-TT9

Combination Oven with Two Open Burners & 900mm Target Top

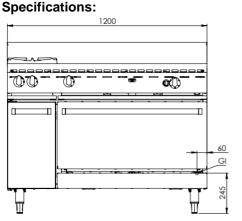


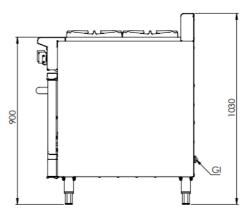
Standard Features:

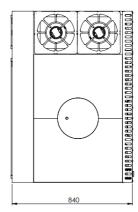
- AISI Grade Stainless Steel
- Heavy duty complete stainless steel frame with 300mm storage cabinet
- 31MJ black enameled Italian made burner (BT)
- 42MJ dual ring cast iron burner (TT)
- 29MJ solid stainless steel tubular oven burner (OV)
- Heavy duty Italian made vitreous enameled trivets
- Three piece heavy duty machined cast iron top with removable center ring
- Internal lining consisting of thermal insulating refractory bricks that offers low heat conductivity and integral spill protection
- 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
- Non-swivel rear castors Set of two
- Fan Forced
- PLT With Pilot







MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	NET WEIGHT (kg)	GAS CONSUMPTION (Mj/h)	
WODEL					NG	LPG
OV-SB2-TT9	1200	840	1030	-	133	120

Connections:

GAS (GI)	FAN FORCED OPTION	SUPPLY PRESSURE (kPa)		
(BSP)	ELECTRICAL CONNECTION (EC)	NG	LPG	
³⁄₄" (F)	10A 250V~ 1.2m Plug 240V AC 50Hz 30W Fan	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





