



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



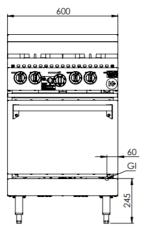
## **Standard Features:**

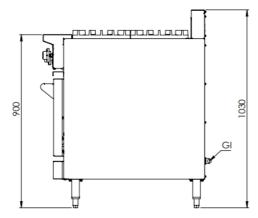
- Stainless Steel Cabinet Frame
- Solid Steel Base Plate allows for even heat distribution
- Heavy Duty fully Insulated drop down door
- · Largest Gastronorm capacity in its class
- 29MJ Oven Burner, 30MJ 2-Piece Cooktop Burner
- German built Thermostat ensures accurate temp control
- Heavy Duty Cast Iron Trivets
- Multi-setting gas valve as standard allowing for greater regulation of flame setting
- Easy to clean fat spillage tray
- Front access to all components makes service easy
- Internal Oven Dimensions: 630mm L x 485mm W x 290mm H (Height is measured from lowest rack to the top panel)
- Flame Failure device standard
- 12-Month Warranty

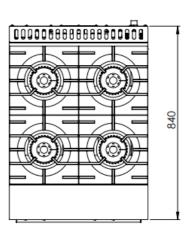
## **Options:**

- Natural or LP Gas
- Castors

## Specifications:







MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)	
				NG	LPG
KOV-SB4	600	840	1030	149	148

## **Connections:**

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

Due to ongoing Product Development, Product Improvement and Research, B+S Commercial Kitchens reserves the right to alter specification without notice.





