

Type: Stone Hearth Rotisserie Oven

Model: ROTISSL

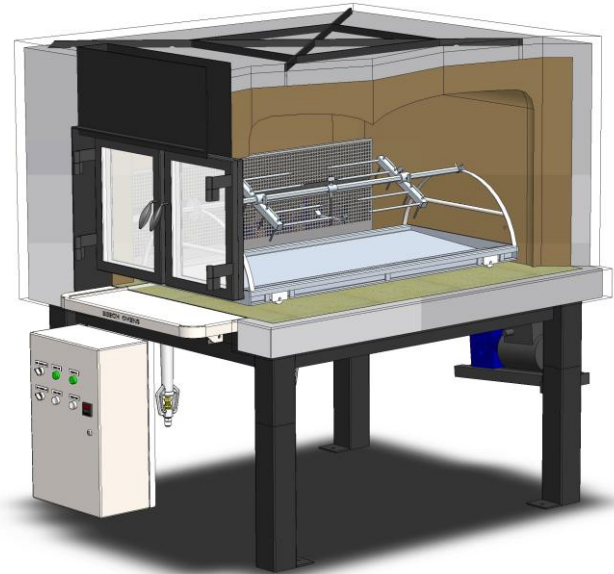
The Beech ROTISSL Stone Hearth Rotisserie Oven is manufactured from a high grade castable ceramic material and completely enclosed in a housing of 5mm (1/4") mild steel. This mild steel outer casing and incorporated lifting hooks make installation easy which reduces potential damage to the oven. The inside measurements of the oven are 1250mm (49") x 1050mm (41.3") wide with a 1.31m² (14ft²) cooking surface with the rotisserie tray removed. This style of oven is fired using 2 x gas display burners behind a Stainless Steel flame guard.

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.

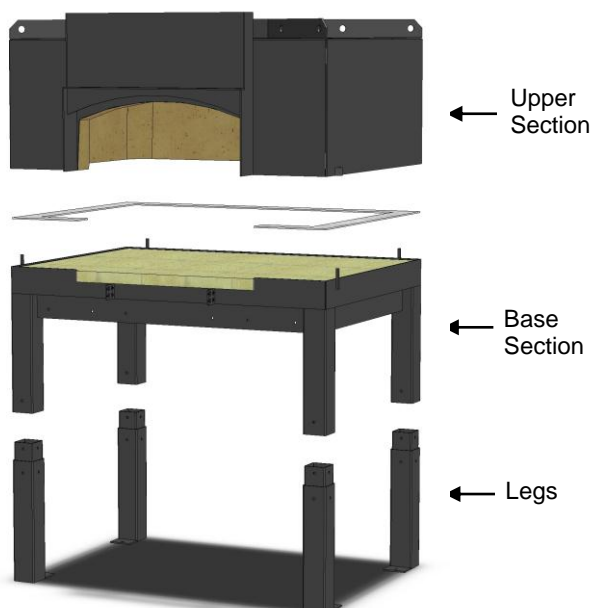
The cooking surface of the oven (*stone hearth*) is constructed using high quality 75mm (3") thick Fire bricks, renowned for their excellent cooking attributes and incredible wear resistance. The use of bricks eliminates the unsightly cracking associated with one piece floors. The bricks sit upon a 25mm (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
Allow 600mm sq (24"sq) ventilation into the underside of the oven for secondary air to the gas burner (*if applicable*).



