

BEECH OVENS™

WORLD LEADER IN SPECTACULAR COOKING EQUIPMENT

Beech Product Information



COMPANY PROFILE

BEECH OVENS 

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

Beech Ovens is recognised as World Leader in Spectacular Cooking Equipment and we have a reputation for superior quality, reliability and innovation.

Initially part of the Beech Group, a family construction and refractory engineering company established in **Brisbane, Australia** 1958, **today, we are part of a global force in the kitchen equipment and food service industry through our parent company The Middleby Corporation.**

As part of such a dynamic organisation, we provide an exceptionally high level of service to all our clients using the Middleby Worldwide global sales network to compliment our team in the Brisbane Head Office.

Our product range has expanded from the original stone hearth oven first manufactured in 1989, to now include rotisseries, tandoors, duck ovens, char grills, specialty grills and bread ovens. We are so proud of our quality; we offer a four year unconditional guarantee on our stone hearth ovens, the longest in the industry.

In addition to our core range, we offer a true custom design service which is supported by our company motto "if you can conceptualise it, we can build it".

In keeping with our motto, we were the first company in the world to offer windows, spotlights and char-broilers in stone hearth ovens, and we are still the only company to offer any shape oven be it square, round, corner, diamond or even horseshoe shaped.

With our US patented construction technique, can do attitude, and commitment to R&D through our continuous development program, we are at the forefront of the industry.

Our list of satisfied clients continues to grow with designers, chefs, restaurateurs and hotel owners across the world specifying our ovens above all others. Let our sales and design team assist in the development of your next project so you too can become a Beech Ovens satisfied client.

BEECH OVENS ARE THE WORLD LEADER IN SPECTACULAR COOKING EQUIPMENT

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PIZZA OVENS

Beech Ovens are the only company to offer a comprehensive custom design service to create spectacular cooking equipment.

RECTANGULAR OVENS

Whatever the location, shape or cooking requirements, Beech Ovens will create a custom cooking appliance to suit. If you can conceptualise it, we can build it.

DUCK OVENS

TANDOORS

BREAD OVENS

CHAR GRILLS

ROTISSERIES

Exclusive to Beech Ovens clients is the custom service that enables the design of ovens featuring:

- Different sizes and shapes
- Various oven configurations
- Assortment of doors and lintels (including village ovens ie. multiple doors)
- Variety of viewing windows
- Multiple firing methods – wood, gas (display and tube styles) and electric
- Comprehensive exhaust solutions – spray filters, canopies and flue transitions
- Ventilation access panels
- Spotlights
- Char grills
- Rotisseries – 2 options, large and small
- Removable rotisseries (converts from rotisserie to stone hearth oven)
- Electric bread ovens
- Various hearth finishes including granite and stainless steel
- Extensive façade options
- 4 year limited warranty on Oven body and 1 year limited warranty on Gas & Electric systems

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



O'Connells, Dublin



Grand Hyatt, Tokyo



Amari Palm Beach Resort, Thailand



Park Hyatt, Beijing



Centara Grand, Bangkok

THE BEECH OVENS DIFFERENCE

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

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

DESIGN

Beech Ovens is the only company to offer:

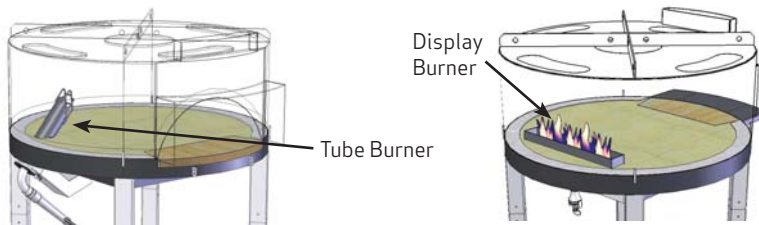
- 19 standard models
- Complete shape and size design flexibility
- Extensive range of integrated accessories

