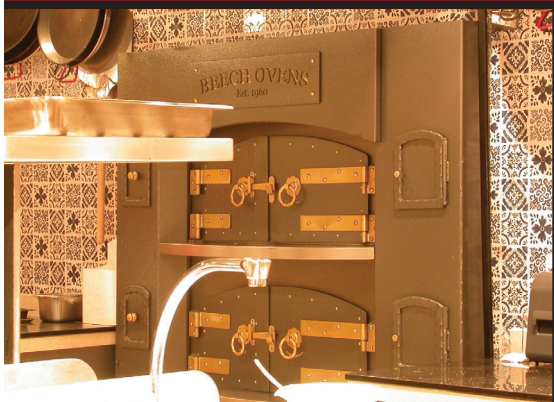


BEECH OVENS™

WORLD LEADER IN SPECTACULAR COOKING EQUIPMENT



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

Beech are pleased to offer a specialty electric bread oven that combines the visual appeal and charm of the traditional “old world” bakers’ oven with modern technology that produces outstanding baking results. This all-purpose general bake oven is engineered for high volume production and designed make a spectacular feature in any display kitchen.

The oven is available in a single or double deck design, with high temperature ceramic floor tiles enabling the oven to bake delicious crusty bread. The double deck oven includes independent temperature controls allowing each deck to be utilised to bake different items simultaneously. Alternatively the stone floor can be used to cook other items such as pizza, flat breads and calzones.

UNIQUE FEATURES

- Available with single or double ceramic decks suitable for standard size baker’s trays (760mm x 455mm). Deck height is 380mm, depth 817mm or 1200mm.
- Individual temperature controls in the roof and floor ensure perfect heat distribution throughout the chamber.
- Double deck ovens include independent temperature controls in each baking chamber allowing increased cooking flexibility.
- Programmable digital temperature control.
- Visible and audible alarms.
- Optional steam jet injection and vent controls.
- Spectacular “old world” design facade with heavy-duty hinged doors and architectural fittings (available in a range of colours).
- Fitted with heavy-duty castors for easy installation and maintenance.
- All electrical components are protected by on-board circuit breakers.
- 24 month warranty.
- Designed and manufactured in Australia.

SERVICES REQUIRED

- Electrical specification is 4 – 17kw, 3 Phase connection – depending on deck size and number, or,
- Ventilation connection (steam jet only) as per approved ducting/canopy connection according to local requirements.



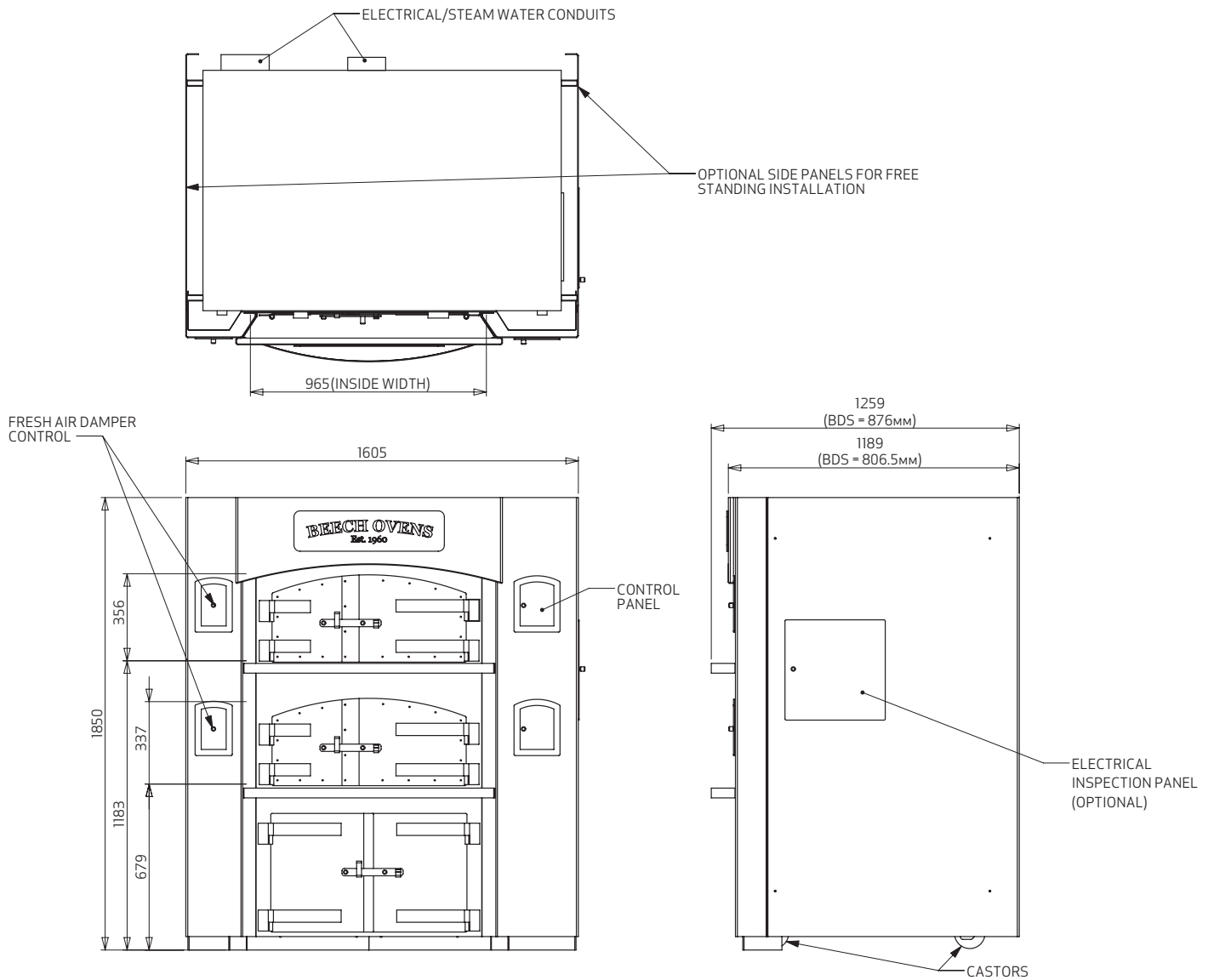
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electric bread ovens

ELECTRIC BREAD OVENS

MODEL & DIMENSIONS

MODEL	TRAYS PER DECK (760mm x 445mm)	TOTAL NUMBER OF TRAYS (760mm x 445mm)
BSS0500	2	2
BSL0900	2	4
BDS0500	4	4
BDL0900	4	8



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

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WORLD LEADER IN SPECTACULAR COOKING EQUIPMENT

Ovens • Pizza • Tandoors • Bread • Duck Ovens • Char Grills • Rotisseries • Churrasco