International Sales 36 Gladys Street, Stones Corner, Queensland, Australia, 4120

Tel: (617) 3397 0277
Fax: (617) 3397 0030
Email: sales@beechovens.com.au
Web: www.beechovens.com

North & South America Sales 2650 Orbiter Street, Brea California, U.S.A, 92821

Tel: (1 714) 961 2400 Toll Free: (800) 884 5233 Fax: (1 714) 961 2550 Email: beechsales@jaderange.com

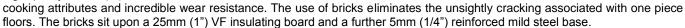
Type: Rectangular Grill Stone Hearth Oven

Model: RGO1250

The Beech RGO1250 Stone Hearth Oven is manufactured from a high grade castable ceramic material and completely enclosed in a housing of 5mm (1/4") mild steel. This mild steel outer casing and incorporated lifting hooks make installation easy which reduces potential damage to the oven. The inside measurements of the oven are 1250mm (49") x 850mm (33.5") with a 0.69m² (7.4ft²) cooking surface. This style of oven can be fired using wood, gas back-up or full gas. The oven is fitted with a slide out grill plate which has two (2) 25Mj / 23695 BTU ribbon burners with cast iron radiant plates below. The Char Grill is located inside the oven cavity giving double cooking power to grill food in minutes.

The spectacular performance of a Beech Oven is a result of the huge thermal mass of the unique ceramic cast interior. Beech Ovens have **TWICE** the mass *(thermal mass)* of any other pre-cast oven on the market. The unique oven design results in superior cooking performance and exceptional thermal efficiency.

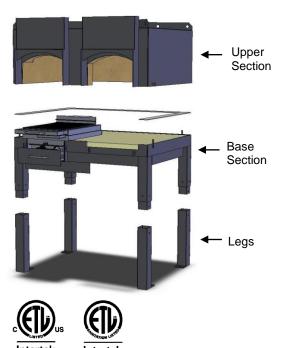
The cooking surface of the oven (stone hearth) is constructed using high quality 75mm (3") thick Fire bricks, renowned for their excellent



The unique three (3) piece oven design allows all Beech Ovens to be installed through a standard 700mm (27.5") doorway. All Beech Ovens can be installed without the use of a crane therefore significantly reducing the costs of installation. The oven body comes with an exclusive 4 year guarantee.

The oven can be installed within 75mm (3") (including 50mm (2") of insulating wool and 25mm (1") air gap) of non-combustible material (check local building and fire codes). The oven exhausts through a spigot above the oven mouth. The oven must be vented in accordance with local and/or national codes. Refer to "Duct Design Options" or for more information, refer to the Installation and Operation Manual located on our website www.beechovens.com

Allow 600mm sq (24"sq) ventilation into the underside of the oven for secondary air to the gas burner (if applicable).



ANSI Z83 CSA 1.8



Unique Features

Wood or thermostatically controlled gas system. Easy installation into most areas (three (3) piece assembly). Stainless steel plug door for oven mouth. Any gas type – Specify at order time.

Optional Accessories

- · Internal spotlight.
- Viewing window available in any location.
- Various shape/design facades and Stainless Steel Hearths.
- Thermostatically controlled Display burner.
- Exhaust Fan/Hood.
- Stainless Steel pizza tools.
- Service panels/hearth/lintel extensions.

Approximate Pizza Capacity Per Hour

At 250°C (482°F) floor temperature the oven will cook:

Size	200mm	250mm	300mm	400mm
	(8")	(10")	(12")	(16")
Pizza / hour	70	35	25	10