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



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



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



10 year old floor



CERTIFICATIONS

CE rated (Europe), USA 

CE RATING EUROPE

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

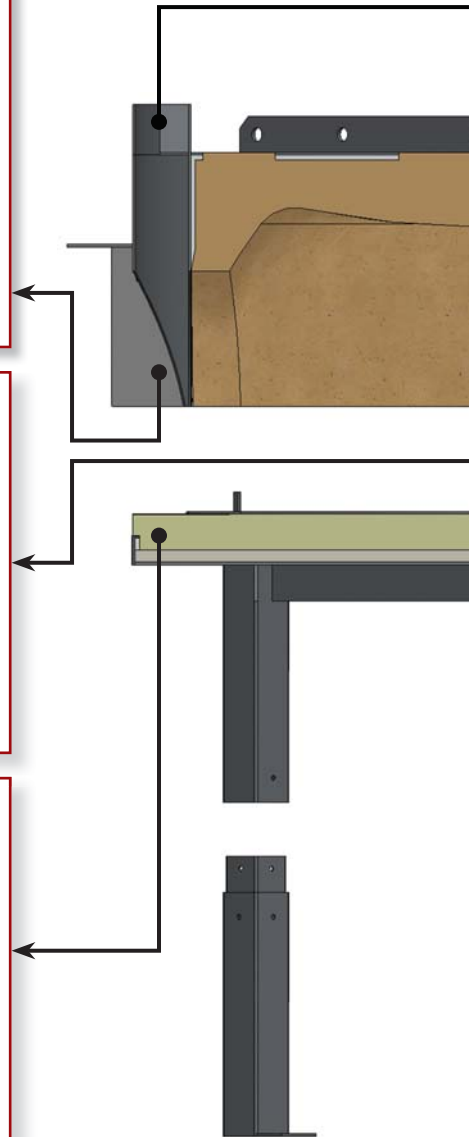
UK SMOKE FREE ZONE EXEMPTION

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



GUARANTEE

Beech Ovens offer:

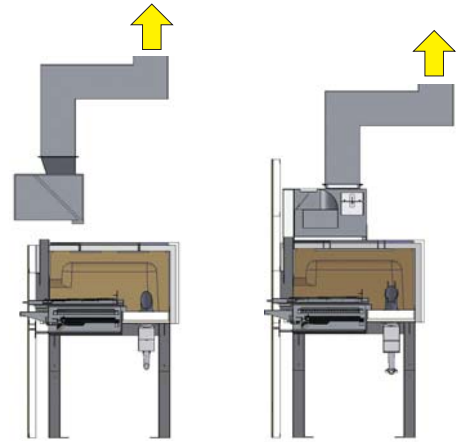
- The longest structural guarantee in the world (4 years)

