



# B+S BLACK SERIES: OV-SB4

## Four Burner Oven

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



OV-SB4

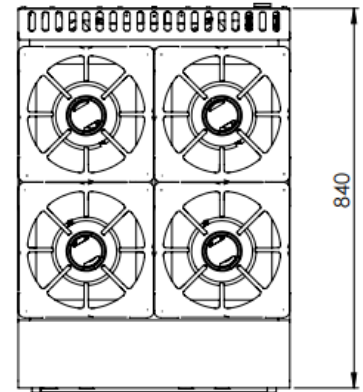
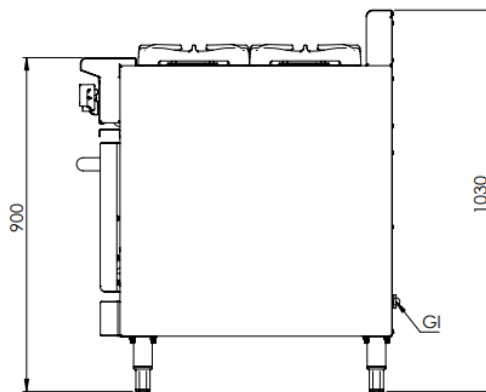
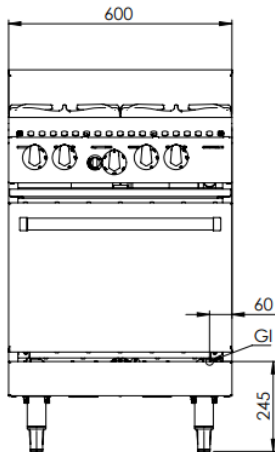
### Standard Features:

- AISI Grade Stainless Steel
- Heavy duty complete stainless steel frame
- 31MJ black enameled Italian made burner (BT)
- 29MJ solid stainless steel tubular oven burner (OV)
- Heavy duty Italian made vitreous enameled trivets
- 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 tray
- 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
- PLT – With Pilot
- Non-swivel rear castors – Set of two
- Fan Forced

### Specifications:



MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	NET WEIGHT (kg)	GAS CONSUMPTION (Mj/h)	
					NG	LPG
OV-SB4	600	840	1030	-	153	128

### Connections:

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



B+S Commercial Kitchens  
57 Plateau Road Reservoir VIC 3073 Australia | +61 3 9469 4754  
info@bscommercialkitchens.com | www.bscommercialkitchens.com

