

BEECH OVENS

WORLD LEADER IN SPECTACULAR COOKING EQUIPMENT



Beech Ovens has been supplying spectacular cooking equipment to luxury restaurants and hotels world-wide since 1989.

The Beech Rotisserie Oven is a customised design featuring an internal rotisserie that is serviced by trolleys (large rotisserie) and removable trays (small rotisserie).

The intense heat inside the oven results in meat that cooks evenly throughout and is tender, moist and tasty. If using a wood fire, a subtle flavour is also imparted to the meat, adding to the appeal. An 18kg lamb is easily cooked in the Beech Rotisserie Oven and the result is mouth-wateringly succulent. The way this oven cooks will have your customers returning to your restaurant time and time again!

The design ensures the oven uses the intense temperature to retain moisture and allows the meat to baste in its own juices.

FEATURES

- Using refractory engineering techniques, the Beech Rotisserie Oven is manufactured to a superior standard ensuring structural integrity and longevity of the oven.
- Select from the standard size rotisserie range or have a rotisserie custom built to suit your requirements.

- Accessories including classic glass hinge doors, windows, spotlights, lintels and fireboxes can all be designed to create a spectacular feature rotisserie in your kitchen and ensure the rotisserie takes centre stage in your restaurant.
- The rotisserie is motorised and robust enough to prevent any imbalance to the rotation.
- The unique frame and drip tray design assists in removing fat from the oven safely and easily so the oven itself remains clean.

DESIGN SELECTION CRITERIA

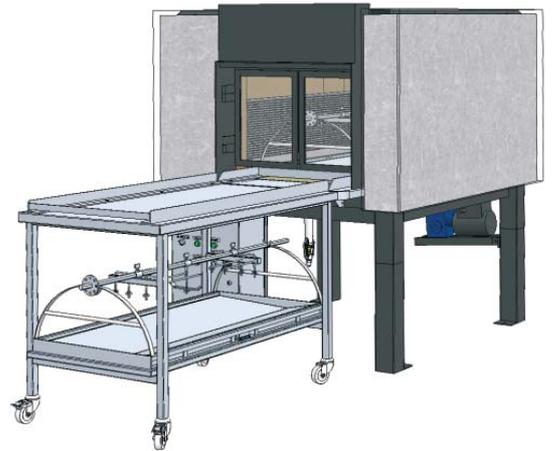
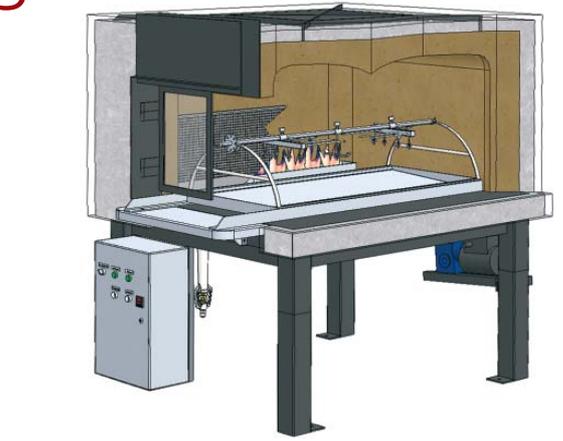
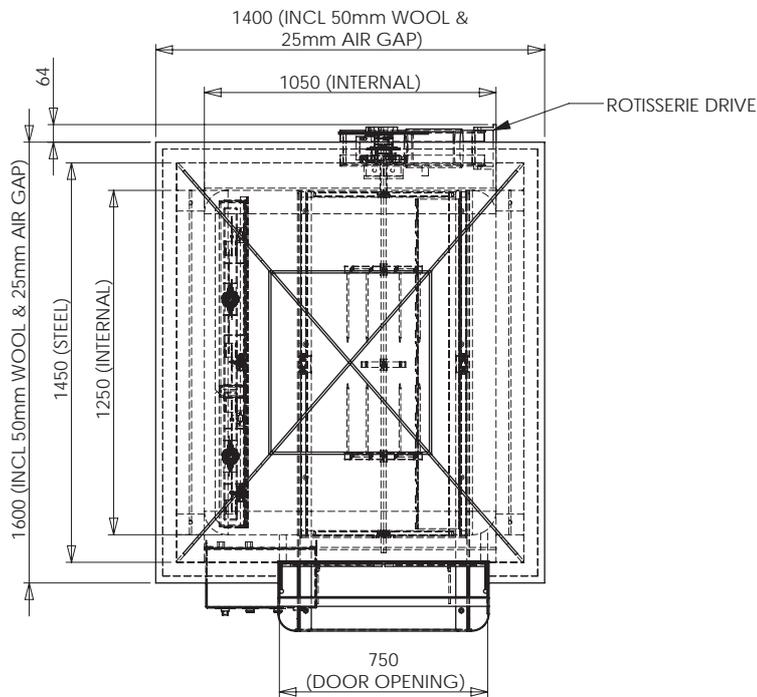
The large Beech Rotisserie Oven cooks whole lambs, pigs (up to 30kgs) or other large pieces of meat. The trolley and designer trays enable Chefs to move the large beasts in and out of the oven for basting, carving and serving.