NOTE: We've had no structural failures after 20 years of production

UNIQUE EXHAUST SOLUTIONS

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

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



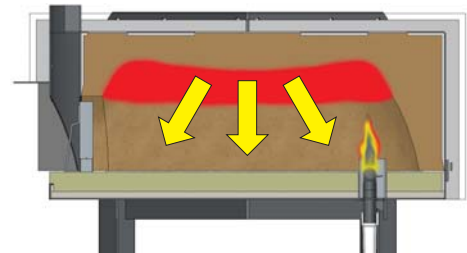
DOME MATERIAL

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 modular ovens



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



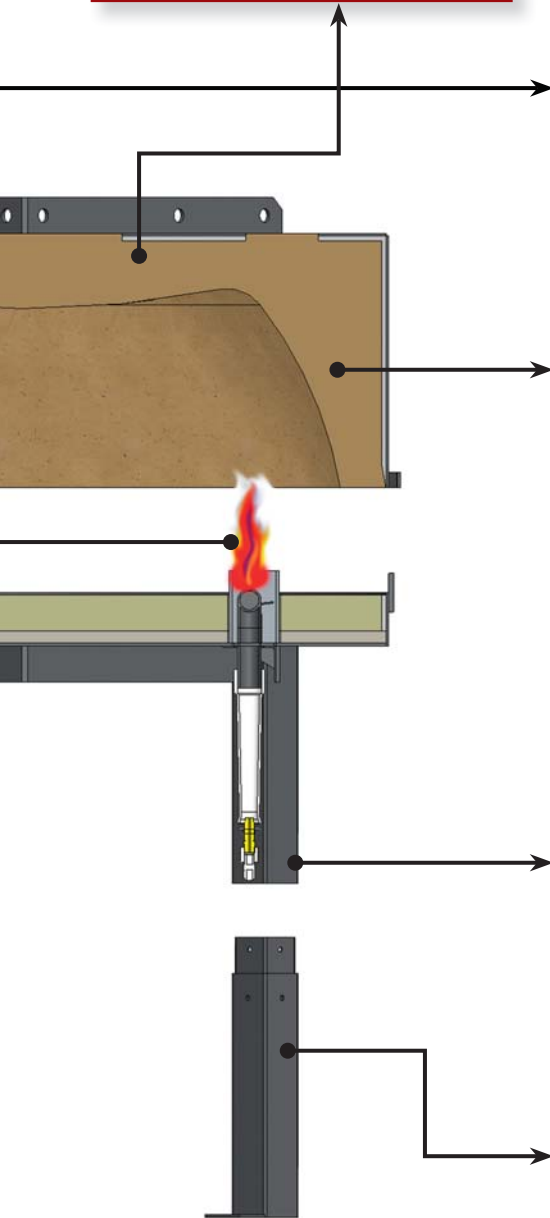
INSTALLATION

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



Side Sectional Elevation of a Beech Stone Hearth Oven



ROUND STONE HEARTH OVENS

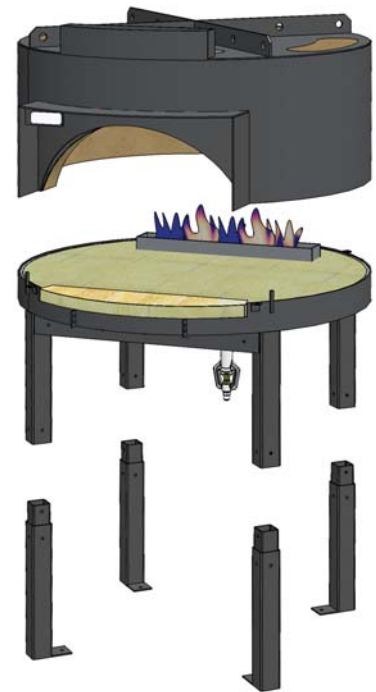
BEECH OVENS 

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

The Beech Round Stone Hearth Ovens are multi skilled with chefs using them for grilling, baking, smoking, sautéing and roasting delicious food including pizza, breads, stews and roasts. These ovens provide a spectacular look and feel to any kitchen.

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

- Robust design and patented manufacturing style for enhanced durability
- Heat and energy efficiency for superior cooking
- Unique and innovative flexibility of design including custom shapes and facades
- 5 standard sizes and custom sizes
- Multiple firing methods – wood, gas (display and tube styles) and electric
- Comprehensive exhaust solutions – spray filters, canopies and flue transitions
- Accessories including viewing windows, doors, spotlights, lintels, ventilation access panels, tools and hearths
- Automatic thermostatically controlled gas systems
- Supplied in two pieces to fit through a standard doorway and be installed in one day
- 4 year limited warranty on Oven body and 1 year limited warranty on Gas system



Images are for illustration purposes only

SPECIFICATIONS

CE rated (Europe), USA 

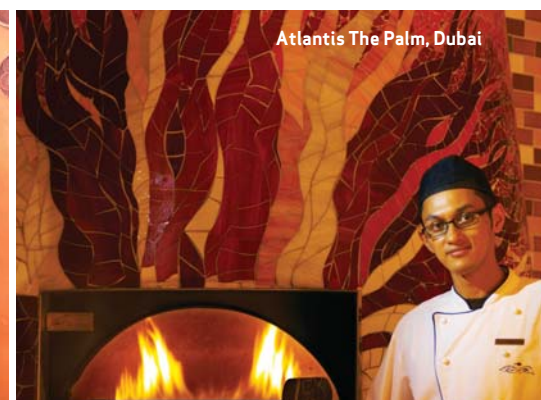
OVEN MODEL	INTERNAL DIAMETER mm / inch	EXTERNAL DIAMETER mm / inch (incl. insulation & air gap)	HEIGHT mm / inch	PIZZA COOKING CAPACITY			
				200mm / 8"	250mm / 10"	300mm / 12"	400mm / 16"
RND0900	900mm / 36"	1250mm / 50"	1730mm / 68"	70	35	25	10
RND1100	1100mm / 44"	1450mm / 57"	1730mm / 68"	90	60	30	25
RND1300	1300mm / 52"	1650mm / 65"	1730mm / 68"	120	90	70	50
RND1500	1500mm / 60"	1850mm / 73"	1730mm / 68"	160	120	90	60
RND1800	1800mm / 71"	2150mm / 85"	1730mm / 68"	210	160	120	70



