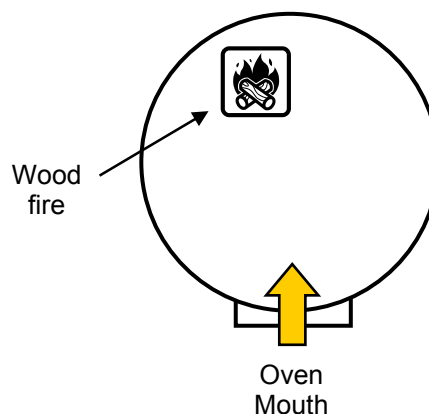


Burner positions and Fuel Types for Round ovens:

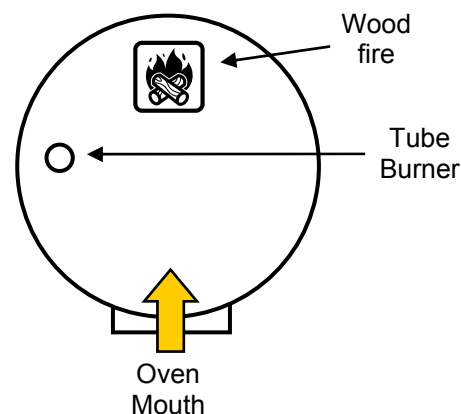
Wood Only

The oven is fired by wood only.



Gas Back-up (GB)

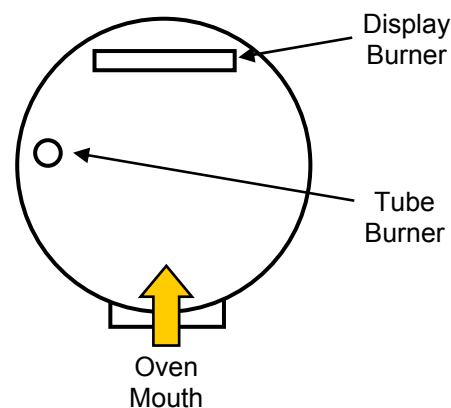
This option uses a Tube burner (sometimes 2 depending on the size of the oven) as a back-up system or to assist a wood fired operation. The Tube Burner can be on the left or right hand side. (Default Left)



NOTE: The Tube burner is specifically designed to work with wood fired operation. Display burners are not recommended as back-up burners as they are easily contaminated by ash and debris from the wood fire.

Full Gas (FG)

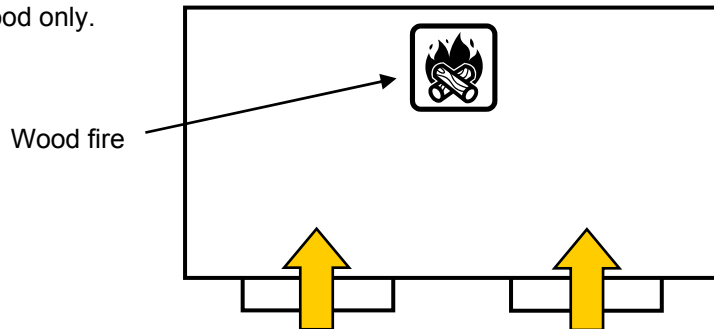
This option is for ovens fired by gas only. For the RND900 and RND1100 models, a single burner (Display or Tube) is sufficient, whilst all other models require a Tube burner and a Display burner, or any combination of both. The Tube Burner can be on the left or right hand side. (Default Left)



Burner positions for Rectangular Ovens:

Wood Only

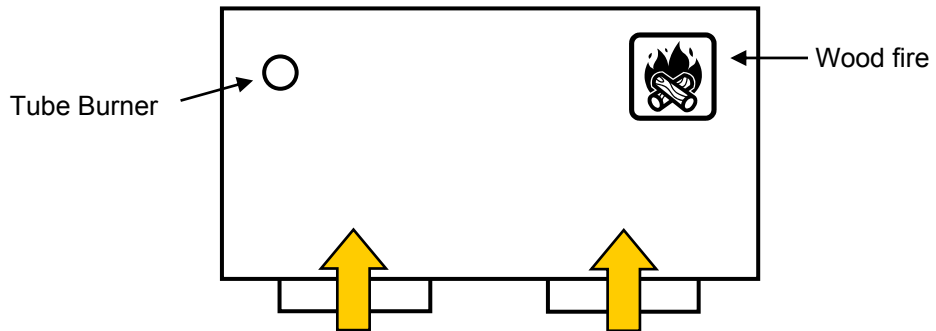
The oven is fired by wood only.



