



# Exclusive excellence

*for your*  
STONE HEARTH OVENS & BESPOKE COOKING EQUIPMENT



# SUPERIOR CONSTRUCTION TECHNIQUE

## + **Structurally reinforced for longevity**

Our external steel shell ensures the oven will never suffer a structural failure or collapse.

*Most competitors do not use a steel shell.*

## + **Bespoke design**

Our construction method allows for design flexibility: shape, size, features ie. multiple doors, windows, char grill.

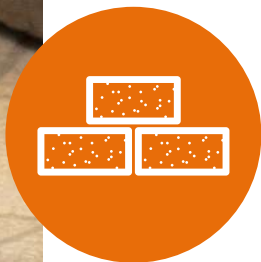
*Many competitors use a modular construction which does not allow for customization.*

## + **Construction option for ease of installation ie. elevators, stairways**

Our design ships the unit in minimum parts to ensure the fastest installation possible.

*Some competitors require ovens to be constructed or even built on-site resulting in higher costs and time.*





# SUPERIOR CONSTRUCTION MATERIALS

Heat retention is key to reducing energy

## + **Special bricks**

Our floor bricks are 76 mm thick and have a 64% alumina content, this ensures the oven floor can hold and store heat more efficiently compared to standard ceramic tiles or bricks which may contain 0% heat retention properties.

*In average, competitors use 30-50 mm bricks.*

## + **Efficient roof**

Our oven roof is made from industrial quality refractory ceramic material to achieve the best heat retention and reduce energy use.

*Many competitors use non-specific materials such as clay or concrete which have no thermal retention properties.*

## + **Superior insulation materials**

We are the only manufacturer to use a carbon felt insulation product. This material has outstanding thermal properties ensuring heat is retained within the oven structure leading to reduced running costs. External wall temperature 30°C with internal chamber operating at 400°C.

*Other competitors quote external wall temperatures 40-50°C.*





# GAS HEATING SYSTEM

## + **Minimum maintenance**

Custom made gas system and burner designed to achieve optimal cooking performance with minimum maintenance. Annual service recommended however with good care many ovens operate for years without problem.

## + **Gas consumption**

Average gas consumption 16.7kw/hr based upon operating temperature 320 °C for small-mid size oven.

## + **Set and forget**

Thermostatically controlled system allows the operator to “set and forget” the temperature for service. Chef can concentrate on other tasks rather than monitoring the oven conditions and be confident in cooking results produced.

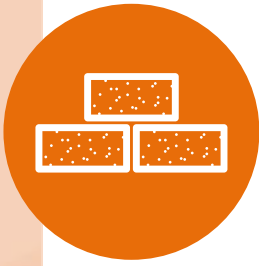
*Some competitors require manual control of gas system.*

## + **Digital control panel with touch screen**

Control housed within discrete sliding cover, allowing the operator to conceal the display panel from view of guests.

*All other competitors have visible controls, often at the front of the oven creating an unpleasant aesthetic.*





# UNIQUE EXHAUST DESIGN

## + **20% energy saving**

Engineered specifically for our ovens, our design ensures safe exhaust air extraction while maintaining the most energy efficient design.

*Our unique concept ensures minimal loss of heat from inside the oven chamber saving approx. 20% more energy vs our competitors.*

*Note: saving based upon ovens with exhaust spigot located within the cooking chamber.*

## + **Easier and cheaper**

Reducing the volume of hot air extracted into the exhaust system eliminates the need for any cool air make-up devices, resulting in cost saving to the client.



**DESIGN EXCELLENCE**

**SUPERIOR PERFORMANCE**

**EXCEPTIONAL QUALITY**



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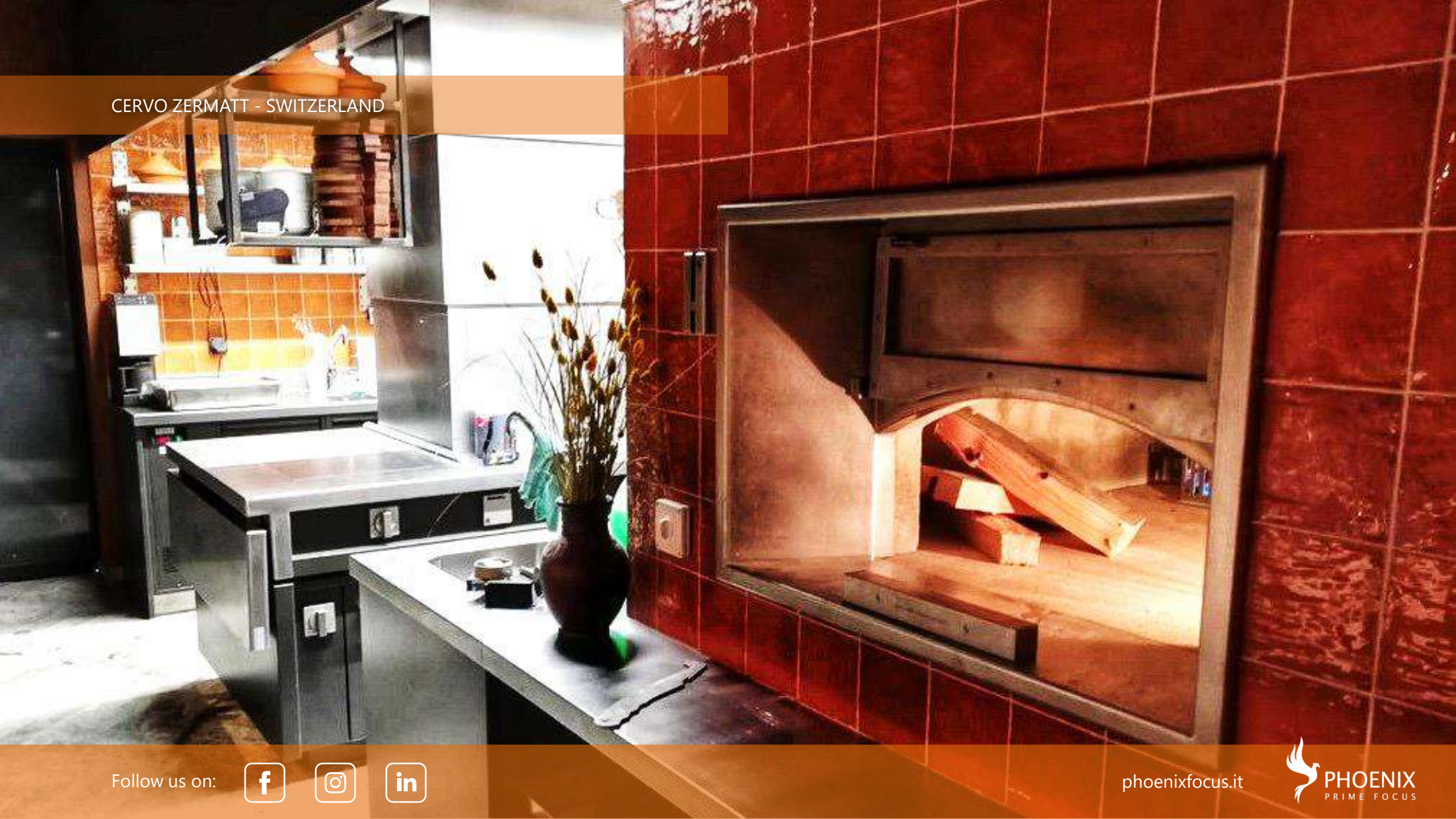


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