Bankstown Sports Club, Sydney



Mina A'Salam, Dubai



Atlantis The Palm, Dubai



Mezzanine, Hyatt, Singapore



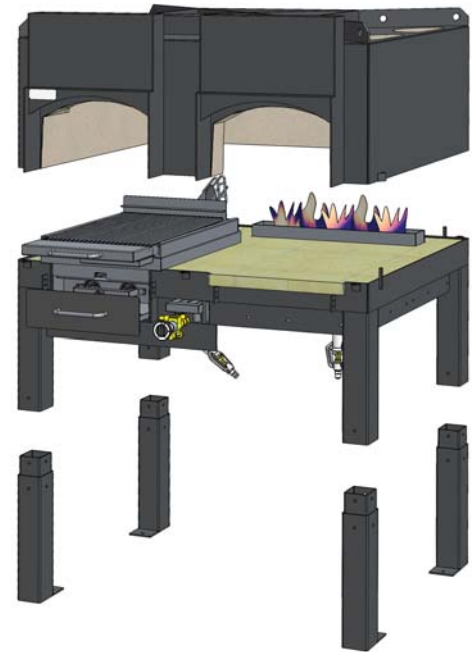
Nagoya Hilton



The Beech Rectangular Stone Hearth Ovens are so versatile they are used by chefs to cook all types of delicious food including meats (whole roasts, steaks, fillets), pizza, breads, stews and vegetables. These ovens provide a spectacular look and feel to any kitchen.

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

- Robust design and patented manufacturing style for enhanced durability
- Heat and energy efficiency for superior cooking
- Exclusive and innovative flexibility of design including custom shapes and facades
- 5 standard models and custom sizes
- Multiple firing methods – wood, gas (display and tube styles) and electric
- Comprehensive exhaust solutions – spray filters, canopies and flue transitions
- Accessories including viewing windows, doors, spotlights, lintels, ventilation access panels, tools and hearths
- Automatic thermostatically controlled gas systems
- Supplied in two pieces to fit through a standard doorway and be installed in one day
- 4 year limited warranty on Oven body and 1 year limited warranty on Gas system



Model Shown: RGO1250. Images are for illustration purposes only

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	PIZZA COOKING CAPACITY			
					200mm / 8"	250mm / 10"	300mm / 12"	400mm / 16"
REC0700	1	700mm / 28"	950mm / 38"	1690mm / 67"	50	20	15	7
REC0850	1	850mm / 34"	1100mm / 44"	1690mm / 67"	70	35	25	10
REC1250	1 or 2	1250mm / 50"	1600mm / 63"	1730mm / 68"	90	60	30	25
RGO1250 (incl. grill)	2	1250mm / 50"	1600mm / 63"	1730mm / 68"	90	60	30	25



"Olives" Beau Rivage Casino, Mississippi



Beech Ovens Test Kitchen



Mamma Rosella, Ferrari World Abu Dhabi



Sofitel, Brisbane



Ford Filling Station, LA

ELECTRIC STONE HEARTH OVENS

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The Beech Electric Stone Hearth Oven is ideal for chefs and hoteliers who want Beech Ovens quality, but are in a location where gas or wood/charcoal is prohibited. They are as versatile as traditional stone hearth ovens and are able to be used for baking, smoking, sautéing, roasting, pizza and breads. These ovens provide a spectacular look and feel to any kitchen.

