K+ SERIES: KOV-SB6-CBR3
Combination Oven with Six Open Burners & 300mm Char Broiler

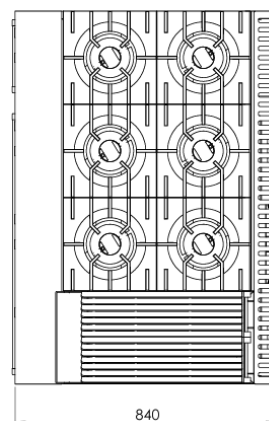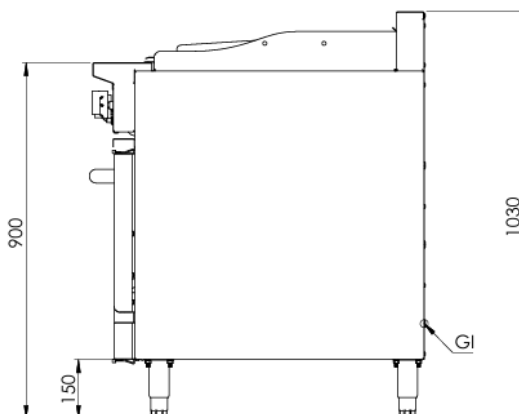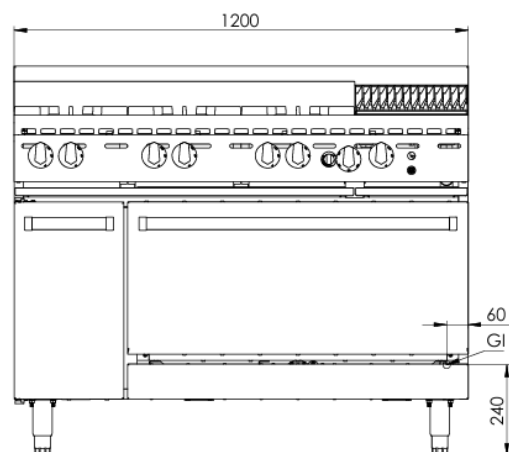Project: _____ Item: _____

KOV-SB6-CBR3

Standard Features:

- AISI grade stainless steel
- Heavy duty complete stainless steel frame with 300mm storage cabinet
- 30MJ removable 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
- Solid 6mm 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 device included as standard
- Multi-setting gas valve allows greater regulation of flame settings
- Easy access to all components for servicing and adjustments
- Easy to clean fat spillage trays and rear splashback heat deflectors
- Largest gastronorm capacity in its class
- Internal Oven Dimensions: 630mm D x 785mm W x 290mm H
  (Height is measured from the lowest rack position to the top panel)

Options:

- NG/LPG - Available in Natural or LP Gas
- CS - Non-swivel rear castors - Set of two
- SPB - Spillage Bowl
- PLT - Pilot light - per burner

Specifications:

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	NET WEIGHT (kg)	GAS CONSUMPTION (MJ/h)	
					NG	LPG
KOV-SB6-CBR3	1200	840	1030	260	243	208

Connections:

GAS (GI) (BSP)	SUPPLY PRESSURE (kPa)	
	NG	LPG
¾" (F)	1.0	2.6

- Gas regulator is supplied with the unit
- 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 specifications and the design of the product without notice.

Approval Number: GMK 10703