



## Type: Rectangular Stone Hearth Oven

### Model: REC1830

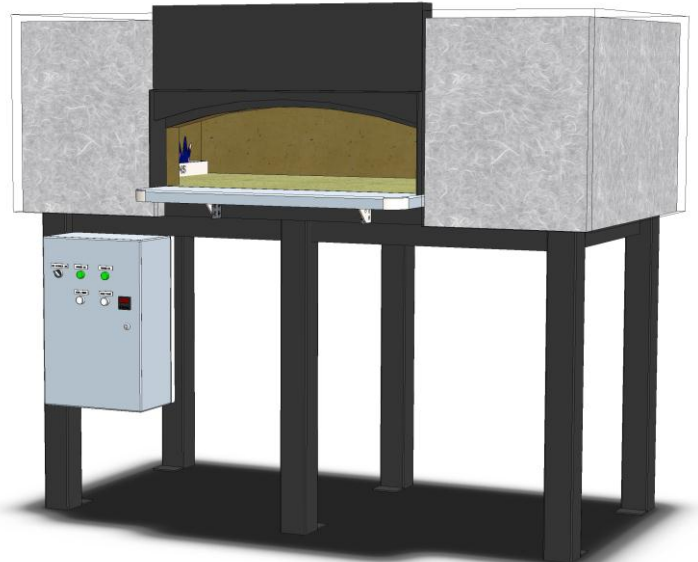
The Beech REC1830 Stone Hearth Oven is manufactured from a high grade castable ceramic material and completely enclosed in a housing of 5mm (1/4") mild steel. This mild steel outer casing and incorporated lifting hooks make installation easy which reduces potential damage to the oven. The inside measurements of the oven are 1830mm (72") x 865mm (34") with a 1.58m<sup>2</sup> (17ft<sup>2</sup>) cooking surface. This style of oven can be fired using wood, gas back-up or full gas.

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.

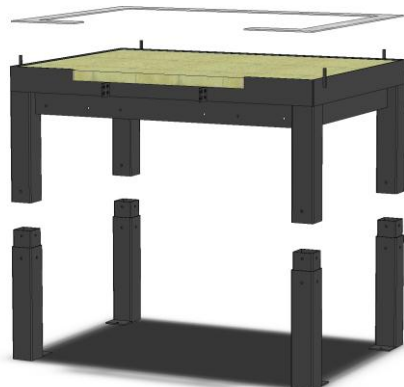
The cooking surface of the oven (*stone hearth*) is constructed using high quality 75mm (3") thick Fire bricks, renowned for their excellent cooking attributes and incredible wear resistance. The bricks sit upon a 25mm (1") VF insulating board and a further 5mm (1/4") reinforced mild steel base.

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](http://www.beechovens.com)  
Allow 600mm sq (24" x 24") ventilation into the underside of the oven for secondary air to the gas burner (*if applicable*).



← Upper Section



← Base Section

← Legs

### 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 (8")	250mm (10")	300mm (12")	400mm (16")
Pizza / hour	245	155	110	65