The Beech Electric Stone Hearth Ovens are installed in major luxury hotels and restaurants round the world and feature:

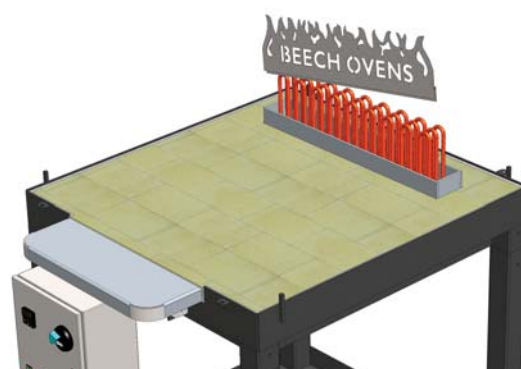
- “In-floor” electric element
- Smooth action, counterweighted glass sliding door which makes it easy to clean and maintain
- Robust design and patented manufacturing style for enhanced durability
- 2 standard sizes with custom design service available
- Accessories including viewing windows, spotlights, lintels, ventilation access panels, tools and hearths
- Simple touch button control system
- Built in programming to protect the element from overheating and prolong the life cycle
- Ready-to-façade finish
- Supplied in two pieces to fit through a standard doorway and be installed in one day
- 4 year limited warranty on the Oven Body and 1 year limited warranty on the Electric System



Images are for illustration purposes only

SPECIFICATIONS

OVEN MODEL	INTERNAL DIAMETER mm / inch	EXTERNAL DIAMETER mm / inch (incl. insulation & air gap)	HEIGHT mm / inch	PIZZA COOKING CAPACITY			
				200mm / 8"	250mm / 10"	300mm / 12"	400mm / 16"
REC0850	850mm / 34"	1100mm / 44"	1690mm / 67"	70	35	25	10
REC1250	1250mm / 50"	1600mm / 63"	1730mm / 68"	90	60	30	25



Beech Ovens specialise in the custom design of spectacular cooking equipment. We work with our clients to redesign standard stone hearth ovens into a customised design. Ovens can be extended, reshaped or have a multiple of accessories added to create a spectacular feature point for a theatre kitchen.

The Beech Custom Stone Hearth Ovens are installed in major luxury hotels, casinos, pizza chains and restaurants around the world and feature:

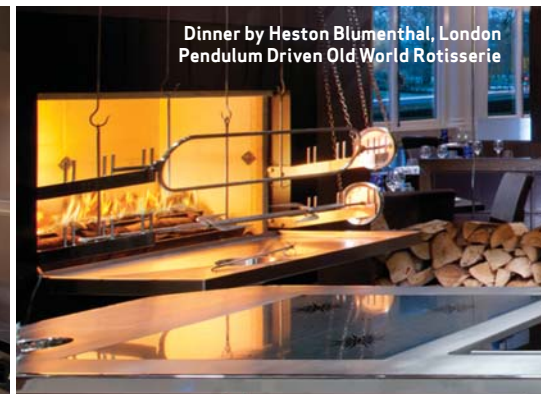
- Robust design and patented manufacturing style for enhanced durability
- Heat and energy efficiency for superior cooking
- Unique and innovative flexibility of design
- Multiple firing methods – wood, gas (display and tube burner styles) and electric
- Comprehensive exhaust solutions – spray filters, canopies and flue transitions
- Accessories including view windows, doors, spotlights, lintels, ventilation access panels, tools and hearths
- Automatic thermostatically controlled gas systems
- Supplied in two pieces to fit through a standard doorway and be installed in one day
- 4 year limited warranty on the Oven Body and 1 year limited warranty on the Gas System
- Custom design service is also available for rotisserie ovens and shawarma ovens



Custom Shawarma Oven - Novotel Al Bustan, Dubai



Dinner by Heston Blumenthal, London
Pendulum Driven Old World Rotisserie



Dinner by Heston Blumenthal, London
Pendulum Driven Old World Rotisserie



Adjustable Height Charcoal Grill



Le Meridien, Shanghai



Ninth Gate Grill, Westin Chosun



W Hotel, Hong Kong

TANDOOR OVENS

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WORLD LEADER IN THE SUPPLY OF TANDOORS TO LUXURY HOTELS

The Beech Oven tandoor is the oven of choice for luxury hoteliers, consultants and chefs around the world because they look great, cook great and boast the world's longest guarantee.