Gas Back-up (GB)

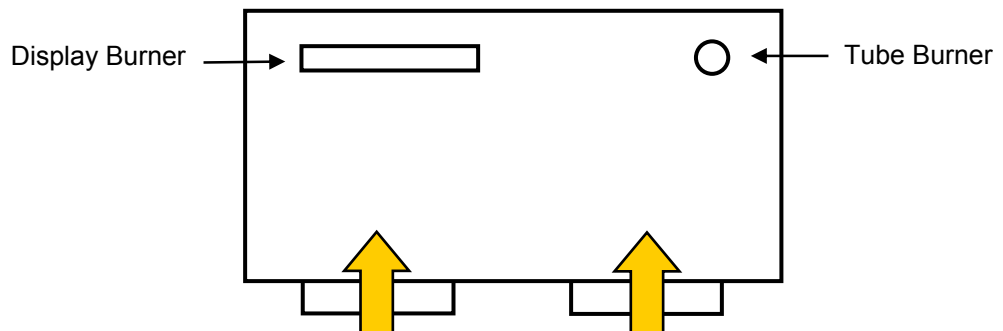
This option uses a Tube burner (sometimes 2 depending on the size of the oven) as a back-up system or to assist a wood fired operation. The Tube Burner can be on the left or right hand side. (Default Left)

NOTE: The Tube burner is specifically designed to work with wood fired operation. Display burners are not recommended as back-up burners as they are easily contaminated by ash and debris from the wood fire.



Full Gas (FG)

This option is for ovens fired by gas only (usually 2 burners, depending on the size of the oven) using a Tube burner and Display burner, or any combination of both.



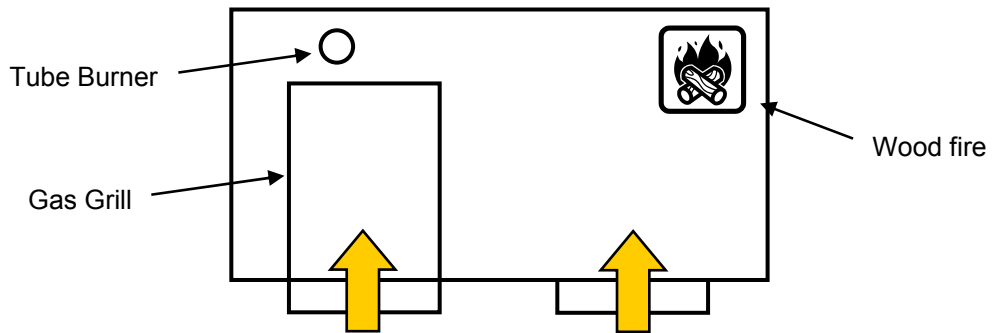
NOTE: The Display and Tube burner positions can be reversed within the Rectangular oven. Positioning of all burners can be customised. Contact Beech Ovens for more information.

Burner positions for Rectangular Grill Ovens:

Gas Back-up (GB)

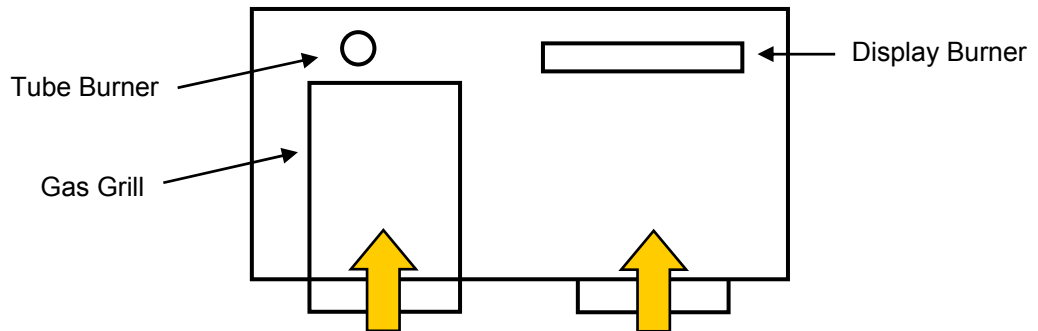
This option uses a Tube burner (*sometimes 2 depending on the size of the oven*) as a back-up system or to assist a wood fired operation. The Gas Grill will also supply heat input to the oven when in operation.

NOTE: *Display burners are not recommended as back-up burners as they are easily contaminated by ash and debris from the wood fire.*



Full Gas (FG)

This option is for ovens fired by gas only (*usually 2 burners, depending on the size of the oven*) using a Tube burner and Display burner, or any combination of both. The Gas Grill will also supply heat input to the oven when in operation.



NOTE: *The Gas Grill is connected to a separate gas supply to that of the gas burners.*

Burner Gas Consumption

Burner Type	Mega joule	BTU
Display Burner	70	66000
Tube Burner	50 - 80	47000 - 76000

Connection Overview

