

B+S BLACK SERIES: OV-TT9

Oven with 900mm Target Top

Project: _____ Item: ____



Standard Features:

- AISI Grade Stainless Steel •
- Heavy duty complete stainless steel frame •
- 42MJ dual ring cast iron burner (TT)
- 29MJ solid stainless steel tubular oven burner (OV)
- 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
- Surface cooking area 900mm W x 620mm D
- 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 trav

Natural or LPG Gas

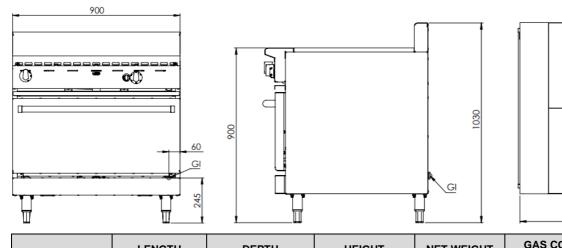
Largest gastronorm capacity in its class •

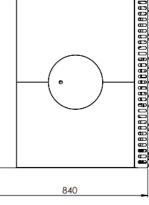
Non-swivel rear castors - Set of two

Internal Oven Dimensions: 630mm D x 785mm W x 290mm H • (Height is measured from lowest rack position to the top panel)

Options:

Fan Forced





MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	NET WEIGHT (kg)	GAS CONSUMPTION (Mj/h)	
					NG	LPG
OV-TT9	900	840	1030	-	71	70

Connections:

Specifications:

	6 (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