The most advanced and spectacular tandoors feature:

- Superior cooking capabilities
- Traditional ceramic or mild steel cooking surface
- Typical minimum wall thickness 75mm (twice that of traditional Indian pots) and fully insulated
- 2 size options – internal diameters 500mm and 700mm
- 3 standard external shape options – round, square and barrel
- Variety of finishes – stainless, copper, terracotta or any colour
- Multiple firing methods – wood/charcoal, gas and electric
- Portable / transportable between venues
- Round & square shapes come with castors and brakes – optional legs
- Optional sarj/romali cook tops
- Custom made common bench tops for multi unit installs
- Easy installation / removal – operate immediately, no further construction work required
- 4 year limited warranty on Tandoor body and 1 year on Gas & Electric systems



SPECIFICATIONS

CE rated (Europe), USA 

OVEN MODEL	INTERNAL DIAMETER mm / inch	EXTERNAL DIAMETER mm / inch	HEIGHT mm / inch
TRN0500 (Round)	500mm / 20"	850mm / 34"	900mm / 36"
TSQ0500 (Square)	500mm / 20"	850mm / 34"	900mm / 36"
TBR0500 (Barrel)	500mm / 20"	900mm / 36"	900mm / 36"
TRN0700 (Round)	700mm / 28"	1050mm / 42"	900mm / 36"
TSQ0700 (Square)	700mm / 28"	1050mm / 42"	900mm / 36"
TBR0700 (Barrel)	700mm / 28"	1100mm / 43"	900mm / 36"



Beech Electric Bread Ovens combine the visual appeal and charm of the traditional “old world” bakers’ oven, with modern technology that produces outstanding baking results. The stone oven floor makes it a versatile item which can be used to cook other items such as pizza, flat breads and calzones in addition to traditional pastries and bakery breads.

The Beech Electric Bread Oven is an all-purpose general bake oven and is engineered for high volume production features:

- Single or Double ceramic decks suitable for standard size bakers’ trays (760mm x 455mm)
- Deck height 380mm, depth 817mm or 1200mm
- Individual temperature controls in roof and floor
- High temperature ceramic floor tiles enabling the oven to bake delicious crusty bread
- Visible and audible alarms
- Optional steam jet injection and vent controls
- Programmable digital temperature control
- 1 year limited warranty



