

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

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