

# BEECH OVENS™

WORLD LEADER IN SPECTACULAR COOKING EQUIPMENT



Atlantis The Palm Dubai



Arosa Grand Spa Resort  
Travemuende Germany



Movenpick IBN Battuta Gate Dubai



Sofitel Brisbane



Mamma Rosella - Ferrari World Abu Dhabi





Grand Hyatt Shanghai



Shangri-La Pudong



Park Inn Berlin



Oberoi New Delhi

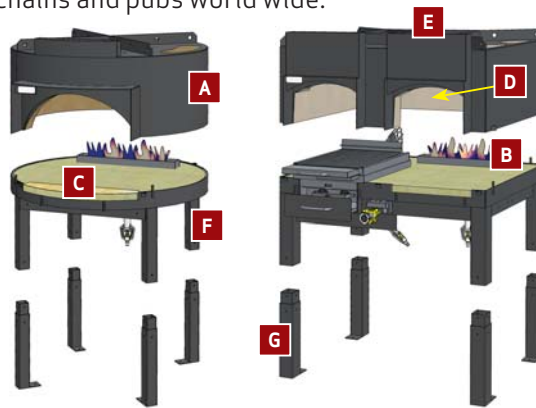


Mezzanine Restaurant Singapore



# BEECH STONE HEARTH OVENS

The Beech Stone Hearth Ovens are installed in all major luxury hotels, casinos, pizza chains and pubs world wide.



## ROUND OVENS SPECIFICATIONS

CE rated (Europe), USA

OVEN MODEL	INTERNAL DIAMETER mm / inch	EXTERNAL DIAMETER mm / inch (incl. insulation & air gap)	HEIGHT mm / inch
RND0900	900mm / 36"	1250mm / 50"	1730mm / 68"
RND1100	1100mm / 44"	1450mm / 57"	1730mm / 68"
RND1300	1300mm / 52"	1650mm / 65"	1730mm / 68"
RND1500	1500mm / 60"	1850mm / 73"	1730mm / 68"
RND1800	1800mm / 71"	2150mm / 85"	1730mm / 68"

## RECTANGULAR OVENS SPECIFICATIONS

CE rated (Europe), USA

OVEN MODEL	NO. OF DOORS	INTERNAL WIDTH mm / inch	EXTERNAL WIDTH mm / inch (incl. insulation & air gap)	HEIGHT mm / inch
REC0700	1	700mm / 28"	950mm / 38"	1690mm / 67"
REC0850	1	850mm / 34"	1100mm / 44"	1690mm / 67"
REC1250	1 or 2	1250mm / 50"	1600mm / 63"	1730mm / 68"
RG01250 (incl. grill)	2	1250mm / 50"	1600mm / 63"	1730mm / 68"

## OVEN CAPACITY PER HOUR

OVEN TYPE	PIZZA COOKING / HOUR				DUCK COOKING / HOUR	
	200mm /8"	250mm /10"	300mm /12"	400mm /16"	OVEN TYPE	
REC0700	50	20	15	7	DCK0850	8
REC0850	70	35	25	10	DCK0900	8
REC1250	90	60	30	25	DCK1100	10
RG01250	70	35	25	10	DCK1300	12
RND0900	70	35	25	10	DCK1500	16
RND1100	90	60	30	25	DCK1800	18
RND1300	120	90	70	50		
RND1500	160	120	90	60		
RND1800	210	160	120	70		

## OVEN ACCESSORIES / SERVICES

- Freight
- Installation
- Commissioning
- Design artwork
- Char grill
- Viewing window
- Granite or stainless hearth
- Spray filter - flue scrubber
- Stainless steel or glass door
- Digital / analogue thermometer
- High temp fan
- Internal spot lights
- Pizza tools
- Wind cowls
- Lintel for char grill, window or door
- Canopy

## CUSTOM FACADES FOR RECTANGULAR OVENS

- Wrought iron
- Stainless steel
- Black steel and brass
- Old world bread oven
- Your design

# Features which make Beech Ovens the Best Stone Hearth Oven in the World

Beech Ovens' Stone Hearth Oven range is the benchmark for the industry. Our design features and unique accessories are superior and stand out from any competitor. Since our first wood fired oven was built in 1989, our product range has gained world wide popularity because we have innovative features different to all other manufacturers. Thanks to creative restaurateurs continually asking for something different, we have employed a policy of "if you can conceptualise it, we can build it".