Images are for illustration purposes only

SPECIFICATIONS

OVEN 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



BEECH ROTISSERIE OVENS

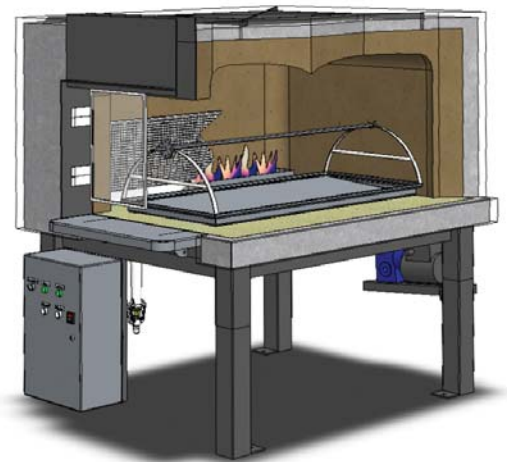
BEECH OVENS 

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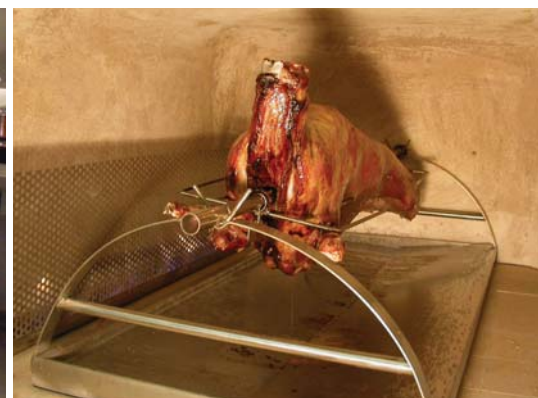
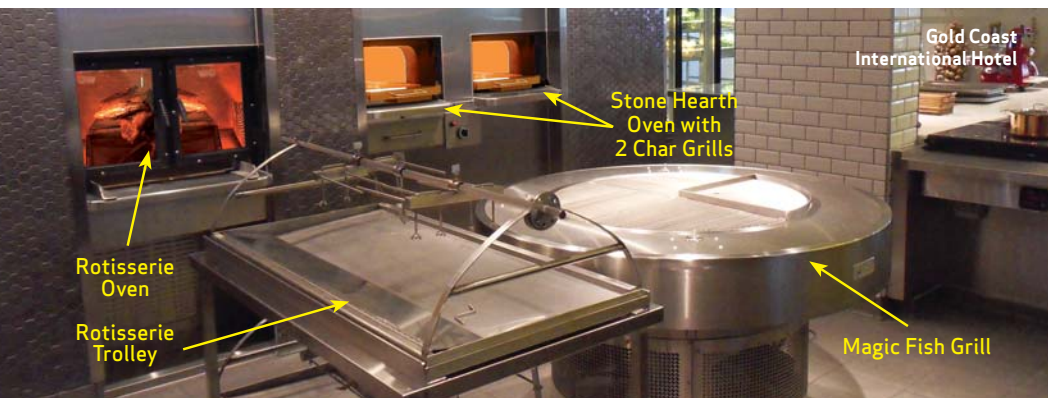
The Beech Rotisserie Oven is versatile, cooking whole beasts or multiple pieces of meat and poultry to tender mouth-watering perfection. Designed to ensure the oven uses the intense temperature to retain moisture, it allows the meat to baste in its own juices.

The Beech Rotisserie Ovens are installed in all major luxury hotels and restaurants worldwide and feature:

- Robust design and patented manufacturing style for enhanced durability
- Heat and energy efficiency for superior cooking
- Motorised and designed to prevent any imbalance to the rotation, ensuring an even cook all over
- Multiple firing methods – gas (display and tube burner styles) and/or wood/charcoal
- Hinged glass oven doors to ensure a consistent temperature is maintained at all times
- Comprehensive exhaust solutions – spray filters, canopies and flue transitions
- Stainless steel trolley for loading and unloading
- Two trays which when placed inside the oven trap grease avoiding sparks from a wood fire and keeping the oven floor clean
- Two spears
- Small removable rotisserie is available as an accessory to customised ovens offering flexibility so that the oven can be used to cook pizza, roasts, breads etc.
- 4 year limited warranty on the Oven Body and 1 year limited warranty on the Gas System



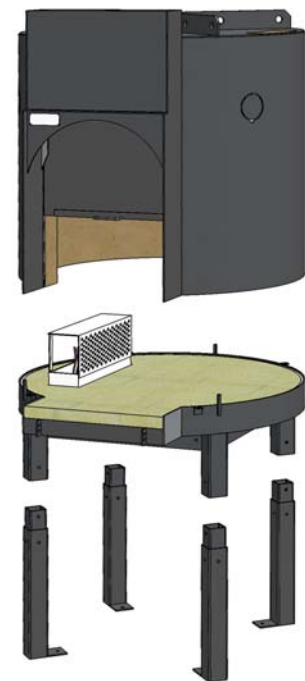
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The Beech Duck Ovens recreate the essence and unique cooking ability of a traditional Peking Duck Oven. In addition to cooking delicious ducks, the ovens can be used for general baking and are a spectacular addition to any kitchen.

The Beech Duck Ovens produce succulent roast meat encased in delicious crispy skin and are favoured by luxury hotel chefs world wide. They feature:

- Robust design and patented manufacturing style for enhanced durability
- Heat and energy efficiency for superior cooking
- 6 standard sizes and custom sizes and shapes
- Multiple firing methods – wood, gas (display and tube styles)
- Comprehensive exhaust solutions – spray filters, canopies and flue transitions
- Accessories including viewing windows, doors, spotlights, lintels, ventilation access panels, tools and hearths
- Automatic thermostatically controlled gas systems
- Supplied in two pieces
- 4 year limited warranty on Oven body and 1 year limited warranty on Gas system



