

BEECH OVENS



WORLD LEADER IN
SPECTACULAR COOKING EQUIPMENT

TRADITIONAL STONE HEARTH BREAD OVENS



• ovens • pizza • tandoori • bread • chargrill • commercial • domestic •

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WOOD FIRED BREAD OVENS

MODELS: BREAD OVEN

The Beech Bread Oven has been developed for today's markets where there is an increasing market demand for "wood fired bread ovens". Traditional "wood fired bread ovens" are huge complex ovens built "on site" using tons of clay fire bricks and tons more of sand. These ovens are huge for the size of the oven hearth provided. The Beech Bread Oven uses modern Hi Tech ceramic materials to store equivalent amounts of heat and insulation to keep efficiency at a maximum level.

Carefully chosen dimensions and materials combine to give ideal baking power to this style of oven. For added convenience we can supply a gas burner to make the operation less demanding in those early hours. The oven could be used solely on gas or wood or by using the gas to maintain temperature before a short sharp boost with a wood fire 1 or 2 hours before baking begins.

Like a traditional oven the Beech Bread Oven can perform for hours on end by staggering the bake. Starting for example with some flat bread or rolls then on with loaves and as the temperature drops slightly through the morning bake continue with pies or pastries and finish off with cakes in the afternoon. The spectacular performance of the Beech Bread Oven is a result of the huge thermal mass of the ovens.

The walls and roof are made of very high density castable ceramic material. The floor is tiled with a clay based tile which allows even crusting of every loaf.

The unique design of the Beech Bread Oven can allow for a front or rear loading fire box. This is an advantage when there is a need to keep the fuel supply out of the kitchen. The oven can also be dismantled and taken to another location if relocating is a consideration.

The oven is approved for installation to within 25mm of combustible material, check for local building and fire codes. The oven must be flued in accordance with local and/or national codes.

The options include :-

(1.). Natural Draft System.

(2.). Direct Connect Venting through a mechanically assisted grease rated chimney.



UNIQUE FEATURES

Modular construction - any shape, any size

All ovens can be built to fit through a 700mm wide doors

Internal spotlight

Gas fuel option: Any gas type - Specify at order time

4 year warranty

Spectacular facade's

Optional windows

OPTIONAL ACCESSORIES

Oven tools

Overhead canopy systems

Thermostatically controlled gas operation

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CONSTRUCTION



Oven arrives in 2 or more pieces and assembled on site



Oven is covered in architectural finish in this case Stainless Steel



This oven has the fire box on the side. This is optional

WOOD / GAS FIRED BREAD OVENS

Traditional styled wood fired Bread Oven using modern technology to make a modular oven with thermal efficiencies to perform on a day to day basis like a traditional "built onsite" Bakers Oven.

The Beech Bread Ovens comes in several sections. The oven is custom-made and the sections will be sized to aid installation at your site. Each section may weigh up to 1.5 tons and may total to approx. 7.5 tons. This makes it possible for simple installation into most sites where std. door access is available.



Inside the oven. This particular oven is 2.5m x 3m OD

SERVICES REQUIRED

CONNECTION TO APPROVED FLUE/DUCTING
GAS ASSIST OPTION:
110V-240V 1AMP ELECTRICAL SUPPLY
100 Mj. GAS CONNECTION.

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FACADES



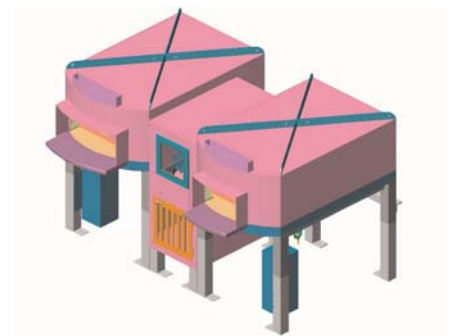
The are unlimited façade designs - this one is non visual inside bakery



Very old traditional design



Modern façade



Double bread oven



Modern brick façade



Traditional bread oven in college



Very old traditional design



Optional feature doors of college oven

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BREAD



Traditional Italian Loaf



Traditional Italian Loaf



Foccacia before and



Foccacia after



Pizzas



Brioche

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DESIGN DETAILS

THE BREAD OVEN CAN BE
SPECIFICALLY SIZED TO MEET THE
CLIENTS REQUIREMENTS.