The smaller Beech Rotisserie Oven cooks poultry and small pieces of meat to perfection. The ovens' rotisserie tray can be removed to allow Chefs to cook other dishes such as pizza, breads and vegetables in the oven, making it a versatile unit for any kitchen.

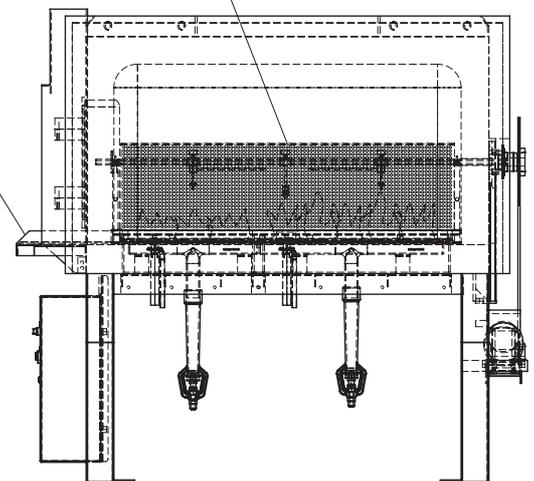
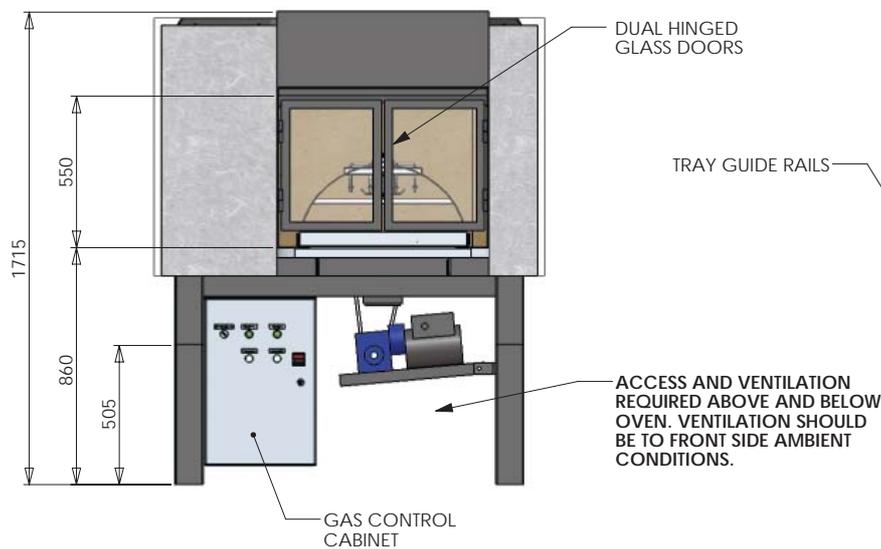
BEECH ROTISSERIE OVENS

SERVICES REQUIRED

- Outgoing gas connection point (To burners)
- Electrical connection point (240VAC @ 50Hz 10 AMP 1 Phase)
- Incoming 19mm (3/4") gas line connection point
70Mj / 66346 BTU for 700 (long) display burner
50Mj / 47390 BTU for 500 (short) display burner



DUAL DISPLAY FLAME BEHIND SS FLAME GUARD



CE rated (Europe), USA 

All Beech Ovens documentation including Sales Material, Engineering and Architectural Information, Cooking Instructions and FAQ's is available on request in hard copy or digital format from Beech Head Office, or can be downloaded from our website www.beechovens.com.au.

www.beechovens.com

36 Gladys Street, Stones Corner, Queensland, Australia, 4120

Tel: (617) 3397 0277

Fax: (617) 3397 0030

e-Mail: sales@beechovens.com.au

Web: www.beechovens.com

ABN 14 115 371 741

BEECH OVENS 
WORLD LEADER IN SPECTACULAR COOKING EQUIPMENT