Section View

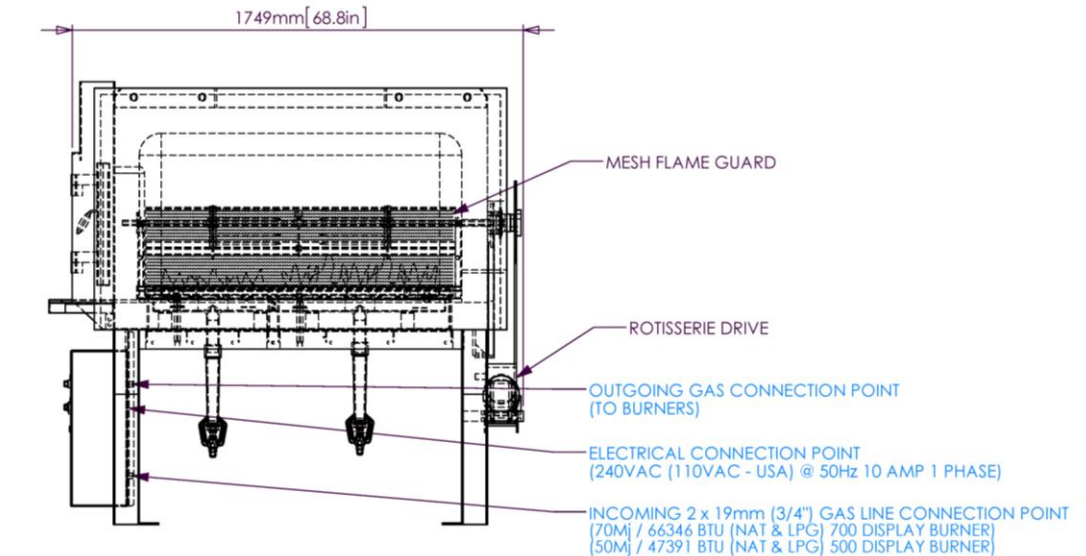
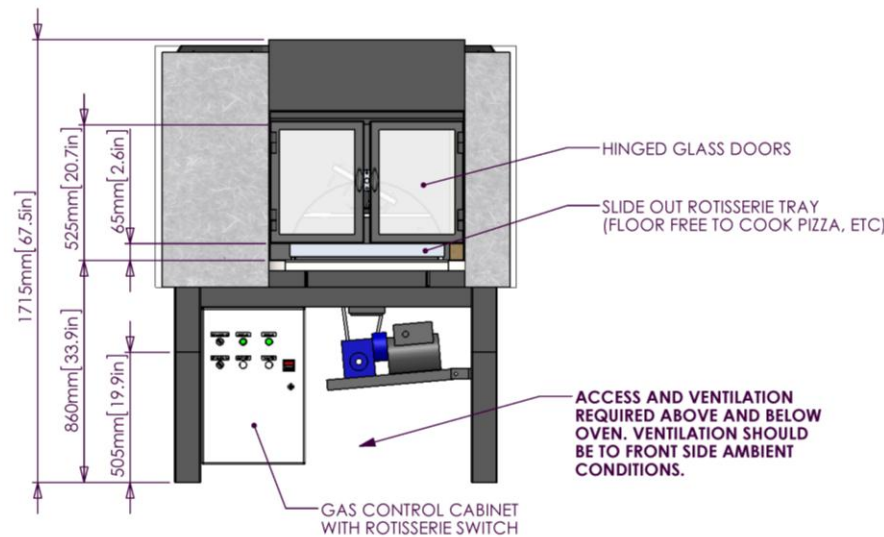
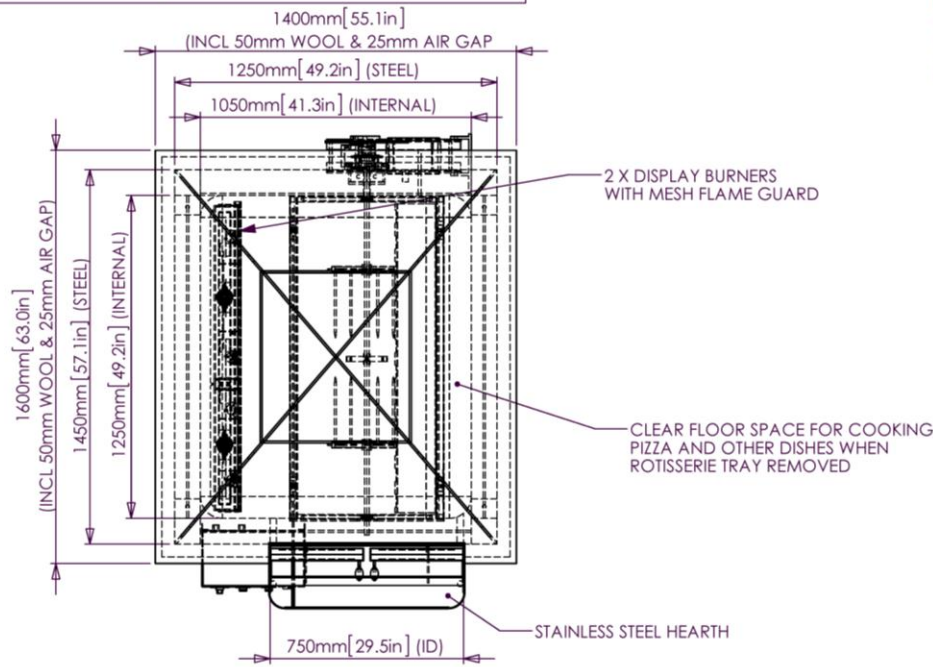


