



# Ovens

The VERRO premium fusion series ovens deliver the best in quality, performance and flexibility. All units are constructed from AISI 304 grade stainless steel and feature heavy duty European made vitreous enamelled trivets with extended fingers that allow for smaller pots as well as large to be used in operation. The oven is fitted with a performance driven German made thermostat which ensures temperature accuracy at all times while cooking. Complete with a solid drop down door. The internal gastronomie capacity is the biggest in its class.

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)	
				NG	LPG
VOV-SB4	600	840	1030	153	128
VOV-SB6	900	840	1030	215	178
VOV-SB2-CBR3	600	840	1030	117	103
VOV-SB2-GRP3	600	840	1030	113	100
VOV-GRP3-CBR3	600	840	1030	77	75
VOV-SB4-CBR3	900	840	1030	179	153
VOV-SB4-GRP3	900	840	1030	175	150

Options

- Available with grill plate and char broiler combinations
- Castors
- Plinth mounted
- Custom made sizes



**APPROVED**



**WARRANTY**

- AISI 304 grade stainless steel
- Heavy duty complete stainless steel cabinet frame
- 31MJ black enamelled Italian made top burner
- Removable pressed top spillage tray for easy cleaning
- Removable heavy duty 2 piece burners for easy cleaning
- Solid steel base plate allows for even heat distribution
- Heavy duty fully insulated drop down door
- 29 MJ oven burner
- Biggest gastro norm capacity in its class
- German made thermostat ensures accurate temperature control
- Multi-setting gas valve as standard allowing for greater regulation of flame setting
- Pilot take off and flame failure fitted as standard
- Heavy duty Italian made vitreous enamelled trivets
- Easy access to all components for servicing and adjustment
- Heavy duty mild steel plate (GRP section)
- Heavy duty cast iron cooking J grates (CBR section)