

VERRO SERIES: VOV-SB4-CBR3

Oven with Four Open Burners & 300mm Char Broiler

Project: Item:

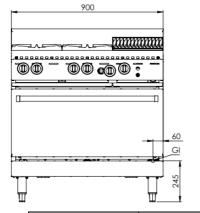


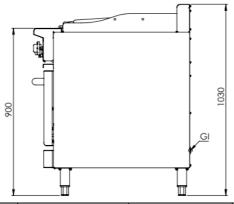
Standard Features:

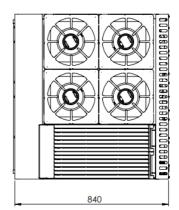
- AISI 304 Grade Stainless Steel
- · Heavy duty complete stainless steel frame
- 31MJ black enameled Italian made burner (BT)
- 34MJ stainless steel burner per 300mm section (CBR)
- 29MJ solid stainless steel tubular oven burner (OV)
- Heavy duty Italian made vitreous enameled trivets
- Heavy duty cast iron J-Grates & Radiant hoods (CBR)
- Removable pressed top spillage tray for easy cleaning
- Removable heavy duty 2 piece burner for easy cleaning
- Solid mild steel base plate allows for even heat distribution
- Heavy duty insulated drop down door with spring hinge system
- German made thermostat ensures accurate temp control
- Multi-setting gas valve as standard allowing for greater
- Multi-setting gas valve as standard allowing for greater regulation of flame setting
- · Easy access to all components for servicing and adjustment
- · Flame failure fitted as standard
- · Largest gastronorm capacity in its class
- Internal Oven Dimensions: 630mm L x 785mm W x 290mm H (Height is measured from lowest rack position to the top panel)
- 36 Month Warranty

Options:

- Natural or LP Gas
- · Pilot take off
- Fan Forced
- Non-swivel rear castors







MODEL	LENGTH	DEPTH	HEIGHT	GAS CONSUMPTION (Mj/h)	
WODEL	(mm)	(mm)	(mm)	NG	LPG
VOV-SB4-CBR3	900	840	1030	187	158

Connections:

Specifications:

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 in accordance to AS/NZS5601.01

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