Unique Features

- Thermostatically controlled gas system.
- Easy installation into most areas (*three (3) piece assembly*).
- Hinged double glazed doors for oven mouth.
- 2 x Rotisserie trays with spear, centre saddle and skewer clamps.
- SS Trolley on castors for 2 tray storage.
- Free space for cooking pizza and other dishes on floor of oven when tray is removed.
- 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.
- Exhaust Fan/Hood.
- Stainless Steel pizza tools.
- Service panels/hearth/lintel extensions.



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

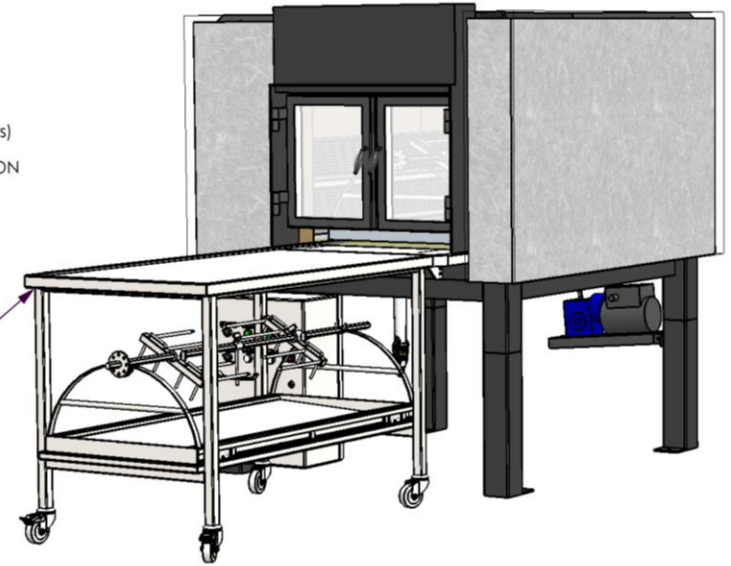
SERVICES REQUIRED - SEE BLUE TEXT

THE OVEN IS DELIVERED IN THREE (3) SECTIONS:
UPPER SECTION - Approx 1000kg (2200lbs)
BASE SECTION - Approx 650kg (1430lbs)
LEGS - Approx 10kg (22lbs) EACH

TOTAL PACKED WEIGHT = Approx 2200kg (4840lbs)

FOR INSTALLATION INSTRUCTIONS SEE INSTALLATION AND OPERATION MANUAL

STAINLESS STEEL TROLLEY WITH EXTRA ROTISSERIE TRAY UNDER



0	ISSUED FOR CONSTRUCTION		
REV.	DESCRIPTION OF CHANGES	DATE	CHANGED BY
LAST EDITED: Monday, 12 December 2011 6:02:50 PM			
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Drawn S Trood	Checked	Scale 1:20	Date 12/12/2011
ROTISSERIE OVEN - LARGE FULL GAS - 2 X DISPLAY BURNERS 1250mm (49") DEEP - SS HEARTH			A3 NTS - SITE MEASURE
ROTISSL-2000 - DETAILS			