

## Oxford Series 8BBT-OV-L3H (6 burners, 300mm hotplate with gas oven left)



The 8BBT-OV-L3H (6 burners, 300mm hotplate with gas oven left) with an electric convection oven offers great versatility as a standalone cooktop in a mid-sized kitchen. Expand your menu further and create new dishes that will wow your customers! The convection oven features a computerised control panel that makes it easier than ever to operate. The oven's large cooking chamber also fits standard GN pans and trays. Easy controls and a sturdy design make this unit a workhorse in the kitchen. The simple design also means that cleaning this unit is a breeze! If you prefer a gas oven, consider the 8BBT-OV which features a gas oven under the cooktop.

### Description

A great versatility as a standalone cooktop in the busiest of kitchens that have a diverse and varied menu

- Oven is situated on the left hand side
- Flexibility and precision in the modern commercial kitchen
- Built to stringent specifications using high grade stainless steel
- Durability and quality
- 8BBT-OV-L3H (6 burners, 300mm hotplate with gas oven left) including a gas oven underneath
- Powerful 27Mj/Hr burners come fitted with a flame failure device as standard

- Can be configured for use with Natural Gas or Propane

## Additional Information

<b>Weight :</b>	330
<b>Flame Failure Protection :</b>	Yes
<b>Gas Type :</b>	Nat. Gas and LPG
<b>Manufacturer :</b>	Oxford
<b>No Of Burners :</b>	8
<b>Product Depth :</b>	850
<b>Product Height :</b>	1230
<b>Product Width :</b>	1200