

B+S BLACK SERIES: OV-SB4-CBR3

Oven with Four Open Burners & 300mm Char Broiler



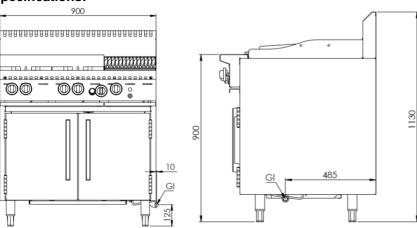
Standard Features:

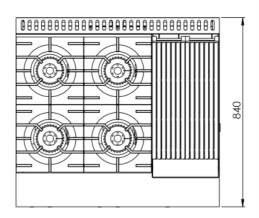
- AISI 304 grade stainless steel
- Heavy duty cast iron trivet
- Heavy duty cast iron cooking J grates and radiant hoods (CBR section)
- Combination of 'U' shaped burner and natural convection process allows for even distribution of heat through oven chamber
- Barn doors for greater access to cooking area
- Powerful 30Mj cooktop section burner comes in two pieces for easy cleaning
- Multi-setting gas valve as standard allowing for greater regulation of flame setting
- Easy to clean fat spillage tray
- Heavy duty stainless steel frame construction
- Internal Oven Dimensions:630mm L x 770mm W x 290mm H (Height is measured from lowest rack to the top panel)
- 18 month warranty

Options:

- Flame Failure device is optional for Boiling Top burners
- Natural or LP Gas

Specifications:





MODEL	LENGTH	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)	
WODEL	(mm)			NG	LPG
OV-SB4-CBR3	900	840	1130	191	192

Connections:

GAS (GI)	SUPPLY PRESSURE (kPa)		
(BSP)	NG	LPG	
³⁄₄" (M)	1.0	2.6	

- Regulator is included in the unit
- Must be installed by an authorised installer

Due to ongoing Product Development, Product Improvement and Research, B+S Commercial Kitchens reserves the right to alter specification without notice.



