



BEECH OVENS

SELECTED BY THE WORLDS LEADING HOTELIERS
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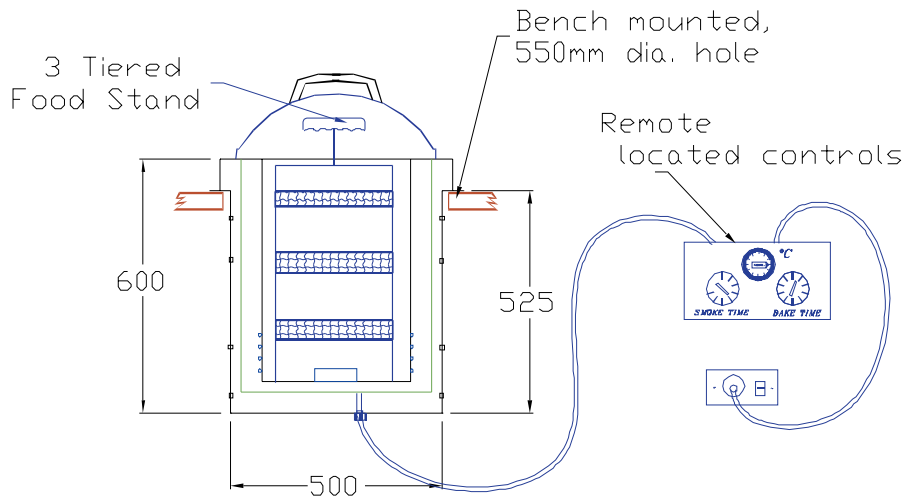
BEECH SMOKING OVEN

The design brief was to create a “front of house” smoking unit in a 500 diameter external insulated Stainless cylinder which would drop into a bench .

Inside the cylinder is a SS food rack with three levels for cooking. The unit comes with two heating elements with their own individual timers. One heating element heats the smoking medium to the appropriate temperature and then turns off. The second element and timer will cook to a temperature from 60 – 260 degrees C until it switches off at a time set by the chef.

The oven is designed to be fitted into a 550 mm diameter hole in a benchtop. The control module can be mounted out of sight below the benchtop. Beech are also able to custom make free standing units similar to our range of tandoori ovens, allowing an even greater visual impact to be created.

Smoke flavours are customized by the chefs choice of wood chips, leaves or herbs. (or special mixtures of all.)



*BEECH OVENS: Bench mount, Electric smoke oven.
All stainless steel oven body.
Light weight lid.
220-240V 1ph. operation.*

Features of the Beech Smoker include:

- Electric operation (220- 240V, single phase)
- Plugs into a wall socket (15Amps)
- Simple operation, using fully variable temperature and timing controls.
- Suitable for Smoking all types of food .
- Temp. range 60-280°C (160°C rec.)
- Smoke flavors of your choice.
- Electric control panel is remotely mounted to allow for easy access.
- 3 tier wire rack for placing food onto during cooking. (70ltrs cap.)
- 12 month warranty.