For a comprehensive comparison please refer to the Beech Ovens website – [www.beechovens.com](http://www.beechovens.com)

## A DESIGN

Beech Ovens is the only company to offer:

- 15 standard models
- Complete shape and size design flexibility
- Extensive range of integrated accessories

**NOTE: Chosen by the worlds leading hoteliers, chefs and kitchen designers**



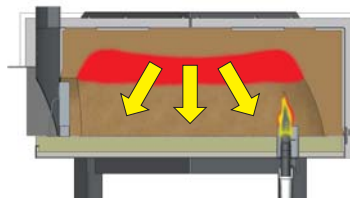
## D DOME MATERIAL

Beech Ovens use superior materials

- Beech Ovens use only the highest quality refractory materials
- Maintaining structural integrity unlike European modular ovens

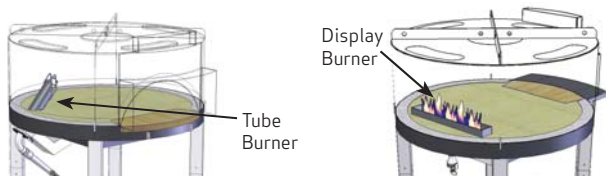
### THERMAL MASS = STORED HEAT

- Beech Ovens continue to perform under heavy continuous use
- Beech Ovens dome has twice the thermal mass of American competitors and triple the mass of European



## B FUEL CHOICES

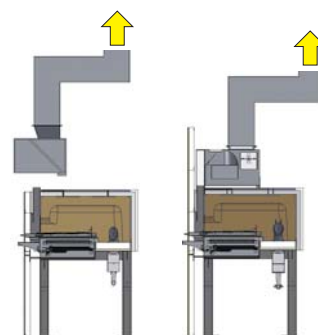
- Beech Ovens come with a number of Fuel choices such as Wood, Wood and Gas combination, Full Gas (with a variety of burner options) and Electric



## E UNIQUE EXHAUST SOLUTIONS

Beech Ovens are the only company to offer a comprehensive range of exhaust solutions

- Direct Connect and Canopy Options
- 20 yrs Worldwide experience with Engineered Fire safe solutions on six continents
- Clean Air exhaust designs



## C OVEN FLOOR MATERIALS

Beech Ovens use 75mm (3") thick Super High Density Bricks

- Eliminating the need for an under floor burner
- Resulting in no failure, signs of wear or subsidence after years of use
- Renowned for constant sustained floor temperature
- No unsightly cracks which commonly occur in one piece floors
- Beech Ovens floor bricks are installed on an insulated reinforced steel base



## F CONSTRUCTION

- 6mm (1/4") reinforced Steel Casing allows for unique accessories such as Windows, Spotlights, Extra doors, Char grills, etc
- Architectural finish can be welded, bolted or supported by 6mm external casing
- Highest quality industrial insulation material means increased thermal efficiency



## CERTIFICATIONS

CE rated (Europe), USA

### CE RATING EUROPE

The gas equipment used in Beech Stone Hearth Ovens adhere to all CE directive requirements

### UK SMOKE FREE ZONE EXEMPTION

The Full range of Beech Ovens can be used anywhere in the UK

### UL RATING USA

Please contact Head Office for their separate UL Rated Specification Sheet

All ovens have UL & EPH approvals

## G INSTALLATION

Beech Ovens feature

- Designs to make the installation process easier
- 6mm reinforced steel casing to make it virtually indestructible
- 2 piece construction to reduce individual loads, easing transport and manoeuvrability
- Fits through a 700mm wide door or elevator (not Duck Oven)
- Integrated lifting hooks
- Removable legs
- Can be moved on its side on a pallet trolley
- Large custom designed ovens can be split to goods elevator size



## GUARANTEE

Beech Ovens offer:

- The longest unconditional guarantee in the world (4 years)
- NOTE: We've had no structural failures after 20 years of production**







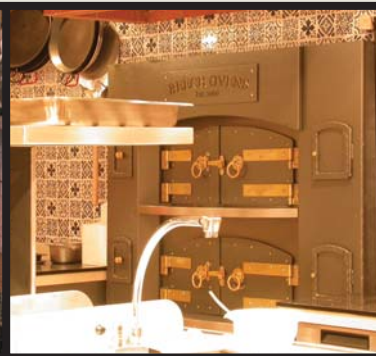
Duck Oven  
Shangri-La Qingdao



Char Grill  
Atlantis The Palm Dubai



Tandoor  
Muthas Currey Singapore



Electric Bread Oven  
InterContinental Shenzhen

## BEECH FACTS

### Who are Beech Ovens?

Beech Ovens is part of The Middleby Corporation. Located in Brisbane Australia, we supply standard and customised equipment to the luxury hotel/restaurant market world-wide. As World Leader in Spectacular Cooking Equipment, we specialise in wood and gas products and our Beech Stone Hearth Oven comes with a four year unconditional guarantee, the longest offered in the industry.

