



Project: _____ Item: _____



OV-TT9

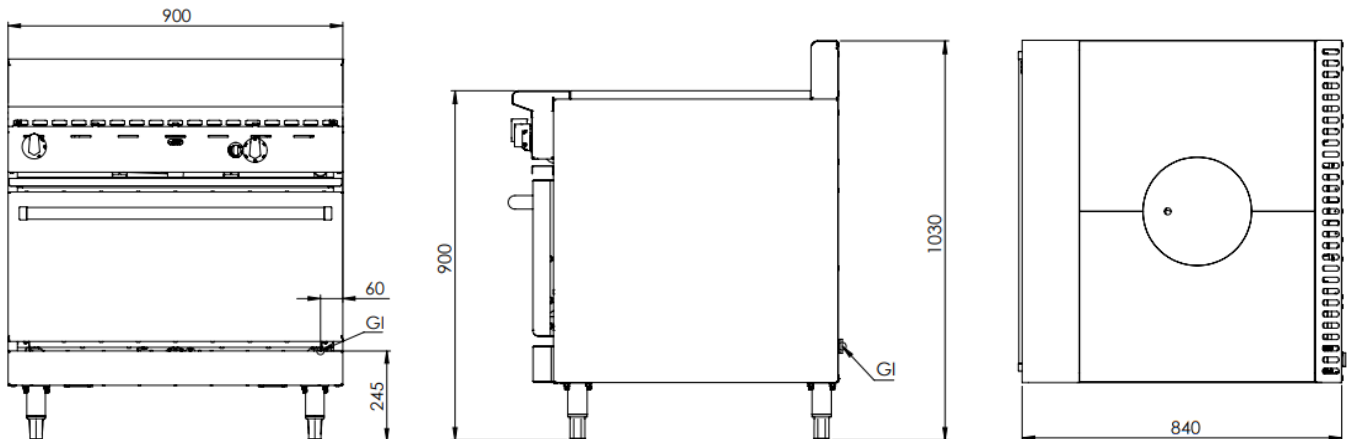
Standard Features:

- AISI Grade Stainless Steel
- Heavy duty complete stainless steel frame
- 42MJ dual ring cast iron burner (TT)
- 29MJ solid stainless steel tubular oven burner (OV)
- Three piece heavy duty machined cast iron top with removable center ring
- Internal lining consisting of thermal insulating refractory bricks that offers low heat conductivity and integral spill protection
- Surface cooking area - 900mm W x 620mm D
- 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 785mm 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
- Fan Forced

Specifications:



MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	NET WEIGHT (kg)	GAS CONSUMPTION (Mj/h)	
					NG	LPG
OV-TT9	900	840	1030	-	71	70

Connections:

GAS (GI) (BSP)	FAN FORCED OPTION ELECTRICAL CONNECTION (EC)	SUPPLY PRESSURE (kPa)	
		NG	LPG
3/4" (F)	10A 250V~ 1.2m Plug 240V AC 50Hz 30W Fan	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

