



# K+ SERIES: KOV-SB2-CBR3

## Oven with Two Open Burners & 300mm Char Broiler

Project: \_\_\_\_\_ Item: \_\_\_\_\_



KOV-SB2-CBR3

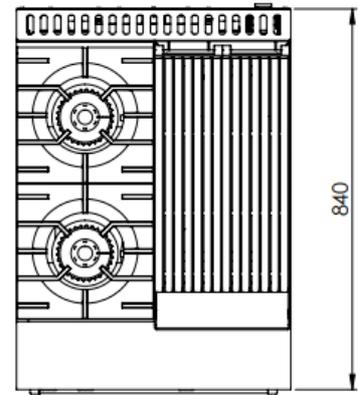
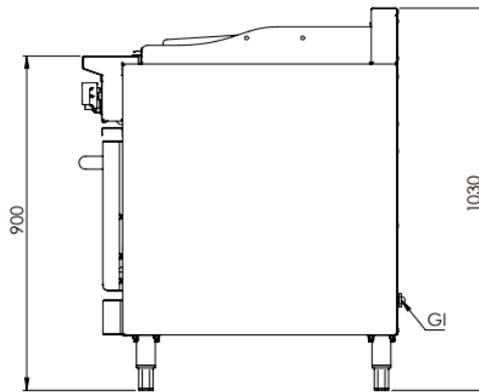
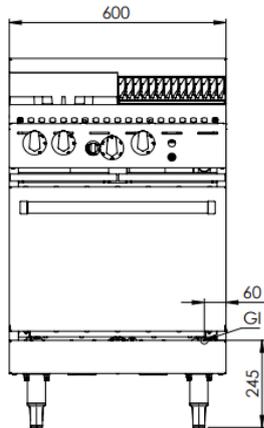
### Standard Features:

- AISI Grade Stainless Steel
- Heavy duty complete stainless steel frame
- 30MJ two piece open cooktop burner (BT)
- 34MJ stainless steel U-Burner per 300mm section (CBR)
- 29MJ solid stainless steel tubular oven burner (OV)
- Heavy duty cast iron boiling top trivets
- Heavy duty cast iron J-Grates & Radiant Hoods
- Reversible J-Grates allow for an inclined or flat cooking surface
- 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 & Pilot - 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 485mm 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

### Specifications:



MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	NET WEIGHT (kg)	GAS CONSUMPTION (Mj/h)	
					NG	LPG
KOV-SB2-CBR3	600	840	1030	-	123	118

### Connections:

GAS (GI) (BSP)	SUPPLY PRESSURE (kPa)	
	NG	LPG
3/4" (M)	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 10703



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