### What sizes are available?

Our round ovens are available in 5 standard sizes and custom sizes. Our rectangular ovens are available in 4 standard sizes and custom sizes.

### How many pizzas can be cooked at once?

Cooking capacities vary. For example, the 1300 oven can cook up to 12 x 10" pizzas at the one time producing over 100 pizzas per hour cooking a typical pizza in 4 - 6 minutes. For more comprehensive cooking capacities refer to the website.

### How long does the oven take to warm up?

The oven reheats to operational temperature in approximately 1 hour.

### Where does the food cook?

The food is cooked on the same surface as the fire (the stone hearth). The oven can also be used to cook foccacias, flat breads, roasts, pies and basically anything that can be cooked in a traditional oven.

### How much timber does the oven use?

A wood fired oven will use approximately 2 plastic milk cases of timber per day or 1 cubic metre of timber per fortnight. Beech recommend the use of good hardwood as it has a better heating ability and less ash remains.

The oven sets new standards in energy efficiency and heat retention due to the quality insulating materials used in its construction.

### What is gas backup?

The oven can operate on wood only, gas backup or full gas. The gas system is thermostatically controlled. The full gas system has an optional spectacular display burner.

### UNIQUE & COMPREHENSIVE EXHAUST SOLUTIONS

### CUSTOM DESIGN

### REINFORCED OUTER STEEL CASING

### SPOTLIGHTS

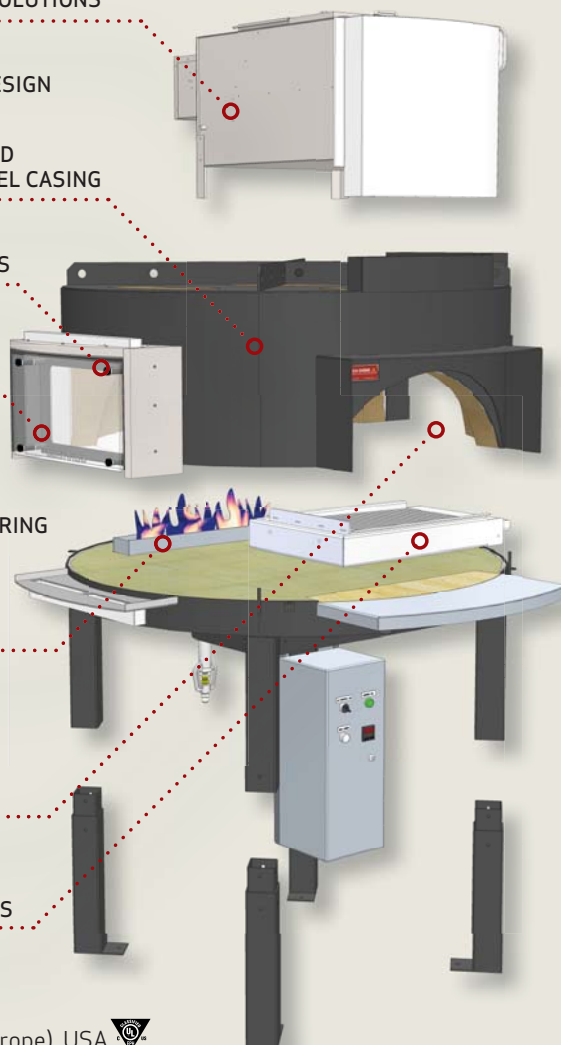
### WINDOW


### VARIOUS FIRING OPTIONS

- WOOD
- GAS
- ELECTRIC

### DOORS

### CHARGRILLS



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](http://www.beechovens.com.au).

[www.beechovens.com](http://www.beechovens.com)

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**BEECH OVENS**   
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Ovens • Pizza • Tandoors • Bread • Duck Ovens • Char Grills • Rotisseries • Churrasco