Intertek  
ANSI Z83  
CSA 1.8



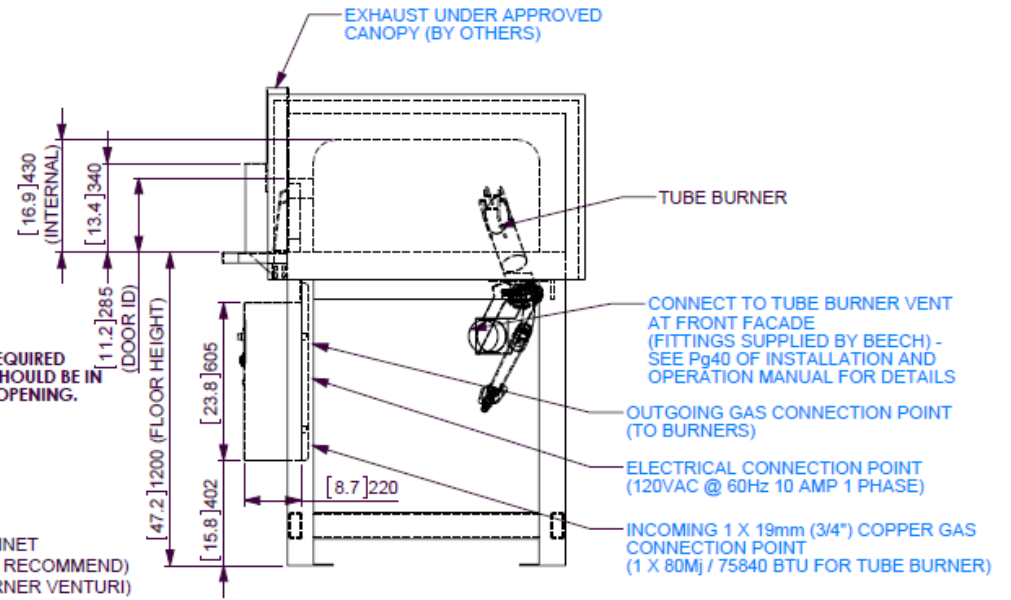
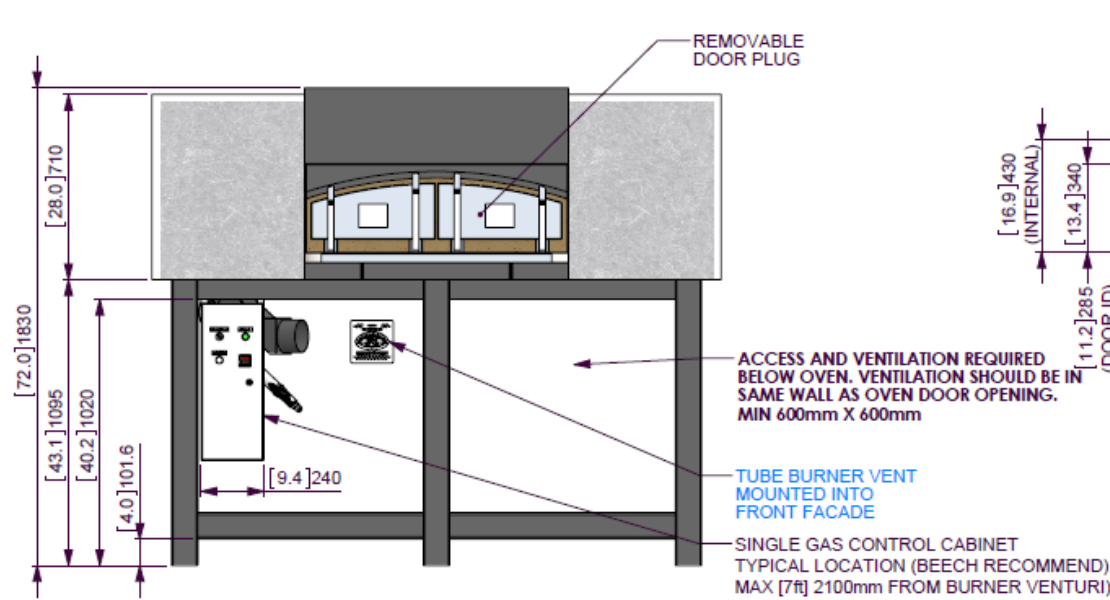
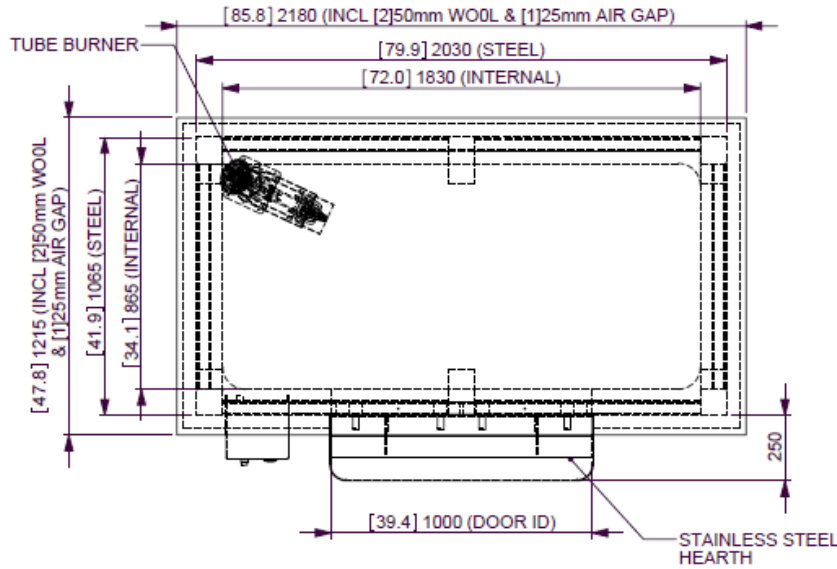
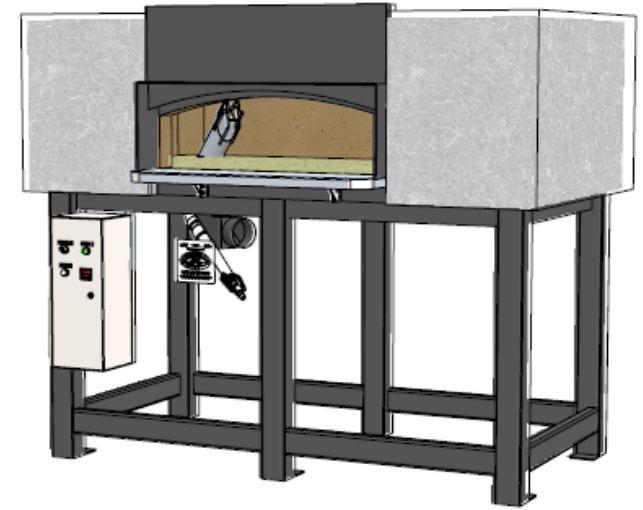
Intertek  
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**NOTES:**  
 CONNECTION TO APPROVED FLUE/DUCTING REQUIRED  
 (CHECK LOCAL CODES AND REGULATIONS).

SERVICES REQUIRED - SEE BLUE TEXT.

THE OVEN IS DELIVERED IN THREE (3) SECTIONS:  
 UPPER SECTION - Approx 1100kg (2420lbs)  
 BASE SECTION - Approx 750kg (1650lbs)  
 LEGS - Approx 10kg (22lbs) EACH.  
 - TOTAL OVEN WEIGHT = Approx 2100kg (4600lbs)

FOR INSTALLATION INSTRUCTIONS SEE INSTALLATION  
 AND OPERATION MANUAL



0	ISSUED FOR CONSTRUCTION		
REV.	DESCRIPTION OF CHANGES	DATE	CHANGED BY

LAST EDITED: Friday, 26 June 2015 11:35:31 AM

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Drawn	M. WEBB	Checked		Scale	1:20	Date	26/06/2015	
RECT OVEN 1830mm (72") INT 1 DOOR - GBL - TUBE BURNER (L) SS HEARTH								A3
							NTS - SITE MEASURE	

REC1830-2010 - DETAILS-USA