Images are for illustration purposes only

SPECIFICATIONS

CE rated (Europe), USA 

OVEN MODEL	INTERNAL WIDTH / DIAMETER mm / inch	EXTERNAL WIDTH / DIAMETER mm / inch (incl. insulation & air gap)	HEIGHT mm / inch	CAPACITY
DCK0850 (Rectangular)	850mm / 34"	1130mm / 45"	1930mm / 76"	8
DCK0900	900mm / 36"	1250mm / 50"	1930mm / 76"	8
DCK1100	1100mm / 44"	1450mm / 57"	1930mm / 76"	10
DCK1300	1300mm / 52"	1650mm / 65"	1930mm / 76"	12
DCK1500	1500mm / 60"	1850mm / 73"	1930mm / 76"	16
DCK1800	1800mm / 71"	2150mm / 85"	1930mm / 76"	18



CREATORS OF SPECTACULAR FLAME GRILLED EQUIPMENT DESIGNED FOR THE MOST DISCERNING RESTAURANTS AND CHEFS

The Beech Char Grills are a radical departure from the conventional char grill equipment. Combining modern technology and spectacular designs, the Beech Char Grills are renowned for their ability to produce the distinctive flavours of traditional wood cooking.

Beech Ovens offer a range of wood/charcoal or gas grills which features:

- Superior construction material for more consistent thermal distribution throughout the grill
- Exceptional thermal efficiency
- Full flame failure for safety
- Multiple firing methods – gas or wood
- Skewer rotisseries
- Various plate finishes including grill, flare and griddle
- Optional tray race sections
- 1 year warranty

SPECIFICATIONS

WE OFFER GAS OR WOOD/CHARCOAL FIRED APPLIANCES, NOT A MIXTURE OF BOTH

MODEL	600mm 24"	900mm 36"	1000mm 40"	1200mm 48"	1500mm 60"	1600mm 63"	1800mm 71"
CHAR GRILL (CGC – Charcoal / CCG – Gas)	✓	✓		✓	✓		✓
CHAR GRILL ROUND (RGG – Gas)			✓		✓		
MAGIC FISH (FGC – Charcoal / FGG – Gas)					✓		
CHURRASCO (CHC – Charcoal / CHG – Gas)	✓	✓		✓	✓		✓
ROBATA (ROC – Charcoal / ROG – Gas)		✓		✓	✓		
PARILLA	✓	✓		✓	✓		✓
TEPPANYAKI	✓	✓	✓	✓	✓		✓
SHAWARMA	✓						
OCTAGONAL (Round or Square)						✓	
SARJ (ATANROT)	Bench Top or Tandoor Mounted						
DIAMOND GRILL	Designed and manufactured to suit your requirements						
FIRE PIT	Designed and manufactured to suit your requirements						
ARGENTINIAN FIRE PIT (Charcoal)	Designed and manufactured to suit your requirements						



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The Beech Custom Char Grill series perfectly complements the standard series. Design flexibility allows Beech Ovens to create custom char grills of any size, firing type and include multiple accessories, while offering the same features of the standard char grill series to create a spectacular feature point for a theatre kitchen.

In addition to standard and custom char grills Beech Ovens are pleased to offer a series of specialty charcoal and gas grills. These include the magic fish grill, diamond grill and octagonal/ four station grill.



Magic Fish Grill



Park Hyatt, Dubai



Intercontinental, Bangkok



Harrods, London



Wildfire, Sydney



Shangri-La WTC, Beijing



Park Hyatt, Dubai



Rockpool, Sydney



Hilton, Queenstown



Concrete Blend, Sydney



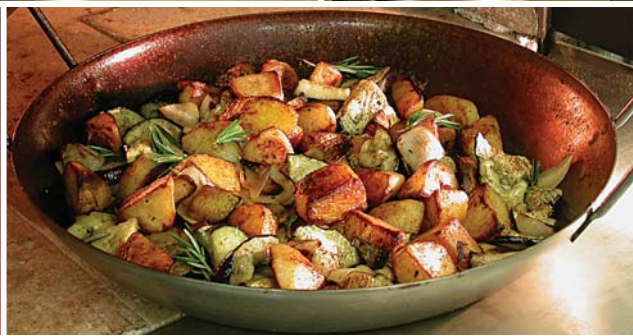
Roasting



Bread Baking



Sauté



Frying



Grilling



Pizza Baking

SPECTACULAR OVEN, AMAZING VERSATILITY...
CREATE A WORLD OF TASTES FROM ONE OVEN