



No Hood  
Required



824°F /  
440°C  
Oven

### The complete set up

#### What's Included

- ✓ BR100 oven with floor stand
- ✓ 60-108 Rocks (NSF compliant food safe)
- ✓ 60-108 platters (see choice over, GP6 Set extra supplement)
- ✓ 60-108 Stainless steel under plates
- ✓ 1 Rock shovel for removing rocks from oven
- ✓ 1 Rock pick for removing rocks from platters
- ✓ 100 Table talkers
- ✓ 500 meal flags
- ✓ 500 disposable paper bibs
- ✓ Box of sea salt flakes
- ✓ Operating manual
- ✓ Staff training DVD, manual & risk assessments
- ✓ Black Rock Grill imagery & logos
- ✓ 5 Year warranty



## Introducing the BR SERIES Setup

The premier BR100 rock oven system, will hold and heat 108 rocks to 824°F / 440°C. Designed in Great Britain, we have assembled the finest materials and fabrication processes to then hand build the most efficient super heated oven in the market. Our rock cavity is surrounded by over 3" / 7.6cm of the highest grade high temperature insulation fibre, to ensure the interior temperature is optimized at 900°F whilst the exterior casing temperature remains low.

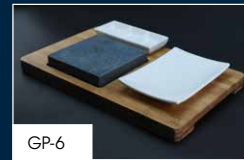
Once upto temperature the stacked rocks become storage heaters, the retained heat activates the thermostat to switch the oven off and back on when the temperature drops. The BR100 is a sealed unit oven, there is no chimney or exhaust so the heat is retained and you spend less on wasted electricity, additionally there is no need for the oven to sit under a hood or kitchen exhaust system.

The BR100 is supplied on its stand with castors so the oven can be easily moved for floor cleaning and maintenance.

With room to expand to 108 rocks the BR Series is supplied with 60 Rocks and Platter Sets, just add more rock sets as your business grows.

## Characteristics

- Perfect for steaks, burgers, seafood, poultry, fajitas, ribs, vegetarian options, exotic meats and much much more
- We have assembled the highest grade material to produce our Premium BR Range of Ovens
- The BR Range are hand crafted in Great Britain to exacting standards
- Meets World Hygiene standards CE - RoHS - NSF - ANSI - cUL and UL Compliant
- Insulation 7cm/3ins of High grade fibre makes the BR Range the most energy efficient ovens in the market
- Floor Stand with wheels supplied
- No hood required
- 108 Rock Capacity
- Electric Single Phase 13 Amp Supply
- Thermostatic Temperature 0°F - 824°F (0°C – 440°C)
- 5 Year Warranty



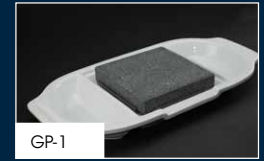
GP-6



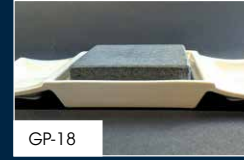
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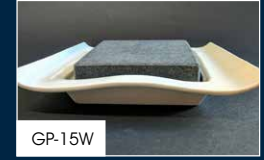
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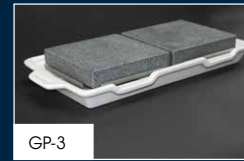
GP-1



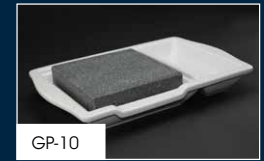
GP-18



GP-15W



GP-3



GP-10

## Technical Specifications

Model	BR100
Height on Stand	168 cm / 66"
Height off Stand	88 cm / 34.5"
Width	77 cm / 30.5"
Depth	79 cm / 31"
Power	3 kW
Amps	12.5 amp
Oven Weight	175 kg / 385 lbs
Operating Temperature	0 - 824°F (0°C - 440°C)
Gross weight capability	300 kg / 661 lbs
Rock capacity	108 (16 x 16 x 3cm / 6¼" x 6¼" x 1¼")

**For more information and to find out how we can rock your world contact us today.**

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You can choose Black Rock Grill products with confidence. The BR range is backed by the reassurance of a comprehensive worldwide five-year parts & labour warranty.

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[www.blackrockgrill.com](http://www.blackrockgrill.com)



**Black Rock**<sup>TM</sup>  
Grill

Trusted - Worldwide