



Standard & Combination Ovens

The B+S Black series range of ovens are unique and have been designed to meet the varied demands of kitchens and restaurants.

All units are constructed using quality materials on a heavy-duty stainless steel frame increasing life span of the appliance. All external surfaces are made of polished stainless steel making them easy to clean. You can rest assured that these units will not only compliment your kitchen but most importantly, they are built to last and easy to use.


The oven is fitted with a 'U' shaped burner and with the combination of natural convection creating an even distribution of heat throughout the chamber. Maintenance is made easy with frontal access to all components.

Multi-setting gas valve as standard for greater regulation of flame setting, oven burner cook tops can be combined with both grill plate and char broiler sections.


MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)	
				NG	LPG
OV-SB4	600	840	1130	144	150
OV-SB6	900	840	1130	218	222
OV-SB2-CBR3	600	840	1130	110	115
OV-SB2-GRP3	600	840	1130	106	112
OV-GRP3-CBR3	600	840	1130	72	77
OV-SB4-CBR3	900	840	1130	184	187
OV-SB4-GRP3	600	840	1130	180	184

Options

- Flame failure device is optional for Boiling Top burners



APPROVED



WARRANTY

- AISI 304 grade stainless steel
- Heavy duty cast iron trivet
- 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 for greater regulation of flame setting
- Easy to clean fat spillage trays
- Heavy duty mild steel plate (GRP section)
- Heavy duty cast iron cooking J grates and radiant hoods (CBR section)
- Heavy duty stainless steel frame construction

